



**Marriott®**

**KEY WEST BEACHSIDE HOTEL**

## **Beachside Wedding Packages**

**Thank you for considering  
Key West Marriott Beachside Hotel  
to celebrate your special day**

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

**Four Hour Name Brand Bar  
House Preferred Champagne Toast  
One Hour Cocktail Reception**

**Choice of:**

**Plated Dinner or Buffet Dinner  
Bartender and Cake Cutting Fees**

## COCKTAIL HOUR

All packages offer the first hour as a cocktail hour

### Artisanal Cheeses

Chefs Selection of Imported and Domestic Cheeses,  
Toast, Dried Cherries, House Roasted Almonds

### And your choice of Four (4) Butler Passed Hors d' Oeuvres

Please Select Four of the Following:

#### Hot

Tiny Reuben's  
Hot Fried Chicken, Chipotle Buttermilk  
Barbequed Pork Empanada, Cumin-Lime Crema  
Mongolian Marinated Pork Satays with Peanut Sauce  
Vietnamese Pork Meatballs, Sweet Chile Sauce  
Mini Key West Conch Fritters, Red Pepper Jelly  
Grilled Baby Lamb Chops  
Mini Crab Cakes with Grain Mustard Aioli  
Crispy Shrimp, Pablano Tartar Sauce

#### Cool

Pincho of Grape Tomato, Mozzarella and Kalamata Olives  
Tequila Gazpacho Shooters  
Goat Cheese and Tomato Marmalade on Toasted Baguette  
Chilled Duck Breast, Ancho-Guava "Jam"  
Smoked Salmon with Crème Fraîche and Caviar  
Serrano Ham Wrapped Asparagus  
Little Lobster "Clubs", Citrus Aioli  
Shallot Mignonette Marinated Mussels  
Spicy Tuna Roll with Wasabi and Soy  
Smoked Chicken with Pineapple Chutney on a Plantain Chip  
Tuna Tartare on Sesame-Crusted Wonton Chips, Wasabi Dressing  
Traditional Shrimp Cocktail

## PLATED DINNER

All dinner selections include your choice of starter, bread and butter, chef's choice of accompaniments  
Fresh brewed roasted coffee, decaffeinated coffee and a selection of premium teas

### Starters

(please select one)

Keys Conch Chowder

Chilled Gazpacho

Tomato Bisque with Buttered Crouton

Stacked Tomato, Fresh Mozzarella, Grilled Portobello and Balsamico

Field Greens, Maytag Blue Cheese, Orange Sections, Sunflower Seeds, Champagne Vinaigrette

Baby Iceberg Lettuce, Charred Red Onion, Tomato, Creamy Parmesan Dressing

Arugula, Roasted Pear and Goat Cheese Salad with Star Fruit and Pomegranate Vinaigrette

### Main Plate Selections

(please select one)

Marinated Portobello Mushroom, Roast Shallot Vinaigrette

**\$122.95 per person**

Roasted Chicken, Pineapple Chutney

**\$133.95 per person**

Grilled Mahi-Mahi, Charred Tomato Salsa

**\$136.95 per person**

Pan Seared Black Grouper, Garlic Lemon Butter

**\$139.95 per person**

Shallot Marinated NY Strip Steak

**\$145.95 per person**

Garlic and Thyme Roasted Filet of Beef

**\$147.95 per person**

Tenderloin of Beef and Lobster

Red Wine Demi, Roasted Corn Butter Sauce

**\$166.95 per person**

If multiple entrees are requested and there is a price difference between the entrees, the higher price item will prevail for all of the entrees. Entrée selections must be provided to the catering manager five business days in advance and place cards at each place setting are required, with an indication of meal choice

If a duet entrée is selected for a plated dinner, only one selection can be made

## **BUFFET DINNER**

Dinner includes toasty bread and sweet cream butter,  
Fresh brewed roasted coffee, decaffeinated coffee and a selection of premium teas

**(please select one of the following buffets)**

### **Beachside Buffet**

Arugula, Watercress and Jicama, Blood Orange Vinaigrette

Orzo Salad with Tiny Tomatoes and Asparagus Tips

English Cucumber, Heirloom Tomato, Bermuda Onion

Corriander Seared Grouper, Roasted Corn Salsa

Goat Cheese and Sun-dried Tomato Stuffed Chicken Breast, Nicoise Olive Jus

Grilled Flank Steak, Port Jus

Garlic Mashed Potatoes

Sweet Carrots and Parsley Butter

**\$152.95 per person**

### **Key West Luau Buffet**

Iceberg, Crumbled Blue Cheese, Chipotle Buttermilk Vinaigrette

Jicama and Pineapple Salad, Passion Fruit Vinaigrette

Keys Conch Chowder

Whole Roasted Suckling Pig with Mojo

(Uniformed Chef Required At \$150)

Caribbean- Jerk Chicken Breast

Mahi Mahi, Creole Mustard Butter

Pigeon Peas and Rice

Roasted Squash and Peppers

**\$145.95 per person**

## DINNER ENHANCEMENTS

### Add a Dessert to Any Package:

(please select one)

Flourless Chocolate Cake

Traditional Key Lime Pie

Caribbean Tres Leches Cake

Selection of Cheese Cakes

**\$9.95 per person**

### Add an Appetizer to a Plated Dinner:

(please select one)

Crispy Shrimp, Pablano Tartar

Sesame Tuna Tataki, Pickled Cucumber, Sweet Soy

Rhum and Pepper "Painted" Pork Belly, Tomato Marmalade, Broiche

**\$14.95 per person**

### Guacamol-A-Ritas

**(Uniformed Chef Required At \$150 per 50 Guests)**

Made To Order Guacamoles Served in a Salt-Rimmed Martini Glass

Fresh Avocado, Yellow Tomatoes, Local Shrimp Ceviche,

Manchego Cheese, Pico de Gallo, Poblano Peppers, Roasted Corn

With Crispy Plantain Chips

**\$17.95 per person**

### Seasonal Vegetable Crudités

Parmesan Buttermilk Dressing

**\$5.95 per person**

### Antipasto

An Arrangement of House-Cured Meats, Artisanal Cheeses, Vegetables and Olives

**\$19.95 per person**

### Seasonal Fruit and Berry Display

**\$6.95 per person**

### Key West Seafood

Market Availability

Cocktail Sauce, Key Lime Mustard

Chef's Seasonal Recommendations

**Market per person**

**Our Chef would be pleased to customize a menu for your special day**

## WEDDING PACKAGE BEVERAGE SELECTIONS

### Four Hour Name Brands Included in Package

Bacardi Rum	Budweiser	Chardonnay
Bombay Gin	Bud Light	Cabernet Sauvignon
Cazadores Tequila	Amstel Light	Sparkling Champagne
Dewar's White Label	Heineken	Soft Drinks
Jim Beam	Negra Modelo	Bottled Water
Smirnoff	O'Doul's Non Alcoholic	
Captain Morgan Spiced Rum	Corona	

**Each Additional Hour Over Four Hours @ \$9 Per Person Based on Guarantee**

### Upgrade to Premium Brands for Four Hours

Appleton Rum	Budweiser	Chardonnay
Bombay Sapphire Gin	Bud Light	Cabernet Sauvignon
Dewars 12 years	Amstel Light	Merlot
Finlandia Vodka	Anchor Steam	Sparkling Champagne
Jack Daniels	Chimay Red	Soft Drinks
Patron Tequila	Heineken	Bottled Water
Captain Morgan Spiced Rum	Negra Modelo	
	Sam Adams	
	O'Doul's Non Alcoholic	
	Corona	

**\$12 Per Person Added to Package Price**

**Each Additional Hour Over Four Hours @ \$12 Per Person Based on Guarantee**

### Upgrade to Ultra Premium Brands for Four Hours

Appleton Special Gold Rum 21 Year	Budweiser	Chardonnay
Corzo Tequila	Bud Light	Sauvignon Blanc
Grey Goose Vodka	Amstel Light	Cabernet Sauvignon
Hendricks Gin	Anchor Steam	Pinot Noir
Johnny Walker Black	Chimay Red	Champagne
Maker's Mark Bourbon	Heineken	Soft Drinks
Captain Morgan Spiced Rum	Negra Modelo	Bottled Water
	Sam Adams	
	Sierra Nevada	
	O'Doul's Non Alcoholic	
	Corona	

**\$18 Per Person Added to Package Price**

**Each Additional Hour Over Four Hours @ \$15 per Person Based on Guarantee**

## **ADDITIONAL BAR UPGRADES**

Bar upgrades can be served for a minimum of one hour and are customized to your desire

### **Specialty Drink as Guest Enter**

Drink of your choice either butler passed or displayed at the entrance  
**price based on drink selected**

### **Frozen Drink Bar**

Three different drinks blended and served to order  
**\$8 per drink**

### **Martini Bar**

Selection of four different gin or vodka martinis served up or on the rocks  
with assorted garnishes  
**\$15 per drink**

### **Rum Bar**

Flavored, high end rums, served up or on the rocks,  
with assorted mixers and garnishes  
**\$9 per drink**

### **Margarita Bar**

A variety of Margaritas on the rocks served with rims of sugars and salts  
**\$10 per drink**

### **Cordial Bar**

Grand Marnier, Sambuca, Frangelico, Baily's Irish Cream, Drambuie, Kahlua, Tia Maria  
served up or on the rocks  
**\$12 per drink**

## MISCELLANEOUS CHARGES AND INFORMATION

Ceremony Site Fee is \$750 and includes the set up of white folding chairs

For receptions the Ballroom and/or Beach set up fees will apply and include round tables for guests, additional tables for set up, dinnerware, banquet chairs and ivory or white linen

Children's meals are available for children 12 years of age and younger for \$19.95

Meals for your vendors can be provided by the resort for \$49.95

21% taxable service charge and 7.5% state sales tax will be added to all food and beverage prices and rental fees

All miscellaneous prices are subject to a 7.5% sales tax

All rental items ordered by Beachside and charged to the master account will incur a 15% handling fee

Food and Beverage cancellations or changes received less than 10 business days prior to the event are subject to a cancellation fee representative of the cancelled item cost

Requests within 72 business hours to the Event are not guaranteed

### Optional Additional Charges:

Set up of Chair Covers - \$2.00 per Chair Cover

Set Up of Wedding Items such as Sign In Books, Favors, Etc.

1st Hour Complimentary; \$100.00 Per Hour Thereafter

### Additional Function Time

If you decide to extend your function past the initial four (4) hours allotted for Receptions/Dinners

**on the night of your event**, you will incur a \$500.00 charge in addition to any additional bar charges. Charge will be automatically added to your final bill.

The hotel will set event rooms no more than 5% over the guarantee

Prices are subject to change without notice