

welcome to
PIER HOUSE RESORT & SPA



*Wedding
Packet*

Sunset Terrace

- ◆ Front row seats to our stunning sunsets
 - ◆ Up to 70 guests
 - ◆ \$1300++



Beach Terrace

- ◆ Secluded white sand beach
 - ◆ Up to 80 guests
 - ◆ \$1200++

Grand Cayman Banquet Room

- ◆ Indoor event space
- ◆ Backup for inclement weather
 - ◆ Up to 80 guests
 - ◆ \$1200++



Congratulations on your Engagement and Thank you for your interest in our Pier House Resort & Spa to host your very special day!

Confirmation ~ All dates are subject to approval and are not considered definite until a signed contract and deposit have been received.

Prices ~ All prices for event space, banquet and bar are subject to a 26% Service Charge & 7.5% Sales Tax. 13% of the service charge will be distributed & evenly divided among the banquet staff, the remaining 13% is property of the hotel to cover discretionary & administrative costs of the event.

Menus ~ Our menus are included in this packet for you to choose from and we can also provide vegetarian and or special dietary options upon request. Menu Tastings are available Tues ~ Thurs only @ 5:00pm. Choices must be made 14 days prior to tasting and is based on availability.

Food & Beverage Guarantee ~ A final guarantee must be given to the F&B department no later than 14 business days prior to event. This number can not be changed after this date.

Noise Ordinance ~ All events at our hotel have to end time by 10:00pm

Parking ~ For guests attending your wedding, parking is available at no charge and is subject to availability

Wedding Specialist ~ In order to ensure a seamless ceremony & reception, a Professional Wedding Planner or a Day of Coordinator is required by the hotel for all Weddings. Our Sales Team will work along side the Wedding planner to ensure all details & vendors execute a smooth and flawless ceremony & reception

With a minimum F&B spend of \$8000 prior to service charge & taxes your package will include:

- ◆ Complimentary tasting for 2
- ◆ Special room rates for guests
- ◆ Discounts at our full service spa
- ◆ White linens and napkins in color of your choice
 - ◆ Cake cutting service
- ◆ Special room rate for the couple

Hors d'oeuvres

Included in the price of Plated and Buffet options ~ choice of 4

Pork & Beef

Cuban Pulled Pork & Mojo Sauce on Crostini

Pork Pot Stickers

Beef Carpaccio on Toasted Crostini Parmesan
Cheese & Olive Oil c

Mini Beef Wellington

Grilled Skirt Steak Skewers Thai Sauce

Bacon Wrapped Short Rib Skewers Balsamic
Glaze

\$7.00 Per Piece

Seafood

Award Winning Lobster Saffron Salad
in a Crispy Wonton c

Tuna Tataki, Crispy Wonton, Wasabi
Sauce & Pickled Ginger c

Seas Scallops Wrapped in Bacon

Mini Crab Cakes

Jumbo Shrimp Cocktail c

Mushrooms Crowns w/ Crab Meat

Bacon Wrapped Shrimp w/ Mango
BBQ Sauce

Conch Fritters w/ Key Lime Mustard

\$9.00 Per Piece



Vegetarian

Vegetable Spring Roll

Caprese Skewers, Balsamic Reduction c

Spinach & Marinated Artichoke Spanakopita

Truffle Mac & Cheese Bites

Baked Brie with Raspberry Coulis in Puff Pastry

\$5.00 Per Piece

Poultry

Thai Chicken Skewers

Chicken Quesadilla w/ Salsa Fresco

Chicken Pot Stickers w/ Thai Chile
Sauce

\$6.00 Per Piece

*c - cold items

All prices subject to 26% service charge and 7.5% sales tax

Coastal Buffet ~

prices include 4 hour premium bar and your choice of 4 hors d'oeuvres

Select One (1) Salad ~ Served with Dinner Rolls

Baby Field Greens, Goat Cheese, Shredded Carrots, Grape Tomato & Diced Cucumber
Baby Spinach, Sliced Mushroom, Roquefort Cheese, Candied Walnuts & Gold Tear Drop Tomato
Sliced Vine Ripened Tomato, Fresh Basil & Mozzarella Cheese
Extra Virgin Olive Oil & Aged Balsamic Reduction
Crispy Caesar Salad w/ Fresh Croutons & Asiago Cheese

Side Dishes ~ Select Two (2)

Rosemary Roasted Bliss Potatoes	Green Beans Almandine
Truffle Mac & Cheese	Bacon Braised Sprouts
Caribbean Rice	Broccoli Au Gratin
Bacon & Chive Mashed Potatoes	Braised Baby Carrots
Roasted Garlic Mashed Potatoes	

Select Two (2) Entrees ~ \$179

Grilled Mahi Mahi w/ Pineapple Salsa
Plantain Crusted Snapper ~ Citrus Cilantro Sauce
Roasted Pork Tenderloin w/ Pineapple Mango Salsa
Chicken Picatta in a Lemon Caper Sauce
Grilled Skirt Steak w/ a Chimichurri Sauce

Select Two (2) Entrees ~ \$189

Sautéed Key West Jumbo Shrimp in a White Wine Garlic Sauce
Roasted Pork Tenderloin w/ Cuban Mojo
Chicken Picatta in a Lemon Caper Sauce
Grilled Skirt Steak w/ a Chimichurri Sauce

Select Two (2) Entrees ~ \$204

Blue Crab Stuffed Yellowtail Snapper in a Key Lime Caper Sauce
Seafood Paella w/ Chorizo, Shrimp, Mussels, Clams & Scallops
Pan Seared Sea Scallops in a Citrus Reduction
Braised Short Rib ~ Port Wine Demi Sauce
Chicken Marsala in a Mushroom Wine Sauce

Plated Dinner Options

Available for up to 70 Guests on the Sunset Terrace

Prices include a 4 hour premium bar and your choice of 4 hors d'oeuvres

El Capitan ~ \$190 Per Person

Caesar Salad w/ Fresh Croutons & Parmigiana Cheese

Your choice of:

Chicken Piccata, Pan seared chicken breast, saffron rice, asparagus, lemon caper white wine sauce

Or

Sautéed Yellowtail Snapper, Crispy Potato Cake, Sautéed Spinach w/ a Caper Key Lime Sauce

Pilar ~ \$205 Per Person

Baby Spinach Salad, Goat cheese, Candied Walnuts, Asian Pear & a Raspberry Vinaigrette

Your Choice of:

Grilled Filet Mignon, Roasted Garlic Mashed Potatoes, Grilled Asparagus, Baby Carrots
a Wild Mushroom Burgundy Sauce

Or

Florida Lobster Tail, Roasted Garlic Mashed Potatoes, Grilled Asparagus, Baby Carrots
a White Wine Lemon Sauce

Atocha ~ \$220

Sliced Vine Ripened Tomato, Crispy Prosciutto, Fresh Basil, Mozzarella w/ Extra Virgin Olive Oil
Aged Balsamic Reduction

Your choice of:

Grilled Filet Mignon w/ a Wild Mushroom Burgundy Sauce & Florida Lobster Tail, Roasted Garlic Mashed
Potatoes, Grilled Asparagus, Baby Carrots & Key Lime Beurre Blanc

Or

Blue Crab Stuffed Black Grouper, Roasted Garlic Mashed Potatoes, Grilled Asparagus, Baby Carrots
Key Lime Beurre Blanc

Childrens Meals ~ \$25.00 (choice of Chicken Tenders & Fries or Macaroni & Cheese)

Vendors Meals ~ \$40.00 (Chef's Choice)

Reception Presentations

Fresh Vegetable Crudités

An Assortment of fresh garden vegetables served w/
house made dip

Small: Serves 25 guests \$175

Medium: Serves 50 guests \$350

Large: Serves 100 guests \$550

Fruit & Cheese Display

A selection of domestic & imported cheese w/ fresh
tropical fruit

Small: Serves 25 guests \$250

Medium: Serves 50 guests \$450

Large: Serves 100 guests \$750

Antipasto

Specialty Meats, Grilled & Cured Vegetables
Artisan Rolls & Crackers

Small: Serves 25 guests \$275

Medium: Serves 50 guests \$475

Large: Serves 100 guests \$950

Carving Stations -

Requires Attendant Fee - \$150++

Tuna Tataki

Pickled Ginger, Wakame Seaweed Salad
Ginger-Soy Vinaigrette & Wonton Chips

Serves 50 guests \$600

Pork Tenderloin

Mojo Marinated & Slow Roasted

Serves 60 guests \$400

Prime Rib

Slow Roasted w/ an Herb & Garlic Rub

Serves 60 guests \$600

Stationary Displays

Neptune Display - 50+ person minimum

A chilled display of Key West Pink Shrimp
Raw Oysters, Shrimp Ceviche & Tuna Tataki

\$65 per person

Slider Display - Select Two (2)

Buffalo Chicken Sliders w/ Ranch Dressing

Angus Beef Sliders w/ Caramelized Onions
Cheddar Cheese & a Bacon Aioli

Cuban Pork Sliders w/ a Guava BBQ Sauce

Crab Cake Sliders w/an Island Tartar Sauce

Mahi Mahi Sliders

\$14 person - 2 sliders per person

(seafood sliders add \$3 per person)

Pasta Station

Italian Sausage, Chicken & Mushrooms in a
Marinara Sauce

Shrimp & Broccoli in a Creamy Garlic White Wine
Sauce

\$30 per person

Dessert Display

Dulce de Leche Cheesecake

Chocolate Mousse Cake

Gluten Free Flourless Chocolate Cake

Key Lime Pie topped Whipped Cream

Tiramisu

\$15 per person

Bar Packages

All Bar packages include 1 bartender up to 75 people. Each additional bartender over 75 guests will be an additional fee of \$150++

Beer & Wine Open Bar

One Hour	\$22 per person
Two Hour	\$31 per person
Three Hour	\$43 per person
Four Hour	\$52 per person

Domestic Beers: *Budweiser, Bud Light, Miller Lite, Coors Light & Michelob Ultra*

Imported Beers: *Corona, Corona Light, Amstel Light & Heineken*

House Wine: *Chardonnay & Merlot*

Asst. Sodas, Juices & Bottled Water

Call Brands Open Bar

One Hour	\$26 per person
Two Hour	\$38 per person
Three Hour	\$50 per person
Four Hour	\$62 per person

Includes: *Sobieski Vodka, Beefeater, Bacardi, Canadian Club, Jim Beam, Sauza Blue, Seagram 7, Paul Masson, Import & Domestic Beer, House Wine, Asst. Sodas, Juices & Bottled Water*

Champagne Toast ~ \$10 per person

Non Alcohol Bar ~ \$15 per person
Assorted soft drinks, juices and bottled water

Premium Brands Open Bar

One Hour	\$28 per person
Two Hour	\$43 per person
Three Hour	\$56 per person
Four Hour	\$72 per person

Includes: *Absolut, Captain Morgan, Tanqueray, Seagram VO, Jack Daniels, Jose Cuervo, Johnnie Walker Red, Courvoisier VS, Imported & Domestic Beer, Wine, Asst. Sodas, Juices & Bottled Water*

Ultra ~ Premium Brands Open Bar

One Hour	\$32 per person
Two Hour	\$47 per person
Three Hour	\$64 per person
Four Hour	\$76 per person

Includes: *Grey Goose, Papa's Pilar Blonde, Bombay Sapphire, Crown Royal, Makers Mark, Milagro Tequila, Johnny Walker Black, Hennessy, Courvoisier VSOP, Imported & Domestic Beer, Wine, Asst. Soda, Juices & Bottled Water*

**Liquor options subject to change

**Non Alcohol Bars for 21 and under only. All other guests in your party will be charged the bar package chosen price.

Preferred Vendor List

Wedding Planners

Simply You Weddings - 305-294-1112

Simplyyouweddings.com

Just Save the Date - 305-767-3774

info@justsavethedate.com

www.justsavethedate.com

Family Affair - 305-433-0700

Familyaffairkeywest.com

Soiree Key West

soireekeywest@gmail.com

Soireeventsco.com

305-393-5040

A Modern Romance

Eric Baker - 305-432-1655

eric@amodernromance.com

Photographers

Rachel Ligon - 305-395-1161

info@racheleligon.com

www.racheleligon.com

Lavryk Photography - 609-442-1720

info@lavrykstudios.com

www.lavrykphotography.com

Videographers & DJ

Soundwave - 305-294-9121

topjimmy@soundwavekeywest.com

www.soundwavekeywest.com

Visualize Entertainment - 305-791-4375

Visualizeent.com

Floral & Décor

Karro Events & Floral - 305-890-9533

Karroevents@gmail.com

www.karroevents.com

Love in Bloom - 305-292-1824

loveinbloomflorist@gmail.com

www.loveinbloomflorist.com

Marathon Florist - 305-743-6900

marathonflorist@aol.com

Party Rentals

Eventfully Yours - 305-330-4851

Eventfullyyoursrentals@gmail.com

www.eventfullyyours.com

Prestige Party Rentals - 305-747-8538

Keywestprestige.com

info@ketwestprestige.com

Officiants

Aaron Wechter - 305-293-8809

aaronsweddings@yahoo.com

www.aaronskeywestweddings.com

Steve Torrence - 305-797-8178

weddingskw@aol.com

Keywestofficiant.com

Cakes

Key West Cakes - 305-296-4162

keywestcakes.com

Cakes by Karol - 305-393-3020

cakesbykarol.com