



ISLAMORADA

RESORT COLLECTION





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WEDDING LOCATIONS AND FEES

Thank you for your interest in hosting your event at the Islamorada Resort Collection! We are thrilled at the prospect of working with you and hope you and your guests will enjoy all that our Collection has to offer.

Site Fees for weddings and events with the Islamorada Resort Collection vary based on your selection of resort, location of event, duration, and date. Site Fees are subject to increases on holidays and are issued at the discretion of the IRC Event Team. Please call 305-433-9948 for all inquiries.



Postcard Inn Resort up to \$7,000.00



Amara Cay Resort up to \$6,000.00



Pelican Cove Resort up to \$3,500.00

When booked in conjunction with any of our 2019 Wedding Packages, Location Fees include the following:

- White folding chairs for outdoor events.
- Tables with full-length white table linens.
- China, tableware, and glassware. (acrylic is used outdoors)
- House center pieces

Standard event set-up by our team will begin no more than two hours prior to the scheduled event start time. Any earlier set-up time requests for decorating must be requested in advance, in writing, and are subject to availability and will be charged at 50% of rental rate per hour.

Food and Beverage Minimums will apply for all events. These are determined based on time of year, event location, and day of the week.

22% service charge and 7.5% sales tax will be assessed on all of the above fees.

Miscellaneous Fees

- Vendor Meals.....\$40.00 per vendor
- Wine Service at Dinner.....\$4.00 per guest
- Gift Bag Distribution to Guests at Front Desk\$5.00 per bag
- Gift Bag Distribution in Room.....\$10.00 per bag

Amara Cay Resort Guest Rooms

Taking a color cue from our Florida Keys surroundings, our climate controlled guest rooms and suites are beautifully furnished in fresh neutrals with rattan and wood accents, creating retreats infused with the easy elegance of the tropics. All have private furnished balconies and a king or two queen beds with premium bedding with triple sheeting, plush bathrobes and cozy slippers.



Pelican Cove Resort Guest Rooms

Nestled in a seaside garden setting, the sleek and stylish guest rooms and suites have been fully renovated with light wood furnishings, crisp cotton bedding and sand-colored neutrals with pops of tropical color and original artwork. Guests enjoy beautiful Atlantic Ocean views from furnished balconies.



Postcard Inn Resort Guest Rooms

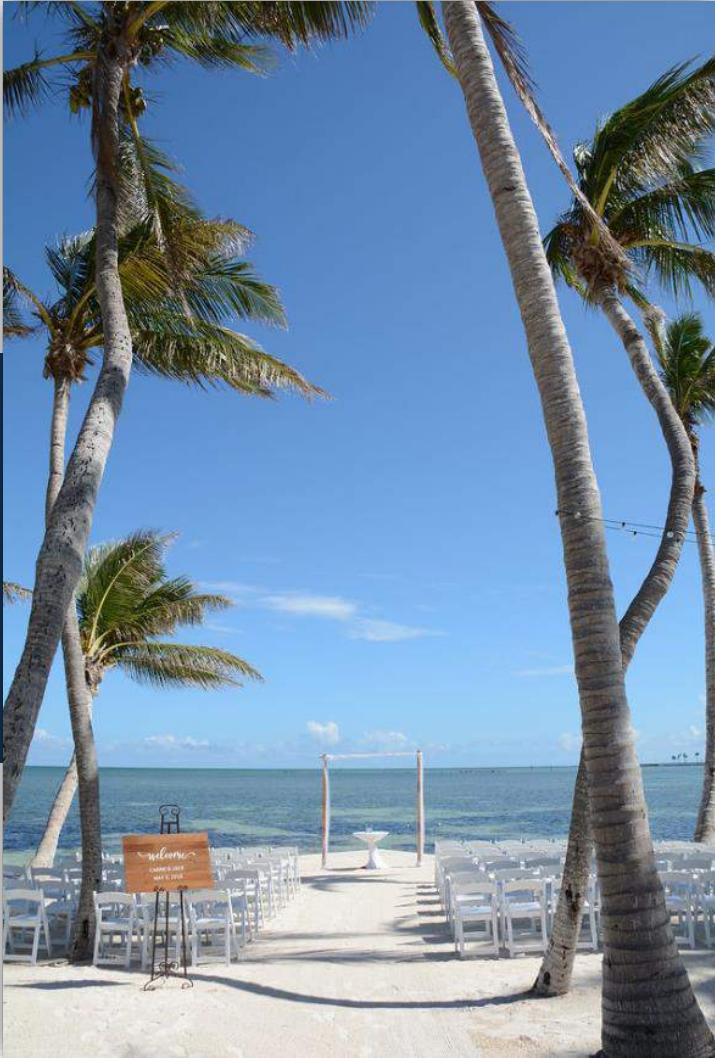
From crisp white bedding and whitewashed headboard classic guestrooms to beach chic and secluded cottages, turquoise and sky blue, our guest rooms and suites exude fresh island style.

All contracted wedding events are offered a wedding discount off prevailing classic guestroom rates at the time of booking, based on availability (excluding holiday weekends, cottages and suites).



"Sleep - the most beautiful experience in life - except drink."
-W.C.F.

AMARA CAY
RESORT
Islamorada



AMARA CAY
RESORT
Islamorada





PELICAN COVE
RESORT & MARINA



POSTCARD INN
BEACH RESORT & MARINA
ISLAMORADA, FL





POSTCARDINN
BEACH RESORT & MARINA
ISLAMORADA, FL



POSTCARD INN
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ISLAMORADA, FL



Lucky in Love Wedding Package

25 guests minimum



Packages includes:

Three Hours Beer & Wine Bar

Champagne Toast

Two Butler Passed Hors d'Oeuvres

Buffet Style Dinner

Cake Cutting Services

1 Bartender per 50 guests

\$ 130.00

per person

Add a Signature Welcome Drink of your choosing\$6.50 per guest

There is a 22% taxable service charge and 7.5% sales tax added to all food, beverage, room rentals, and any rental items.

Love Me Knot Wedding Package

25 guests minimum



Packages includes:

Four Hour Open Bar

Champagne Toast

Four Butler Passed Hors d'Oeuvres

Plated or Buffet Style Dinner

Shell Motif Wedding Cake

Cake Cutting Services

1 Bartender per 50 guests

\$175.00

per person

There is a 22% taxable service charge and 7.5% sales tax added to all food, beverage, room rentals, and any rental items.

Beyond the Sea Wedding Package

25 guests minimum

Packages includes:

Four Hour Open Luxury Bar

Signature Welcome Drink

Champagne Toast

Four Butler Passed Hors d'Oeuvres

Stationed or Buffet Style Dinner

Shell Motif Wedding Cake

Cake Cutting Services

1 Bartender per 50 guests

\$220.00

per person



There is a 22% taxable service charge and 7.5% sales tax added to all food, beverage, room rentals, and any rental items.

Butler Passed Hors d'Oeuvres

Served Chilled

- Tuna Tartare, Sweet Soy Sauce, Wasabi Crème Fraiche, Crisp Wonton
- Caprese Skewer with Cherry Tomato, Baby Mozzarella, Basil & Balsamic Reduction
- Keys Jumbo Shrimp, Ancho Guava Cocktail Sauce
- Roasted Tomato Bruschetta with Mozzarella on Crostini
- Yellowtail Ceviche
- Prosciutto Wrapped Melon
- Goat Cheese Bruschetta, Sweet Tomato Jam
- Watermelon and Goat Cheese Shooter, Mint Balsamic Glaze
- Pepper Seared Tenderloin of Beef on Garlic Toast Point



Served Warm

- Crab Cake, Remoulade
- Bahamian Conch Fritters, Key Lime Aioli
- Ocean Scallops & Bacon, Balsamic Glaze
- Vegetable Spring Rolls, Thai Chili Dipping Sauce
- Coconut Shrimp, Mango Chili Dipping Sauce
- Bacon Wrapped Shrimp, Mango B.B.Q. Sauce
- Mini Cuban Panini with Roast Pork, Swiss Cheese, Pickle and Mustard
- Beef Wellingtons
- Island Jerk Chicken Kabob, Mango Sweet Chili
- Margherita Flatbread
- Chimichurri Lamb Lolli Pop
- Duck Pot Stickers, Citrus Ponzu
- Truffle Mac & Cheese Bites



Enhancement Displays

FARMER'S VEGETABLE CRUDITÉ 8-

Garlic Hummus, Roasted Onion Dip, Spinach Yogurt

SAY CHEESE! 10-

Chef's Selection Artisanal Cheeses, Dried Fruit, Spiced Pecans, Tomato, Assorted Grilled Breads

ANTIPASTO 16-

Prosciutto Ham, Salami, Chorizo, Chef's Selection Artisanal Cheese Cured Olives, Roasted Tomatoes, Grilled Vegetables Assorted Grilled Breads

CITRUS POACHED CHILLED SHRIMP 19-

Horseradish Tomato Chili Cocktail, Calypso Sauce, Grilled Lemon, (3 pieces per person)

SEASONAL OYSTERS ON THE HALF SHELL -MARKET PRICE

Shallot Mignonette, Horseradish Tomato Chili Cocktail Sauce, (3 pieces per person)

FRUITS DE LA MER -MARKET PRICE

Oysters, Prawns, Lobster, Mussels, Colossal Blue Crab, Spicy Piquillo Remoulade, Mignonette, Horseradish Tomato Chili Cocktail Sauce

Love is Sweet Displays

VIENNESE TABLE: ASSORTED MINI INDULGENCES 12-

Mini Key Lime Pie, Fruit Tarts, Cheesecake Bites and Chocolate Bites

CANDY BAR 10-

(Select Any 5)

Assorted Jelly Beans, Rock Candy, Spice Drops, Gummy Bears, Candy Buttons, Good N' Plenty, Smarties, Whoppers, Peppermint Puffs and Licorice. Paper Bags, Display Baskets and Scoops included.

S'MORES BAR 15-

Graham Crackers, Hershey Chocolate Bars and Marshmallows.



Plated Dinner

Salads

Select one

GARDEN SALAD

Tomatoes, Cucumbers, Carrots, and Croutons with Balsamic Vinaigrette

ARUGULA SALAD

Strawberries, Red Onion, Feta Cheese with Florida Citrus Vinaigrette

KEY LIME CESAR SALAD

Romaine Lettuce, Home Made Croutons, Parmesan Cheese, and Key Lime Cesar Dressing

WEDGE SALAD

Iceberg, Bleu Cheese, Cherry Tomato, Chopped Bacon, with Bleu Cheese Dressing

WATERMELON SALAD

Watermelon, Feta Cheese, Red Onion, Basil, Mint, with Balsamic Glaze

Entrees

Choose Two

SWEET MANGO CHICKEN BREAST with Florida Sour Orange and Garlic Honey Glaze

PAN SEARED MAHI-MAHI with Tropical Fruit Salsa, Key Lime Beurre Blanc

BRAISED SHORT RIB with Red Wine Jus

PAN ROASTED GROUPER with Mango Beurre Blanc

HERB BUTTERED YELLOW TAIL SNAPPER al Limon

NEW YORK STRIP with Black Peppercorn Brandy Cream

FILET MIGNON (8OZ) with Port Reduction

All Entrees served with Chef's Selection of Seasonal Vegetables and Starch.

Duet Plates

Additional Cost

SWEET MANGO CHICKEN AND MAHI MAHI 10-

Chicken with Florida Sour Orange, Garlic Honey Glaze and Pan Seared Mahi Mahi with Key Lime Butter

FILET MIGNON AND SEARED SHRIMP 26-

Petit Filet Mignon (5oz) with Veal Demi and Pan Seared Yellowtail Snapper with Lemon Caper Beurre Blanc

SHORT RIB & SCALLOPS 30-

Braised Short Rib with Red Wine As Jus, Pan Seared Scallops with Lemon Caper Beurre Blanc

“SURF & TURF” FILET AND LOBSTER TAIL 46-

Petite Filet Mignon (5oz) with Port Wine Demi and Florida Lobster Tail with Drawn Butter

All Entrees served with Chef's Selection of Seasonal Vegetables and Starch



Buffet Selections

Minimum 25 guests

Island Buffet

Choice of Salad

Choice of Appetizer:

Seafood Ceviche **OR** Guava Shrimp Skewers

Choice of Two Entrees:

Rum Glazed Mahi, Citrus Beurre Blanc, Pineapple Salsa

Braised Short Ribs with Mango B.B.Q Glaze

Grilled Flank Steak with Chimichurri

Choice of Two Sides:

Yellow Rice and Beans

Roasted Potatoes

Marinated Grilled Vegetables

Dinner Rolls, Butter

A Touch of the Keys

Choice of Salad

Choice of Appetizer:

Seafood Ceviche **OR** Guava Shrimp Skewers

Choice of Two Entrees:

Local Mahi Mahi, Roasted Corn and Black Bean Salsa, Key Lime Butter

Grilled Flank Steak

Grilled Mango Habanero Rubbed Chicken, Avocado Salsa, Cilantro Sour Cream

Sides:

Island Rice

Fresh Seasonal Vegetable Medley

Dinner Rolls, Butter



Action-Stationed Buffet

Select up to 3 Stations
Served with Choice of Salad or Soup

KALUA PUA'A ROASTED PIG

Polynesian Style Whole Roasted Pig, Pineapple B.B.Q. Sauce, Kings Hawaiian Rolls
\$150 - Chef Attendant Fee

SOUTH OF THE BORDER TACO STATION

Select 2:

Carne Asada Skirt Steak, Mojo Chicken, Roasted Pork Carnitas, Yucatan Shrimp served with Soft & Hard Shell Tortillas, Shredded Lettuce, Fresh Tomatoes, Guacamole, Pico De Gallo, Queso Blanco, and Cilantro Cream
Mexican Fried Rice and Frijoles

GOURMET SLIDER STATION

Kobe Beef Sliders, Red Onion Jam, Blue Cheese Spread
Crispy Southern Fried Chicken, Roasted Garlic Aioli, Dill Pickle Chips
Mini Maryland Crab Cakes, Key Lime Aioli, Crunchy Slaw
Roast Pork Carnitas, Mojo B.B.Q., Crispy Onion Straws

CARVED PRIME RIB AJUS

With Creamy Horseradish, Au Jus, Grain Mustard, Mayo & Silver Dollar Rolls
\$150 - Chef Attendant Fee

PASTA YOUR WAY

Select Two Pastas, Two Sauces, and Six Sides

Pastas: Tortellini, Farfalle, Penne

Sauces: Marinara, Alfredo, Pesto, Vodka, Garlic, Extra Virgin Olive Oil

Sides: Tomatoes, Asparagus, Baby Spinach, Sliced Mushrooms, Peas, Onion, Roasted Peppers, Onions,

Sausage, Mini Meatballs, Shrimp, Bell Peppers, Artichoke Hearts, Capers, Olives, Pancetta, Roasted Garlic

PAELLA VALENCIA

Valencia Short Grain Rice Simmered With Saffron, Chicken, Shrimp, Calamari, Mussels, Clams, Chorizo Sausage, Sweet Peas And Fire Roasted Red Peppers
\$150 - Chef Attendant Fee

WHOLE ROASTED LOCAL CATCH

Jamaican Jerk Seasoning, Wrapped In Banana Leaves, Served With Scotch Bonnet Aioli And Key Lime Remoulade
\$150 - Chef Attendant Fee





Cheese Burger in Paradise Rehearsal Dinner

60~ per person
(2 hours)

Red or White Sangria
Imported and Domestic Beer
Assorted Sodas and Bottled Water

Choice of:

Cheese Burger & Pulled Pork Sliders, American Cheese and
Caramelized Onions

OR

Fish & Chicken Taco Station

Fresh Catch, Grilled Chicken, Marinated Cabbage, Chipotle
Cream, Guacamole, and Pico de Gallo

Includes:

Tricolor Tortilla Chips
Guacamole, Jalapeno Cheese, Salsa & Sour Cream

Key Lime Pie or Key Lime Tartelettes





Farewell Breakfast...

Includes Freshly Brewed Coffee and Hot Tea

Omelet Station

12- per person

Choice of Onions, Bell Peppers, Diced Tomatoes, Sautéed Mushrooms, Spinach, Smoked Ham, Crisp Bacon and Cheddar Cheese

\$150 – Chef Attende Fee

Breakfast Pastries

16- per person

Assortment of Mini Croissants, Muffins, Danish, Butter and Preserves
Assorted Bagels and Cream Cheese

Benedicts Bar

25- per person

Traditional Eggs Benedict
Crab Cake Benedict with Lemon Dill Hollandaise
Tenderloin Benedict with Roasted Tomato Béarnaise Sauce
Breakfast Potatoes

Bon Voyage Breakfast Buffet

30- per person

Fresh Florida Orange, Grapefruit and Cranberry Juices
Sliced Fresh Seasonal Fruits and Berries
Assortment of Mini Croissants, Muffins, Danish, Butter and Preserves
Assorted Bagels, Cream Cheese
Smoked Salmon, Sliced Tomatoes, Red Onions, Capers, Lemons
Fluffy Scrambled Eggs, Crispy Bacon and Breakfast Sausage
Breakfast Potatoes



....and Brunch

Include Freshly Brewed Coffee, Decaf and Hot Tea

Soup & Salad Station 20- per person

Select One Soup & One Salad

Soups: Cream of Potato and Leek Soup, Conch Chowder, Black Bean Soup or Bouillabaisse Chowder

Salads: Arugula Salad, Key Lime Caesar Salad, Or Watermelon Salad

Deli Buffet 25- per person

Assorted Panini Sandwiches Of Cured Meats, Artisanal Cheeses and Homestead Veggies
Bags Of Kettle Chips

Bite Sized Snack Bar 15- per person

Brownies, Cookies, Cupcakes, and Key Lime Tarts

Unlimited Bloody Mary's

20- per person, two hours

Premium Vodka

Tomato Juice, Assorted Hot Sauces, Horseradish, Old Bay, Celery Salt, Sea Salt, Cracked Pepper
Pickled Green Beans, Celery, Carrot Shavings, Jumbo Shrimp, Scallion, Olives, Pickle Spear

\$150 Bartender Fee

Unlimited Mimosas

20- per person, two hours

Fresh Orange Juice and Sparkling Wine





Bar Selections

Beer and Wine Bar

Beer

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra
Corona, Heineken,

House Wine

Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay

Premium Open Bar

Liquor

Tito's Handmade Vodka, Bombay Gin,
Bacardi Superior Rum, Canadian Club Whiskey,
Jim Beam Bourbon, Dewars Scotch, Sauza Signature Blue Silver 100%
Domestic and Imported Beer and House Wine Selections

Luxury Open Bar

Includes Premium Bar Selections

Liquor

Grey Goose Vodka, Hendricks Gin, Bacardi Maestro Grand Reserve,
Captain Morgan Spiced Rum, Crown Royal Canadian Whisky, Patron
Silver Tequila, Johnnie Walker Black Scotch, Jameson 18 Irish Whiskey,
Glenlivet 12 Single Malt Whiskey
Domestic and Imported Beer and Upgraded Wine Selections







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