

Key West Harbour

Banquet Packages



Greetings,

Thank you for considering Key West Harbour as the site for your event. We are committed to making sure that everything is perfect! Our culinary staff is formally trained and is at your service for even the most special of requests. The accompanying menus will allow you to choose a fare that is consistent with the spirit and budget of your event.

We specialize in authentic island cuisine and look forward to special requests. Remember, this is the Keys and anything goes; our Chef will be delighted to create a one-of-a-kind menu for you and your guests if our standard fare is not what you are looking for.

Let our staff make this a memorable experience for all that attend!



Thank you,

Key West Harbour
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Membership/Events Coordinator
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FMC



FLORIDA MARINA CLUBS



Key West Harbour Bar Packages

Tier I

Fris Vodka
Seagram's Gin
Flor de cana Rum
Arandas Tequila
Jim Beam Bourbon
Canadian Club Blended Whiskey
Cutty Sark Blended Scotch

One hour: \$18 per person
Each additional hour: \$7 per hour

Tier II

Absolut Vodka
Bombay Gin
Bacardi Rum
Captain Morgan Spiced Rum
Jose Cuervo Tequila
Jim Beam Bourbon
VO Blended Whiskey
Cutty Sark Blended Scotch

One hour: \$22 per person
Each additional hour: \$7 per hour

Tier III

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Rum
Captain Morgan Spiced Rum
Patron Silver Tequila
Makers Mark Single Barrel Bourbon
Crown Royal Blended Whiskey
Glenlivet Black Malt Scotch

One hour: \$26 per person
Each additional hour: \$7 per hour

Beer and Wine

Beer and Wine included in Tiers I, II & III
Corona, Sam Adams, Heineken, Bud Light, Coors Lite,
Mich Ultra, Hour Cabernet, Merlot, Chardonnay and Pinot Grigio

One hour: \$12 per person
Each additional hour: \$7 per hour

Cash Bar

Tier I \$6.50 per drink
Tier II \$7.50 per drink
Tier III \$8.50 per drink

Import \$4.50 per drink
Domestic \$3.50 per drink
Glass House Wine \$6 per drink
Soda \$2.50 per drink

*Prices and items subject to change without notice and
applicable facility fees and taxes not included

** Menu choices and pricing subject to change

Lunch Option 1

\$20 per person

50 person maximum

Course 1

Choice of Soup or Mixed Greens Salad

Course 2

Choice of Entrée

(Please choose two items)

Caribbean Jerk Chicken Wrap

Jerk marinated chicken with onions, tomatoes, sweet plantains, mixed greens and jerk mayo in a grilled tortilla

The Cubano

Roasted mojo marinated pork, ham, Swiss, Dijon and pickles on ciabatta bread

Harbour Mahi-Mahi

The classic mahi-mahi sandwich grilled, roasted or blackened with lettuce, tomato and key lime caper remoulade on brioche bread



Lunch Option 2

\$25 per person

50 person maximum

Course 1

Choice of Soup or Mixed Greens Salad

Course 2

Choice of Entrée

(Please choose two items)

Spicy Key West Grouper Sandwich

Key West grouper with coleslaw, house made chips and Creole tartar sauce on ciabatta bread

Grilled Chicken and Bacon Wrap

Grilled chicken and bacon with black bean salsa, tomato, onion and spicy ranch in a grilled tortilla

Gemelli Pasta Pomodora

Gemelli pasta tossed with crispy prosciutto, mushrooms and spinach in a house made tomato sauce

**Menu choices and pricing subject to change at any time



Dinner Option 1

\$30 per person

50 person maximum

Course 1

Choice of Soup or Mixed Green Salad

Course 2

Choice of Entrée

(Please choose two items)

Pan-Seared Chicken Breast

Airline chicken breast seared to perfection and finished with a chervil cream sauce, served with soft polenta and haricot verts

Bone-in Center Cut Pork Chop

Pork chop seasoned and seared, served with caramelized onions, bourbon demi-glace, mashed sweet potatoes and a fresh vegetable medley

Key West Harbour Mahi-Mahi

Locally caught mahi, delicately grilled and served with mashed potatoes, green beans, baby carrots and roasted pepper beurre blanc

*Passed hors d'oeuvres are available upon request or served platter style

**Desserts are available for an additional \$7 per person



Dinner Option 2

\$40 per person

50 person maximum

Course 1

Choice of Soup or Mixed Green Salad

Course 2

Choice of Entrée

(Please choose two items)

Pan-Seared Chicken Breast

Airline chicken breast seared to perfection and finished with a chervil cream sauce, served with soft polenta and haricot verts

Bone-in Center Cut Pork Chop

Pork chop seasoned and seared, served with caramelized onions, bourbon demi-glace, mashed sweet potatoes and a fresh vegetable medley

Parmesan Crusted Grouper

Key West Grouper served with a lemon beurre blanc, alongside of mashed potatoes and asparagus

8oz Filet of Beef

8oz Angus filet of beef served with roasted scallop potatoes, Asparagus and red wine demi-glace

**Menu choices and pricing subject to change at any time

Dinner Option 3

\$55 per person

50 person maximum

Course 1

Choice of Appetizer

Shrimp Cocktail

Key West pink shrimp with key lime cocktail sauce

Conch Republic Fritter

Chipotle aioli

Course 2

Choice of Soup or Mixed Greens Salad

Course 3

Choice of Entrée

(Please choose two items)

Grilled Veal Chops

Veal chops served with rosemary potatoes, broccolini and a mushroom demi-glace

Grilled Swordfish and Fruit Salsa

Grilled swordfish served with island rice, squash and a roasted pepper fondue

Key West Cowboy Steak

18oz Bone-in rib eye, char tomato, spinach and mashed potato

Caribbean Yellowtail Snapper

Delicately seared snapper with a pickled sweet pepper, served with island rice and fresh vegetables

Seared Black Grouper

Key West grouper with garlic mashed potatoes, haricot vert and a lemon butter basil sauce

*Passed hors d'oeuvres are available upon request or served platter style

**Desserts are available for an additional \$7 per person



“On the Run” Lunch Boxes

Lunches include wrap and your choice of chips , apples or brownie and a soft beverage

A La Carte

\$8 Per Wrap

Deli Wrap

Ham and Turkey with Lettuce, Tomato, Swiss Cheese and Chipotle Sauce

Greek Wrap

Grilled Chicken Breast, Mixed Greens, Feta Cheese, Black Olives, Roasted Red Peppers, Tomato and Balsamic Vinaigrette

Jerk Chicken

Grilled Chicken Breast, Lettuce, Tomato, Monterey Jack Cheese, Onion, Sweet Plantains and Jerk Seasoned Mayo

Sides

Chips **\$1.50**

Apple **\$2.00**

Brownie **\$2.00**

Soft Beverage or Water **\$1.50**

Hors D'oeuvres

Minimum of 50 pieces

Priced per piece

Seared Grouper Crostini with Peppercorn Matignon \$3.50

Mini Beef Wellington with Horseradish Cream Sauce \$4.00

Brie and Pear Phyllo \$3.50

Raspberry and Brie en Croute \$3.25

Spanikopita \$2.50

Bacon Wrapped Sea Scallop \$3.50

Shrimp Cocktail \$3.00

Mini Crab Cakes with Roasted Pepper Remoulade \$3.00

Coconut Chicken Tenders with a Garlic Sweet Chili Sauce \$3.25

Conch Fritters with Chipotle Mayo \$2.00

Coconut Shrimp with Pineapple Chutney \$3.25

Chicken Satay with a Spicy Peanut Sauce \$2.75

Mini Harbour Sliders \$3.50

Baby Lamb Chops with Mint Demi-Glace \$3.50



Platters and Salads

Each platter serves 25 people

Vegetable Platter

Assortment of seasonal vegetables choice of bleu cheese or ranch dressing

\$65

Fruit Platter

Chef's selection of assorted tropical fruits, melons, and berries

\$75

Peel and Eat Shrimp

Organic Key West pinks served with key lime cocktail sauce and lemon wedges

\$150

Pasta Salad

Al dente cooked pasta with an assortment of vegetables, capers and olives marinated to perfection

\$125

Cheese Platter

Imported and domestic selection of assorted cheeses served with a variety of crackers and flatbreads

\$125

Deli Platters

Smoked ham and turkey served with an assortment of cheddar and American cheese with white, ciabatta and rye bread.

Lettuce, tomatoes, pickles and condiments served on the side

\$300

Tossed Greens Salad

Traditional greens with tomatoes, avocado, onion and cucumber

\$90

Caesar Salad

Served with Harbour croutons and shaved parmesan

\$95

Caprese Salad

Vine-ripe tomato, fresh mozzarella and basil drizzled with extra virgin olive oil and balsamic glaze

\$125

** Menu choices and pricing subject to change at any time

Buffets

All buffets include bread service

Traditional Cuban Pig Roast

\$25 per person

Whole Cuban style pig roast served with green salad, slow simmered black beans, sweet plantain, Boiled yucca root topped with mojo marinated onions and island rice pilaf. Cuban style guava and raisin bread pudding included. Add mojo marinated roasted chicken + \$6 per person

Smokey Harbour Barbecue

\$30 per person

Fresh green salad with tomatoes, cucumbers, onions, croutons and honey balsamic vinaigrette. Smoked Sweet Baby Rays barbecue ribs, herb marinated grilled chicken quarters, oven roasted corn-on-the-cob, chef's specialty Captain Morgan baked beans loaded with apple wood smoked bacon, butter basted red bliss potato and Key West key lime pie.

Harbour Brunch Buffet

\$35 per person

Fresh seasonal fruit platter, traditional French toast with maple syrup, honey roasted ham carving station with pineapple pepper jelly, omelet action station with ham, tomato, pepper, onion, black olives, mushrooms and cheese. Smoked salmon platter with hardboiled egg, caper, tomato, onion, bagel chips and breakfast potatoes. Coffee/tea and orange juice included.

Caribbean Island Tour

\$35 per person

Fresh island green salad with avocados, tomatoes, onions, and citrus vinaigrette. Conch Republic grilled mahi-mahi with key lime beurre blanc, Kingston jerked breast of chicken with citrus demi-glace, Havana roast pork with mojo marinated onion, island rice pilaf slow simmered black beans with Caribbean herb, Caribbean sweet fried plantain and guava raisin bread pudding with rum whipped cream.

Harbour Experience

\$75 per person

Spring mix of garden greens, tomatoes, Bermuda onions, European cucumbers and a hibiscus vinaigrette. Coriander crusted loin pork with a citrus bordelaise sauce, fire roasted grouper with leeks and lemon butter, pepper crusted New York strip with herb demi-glace with the choice of potato puree or roasted rosemary fingerling potatoes. Haricot verts almandine, traditional mini crème brûlée with fresh Chantilly cream, and strawberry.

Event Rates

Wedding Reception Site Fee \$1,500

Includes set up and break down of event

Wedding Ceremony Site Fee

Site fee includes aisle runner, bamboo wedding arch and choice of resin, chiavari or bamboo chairs for your guests.

Up to 50 people \$1,500

Up to 100 people \$2,000

Up to 150 people \$2,500

Tiki Bar Rate \$750

Includes set up and break down of event

*Prices, items, facility fees and taxes are subject to change without notice



Accommodations

Key West Harbour's waterfront condominium rentals will provide you and your guests with an intimate lodging experience unlike any hotel or timeshare. Our property is secluded and private yet minutes from the excitement of Key West, Duval Street and Olde Town. Let our impeccable staff spoil you on your next unforgettable vacation.

Please contact us at (305) 292-3121 option 4 or visit us online at www.floridamarinaclubs.com for more information.

