

FIRST FLIGHT



ISLAND RESTAURANT & BREWERY

SPECIAL EVENT MENUS



301 Whitehead St.
Key West, Florida
33040

Welcome to First Flight Island Restaurant and Brewery

First Flight offers a true Key West experience in a one of a kind, historic property!

Our commitment to providing high-quality food along with prompt and attentive service has earned us a reputation that we are proud of!

We cannot wait to provide you, your family, and friends with incredible island cuisine, excellent service, and memories to last a lifetime!

Brief History about First Flight Restaurant

Located on the corner of Whitehead and Caroline St, stands one of Key West's most impressive and historic buildings. First Flight Island Restaurant and Brewery is well known for being the birthplace of Pan American Airlines. Pan-Am's first tickets were sold out of this very building in 1927. Our main level Canopy Garden sparkles with lights at night and is shaded by lush foliage during the day. Just off the red-bricked garden lies the Southernmost Brewery in the USA. Our famous Crash Bar, so named for the Sikorsky seaplane plunging through the ceiling, provides a unique drinking surface of a vintage airplane wing.

The second-floor, Treetop Terrace is nestled in the trees and provides guests with a unique private experience including an upstairs porch, overlooking old town Key West.

First Flight offers everything you need to make your private event vision a reality.

Let us guide you in creating a unique and personal experience.

Our Catering Packages will help you choose the style of event, food, and bar selections that are just right for your party with us.

Thank you for considering First Flight!

**For more information please contact us:
Sales and Catering Office**

Jackie Gibson

Sales & Catering Manager

jackie@keysrestaurantsgroup.com

305.293.8484 ext 2

Our Restaurant

Canopy Garden

One of Key West's largest outdoor garden venues. Plush with tropical foliage and colorful orchids, the garden is best suited for large group gatherings. It features a fold down stage with all power needed for music. The venue also includes access to the Crash Bar & pub area.

Capacity

Cocktail Party: Up to 160 people

Sit Down: Up to 90-120 people *(depending on dancing space)*

Treetop Terrace

Home of the Original "Pan Am" headquarters and nestled among the banyan trees, the "Pavilion" and outdoor "Terrace" provide a flexible space for the most fabulous events. All overlooking the garden dining below. This space also features a full bar and private restrooms.

Capacity

Cocktail Party: Up to 80 people

Sit Down: Up to 60 people

The Whole House

A full access party to the entire restaurant.

Featuring the "The Treetop Terrace", "Canopy Garden" and, "Crash Bar". Two floors with indoor and outdoor space, as well as full bars and restrooms on both floors.

Capacity

Cocktail Party: Up to 350 people

Sit Down: Up to 120-175 people *(depending on dancing space)*

*Food and Beverage minimums, as well as site fees apply to all private events
Consult sales manager for more details*

FIRST FLIGHT



ISLAND RESTAURANT & BREWERY

Plated Dinners

- Parties up to 50—no pre selection needed
- 50-75—preselected meal orders required
- 75 or more, we recommend buffet or stations style menu

“Silver Clipper” Plated Dinner

First course

Includes bread service

(choice of)

Lobster Bisque

Traditional French bisque made with Florida spiny lobster, crème fraiche

Island Caesar

Crisp romaine, shaved parmesan, toasted croutons, grilled pineapple, Caesar dressing

Field Greens

Mixed spring greens, heirloom cherry tomatoes, cucumber, balsamic vinaigrette

Second course

(choice of)

Seafood Fettuccini

Key west pink shrimp, local fish, clams, fettuccini, basil cream sauce, parmesan

Organic Chicken

Savory herb marinated chicken breast, rosemary & herb risotto, asparagus, pan demi glaze

Skirt Steak

Grilled skirt steak, roasted fingerling potatoes, chef's seasonal vegetables, garlic chimichurri

Desserts

(choice of)

Black Bottom Key Lime Pie

House specialty with oreo cookie crust and whipped topping

New York Style Cheesecake

Mixed berry coulis

\$65 per person

“Pan American” Plated Dinner

First Course

Includes bread service

(choice of)

Lobster Bisque

Traditional French bisque made with Florida spiny lobster, crème fraîche

Tropical Garden Salad

Spring greens, strawberry, candied walnuts, feta, balsamic vinaigrette

Island Caesar

Crisp romaine, shaved parmesan, toasted croutons, grilled pineapple, Caesar dressing

Second course

(choice of)

Seafood Fettuccini

Key West pink shrimp, local fish, clams, fettuccini, basil cream sauce, parmesan

Swordfish

Lightly blackened local swordfish, avocado jasmine rice, grilled asparagus, roasted jalapeño cream sauce

New York Strip

Grilled N.Y. Strip, roasted gold potatoes, charred brussels sprouts, garlic chimichurri

Desserts

(choice of)

Black Bottom Key Lime Pie

House specialty with oreo cookie crust, whipped topping

Red Velvet

Grand Marnier cream, berry compote, walnut crumble

\$80 per person

“First Class” Plated Dinner

First Course

Includes bread service

(choice of)

Lobster Bisque

Traditional French bisque made with Florida spiny lobster, crème fraiche

Tropical Garden Salad

Spring greens, strawberry, candied walnuts, feta, balsamic vinaigrette

Caprese

Arugula, fresh mozzarella, heirloom tomato, pesto, balsamic reduction

Second course

(choice of)

Local Grouper

Pan seared grouper fillet, garden vegetable risotto, charred brussels sprouts, preserved lemon butter

Grilled Spiny Lobster Tail

Grilled lobster tail, saffron tomato risotto, garden vegetables, sweet piquillo pepper gastrique

Filet Mignon

Grilled beef tenderloin, garlic mashed potato, asparagus, bourbon mushroom demi glaze, truffle herb butter

Desserts

(choice of)

Black Bottom Key Lime Pie

House specialty with oreo cookie crust, whipped topping

New York Style Cheesecake

Mixed berry coulis

Red Velvet

Grand Marnier cream, berry compote, walnut crumble

\$105 per person

FIRST FLIGHT



ISLAND RESTAURANT & BREWERY

Buffet Dinners & Cocktail Parties



Buffet dinners designed for parties of
30 guests or more

“Caribbean Nights” Buffet

Welcome Appetizer

Coconut Shrimp

Passed or Displayed

Shaved coconut crusted shrimp, with a sweet chili dipping sauce

Dinner Stations

Assorted Bread Display

Tropical Garden Salad Station

Spring greens, romaine mix, grilled pineapple, strawberry, pickled onion, cucumber, candied pecans, feta, balsamic vinaigrette

Entrée Station

Cuban Roasted Pig Display

carving station requires \$125 attendant

Cuban style whole roasted pig, seasoned in a classic citrus and garlic marinade, carved to order
Pork Tenderloin or Pulled Pork Mojo also available displayed without pig, upon request

Island Chicken

Char-Grilled airline chicken breast, island jerk glaze, black bean and corn salsa, citrus fruit

Blackened Mahi Mahi Fillet

Locally sourced mahi mahi, lightly blackened, tropical salsa

Sides

Coconut Rice

Seasoned Black Beans

Caramelized Sweet Plantains

Charred Seasonal Vegetables

Dessert

Black Bottom Key Lime Pie Display

House specialty with oreo cookie crust, individually sliced & displayed

\$90 per person

Designed for minimum 30 guests

“Island Paradise” Buffet

Passed Hors d’ Oeuvres

*Includes choice of one Appetizer Addition

Dinner Stations

Assorted Bread Display

Tropical Garden Salad

Spring greens, romaine mix, grilled pineapple, strawberry, cucumber, candied walnuts, feta, balsamic vinaigrette

Caesar Salad

Romaine mix, herbed croutons, parmesan cheese, house made caesar dressing

Entrée Stations

Herb Crusted Prime Rib

carving station requires \$125 attendant

Garlic & rosemary slow roasted prime rib, Carved to order
horseradish cream & pan demi jus

Blackened Shrimp Tortellini

Lightly blackened shrimp, seasonal vegetable primavera, pesto cream sauce

Local Snapper

Pan seared locally sourced snapper, blistered cherry tomatoes, citrus beurre blanc

Sides

Seasonal Vegetables & Roasted Brussels Sprouts

Herb Roasted Fingerling Potatoes

Jasmine Rice

Desserts Display

Black Bottom Key Lime Pie

House specialty with oreo cookie crust, individually sliced & displayed

New York Style Cheesecake

Mixed berry coulis

\$115 per person

Designed for minimum 30 guests

“Conch Republic” Buffet

Displayed Hors d’ Oeuvre

Tropical Fruit & Artisan Cheese Board

Passed Hors d’ Oeuvres

***Includes choice of one Appetizer Addition**

Soup and Salad Stations

Includes assorted Bread Display

Lobster Bisque

Traditional French bisque made with Florida spiny lobster, crème fraiche

Caesar Salad

Romaine blend, shaved parmesan cheese, toasted croutons, house made caesar dressing

Tropical Garden Salad

Spring greens, romaine mix, grilled pineapple, cucumber, strawberry, candied pecans, feta, balsamic vinaigrette

Entrée Stations

Tenderloin

carving station requires \$125 attendant

Beef tenderloin filet, lightly seasoned and carved to order

Featuring horseradish cream, bourbon pan sauce

Island Chicken

Char-Grilled chicken breast, black bean and corn salsa, Caribbean jerk glaze, citrus fruit

Grilled Lobster Tail

Caribbean spiny lobster tails, saffron beurre blanc, charred lemons

Sides

Seasonal Vegetables & Roasted Brussels Sprouts

Charred fingerling potatoes

Jasmine rice

Desserts Display

Black Bottom Key Lime Pie Display

House specialty with oreo cookie crust, whipped topping

Red Velvet

Grand Marnier cream, berry compote, walnut crumble

\$135 per person

Designed for minimum 30 quests

“First Flight” **Cocktail Party**

Displayed Appetizer

(Choice of one)

Tropical fruit and artisan cheese display

or

Garden fresh crudite & assorted dips

Passed Appetizers

(Choice of three)

Brisket Sliders

Jerk Chicken Skewers

Chimichurri Skirt Steak Skewers

Tuna Poke Wontons

Coconut Shrimp

Caprese Skewers

Tomato Bruschetta

Avocado & Street Corn Cup

Crab Stuffed Mushrooms

Antipasto Skewers

Deviled Eggs

Key Lime Pie Display

Single serving black bottom key lime pie cups

Included - two hour Beer & Wine package

Beer

First Flight micro brews (Havana Red, Main Squeeze Wheat, Maverick IPA)

Budweiser, Bud Light, Stella Artois, Presidente, Michelob Ultra

House Wines

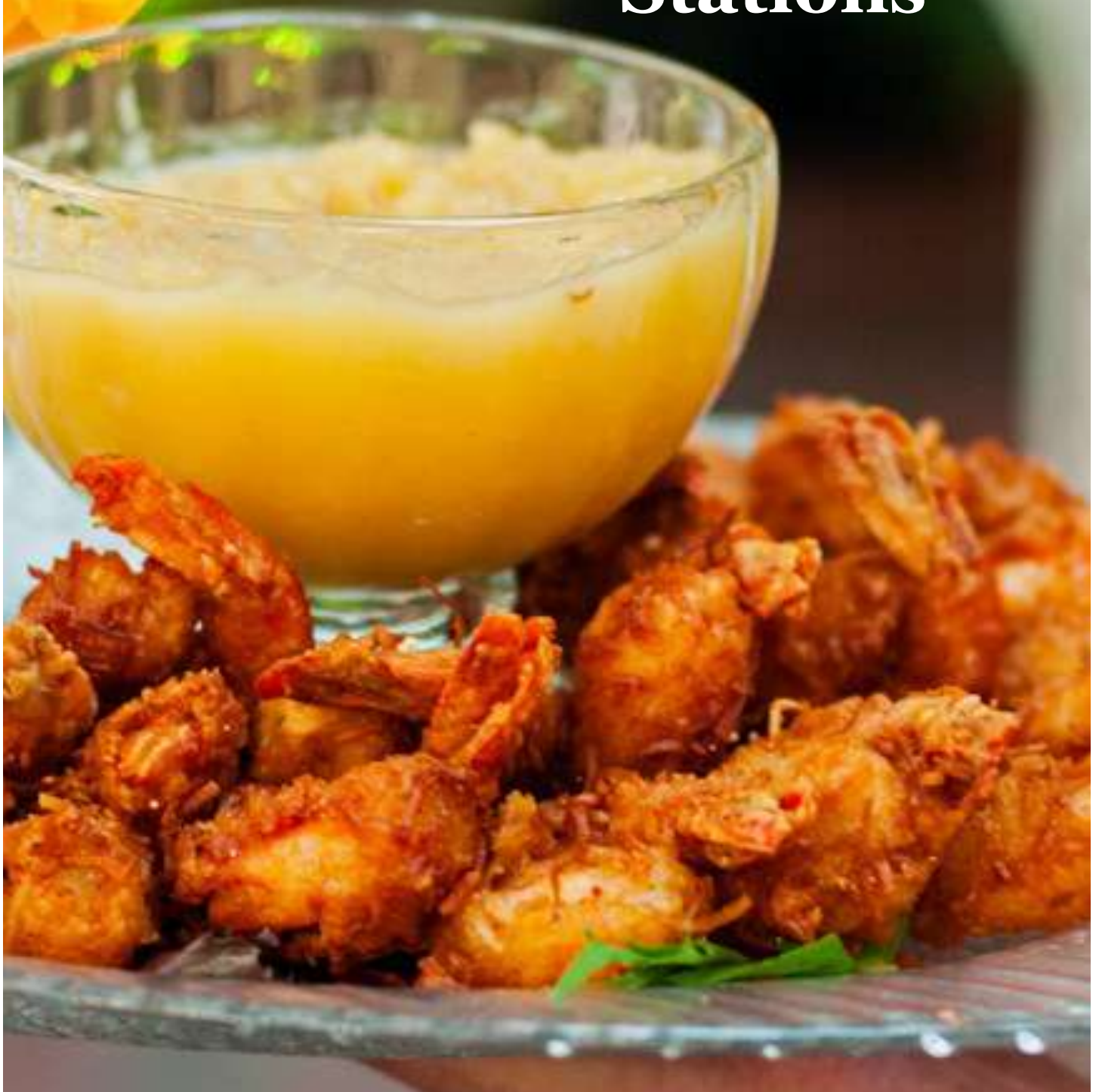
Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

(Bar upgrades available - Reference “Bar Options” page)

\$65 per person

Designed for minimum 30 guests

Additional Hors D'oeuvres & Food Stations



Appetizers

Priced Per Person

Appetizer Additions

Coconut Shrimp

Shaved coconut crusted shrimp, sweet chili dipping
sauce \$12

Jerk Chicken Skewers

Island jerk marinated chicken, grilled pineapple,
red pepper \$8

Brisket Panini Sliders

Braised beef brisket, swiss cheese, caramelized onion,
port wine demi \$10

Skirt Steak Skewers

Grilled red pepper, roasted garlic chimichurri sauce
\$12

Shrimp Ceviche

Local shrimp, citrus segments, avocado mousse \$12

Tuna Poke Wonton Cups

Marinated sushi grade ahi tuna, wakame salad,
wasabi aioli, wonton crisp \$10

Caprese Skewers

Heirloom cherry tomatoes, mozzarella,
ipa-hop infused pesto, aged balsamic drizzle \$8

Tomato Bruschetta

Garlic crostini, house made bruschetta,
parmesan, balsamic reduction \$8

Avocado & Street Corn Cups

Street corn salsa, grilled avocado,
chipotle aioli, tortilla crisp \$10

Crab Stuffed Mushroom

Crab cake stuffed button mushrooms,
key lime mustard \$12

Chorizo Empanadas

Lemon aioli \$8

Specialty Displayed and Passed

Tropical Fruit and Artisan Cheese Display

Seasonal fruits, and chefs hand selected cheeses
\$12

Crudite Display

Fresh vegetables, house made hummus,
marinated olives, crackers & crostinis \$10

Tenderloin Crostini

Savory prime sliced beef, brie cheese, arugula,
horseradish cream sauce \$14

Charcuterie Display

Cured Italian meats, artisan cheeses, artichoke,
cherry tomato, aged balsamic drizzle, crostinis
\$14

Antipasto Skewers

Cured Italian meats, mozzarella, olives,
cherry tomato, aged balsamic drizzle
\$10

Bone In Chicken Lollipops

Frenched Chicken Wing, cajun aioli \$14

Bacon Wrapped Scallops

port wine reduction \$14

Rustic Shrimp Cocktail

Old bay boiled key west pink shrimp, house made
cocktail sauce \$14

Baby Lamb Chops

Port Wine Glaze \$14

Beef Wellington

Wild mushroom demi \$13

Deviled Eggs

Classic style \$6

Lighter Fare Stations

(Priced Per Person)

Grazing Station

\$42 - pick 4

\$33 - pick 3

\$24 - pick 2

Includes crostinis, candied nuts, pickled vegetables,
seasonal jam

Choice of:

Assorted Charcuterie Meats, Artisan Cheese,
Vegetable Crudit  & Hummus,
Tropical Fruits, Deviled Eggs, Greek Pasta Salad,
marinated mozzarella balls

Add-On a Brie Puff Pastry Wheel
\$50 (1 wheel = 30 guests)

Chicken Wing Bar \$18

Includes Blue Cheese, Ranch,
Celery, Carrots

Choice of 2:

Hot / Thai Chili / Old Bay / Plain

Slider Station \$18

Choice of 2:

- Cheeseburger
- Seared ahi tuna & Wakame
 - Caprese
 - Brisket & Swiss
- Grilled Chicken & Pineapple

Taco Bar

\$36 - pick 4

\$30 - pick 3

\$24 - pick 2

*Southwest chicken & sauteed onions

*Fajita beef & roasted red pepper

*Sauteed shrimp & garlic

*Blackened Mahi

*Cuban Style Pulled Pork

Accompaniments of, flour tortilla, shredded
lettuce, shredded cheese, pico de gallo, onions,
jalapenos, sour cream

Brisket Mac & Cheese - \$15

House specialty mac & cheese, braised beef brisket,
three cheese blend, cavatappi pasta

Raw Bar - \$25

Key west pink shrimp cocktail, Ahi tuna poke,
local fish ceviche

Warm Bread bowls

Spinach & Artichoke \$8

Parmesan & Wild Mushroom \$8

Crab & Artichoke \$12

Truffle Steak & Spinach \$12

Lobster & sweet corn \$10

Display Stations

(Priced Per Person)

Tropical Garden Salad \$14

Spring greens and romaine mix, grilled pineapple, strawberry, candied walnuts, feta, balsamic vinaigrette

Southern Shrimp Boil \$28

Key West Pinks, Andouille sausage, corn on the cob, potatoes, onion, herb butter, lemon

Blackened Mahi Mahi Station \$26

Tropical Salsa

Island Chicken \$22

Char-Grilled chicken breast, spiced rum glaze, black bean and corn salsa, citrus fruit

Grilled Spiny Lobster Tail \$40

Grilled lobster tail, sweet piquillo pepper sauce

Desserts

(Priced Per Person)

House Made Key Lime Pie - \$10

House specialty with oreo crust, individually displayed and garnished

Deep fried PB&J Sandwich - \$10

Southernmost Brewery signature dessert, fried crispy brown, finished with dark chocolate drizzle

Sweets Table - \$14

House made key lime pie, chefs cheesecake, double chocolate brownie

Action Stations

(Priced Per Person)

Requires \$125 attendant fee

Cuban Roasted Pig Display \$25

Cuban style whole roasted pig, seasoned in a classic citrus and garlic marinade, carved to order
Sweet bbq, dinner rolls

Pork Tenderloin or Pulled Pork Mojo also available displayed without pig, upon request

Seared Ahi Tuna Carving Station \$26

Green tea crusted tuna loin, carved to order
traditional accompaniments of pickled ginger, sweet soy reduction, wakame seaweed salad, crispy wontons

Prime Rib Carving Station \$30

Herb crusted prime rib, au-jus, creamy horseradish, diner rolls

Beef Tenderloin Carving Station \$38

Pepper encrusted tenderloin, creamy horseradish
brandy cream sauce, dinner rolls

Pasta Cooking Station \$18

Penne pasta, marinara & alfredo
Toppings of spinach, roast garlic, tomato, mushroom, parmesan cheese

Add Chicken & Shrimp \$10

May also select as a displayed station

Accompaniments

\$8 per person

Steak Fries

Cajun aioli

Street Corn Cob

Southwest seasoning, queso fresco, cilantro

Cold Mediterranean Pasta

Olives, cucumber, sun dried tomato, parmesan, herb olive oil

Island Rice & Black Beans
Roasted Seasonal Vegetables
Coconut Rice
Sweet Plantains

Bar Options

Beer & Wine Bars

Beer & Wine

Domestic & Imported Beers

First Flight micro brews
(Havana Red Ale, Main Squeeze Citrus Wheat,
Maverick IPA)
Budweiser, Bud Light, Stella Artois, Presidente,
Michelob Ultra

House Wines

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

2hour—\$25 per person
3hour—\$32 per person
4hour—\$37 per person

Premium Beer & Wine

Domestic, Imported & Craft Beers

Beer

First Flight micro brews
(Havana Red Ale, Main Squeeze Citrus Wheat,
Maverick IPA)
Budweiser, Bud Light, Stella Artois, Presidente,
Michelob Ultra

Premium Brand Wines

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

2hour—\$35 per person
3hour—\$42 per person
4hour—\$47 per person

Full Bars

Full House Bar

Includes: Beer, Wine, Call Brand Liquors

First Flight micro brews
(Havana Red Ale, Main Squeeze Citrus Wheat,
Maverick IPA)
Budweiser, Bud Light, Stella Artois, Presidente,
Michelob Ultra

House Wines

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

House Brands Liquors

New Amsterdam Vodkas, Sauza tequila,
Beefeater Gin, Cruzan Rums, Jim Beam

2hour—\$35 per person
3hour—\$42 per person
4hour—\$47 per person

Premium Bar

Includes: All Beers, Premium Wine, Premium Liquors

Beer

House made micro beers,
Budweiser, Bud Light, Michelob ultra, president,
Kona lager, seasonal cider

Premium Brand Wines

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

House brand liquors, plus premiums

Ketel One Vodka, Bombay Sapphire,
Bulliet Bourbon ,Crown Royal, Patron Tequila,
Bacardi Rums

2hour—\$40 per person
3hour—\$52 per person
4hour—\$62 per person

*All bar packages do not include shots, and martinis
Outside alcohol is not permitted during special events.
All beer, wine and liquor must come from First Flight*

Additional Bar Options

Welcome Drink

Guests will be greeted with a refreshing cocktail upon arrival to your event

Choose from one of our signature drinks:

***Key Lime Margarita, Key West Rum Punch,
Strawberry Lime-aid***

Or we will make your favorite drink recipe.

Prices to be determined based on cocktail selected.

Champagne Toast

Invite your guests to join you in a toast to help celebrate your special occasion. Price is \$5.00 per person.

Consumption Bar

(\$150 bartender set up fee / 60 people)

Alcoholic beverages will be accounted for, and paid on one tab at end of event. Consumption bars can be set to time and dollar amount limits. Tax and gratuity added to total consumption tab

Cash Bar

(\$150 bartender set up fee / 60 people)

(Available in addition to open bar packages)

All guests will pay for cocktails and wine individually



WEDDINGS

KEYS RESTAURANTS GROUP

www.mykeywestwedding.com

www.mykeywestevent.com