



**ISLAMORADA**  
RESORT COMPANY



## Wedding Locations & Fees

Hammock Beach & Reception.....	\$4,000.00
Amara Cay Beach & Event Prato.....	\$3,500.00
Amara Cay Beach & Glass Bowl Reception.....	\$3,000.00

*Outdoor venues will require lighting at additional cost to client.*



## Wedding Locations & Fees

South Beach & North Beach Reception.....	\$4,000.00
Beach & Event Lawn Reception.....	\$3,500.00
North Beach & Reception.....	\$3,000.00

*Outdoor venues will require lighting at additional cost to client.*



## Wedding Locations & Fees

Celebration Beach & Tiki.....	\$7,000.00
Rum Runners Beach & Pavilion.....	\$6,000.00
Celebration Island & Bimini Row.....	\$4,000.00

*Outdoor venues may require additional lighting at cost to client.*

When booked in conjunction with a 2017 Wedding Package, Location Fees include the following:

White folding chairs for outdoor events  
Tables with white 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, 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

## 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.









# Lucky in Love Wedding Package

*25 guests minimum*

Packages includes:

Three Hours Beer & Wine Bar

Signature Welcome Drink

Champagne Toast

Two Butler Passed Hors d'Oeuvres

Buffet Dinner

Cake Cutting Services

1 Bartender per 50 guests

**\$ 125.00**

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.

# 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 Dinner

Shell Motif Wedding Cake

Cake Cutting Services

1 Bartender per 50 guests

**\$155.00**

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 Dinner

Shell Motif Wedding Cake

Cake Cutting Services

1 Bartender per 50 guests

**\$205.00**  
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 Cold

- 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
- Smoked Salmon, Cucumber, Dill Crème Fraiche
- Conch Salad Tasters
- Jumbo Crab Spoons
- Prosciutto Wrapped Melon
- Goat Cheese Bruschetta, Sweet Tomato Jam

## Served Hot

- 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
- Pepper Seared Tenderloin of Beef on Garlic Toast Point
- 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 14-**

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

## **POTATO BAR 12-**

Baked Potatoes, Bacon, Scallions, Cheese, Sour Cream, Butter

## **CITRUS POACHED CHILLED SHRIMP 19-**

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

## **SEASONAL OYSTERS ON THE HALF SHELL MKT PRICE**

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

## **FRUITS DE LA MER MKT 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 10-**

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

## **CANDY BAR 12-**

(Select 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

### **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, Garlic Honey Glaze, and Sweet & Sour Mango Chutney.

**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** with Lemon Caper Beurre Blanc

**NEW YORK STRIP** with Black Peppercorn Brandy Cream

**FILET MIGNON (8OZ)** with Veal Demi

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 Sweet & Sour Mango Chutney and Pan Seared Mahi Mahi with Key Lime Butter

#### **FILET MIGNON AND YELLOWTAIL SNAPPER 26-**

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

#### **NEW YORK STRIP AND SHRIMP 30-**

Grilled Petite NY Strip with Green Peppercorn Au Poivre Sauce and Butterfly Poached Shrimp

#### **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 Packages

Minimum 25 guests

## Island Buffet

Avocado, Melon, Arugula Salad, Fresh Mint, Cilantro, Citrus Vinaigrette  
Shrimp Ceviche, Tomato, Peppers, Onion

Rum Glazed Mahi, Citrus Beurre Blanc, Pineapple Salsa  
Braised Short Ribs, Mango B.B.Q Glaze  
Jamaican Jerk Chicken

Yellow Rice and Beans  
Sauteed Plantains  
Steamed Yucca  
Marinated Grilled Vegetables  
Dinner Rolls, Butter

## A Touch of the Keys

Butterhead Lettuce, Strawberries, Citrus Segments, Shaved Red Onion,  
Feta Cheese, Key Lime Vinaigrette  
Seafood Ceviche, Plantain Chips  
Mini Crab Cake with Tropical Fruit Salsa

Guava Shrimp Skewers  
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

Island Rice  
Fresh Seasonal Vegetable Medley  
Dinner Rolls, Butter



# Action Stationed Buffet

Select up to 4 Stations

## **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

## **SOUP & SALAD STATION**

Select Two Soups & Two Salads

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

## **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)

Traditional and Mango Mojitos  
Red and White Sangria  
Imported and Domestic Beer  
Assorted Sodas and Bottled Water

Cheese Burger Sliders  
American Cheese and Caramelized Onions

Pulled Pork Sliders

Fish Taco Station

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

Tricolor Tortilla Chips

Guacamole, Jalapeno Cheese, Salsa & Sour Cream

Key Lime Cookies

Chocolate Dipped Coconut Macaroons







## Farewell Breakfast...

Include Freshly Brewed Coffee, Decaf 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 Attendee Fee

### Breakfast Pastries 16~ per person

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

### Keys Caribbean Buffet 30- per person

Blackened Mahi-mahi, Grilled Pineapple Chutney

Caribbean "Jerk" Chicken

Black Beans & Rice

Fried Plantains, Orange Marmalade

### Bite Sized Snack Bar 15- per person

Brownies, Cookies, Cupcakes, and Key Lime Tarts

### Bloody Mary

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**

### Mimosas

18- 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





# ISLAMORADA

RESORT COMPANY



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PELICAN COVE