



AMARA CAY
RESORT
Islamorada



LIVE IN THE SUNSHINE,
SWIM THE SEA,
DRINK THE WILD AIR.

- Ralph Waldo Emerson -







Islamorada is known for its clear and calm waters, towering palm trees lining sandy beaches, beautiful orchids and bougainvillea and breathtaking sunsets..



Continental Breakfast

All Breakfasts include Select Assorted Herbal Teas,
Fresh Roasted Coffee, Regular and Decaffeinated

Horizon 18-

Freshly Squeezed Florida Orange and Grapefruit Juice, Bake Shop Specialties, Butter, Jam, Preserves

Windley Key 22-

Freshly Squeezed Orange and Grapefruit Juice, Seasonal Melons and Berries, Bake Shop Specialties,
Butter, Jam, Preserves

Islamorada 24-

Freshly Squeezed Orange and Grapefruit Juice, Seasonal Melons and Berries, Baked Shop Specialties,
Butter, Jam, Preserves, Steel Cut Oatmeal, Assorted Cereals, Granola, Yogurt

It's Too Early 28-

Freshly Squeezed Orange and Grapefruit Juice, Greek Yogurt Parfait with Granola,
Cinnamon Brioche French Toast, Drunken Berries, Grand Marnier Sabayon, Applewood Bacon,
Basket of Mini Croissants, Butter, Jam, Preserves

The Gulfstream Buffet Breakfast 38-

Freshly Squeezed Orange and Grapefruit Juice, Seasonal Melons and Berries,
Bake Shop Specialties, Butter, Jam, Preserves,
Smoked Salmon Display with Tomatoes, Red Onion, Capers, Lemons,
NY Style Bagels, Cream Cheese
Farm Fresh Scrambled Eggs, Applewood Bacon,
Breakfast Sausage, Breakfast Potatoes



Break Enhancements

Enhancements can be added to any of your Breaks

Beverages

Freshly Brewed Coffee, Regular and Decaffeinated	55- per gallon
Iced Tea, Pink Lemonade	45- per gallon
Infused Filtered Water: Choice of Lemon, Lime, Orange or Cucumber	28- per gallon
Assorted Juices: Orange, Grapefruit, Cranberry, Apple	48- per gallon
Assorted Bottled Juices	6- per bottle
Bottled Water	5- per bottle
Assorted Soft Drinks	5- per bottle
Red Bull	6- per can
Assorted Tropical Smoothies	12- each

Snacks

Assorted Croissants	38- per dozen
Assorted Bagels, Cream Cheese	36- per dozen
Fresh Muffins	36- per dozen
Assorted Granola Bars	4- per bar
Seasonal Ripened Whole Fruit	5- each
Fresh Seasonal Fruit Kebabs	40- per dozen
Individual Fruit Yogurt, Granola, Berries, Almond Streusel	11- per person
Freshly Baked Cookies	36- per dozen
Fudge Brownies and Blondies Bars	36- per dozen
Corn Tortilla Chips, House Made Salsa and Guacamole	9- per person
Soft Warm Pretzels, Grain Mustard and Beer Cheese Dip	13- per person
Individual Bags of Chips	5- per bag
Bar Mix or Assorted Nuts	32- per pound
Smoked Salmon Bagel, etc.	16- per person
Assorted Dry Cereals, Bananas, Whole/Skim Milk	7- per person

All Day Beverage Break

Bottled Water and Assorted Soft Drinks, Freshly Brewed Coffee, Regular and Decaffeinated, Select Assorted Herbal Teas	14- per person
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Prices are subject to 22% service fee and state tax

Corporate Meeting Package 72-

Minimum of 25 Guests

Morning Start

Freshly Squeezed Orange and Grapefruit Juice, Seasonal Melon and Berries, Bake Shop Specialties, Butter, Jam, Preserves, Freshly Brewed Coffee, Regular and Decaffeinated, Selection of Hot Teas

Mid-Morning Refresh

Freshly Brewed Coffee, Regular and Decaffeinated, Select Assorted Herbal Teas, Assortment of Soft Drinks and Bottled Waters

Lunch Buffet

Select your Menu from the Lunch Buffets page 11

Mid Afternoon Snack

House Made Cookies, Fudge Brownies and Blondies, Freshly Brewed Coffee, Regular and Decaffeinated, Assorted Sodas, Select Assorted Herbal Teas



Prices are subject to 22% service fee and state tax

Take a Break

Minimum of 25 Guests. Priced per person
Assortment of Soft Drinks and Bottled Water

Rind Kind 16-

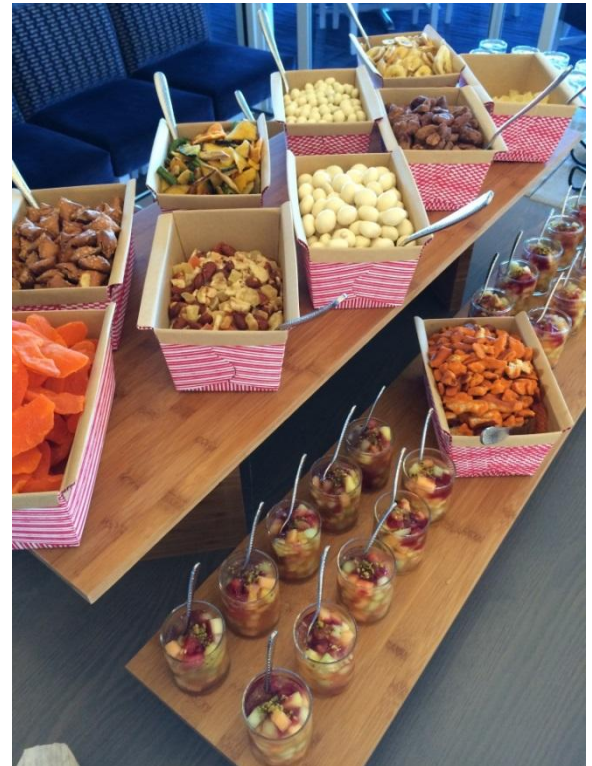
Artisan Cheese Platter, Grilled Breads,
Local Honey, Marinated Olives, Fruit Compote

Death by Chocolate 18-

Assorted Truffles, Caramel Chocolate Pudding,
Pistachio Biscotti Crumble, Triple Chocolate Cupcakes

Healthy Break 18-

Celery, Carrot Sticks, Cucumber, Ranch Dip, Hummus,
Baba Ghanoush, Apple Slices, Peanut Butter,
All Natural Energy Bars, Assorted Naked Juices



Action Station Enhancements

Omelet Station 18-

Farm Fresh Eggs, Applewood Bacon, Sausage,
Black Forest Ham, Tomatoes, Green Onions, Spinach,
Bell Peppers, Mushrooms, Potatoes, Cheddar and Gruyere

Belgium Waffle Bar 15-

Pineapple Confit, Strawberries, Bananas, Apples, Butter,
Greek Yogurt, Honey, Maple Syrup, Whipped Cream

Bubbles and Sun 11- per cocktail

Traditional Mimosas, Peach Bellini, Strawberry Mimosas
Attendant Fee Required



Prices are subject to 22% service fee and state tax







Lunch Buffets

Priced per person. Based on One Hour
Freshly Brewed Coffee, Regular and Decaffeinated
Select Assorted Herbal Teas
Assorted Fresh Breads, Butter
Minimum of 25 Guests

Deli Buffet 28-

Farm Fresh Field Mix, Sherry Vinaigrette,
Loaded Baked Potato Salad
Cole Slaw
Kettle Chips
Roast Beef, Virginia Ham, Turkey, Salami, American,
Swiss and Cheddar Cheese, Lettuce, Tomato,
Red Onion, Assorted Breads, Mayonnaise, Mustard
Cookies, Brownies

Keys Caribbean Buffet 32-

Avocado, Red Onion, Tomato and Lime Vinaigrette
Blackened Mahi Mahi, Grilled Pineapple Chutney
Caribbean "Jerk" Chicken
Collard Greens, Black Beans and Rice,
Fried Plantains, Orange Marmalade
Key Lime Pie

Italian Lunch Buffet 36-

Classic Caesar Salad,
Caprese Salad, Balsamic Reduction
Tortellini Parmesan Cream
Chicken Parmesan
Yellowtail Puttanesca
Saffron Rice, Pesto Grilled Vegetables
Garlic Bread, Crusty Breadsticks
Tiramisu and Cannolis

Island Fiesta Lunch 36-

Green Cabbage, Jalapeno,
Radish Greens, Sweet Chili Vinaigrette
Mexican Flank Steak
Tequila Lime Chicken
Soft Tortillas, Guacamole, Pico de Gallo,
Sour Cream, Pepper Jack Cheese
Cilantro Rice
Fried Plantains, Orange Glaze
Pinto Beans
Churros, Mexican Hot Sauce

Barbeque Buffet 38-

Cole Slaw
Cucumber, Tomato, Red Onion Salad
Rubbed Ribs,
Matouks Habanero Barbeque Sauce
Pulled Mojo Pork
Bakery Fresh Breads and Rolls
Macaroni and Cheese
Collard Greens with Smoked Bacon
Grilled Corn on the Cob with Chili Butter
Pecan Pie, Bourbon Caramel Sauce



Prices are subject to 22% service fee and state tax

Children's Menu

Children under 12 years old

Main Meal 18-
Select one

Chicken Fingers

Hot Dogs

Hamburgers

Grilled Cheese

Pasta with Marinara Sauce

Sides

Select one

Macaroni and Cheese

Tator Tots

Mixed Garden Salad,

Balsamic Vinaigrette

Sodas and Bottled Water



In the Box To Go Breakfast

Tackle Box 20-

Fresh Orange Juice, Fresh Baked Muffins, English Muffin, Ham, Scrambled Eggs, Cheese, Fresh Fruit Cup, Freshly Brewed Coffee

Sailors Delight 20-

Fresh Orange Juice, Nutri-Grain Bar, Fresh Fruit Cup, Croissant, Scrambled Eggs, Applewood Bacon, Gruyere Cheese, Freshly Brewed Coffee

The Pirate Booty 22-

Fresh Orange Juice, Granola, Greek Yogurt Parfait, Sausage, Scrambled Egg and Cheese Wrap, Freshly Brewed Coffee



In the Box To Go Lunch

Minimum 6 Sandwiches- Whole Fruit, Granola Bar, Cookie, Bottled Water or Soda

The Back Country Box 24-

Roast Beef Sandwich, Cheddar Cheese, Lettuce, Tomatoes, Dijon Horseradish Sauce, Fresh Kaiser Roll

The Offshore Box 24-

Smoked Turkey Breast, Pepper Jack Cheese, Romaine Lettuce, Tomato, Smokey Mayo, Country Bread

The Club Box 24-

Smoked Ham and Turkey, Crisp Bacon, Swiss Cheese, Lettuce, Tomato, Kaiser Roll





Hors d'Oeuvres

50 piece increments, 5- per piece

Served Cold

- Tuna Tartar, Sweet Soy Sauce, Wasabi Crème Fraiche, Crisp Wonton
- Caprese Skewer, Cherry Tomato, Baby Mozzarella, Basil & Balsamic Reduction
- Pickled Jumbo Shrimp, Matouks Cocktail Sauce
- Roasted Tomato Bruschetta
- Yellowtail Ceviche
- Tuna Tataki
- Conch Salad Tasters
- Antipasti Skewer
- Jumbo Crab Shooter
- Local Tomato Gazpacho
- Olive Tapenade Phyllo Cups
- Prosciutto Wrapped Mango

Served Hot

- Crab Cake, Remoulade Aioli
- Conch Fritters, Avocado Cream
- Bacon Wrapped Scallops, Balsamic Glaze
- Vegetable Spring Rolls, Thai Chili Dipping Sauce
- Coconut Shrimp, Mango Chili Dipping Sauce
- Crab Wontons, Ponzu Sauce
- Mini Cuban Panini
- Pepper Seared Beef Tenderloin, Cilantro Pesto
- Pork Pot Stickers
- Beef Wellington, Dijon Cream
- Island Jerk Chicken Kabob, Mango Sweet Chili
- Chicken Satay, Thai Peanut Sauce
- Boneless Pork Wings, Korean BBQ
- Margherita Flatbread
- Chimichurri Lamb Lolli Pop





Reception Package 48-

One Hour Duration
Minimum of 25 Guests

Hand Passed Hors d'Oeuvres

Sesame Chicken Satay, Mango Chutney, Honey Ancho Beef Satay,
Goat Cheese Bruschetta, Sweet Tomato Jam

Artisan Selection of Cheeses

Imported and Domestic Cheeses, Grapes, Chutneys, Assorted Fresh Breads, Flatbreads

Chef Action Station

Chefs required, 150- each Chef

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



Reception Displays

One Hour Duration

Based on Guarantee - 25 Guest Minimum,
Attendant or Carver Required 150- each
200- additional if under 25 guests

FARMER'S VEGETABLE CRUDITÉ 8-

Garlic Hummus, Roasted Onion Dip,
Spinach Yogurt

SAY CHEESE! 10-

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

ANTIPASTO 16-

Prosciutto Ham, Salami, Chorizo,
Artisanal Cheese, Cured Olives,
Roasted Tomatoes, Grilled Vegetables,
Assorted Grilled Breads

SMOKED FISH 14-

Seasonal Selection of Fish, Red Onion,
Capers, Crème Fraiche, Crostini

BAKED POTATO BAR 12-

Bacon, Scallions, Cheese, Sour Cream, Butter

CITRUS POACHED CHILLED SHRIMP 19-

Guava Cocktail Sauce, Calypso Sauce,
Grilled Lemon, (3 pieces per person)

SEASONAL OYSTERS ON THE HALF SHELL MKT PRICE

Shallot Mignonette, Cocktail Sauce,
(3 pieces per person)

NEPTUNES GLORY MKT PRICE

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

VIENNESE TABLE: ASSORTED MINIS 10-

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



Prices are subject to 22% service charge and state tax

Action Stations

One Hour Duration

Based on Guarantee - 25 Guest Minimum

200- fee for under 25 guests

All stations require one chef attendant per 50 guests

Uniformed Chef Attendant Fee 150-



CIDER BRINED TURKEY 450 - (SERVES 25)

Cranberry Sauce, Giblet Gravy, Buttermilk Biscuits

MOLASSES GLAZED COUNTRY HAM 325- (SERVES 25)

Carolina Coleslaw, Cider Sauce, Buttermilk Biscuits

CHARRED FILET MIGNON 425- (SERVES 25)

Roasted Garlic, Black Peppercorn Crusted, Horseradish Cream, Artisan Rolls

ALL NATURAL BLACKENED PRIME RIB 500- (SERVES 25)

Natural Au Jus, Horseradish Cream

DIJON CRUSTED NEW YORK STRIP LOIN 450- (SERVES 25)

Forest Mushroom Onion Ragout, Pinot Noir Reduction, Artisan Rolls

SEARED YELLOWFIN TUNA 450- (SERVES 25)

Five Spiced, Wasabi, Soy, Chili Jam, Hoisin Glaze, Wakame Seaweed Salad

PASTA YOUR WAY 14- per person

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

Prices are subject to 22% service charge and state tax

Plated Dinner

Three Course Dinner
Assorted Fresh Breads and Creamy Butter,
Freshly Brewed Coffee, Regular and Decaffeinated
Select Assorted Herbal Teas

Salads Select one

Burrata Caprese Salad
Tomato, Basil, EVOO, Vincotto

Homestead Greens Salad
Tomato, Radish, Shaved Carrots,
Reggiano, Citrus Mint Vinaigrette

Baby Spinach Salad
Cara Cara Oranges, Gorgonzola,
Roasted Pear, Aged Balsamic

Caesar Salad
Red Pepper Parmesan Dressing,
Romaine, Crisp Anchovy

Garden Salad
Artisan Greens, Tomatoes, Cucumbers,
Carrots, Balsamic Vinaigrette



Prices are subject to 22% service charge and state tax

Dinner Selections continued...

Entrées

Select Two Entrees or One Duet Plate

HERB SEARED CHICKEN BREAST, Smoked Tomato Vinaigrette 44-

PAN SEARED MAHI-MAHI, Tropical Fruit Salsa, Key Lime Beurre Blanc 46-

BRAISED SHORT RIB, Red Wine Jus 52-

PAN ROASTED GROUPER, Mango Beurre Blanc 46-

YELLOW TAIL SNAPPER, Lemon Caper Beurre Blanc 46-

NEW YORK STRIP, Black Peppercorn Brandy Cream 52-

FILET MIGNON (8OZ), Au Jus 58-





Duet Plates

Select one

CHICKEN BREAST AND MAHI MAHI 54-

Herb Seared Chicken Breast, Smoked Tomato Vinaigrette,
Pan Seared Mahi Mahi, Key Lime Butter

FILET MIGNON AND YELLOWTAIL SNAPPER 68-

Petit Filet Mignon, Veal Jus,
Pan Seared Yellowtail Snapper, Lemon Caper Beurre Blanc

NEW YORK STRIP AND SHRIMP 68-

Grilled Petit NY Strip, Green Peppercorn Sauce, Poached Shrimp

FILET AND LOBSTER TAIL 72-

Petit Filet Mignon, Port Wine Demi, Florida Lobster Tail, Drawn Butter

Vegetables and Starch

Chefs Seasonal Selection

Dessert

Select one

Key Lime Pie, Chantilly Cream
Crème Brulee, Fresh Berries
Coconut Cream Pie
Rum Raisin Pudding,
Crème Anglaise Mango
Chocolate Bomb,
Raspberry Coulis



Buffet Dinners

Priced per person. Based on One and a Half Hours
Fresh Breads and Creamery Butter
Freshly Brewed Coffee, Regular and Decaffeinated, Ice Tea
Minimum of 25 guests. 200- if under 25 guests

Island Buffet 58-

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

Mahi Escovitch, Chayote, Carrots, Allspice, White Wine, Seafood Broth
Churrasco Steak, Cilantro Chimichurri
Jamaican Jerk Chicken

Island Rice & Beans
Maduros
Sweet Potato Mash
Marinated Grilled Vegetables, Dinner Rolls, Butter
Chefs Choice Dessert

A Touch of the Keys 62-

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

Guava Shrimp Skewers
Local Mahi Mahi, Black Bean Corn Salsa, Tomato Cilantro Broth
Grilled Flank Steak
Grilled Mango Habanero Rubbed Chicken, Avocado Salsa, Cilantro Sour Cream

Parsley Red Bliss Potatoes
Fresh Seasonal Vegetable Medley, Dinner Rolls, Butter
Chefs Choice Dessert

Prices are subject to 22% service charge and state tax

Dockside Barbeque Buffet 48-

Garden Salad, Tomato, Carrots, Cucumber,
Ranch Dressing
Potato Salad, Coleslaw

Blackened Mahi Mahi, Tropical Salsa
Grilled BBQ Chicken
Hamburgers, Hot Dogs

BBQ Baked Beans
Grilled Corn on the Cobb, Macaroni & Cheese,
Tomato, Red Onion, Crisp Lettuce, Sliced Cheese,
Sliced Watermelon

Apple Pie, Chocolate Chip Cookies

Italian Buffet 52-

Caesar Salad, Shaved Parmesan, Croutons,
Creamy Caesar Dressing
Caprese Salad, Tomatoes, Fresh Basil, Mozzarella,
EVO, Balsamic Reduction

Grilled Flank Steak with Wild Mushroom Demi,
Pan Seared Mahi, Tomatoes, Capers, Red Onions,
Fresh Herbs
Grilled Rosemary Chicken
Eggplant Rollatine

Bistro Vegetables
Garlic Bread, Dinner Rolls

Tiramisu, Cannoli



Prices are subject to 22% service charge and state tax

Signature Drink Stations

Bartender Fee 150-

Based on One Hour

Bloody Mary 14- per person

Premium Vodka

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

Bartender Fee 150-

Blue Bar 10- per drink

Blue Hawaiian: Coconut Rum, Vodka, Pineapple

Blue Curacao

Blue Whale: Vodka, Lemonade, Blue Curacao

Shaken or Stirred 12- per drink

Martini Bar to include Premium Vodkas, Traditional Vermouth, Pearl Onions, Olives, Sour Apple, Cosmo and Dirty Martini

Mojito Madness 12- per drink

Traditional Cuban Mojito with Original Bacardi Rum, Fresh Mint Leaves, Sugar Cane, Fresh Fruit, Flavored Rums

Punches per Gallon

Non- Alcoholic Fruit Punch or Lemonade	75- per gallon
Red, Peach or White Sangria	125- per gallon
Champagne Punch	145- per gallon



Prices are subject to 22% service charge and state tax

Well Bar

New Amsterdam Vodka,
Bombay Gin,
Bacardi Superior Rum,
Canadian Club Whiskey,
Jim Beam Bourbon,
Dewars White Label Scotch,
Sauza Blue Silver

Call Brands

Tito's Vodka, Beefeater Gin,
Bacardi Oakheart Rum,
Cpt. Morgan Original Spiced Rum,
Myers Dark Rum,
Jack Daniels Whiskey,
Jose Cuervo Gold Tequila,
Seagrams VO, Dewars 12, Jameson

Premium Bar

Belvedere Vodka, Grey Goose,
Tanqueray Gin,
Bacardi Maestro, Chivas Regal,
Captain Morgan Coconut Rum ,
Patron Silver Tequila,
Johnnie Walker Black Scotch,
Woodford Reserve

Luxury Bar

Ketel One Flavors,
Hendrick's Gin,
Bacardi Rum 8,
1800 Silver, Patron Anejo,
Mount Gay Eclipse Gold,
Leblon Cachaça,
Jameson 18,
Buffalo Trace, Glenlivet

Domestic Beer

Bud Light
Budweiser
Coors Light
Miller Lite

Imported Beer

Corona
Corona Light
Heineken



Host Bar- per Hour Pricing, per Guest

	Two Hours	Three Hours	Four Hours	Five Hours
Well Bar Call Bar	28- 35-	37- 44-	44- 51-	50- 59-
Premium	40-	49-	58-	67-
Beer/Wine Tier One	24	30-	36-	42-
Beer/Wine Tier Two	28-	34-	40-	46-

Host Consumption Bar and Cash Bar- per Drink Pricing

	Host Bar	Cash Bar
Well Bar Call Bar	7- 8-	7- 8-
Premium Bar	9-	9-
Luxury Bar	12-	12-
Young Adults 13-20 Imported Beer	5- 7-	5- 7.50-
Domestic Beer	6-	7-
Bottled Water/Soft Drinks	5-	5-
Wine Tier One Wine Tier Two	7- 9-	7- 9-

**Only Cash Bar Prices are inclusive of Tax and Gratuity.
Bartender- 1 per 50 guests 150- each. Bartenders use 1.25 ounce jigger for drinks.
Prices are subject to 22% service charge and state tax**

Additional

SERVICE CHARGE DISCLOSURE

ALL FOOD, BEVERAGE, CATERING, AUDIO-VISUAL SERVICES AND ANY OTHER SERVICES FOR YOUR EVENT ARE SUBJECT TO A 22% SERVICE CHARGE (“SERVICE CHARGE”).

This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a “tip” and, under State Law, the Resort is required to disclose that the Service Charge is not a tip and will be retained by the Resort. Because of this, the employees participating in your event are compensated competitive rates of pay well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

MEAL GUARANTEES & MINIMUM ATTENDANCE REQUIREMENTS

Buffets are designed for a minimum of 25 guests. For fewer than 25 guests, add a \$200 production fee. A firm meal guarantee of attendance is required for all private meal functions. Guarantees must be submitted in accordance with contracted terms. During the event, if the number of guests served is less than the guarantee, the host is responsible for the number guaranteed. If the number of guests served is greater than the guarantee, the host is responsible for the total number of guests served. If guaranteed attendance increases by more than 3% within three (3) business days prior to a scheduled meal function, the hotel reserves the right to charge 10% surcharge on menu prices due to increased costs incurred (15% for same day meal guarantee increases). The hotel cannot promise the same menu items will be served to additional guests.

Any special meal orders (Vegetarian, Kosher, etc.) should be included within the final meal guarantee. Special pricing applies.

LABOR FEES & ADDITIONAL MENU CHARGES

According to specific menu selections, the following additional fees may apply:

CHEF, CHEF ATTENDANTS, CARVERS FOR FOOD STATIONS

150- per station, up to 2 hours | \$50 each additional hour | one (1) attendant per 75 guests

BARTENDER FEE

150- each, up to 4 hours | 50- each additional hour | one (1) Bartender per 50 guests

Additional labor charges may apply for special services requested, event changes made less than 72 hours in advance, or for extraordinary cleaning required following use of glitter, confetti or similar items.

Food Photography are not exact replications.

Photo Credit to Bob Care Photography and Greg Poland Photography.





ISLAMORADA

RESORT COMPANY



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RESORT
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LA SIESTA
Resort & Marina



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AT HOLIDAY ISLE, ISLAMORADA, FL




PELICAN COVE



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