



AMARA CAY RESORT

Islamorada

80001 Overseas Highway, Islamorada, FL 33036
www.AmaraCayResort.com



It's hard to imagine a lovelier setting for an island wedding or special event than Amara Cay Resort. Dotted with palm trees swaying in a gentle breeze, the resort's coastline and beautifully landscaped event lawn are exquisite backdrops for weddings, vows renewals and other special occasions.

For anniversaries, wedding receptions, birthdays and family reunions, Amara Cay Resort offers deliciously catered events in its poolside Sparrows Tiki Deck, which accommodates up to 100 guests, and in the "Glass Bowl" indoor meeting space, accommodating up to 50 guests. Ask us about organizing an elegant beachfront tented dinner, a fishing trip picnic, or family BBQ.

Our beach can accommodate up to 200 guests.

The resort offers room blocks for parties using ten or more rooms.

a Wedding for you and yours

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

- *Ralph Waldo Emerson* -





The Package

The Wedding Package includes:

Four Hours Open Bar- Premium Brands

Champagne Toast

Four Butler Passed Hors d'Oeuvres

Plated Dinner or Buffet

Shell Motif Wedding Cake

Bartender and Cake Cutting Services

**Tables, Chairs, Linens, Napkins, China,
Glassware, Silverware (Standard set)**

Ceremony and Reception Set-up.

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





Hors d'Oeuvres

Served Cold

- Tuna Tartar, Sweet Soy Sauce, Wasabi Crème Fraiche, Crisp Wonton
- Roasted Tomato Bruschetta with Mozzarella on Crostini
- Antipasti Skewer
- Jumbo Crab Shooter
- Local Tomato Gazpacho
- Olive Tapenade, Phyllo Cups
- Prosciutto Wrapped Mango

Served Hot

- Conch Fritters, Avocado Cream
- Ocean Scallops & Bacon, Balsamic Glaze
- Vegetable Spring Rolls, Thai Chili Dipping Sauce
- Crab Wontons, Ponzu Sauce
- Mini Cuban Panini with Roast Pork, Swiss Cheese, Pickle and Mustard
- Pork Potstickers
- Beef Wellingtons
- Island Jerk Chicken Kabob, Mango Sweet Chili
- Chicken Satay, Thai Peanut Sauce





Paradise Package

Beverage Package

Four Hour Premium Brands Bar

Includes Liquors, Premium Beer, Domestic Beers and House Wines

Champagne Toast

Cocktail Reception

Selection of Four Butler Passed Hors d'Oeuvres- page 7

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

Entrees

Select Two Entrees or Duet Plate

Braised Short Rib Coarse Ground Polenta, Sangiovese Wine 132-

Chicken Milanese 122-

Pan Seared Mahi Mahi Tropical Fruit Salsa, Key Lime Beurre Blanc 128-

Ribeye Certified Angus, Borlotti Beans, Saba 138-

Cracked Conch Lemon, Caper Brown Butter 132-

Duet Plate 148-

Petit Filet Mignon (5 oz) and Pan Seared Yellowtail Snapper, Lemon Beurre Blanc

Herb Seared Chicken Breast and Pan Seared Mahi Mahi, Key Lime Butter





Charming

Playful

Relaxing



The

Islamorada's gorgeous beach



Setting



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



Amara Buffet Package 138-

Beverage Package

Four Hour Premium Brands Bar

Includes Liquors, choice of Premium Beer, Domestic Beers and House Wines

Champagne Toast

Cocktail Reception

Selection of Four Butler Passed Hors d'Oeuvres- page 7

Salads

Arugula Salad

Arugula, Ricotta Salata, Dried Apricots, Pistachio, Sherry Vinaigrette

Homestead Greens, Carrots, Tomatoes, Fennel, Buttermilk Dressing

Assorted Rolls and Cultured Butter

Entrees

Grilled Rosemary Chicken

Grouper

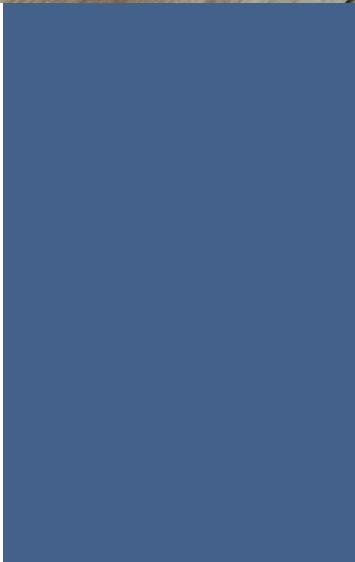
Tomatoes, Olives, Garlic Butter

Oltremare Seasoned Strip Loin

Chef's Seasonal Vegetables and Starch











AMARA CAY RESORT







Reception Enhancements

Action Stations

Ricotta Cavatelli

House made Pasta, Rock Shrimp, Cipollini Onions, Spinach, Red Roasted Peppers, Pinot Noir Butter
22- per person

Oysters on the Half Shell

Roasted Fennel Mignonette, Horseradish Salt, Grain Mustard
Mkt price

Shaved Conch Salad

Preserved Lemon, Arugula, Compressed Fennel, Lemon Caper Aioli
22- per person

Carving Stations

Grilled Pork Loin

Balsamic Glazed Pears
35- persons, 350-

Gremolata Encrusted Swordfish

Preserved Lemon and Olive Salad
25- persons, 300-

Roasted Strip Loin

Confit Shallots and Garlic
25- persons, 400-

Chef Attendant Fee 150-

The Night Before 48-

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

Blackened Mahi Mahi
Grilled BBQ Chicken
Hamburgers and Hot Dogs

Baked Beans with Roasted Garlic
Grilled Corn on the Cobb
Macaroni and Cheese

Traditional Accompaniments
Sliced Tomato, Red Onion, Crisp Lettuce
Platter of Sliced Cheese

Sliced Watermelon, Apple Pie,
Chocolate Chip Cookies
Ice Tea

Two Hour Beer and Wine 24- per person
Rum Punch 125- per gallon



The Morning After Breakfast

Freshly Brewed Coffee, Decaf and Hot Tea

Continental Breakfast Buffet 18~ per person

Fresh Florida Orange and Grapefruit Juices

Sliced Fruits and Berries

Assortment of Mini Croissants, Muffins, Danish,
Butter, Preserves

Assorted Bagels, Cream Cheese

Amara 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, Breakfast Sausage
Breakfast Potatoes

Omelet Station 10~ per person

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

Chef Attendant Fee 150-

Bloody Mary 20~

Based on Two Hours

Vodka, House-Made Bloody Mary Mix, Assorted Hot Sauces,
Horseradish, Cracked Pepper, House- Picked Green Beans,
Carrots, Asparagus, Stuffed Olives, Pickle Spear

Chef Attendant Fee 150-

Mimosas 18~

Based on Two Hours

Champagne, Fresh Orange Juice



Additional

Amara Cay suggests hiring a Wedding Coordinator for the day of your wedding to ensure that all personal details are taken care of.

Amara Cay is the only authorized licensee to sell and serve food, liquor, beer & wine on premise. Therefore, all food and beverage, with the exception of a wedding cake, must be supplied by the resort. Any food and beverage not consumed at the end of an event must remain at the resort.

All outside vendors must provide a copy of their Certificate of Insurance before working on property.

Please see our preferred list of vendors for our recommendations.

Amara Cay reserves the right to make the final decision regarding outdoor functions. The decision to move an event indoors will be made no less than (4) hours prior to the event start time based on prevailing weather conditions and the local forecast. In the event a function is moved inside after the (4) hour cutoff, labor charges will apply.

In consideration of our neighbors, there is a required music cut-off time of 11pm for all outdoor events.

A guaranteed number of guests must be provided to your Event Manager at least (7) business days prior to the function.

Buffets are designed for a minimum of 25 guests. For fewer than 25 guests, add a production fee of \$200. There are further fees for Chef Attendants, Carving Fees and additional Bartender Fees.

Additional charges may apply for event changes less than 72 hours in advance, or extraordinary cleaning required.

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

Food photographs in this book are not exact replications.

Photography in this book credit to:

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Outdoor venues may require additional lighting and/or power depending on your plans.

Nonrefundable deposit of \$2500 and valid credit card are required to secure a date.

Ceremony rehearsals are suggested and must be scheduled between the hours of 10am and 4pm, and coordinated around other scheduled functions on property at the time.

All personal and vendor items must be removed from venue after event.
Postcard Inn is not responsible for lost or damaged items.

Standard event set up will begin 3 hours before the event.
We reserve the right to make the final call on moving an event inside due to inclement weather.

Tent cost and rental is the responsibility of the client. Set up details must be approved by event manager.

SITE FEES: Site fees vary according to day of week and time of year and include;

Professional banquet set up, break down and service

Standard tables, chairs, linens, china, glass, silver. Additional tables for welcome table, DJ, cake table, etc.

Complimentary venue space for rehearsal dinner and farewell breakfast if you book all three.

WEDDING PLANNER:

A day of wedding planner is suggested and responsible for décor set up and breakdown, coordination of ceremony processional and reception, bridal party introduction, approving floor plans, executing timelines, liaison with vendors and staff, cake topper, etc.

HOLIDAYS: Site fees and food and beverage minimums may be higher over holiday weekends.
Room blocks aren't discounted over holiday weekends.

MISCELLANEOUS PRICING:

Vendor meals: \$40 / vendor

Wine Service at dinner: \$4 per person

Gift bag distribution at front desk: \$4 per person

Additional hour at site - \$250 additional site fee plus \$8 per person at bar.



ISLAMORADA

RESORT COMPANY



AMARA CAY
RESORT
Islamorada




LA SIESTA
Resort & Marina



POSTCARD INN
BEACH RESORT & MARINA
AT HOLIDAY ISLE, ISLAMORADA, FL



 PELICAN COVE