



## 01

## YOUR WATERFRONT WEDDING IS OUR ONLY WEDDING

When you celebrate with us at The Perry Hotel Key West, you have peace of mind, knowing our focus is on your event. We celebrate with only one couple per day.

## 02

## PHOTOGRAPHS LIKE A TRUE KEY WEST ORIGINAL

Named one of the best designed hotels by Architectural Digest, The Perry Hotel Key West is eye-candy for brides who crave eclectic details and endlessly photographable spaces.





## 03

## KEY WEST NAMED ONE OF TOP U.S. UNIQUE & DIVERSE LOCATIONS

With inspiring natural beauty just outside our door, as well as over 20,000 square feet of diverse event space, finding a backdrop that's unique as your love is easy at The Perry Hotel.















## Your Reception Includes

## YOUR CHOICE OF A PLATED, OR BUFFET DINNER

(Per person. Pricing based on package)

## FOUR HOUR OPEN BAR

(including cocktail hour)

CHAMPAGNE TOAST OR WELCOME SIGNATURE COCKTAIL

A VARIETY OF HORS D'OEUVRES BUTLER PASSED

SPECIALTY TABLES: CAKE, DJ, WELCOME, ETC.

SOLID COLOR TABLE LINEN (FLOOR LENGTH)

WHITE LINEN DINNER NAPKINS

**CAKE CUTTING SERVICES** 

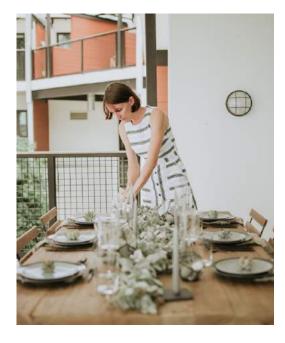
All events are subject to 7.5% sales tax and 24% admin charge.





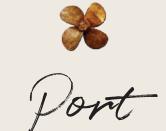












## \$185 PER PERSON

## HORS D'OEUVRES

Couple Selects Three

## **COLD SELECTIONS**

HEIRLOOM TOMATO BRUSCHETTA

## YELLOWTAIL SNAPPER CEVICHE

Corn Chip, Aji Amarillo, Tomato, Cilantro, Lime

## **HOT SELECTIONS**

TRUFFLE CHIMICHURRI CHURRASCO SKEWERS

SUGARCANE SKEWERED CHICKEN

**OYSTERS ROCKEFELLER** 

**CRISPY PORK BELLY** 

Guava BBQ

## FIRST COURSE

Couple to Select One in Advance

## **BABY GREENS SALAD**

cucumber, tomato, peach vinaigrette

## **BABY GEM BLT**

Buttermilk dressing, pork belly, red onion, heirloom tomato, blue cheese

## JUMBO LUMP CRAB SALAD

granny smith apples, parsley, grain mustard dressing

TROPICAL SALAD



## MAIN COURSE

Couple to Select One in Advance

## Upgrade to Surf and Turf available for \$9pp

## PAN SEARED SALMON

corn, green beans & potato hash, chive butter sauce

## SLOW ROASTED HERB AIRLINE CHICKEN

aged white cheddar, cheesy mac, spinach, roasted thyme jus

## SMOKED PORK TENDERLOIN

cream of corn, bacon, organic watercress, fresno peppers

## **BRAISED SHORT RIBS**

aged white cheddar, potato purée, mushrooms, crispy shallots

## **RED GROUPER**

roasted cauliflower, preserved lemon, applewood smoked bacon, French pea coulis

## **SURF AND TURF ADD ONS**

Gulf Shrimp Sea Scallops Petit Filet

If a plated meal is chosen, couple must provide entree count with final balance and guest count. Couple must also provide place cards with guests' choice of main course to be displayed at each place setting.







## \$200 PER PERSON

## HORS D'OEUVRES

Couple Selects Four

**COLD SELECTIONS** 

SESAME AHI TUNA CUCUMBER BITES - SRIRACHA AIOLI

HEIRLOOM TOMATO BRUSCHETTA

YELLOWTAIL SNAPPER CEVICHE

Corn Chip, Aji Amarillo, Tomato, Cilantro, Lime

FRESH OYSTERS ON THE HALF SHELL

Vodka cocktail sauce

**DEVILED EGGS** 

Chives & smoked paprika

**HOT SELECTIONS** 

**CRAB CAKE** 

TRUFFLE CHIMICHURRI CHURRASCO SKEWERS

SUGARCANE SKEWERED CHICKEN

**OYSTERS ROCKEFELLER** 

CRISPY VEGETABLE SPRING ROLL

BLACK BEAN EMPANADAS-AVOCADO POBLANO AIOLI

**CRISPY PORK BELLY** 

Guava BBQ

## **FIRST COURSE**

(please choose one)

## SEARED DIVER SCALLOP

bacon, brussel sprouts, citrus, crispy serrano

FRESH SHRIMP COCKTAIL

## CAESAR SALAD

kale, romaine, Cuban croutons, parmesan

## **BABY GEM BLT**

Buttermilk dressing, pork belly, red onion, heirloom tomato, blue cheese

**CAPRESE SALAD** 

## JUMBO LUMP CRAB CAKE

heritage green, stone ground mustard aioli

## **BABY GREENS SALAD**

cucumber, tomato, peach vinaigrette

TROPICAL SALAD

## AVOCADO TOMATO SALAD

Cilantro, Lime, Red Onion, Queso Blanco



## MAIN COURSE

Couple Selects Two

For all Surf and Turf Choices Please add \$9 pp

## POLENTA CAKE WITH SHRIMP

Tomato Gravy

## **ROASTED CHICKEN**

with a wild mushroom risotto

## **FILET MIGNON**

stilton bleu cheese demi, potato puree, french green beans, braised shallots

## **SNAPPER ESCABECHE**

fried yucca, capers, and olives

## CHIMICHURRI GRILLED TUNA

sweet potato purée, habanero pepper sofrito, jicama salsa

## CAST IRON SEARED NEW YORK STEAK

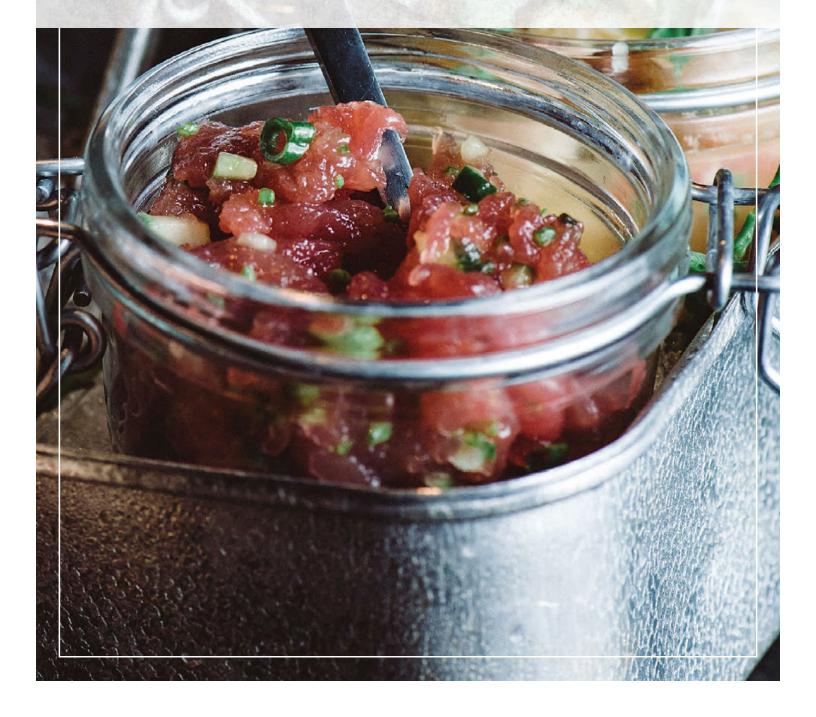
grilled Bermuda onion, cheddar corn cake, steak sauce

## **SURF AND TURF ADD ONS**

Gulf Shrimp Sea Scallops Petit Filet Florida Lobster Tail

If a plated meal is chosen, couple must provide entree count with final balance and guest count. Couple must also provide place cards with guests' choice of main course to be displayed at each place setting.







## \$200 PER PERSON

## HORS D'OEUVRES

Couple Selects Four

**COLD SELECTIONS** 

SESAME AHITUNA CUCUMBER BITES

Sriracha Aioli

**HEIRLOOM TOMATO BRUSCHETTA** 

YELLOWTAIL SNAPPER CEVICHE

Corn Chip, Aji Amarillo, Tomato, Cilantro, Lime

FRESH OYSTERS ON THE HALF SHELL

Vodka cocktail sauce

**DEVILED EGGS** 

Chives & smoked paprika

CRISPY VEGETABLE SPRING ROLL

**HOT SELECTIONS** 

**CRAB CAKE** 

Stone Ground Mustard Aioli

**CHURRASCO SKEWERS** 

Truffle Chimichurri

SUGARCANE SKEWERED CHICKEN

**OYSTERS ROCKEFELLER** 

**BLACK BEAN EMPANADAS** 

Avocado Poblano Aioli

**CRISPY PORK BELLY** 

Guava BBQ

## **GREENS & THINGS**

Couple Selects Two

**CAESAR SALAD** 

kale, romaine, Cuban croutons, parmesan

**BABY GEM BLT** 

Buttermilk dressing, pork belly, red onion, heirloom tomato, blue cheese

**BABY GREENS SALAD** 

cucumber, tomato, peach vinaigrette

**COUSCOUS SALAD** 

AVOCADO TOMATO SALAD

Cilantro, Lime, Red Onion, Queso Blanco

WATERMELON SALAD

**CAPRESE SALAD** 



## **ENTREES**

Couple Selects Two

Black Grouper
Spiny Grilled Lobster
Key West Shrimp
Filet Mignon
Citrus Marinated Chicken Breast
Rosemary Pork Loin
Char Grilled Skirt Steak Moroccan Spiced
Mahi Mahi

## ACCOMPANIMENT

Couple Selects One

Herb Roasted Fingerling Potatoes
Yucca Fries with Cilantro Mojo
Wild Mushroom Risotto
Sweet Pea & Coconut Rice
Smoked Bacon & Cheddar Grits
Cornbread Mash

## **VEGETABLE**

Couple Selects One

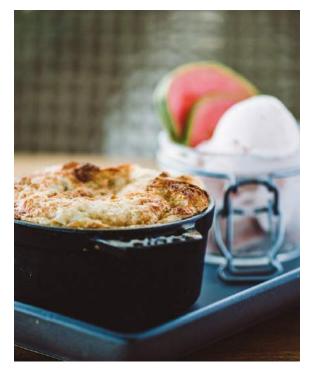
Grilled Asparagus Roasted Brussel Sprouts Orange Glazed Baby Carrots Roasted Cauliflower Farmers Market Vegetables Citrus Coleslaw





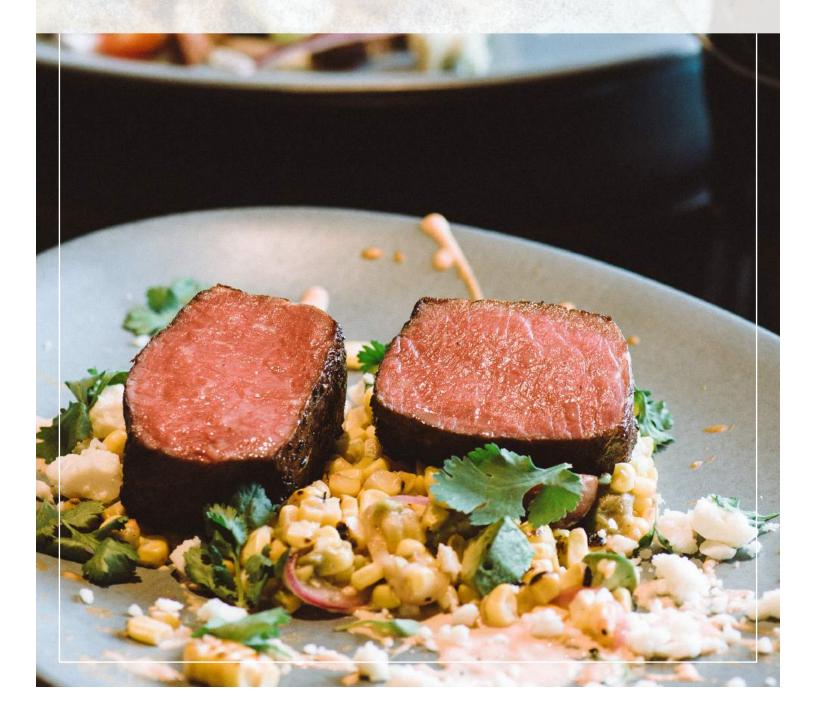








# A La Carté Menus





A la Carté

## **Package Enhancements**

## MAC N CHEESE STATION \$18 PP

Assorted Pasta, Cheese Sauce, Assorted Meats, Vegetables, Toppings

## STONE CRAB CLAW FIESTA \$MKT PP

Fresh Cracked Florida Stone Crab Claws Mustard Aioli, Cocktail Sauce, Lemon, Assorted Crackers

## SAUTÉED MUSSELS \$19 PP

Choice of White Wine Garlic Sauce, Saffron Chorizo, or Red Curry Coconut, Grilled Bread

## LOW COUNTRY SHRIMP BOIL (SERVED ON PARCHMENT PAPER TABLE SIDE) \$36 PP

Key West Pink Shrimp, Andouille Sausage, Corn, Red Bliss Potatoes

## TACO STATION \$24 PP

Assorted Meats, Seafood, Vegetables, Condiments

## CIOPPINO STATION \$42 PP

Scallops, Key West Pink Shrimp, Mahi Mahi, Mussels, Clams, Crayfish, Fennel Tomato Broth, Artisan Bread

## PAELLA MIXTA \$42 PP

Scallops, Key West Pink Shrimp, Mahi Mahi, Mussels, Clams, Crayfish, Valencia Rice, Saffron, Palacio Chorizo, Artisan Bread

**BREAD SERVICE** 



# Chef Action Stations

## **Buffet Enhancements**

Minimum 25 people Requires a Culinary Attendant at \$150 per 25 people

## CHIMMI CHURRI PRIME RIB \$28 PP

Cumin Horseradish Cream, Guava BBQ, Caramelized Onions

## WHOLE ROASTED BLACK GROUPER \$MKT PP

Whole Roasted Black Grouper Carved to Order, Assorted Sauces, Coconut & Basil Jasmine Rice

## ROASTED WHOLE TURKEY \$18 PP

Mashed Potatoes, Cranberry Citrus Chutney, Rosemary Gravy

## CITRUS GLAZED PORK LOIN \$19 PP

Yucca Fries, Garlic-Herb Mojo

## WHOLE ROASTED BEEF TENDERLOIN \$32 PP

Peppercorn Brandy Sauce, Wild Mushroom Ragout













## The Ban





TOCK ISLAND KITCHEN AN



Bar Offerings

## (AVAILABLE FOR PARTIES OF 25 OR MORE)

## PREMIUM BAR PACKAGE

INCLUDED WITH PLATED AND BUFFET PACKAGES

(Pricing below is for a la carte events)
\$26 PER PERSON FOR THE FIRST FIRST HOUR
\$9 PER PERSON EACH ADDITIONAL HOUR

## **DOMESTIC & IMPORTED BEERS**

Bud light, Michelob Ultra, Yuengling, Corona, Heineken, White Claw

## **PREMIUM LIQUORS**

Deep Eddy Vodka, Beefeater Gin, Dewars, Bacardi, Corazon, Jim Beam, Jack Daniels
\*or similar

## SIGNATURE WINES

Choose 4:

Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Zinfandel, Red Blend, Cabernet Sauvignon, Malbec, Sparkling, Rose

## PRESTIGE BAR PACKAGE

\$32 PER PERSON FOR THE FIRST HOUR \$10 PER PERSON EACH ADDITIONAL HOUR

Contact our Event Specialist about upgrading or extending your hosted bar.

## **DOMESTIC & IMPORTED BEERS**

Bud light, Michelob Ultra, Yuengling, Corona, Heineken, White Claw

## **TOP-SHELF LIQUORS**

Kettle One, Bombay Sapphire, Glenlivet 12yr, Papa Pilar Dark, Casamigos Blanco, Bulleit Bourbon, Redemption Rye, Crown Royal, Knob Creek \*or similar

## SIGNATURE WINES

Choose 5:

Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Zinfandel, Red Blend, Cabernet Sauvignon, Malbec, Sparkling, Rose



## **BEER & WINE**

**INCLUDED WITH PLATED AND BUFFET DINNERS** 

## \$22 PER PERSON FOR THE FIRST HOUR \$8 PER PERSON EACH ADDITIONAL HOUR

## **DOMESTIC & IMPORTED BEER**

Bud light, Michelob Ultra, Yuengling, Corona, Heineken, White Claw

## **HOUSE WINES**

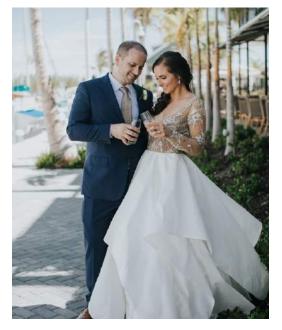
Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Cava

















## Breakfast Buffet

## **OCEANSIDE BREAKFAST BUFFET**

## **\$46 PER PERSON**

Fresh Squeezed Florida Orange Juice

Scrambled Eggs

Bacon, Onion, & Cheddar Frittata

Banana Walnut Pancakes

Roasted Red Potatoes

Bacon

Fresh Seasonal & Tropical Fruit Display

Freshly Brewed IIIy Regular & Decaffeinated Coffee and a Selection of Gourmet Tea Served with Milk, Honey and Lemon

## **KEY WEST CONTINENTAL BUFFET**

## \$28 PER PERSON

Fresh Squeezed Florida Orange Juice

Assorted Breakfast Pastries

Assorted Bagels with Cream Cheese

Whipped Butter, Nutella, Homemade Jam

Fresh Seasonal & Tropical Fruit Display

Freshly Brewed Illy Regular & Decaffeinated Coffee and a Selection of Gourmet Tea Served with Milk, Honey and Lemon



## All About the Details

## WALK THROUGH AND SETUP

A walk through of your venue is scheduled within one week of your event. All timelines, seating charts, etc. must be prepared and discussed at walk through or prior. The setup of your event will be and agreed upon during the walk through by all parties.

## **FEES**

Wedding fees are necessary to ensure a flawless event. We focus on one wedding per day to allow for exclusive use of the event space for the entirety of your event. Please speak to your wedding specialist to see which package is best for you.

## WEDDING COORDINATOR

An on-site month of wedding coordinator is included to assist you with the planning and execution of your event. Please contact sales for an upgrade to full service planning. Wedding fees do not change if an outside wedding planning service is utilized.

The Perry Hotel Catering Team will provide: personalized site tour of the property, execute hotel contract and payment arrangements, menu tastings, be your personal contact for all direct hotel questions, finalize bar and floor plan details as well as provide you with a preferred vendor's list.

## FOOD/BEVERAGE FINAL GUARANTEES

In order to provide for all attendees, a firm guarantee of attendance will be needed in seven (7) business days in advance of the function.

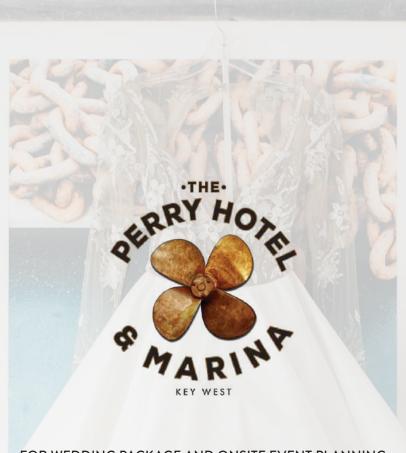
Should you be unable to provide us with a count, The Perry Hotel Key West will refer to the originally contracted number and prepare accordingly. This will ensure the comfort of all in attendance.

## **EVENT DEPOSIT AND PAYMENT**

The Perry Hotel requires a non-refundable deposit along with the signed contract to secure your event. This deposit will be applied toward your final balance.

Payment schedule will be outlined in your contract.

The final payment is due in full ten (10) business days prior to your event along with your final guest count and details.



FOR WEDDING PACKAGE AND ONSITE EVENT PLANNING
SERVICES PLEASE VISIT
PERRYKEYWEST.COM/KEY-WEST-WEDDINGS



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