

PERFECTLY
Paired
MENUS

The Wedding Experience

ALL WEDDING PACKAGES INCLUDE:

Cocktail Reception (Details Below), Dinner (Service Options Below), and Four-Hour Open Bar with Preferred Brands

Setup and Teardown of Ceremony

White Folding Garden Chairs

Sand Ceremony Table *(if needed)*

Coordination of Vendors for Ceremony *(timing, music, pictures)*

Dinner Tables

White Spandex Table Linens

White Napkins

Hotel Tables

China, Glassware, and Flatware

Indoor Backup Space

Venue Fee \$2,200*

Food & Beverage Minimum for The Pier and Sunset Deck \$7,500*

COCKTAIL RECEPTION INCLUDES:

Butler-Passed Margaritas upon Arrival

Artisan Cheese Display

Imported and Domestic Cheeses, Country Olives, Crab Apple Mustard, Pear Mustard, Fig Jam, Assorted Crackers and Crostini

Butler-Passed Hors d'Oeuvres *(Select Three)*

Heirloom Tomato and Goat Cheese Bruschetta

Carpaccio Beef Tenderloin on Toast

Seared Tuna on Wontons

Mini Chicken Quesadillas

Lobster Mac and Cheese

Conch Cakes

Scallops Wrapped in Bacon

Sesame-Crusted Chicken

Mango BBQ Shrimp Wrapped in Bacon

Mini Crab Cake

All prices are subject to a 22% taxable service charge and 7.5% sales tax

Due to current pricing fluctuations of food and beverage items, pricing cannot be confirmed until six months prior to your event.

Dinner Service Options

THE PLATED DINNER INCLUDES:

Salad Course *(Select One)*

Classic Caesar

Wedge Salad

Key West Vineyard

Premier Course *(Select Two or Create a Duet Plate at No Additional Charge)*

Blackened Mahi-Mahi

Crabmeat-Stuffed Yellowtail Snapper

Tuscan Chicken

Marinated Flank Steak

All Entrées Served with Assorted Breads with Creamery Butter and Coffee Service

\$172 per guest *(minimum 25 guests)**

Upgraded Entrée Selections

Fire-Seared Filet Mignon

Florida Lobster Tail

Crab-Stuffed Shrimp

\$12 per guest (\$20 for duet plate)*

THE BUFFET DINNER INCLUDES:

Salad Displays

Tomato & Mozzarella Salad

Classic Caesar Salad

Entrées

Filet Medallions with Wild Mushroom Demi-Glace

Chicken Stuffed with Spinach and Goat Cheese, Champagne-Chive Sauce

Cajun-Seared Mahi Mahi, Mango Sauce, Shrimp Salsa

Tri-Color Tortellini, Oven-Dried Tomatoes, Pine Nuts, Lemon Truffle Basil Cream Sauce

Accompaniments

Garlic Mashed Potatoes

Broccolini with Lemon Almond Butter

Fresh Bakery Rolls with Whipped Butter

Freshly Brewed Coffee and Tea

\$182 per guest *(minimum 25 guests)**

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THE WATERSIDE BUFFET DINNER INCLUDES:

Caesar Salad Station

Thyme Roasted Potatoes
Grilled Asparagus

Grill Station

NY Strip, Lobster Tail, Herb Chicken Breast
Dinner Accompanied by Fresh Bakery Rolls with Whipped Butter and Coffee Service

\$189 per guest (minimum 25 guests)

THE STATION DINNER INCLUDES:

Cold Stations (Select Three)

Caesar Salad
Caprese Salad
Assorted Sushi and Sashimi
Seashell Pasta Salad
Caribbean Seafood Salad

Hot Stations

Baked Garlic Shrimp
Herb-Encrusted Mahi-Mahi
Chicken Stuffed with Spinach and Goat Cheese

Accompaniments (Select Three)

Garlic Mashed Potatoes
Rosemary Herb Potatoes
Saffron Basmati Rice
Yellow Rice
Black Beans
Asparagus
Broccolini
Baby Green Beans
Seasonal Grilled Vegetables

Chef-Attended Carving Station (Select One)

Grilled, Marinated Flank Steak
Herb-Crusted, Slow-Roasted Prime Rib of Beef
Whole Grouper
Served with Chef's Assorted Condiments, Silver Dollar Rolls, and Whipped Butter

\$192 per guest (minimum 50 guests)

Chef-Attended Upgraded Grill Station

Gulf Shrimp, Lobster Tails, Filet Mignon, Marinated Grilled Chicken

\$20 per guest

Please note that chef-attended stations will incur an additional charge of \$125

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Send-Off Breakfast & Brunch

BRUNCH INCLUDES:

Sticky Pecan Cinnamon Rolls
Assorted Danish
Fresh Seasonal Fruit
Scrambled Eggs
Applewood-Smoked Bacon
Country Sausage
Breakfast Potatoes
Blueberry Pancakes
Eggs Benedict
Tomato & Mozzarella Salad
Traditional Caesar Salad
Spinach and Goat Cheese Stuffed Chicken
Marinated Grilled Flank Steak
Crab-Stuffed Yellowtail Snapper
Three-Hour Open Bar with Preferred Brands

\$125 per guest (minimum 30 guests)

SEND-OFF BREAKFAST INCLUDES:

Freshly Squeezed Florida Orange Juice, Grapefruit Juice, and Cranberry Juice
Fresh Seasonal Fruit
Sticky Pecan Cinnamon Rolls
Assorted Danish
Scrambled Eggs
Applewood-Smoked Bacon
Country Sausage
Potato Pancakes
Challah Coconut Cinnamon French Toast
Freshly Brewed Starbucks Coffee, Tazo Herbal Teas

\$58 per guest (minimum 25 guests)

Additional Pricing

Children's Meal \$32 per guest (4-12 Years)

Chicken Fingers, French Fries, Fruit Cup

Young Adult Meal Subtract \$15 per guest from package price (13-20 Years)

Vendor Meals \$32 per vendor

Chef's Choice of Hot Entrée

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OPEN BAR

Open Bar with Preferred Brands

Four-hour bar included in dinner packages

New Amsterdam Vodka, Bombay Gin, Bacardi Superior Rum, Dewar's Scotch, Canadian Club Whisky, Jim Beam Bourbon, Sauza Silver Tequila, E&J Brandy

Wine Selection

Proverb Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio

Domestic Beer

Budweiser, Bud Light, Coors Light, Sam Adams Boston Lager, Yuengling

Import Beer

Corona Extra, Corona Light, Heineken

Open Bar with Premium Brands

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Dewar's 12 Scotch, Jack Daniels Whiskey, Jameson Irish Whiskey, Maker's Mark Bourbon, Milagro Silver Tequila

Wine Selection

William Hill Cabernet, Merlot, Pinot Noir, Chardonnay, Benvolio Pinot Grigio

Domestic Beer

Budweiser, Bud Light, Coors Light, Sam Adams Lager, Yuengling

Imported Beer

Corona Extra, Corona Light, Heineken

Additional \$12 per guest

Open Bar with Ultra-Premium Brands

Grey Goose Vodka, Hendrick's Gin, Bacardi Superior Rum, Bacardi 8 Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Scotch, Crown Royal Canadian Whisky, Jameson Irish Whiskey, Glenlivet 12 Single-Malt Scotch Whisky, Knob Creek Bourbon, Patron Silver Tequila

Wine Selection

Kendall Jackson "Vintner's Reserve" Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio; Benvolio Prosecco

Domestic Beer

Budweiser, Bud Light, Coors Light, Sam Adams Boston Lager, Yuengling

Imported Beer

Corona Extra, Corona Light, Heineken

Additional \$20 per guest

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Additional Hour of Open Bar

Must be the same brands as previous hours

Preferred Brands \$14 per guest

Premium Brands \$16 per guest

Ultra-Premium Brands \$18 per guest

Signature Drink \$12 per guest

Choose a favorite drink to offer your friends and family

Rum Runners & Margaritas

Open Bar - Selected Bar

Champagne, Mimosas, Bloody Marys, Soft Drinks, Bottled Water

First Hour **\$18 per guest**

Each Additional Hour **\$12 per guest**

Consumption Bar

Bloody Marys **\$9 per drink**

Mimosas **\$7 per drink**

Soda **\$3.50 per drink**

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