



CASA MARINA
KEY WEST

CURIO COLLECTION
by Hilton™

WEEKEND IDEAS

REHEARSAL DINNER • FAREWELL BREAKFAST AND BRUNCH



REHEARSAL DINNER

Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. All chef-attended stations will be charged an additional fee.

HAVANA NIGHTS

\$119 PER PERSON | TWO HOUR ULTRA PREMIUM BAR INCLUDED

Conch Chowder
Assorted Rolls and Butter

Black Bean, Charred Corn, Long Grain Rice, Jalapeño, Tomato, Grilled Scallion, Cilantro Cumin Vinaigrette

Latin Lechuga Greens, Grilled Heart of Palm, Tomato, Mango, Red Onion, Minted Mojito Vinaigrette

Tender Braised Traditional Cuban Ropa Vieja with Mixed Bell Peppers, Sweet Onion and Tomato, Tostones

Guava BBQ Grilled Chicken,
Caramelized Sweet Plantains

Spanish Sofrito Long Grain Rice with Green Peas, Onion, Pimento, Grilled Scallion and Cilantro

Fire Roasted Zucchini Wedges and Crisp Yucca Fries, Crumbled Cotija Chesse, Shaved Radish, Orange Garlic Mojo

Coconut Flan with Candied Ginger,
Mini Key Lime Pie Tarts

Coffee and Hot Teas

TAQUERIA

\$109 PER PERSON | TWO HOUR ULTRA PREMIUM BAR INCLUDED

Chef attended taco station (\$200 fee per chef applies). Based on three tacos per person.

Al Pastor Pork

Carne Asada

Chipotle Marinated Breast of Chicken

Baja Shrimp

Served with Caramelized Pineapples, Sautéed Onions, Flour and Corn Tortillas, Fresh Cilantro, Onion, Pico De Gallo, Guacamole, Sour Cream, Limes

Black Beans and Rice

Skewered Cobb Corn, Tajin Fresh Cilantro, Cotija Cheese, Chipotle Aioli, Lime

Selection of Salsas and Hot Sauces

BRUNCH BY THE SEA

Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. All chef-attended stations will be charged an additional fee.

BEVERAGES

Florida Orange, Cranberry & Ruby Red Grapefruit Juices
Freshly Brewed Coffee
Selection of Hot Teas

FROM THE GARDEN

Hand Selected Cut Fruits and Assorted Berries
Heirloom Tomato Salad, Grilled Stone Fruit, Whipped Burrata,
Seasonal Fruit Jam, Pesto, Aceto Balsamico Manodori

BAKERY

CHOOSE TWO:

Assorted Muffins,
Buttered Croissants,
Glazed Cinnamon Rolls,
Assorted Danish Pastries,
Assorted Breakfast Tea Breads,
NY Bagels with Plain and Chive Cream Cheese

Whipped Orange Butter, Local Mangrove Honey, Mason Jar
Marmalades and Jams

EGGS

CHOOSE ONE:

Traditional Scrambled Eggs

Western Scramble

Mini Frittatas with Baby Spinach, Goat Cheese,
Crimini Mushroom and Roasted Tomato

Scrambled Egg White with Fine Herbs

BRUNCH BY THE SEA (CONT.)

Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. All chef-attended stations will be charged an additional fee.

ACTION STATIONS

Chef attended station (\$200 fee per chef applies)

CHOOSE ONE:

EGGS AND OMELETS

Cage Free Brown Eggs, Egg Whites, Mixed Bell Peppers, Vidalia Onion, Baby Spinach, Roasted Mushrooms, Vine Ripe Tomatoes, Country Ham, Applewood Bacon, Cheddar, Swiss, Sonoma Goat Cheese

MANGO FRENCH TOAST

Mango Battered Brioche, Pineapple and Mango Compote, Toasted Coconut, Warm Agave Syrup

PARFAIT BAR

Plain and Vanilla Scented Greek Yogurt, House Honey Baked Granola, Candied Pecan Pieces, Sundried Red and Yellow Grapes, Seasonal Berries, Macerated Mango and Papaya Salad, Mangrove Honey, Vermont Maple Syrup, Brown Sugar

SIDES

CHOOSE TWO:

Griddled Country Ham Steak

Applewood Smoked Bacon

Pork Sausage Link

Chicken Apple Sausage Link

Loaded Hash Browns

Country Griddled Breakfast Potatoes with Caramelized Onions

Steel Cut Oats with Brown Sugar, Local Mangrove Honey and Dried Fruits

BRUNCH BY THE SEA (CONT.)

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SWEETS

Hazelnut Beignets
Mini Key Lime Tartelettes

BUBBLES & BERRIES

Bartender required (\$175 fee per bartender applies)
Chandon Brut, CA
Florida orange juice, passionfruit puree, mango puree
Strawberries

BLOODY MARY & SCREWDRIVER

Bartender required (\$175 fee per bartender applies)
Absolut Vodka
Bloody Mary Mix, Tomato Juice, Florida Orange Juice
Crisp Bacon, Peppered Beef Jerky, Celery Stalks,
Kosher Pickle Spears, Pickled Asparagus Spears, Spicy Slim Jim,
Celery Salt, Lemon, Lime, Assorted Florida Hot Sauces

\$115 per person with two hour mimosa and bloody mary bar service

\$80 per person. mimosa and bloody mary bar excluded



HEARTY BREAKFAST

Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. All chef-attended stations will be charged an additional fee.

BEVERAGES

Florida Orange, Cranberry & Ruby Red Grapefruit Juices
Freshly Brewed Coffee
Selection of Hot Teas

FROM THE GARDEN

Hand Selected Cut Fruits and Assorted Berries

BAKERY

Buttered Croissants
Glazed Cinnamon Rolls

HOT ITEMS

Cheesy Scrambled Eggs with Chives
Cuban Style Griddled Breakfast Sandwiches
Buttermilk Biscuits, Country Sausage Gravy

SIDES

Applewood Smoked Bacon
Hash Brown Patties

SWEETS

Mango French Toast, Mango Battered Brioche, Pineapple and Mango Compote, Toasted Coconut, Warm Agave Syrup

\$60 per person.

HEALTHY BREAKFAST

Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. All chef-attended stations will be charged an additional fee.

BEVERAGES

Florida Orange, Cranberry & Ruby Red Grapefruit Juices
Freshly Brewed Coffee
Selection of Hot Teas

FROM THE GARDEN

Floribbean Fruit Salad with Mango, Papaya, Grapes, Pineapple, Strawberry, Passionfruit Syrup, and Garden Mint

HEALTHY

House Honey Baked Granola
Vanilla Scented Greek Yogurt
Selection of Wellness Cereals to include Kashi and Muesli
Whole, 2%, Skim and Soy Milk
Hardboiled Eggs with Olive Oil, Salt and Pepper

BAKERY

Freshly Baked Assorted Breakfast Pastries, Croissants and Muffins
Whipped Orange Butter, Local Mangrove Honey, Home-style Mason Jar Marmalades and Jams
\$42 per person

CASA MARINA EGG JARS

Suggested Add On. Cannot be sold separately.
Coddled Egg, Truffle Whipped Potato, Crème Fraiche, Chive, Crostini
Poached Egg, Toasted Fregola, Chicken Apple Sausage, Chimichurri, Bloomed Basil Seeds
Shakshouka Eggs with Tomato, Peppers, Onions, Paprika
Green Eggs & Ham with Potato Hash

Select Two \$19 per person
Select Three \$27 per person
Select Four \$35 per person

GETTING READY

Minimum of 10 guests. Delivered to your suite at a designated time. Prices and menus are subject to change.

NIBBLES

MARKET FRESH

Crisp Vegetable Crudité Shots, White Bean Hummus, Pimento Cheese Spread, Baba Ganoush, Sea Salt Plantain Chips, Smokey Mini Pita Bread

\$22 per person

MINI SANDWICHES & WRAPS

Za'atar Spiced Vegetables, Roasted Red peppers, Field Greens, Heirloom Tomatoes, Garlic Hummus Spread, Spinach Wrap

Smoked Turkey, Gruyere Cheese, Butter Lettuce, Vine Ripened Tomatoes, Tarragon Aioli, Whole Wheat Bread

Artichoke Bruschetta Baguette

\$28 per person

FRUITS & PARFAITS

Platter of Hand Selected Cut Exotic Fruits and Ripened Berries

Individual Yogurt Parfaits With Citrus Mint Yogurt, House Honey Baked Granola, Seasonal Berries, Fresh Coconut

\$23 per person

HOUSE BAKED BREAKFAST PASTRIES

Assorted Muffins, Croissants, Breakfast Tea Breads, Danish Pastries, Whipped Orange Butter, Local Mangrove Honey, Marmalades and Jams

\$14 per person

CHEESE PLATTER

Selection of Domestic and International Cheeses, Sun Dried and Fresh Fruit, Assorted Gourmet Nuts, Grilled Artisan Bread, Assorted Crackers and Crisp Flatbread

\$28 per person

GETTING READY

Minimum of 10 guests. Delivered to your suite at a designated time. Prices and menus are subject to change.

BUBBLES

Riondo Prosecco, Veneto, IT

\$40 per bottle

Chandon Brut Classic, CA

\$45 per bottle

Étoile Rosé Sparkling, Carneros, CA

\$80 per bottle

Moët & Chandon, Imperial Brut, Epernay, FR

\$138 per bottle

Veuve Clicquot, Yellow Label, Reims, FR

\$165 per bottle

Veuve Clicquot, Rosé, Reims, FR

\$185 per bottle

Ruinart Rosé, Reims, FR 2010

\$195 per bottle

Dom Pérignon Brut, FR 2008

\$350 per bottle

ZERO PROOF

AQUA FRESCA

Refreshing fruit, herb and flower infused beverages.

Hibiscus Flower, Tangerine and Orange Blossom

Cucumber, Lime and Lemon Grass

Pineapple, Ginger and Kaffir Lime Leaf

Passion Fruit, Honey and Lavender

\$98 per gallon

Minimum order of 1 gallon per flavor

Fresh Lemonade or Limeade

\$98 per gallon

Freshly Brewed Iced Tea

\$98 per gallon

Assorted Lacroix Sparkling Waters

\$7 per Each