



CASA MARINA
KEY WEST

CURIO COLLECTION
by Hilton

WEDDING PACKAGES

CONGRATULATIONS ON YOUR ENGAGEMENT!

Thank you for your interest in Casa Marina Key West, Curio Collection by Hilton, to host your special day.

Menus

Following are our traditional wedding packages for 2025. **We reserve the right to change menu items based on current trends and chef's expertise.** We also welcome the opportunity of creating a menu especially for you. Vegetarian and special dietary options are available upon request. Packages are based on 4 hours. Please inquire about extending your event.

Prices

When offering entrée selections to your guests, the higher priced entrée will apply to all selections. A 25% service charge is added to banquet food, beverage, and site fee and 13% of the service charge collected on F&B will be distributed to the banquet service staff assigned to the event. Service charge is taxable in the state of Florida. Florida state sales tax of 7.5% will be added to the total. Prices and menus are subject to change. Please note that our contracts are based on Food & Beverage Minimum and Event Location. Prices of the wedding packages are not guaranteed until banquet event orders are approved by both parties.

Site Fee

This fee covers the use and setup/tear down of the venues following venues: beach, patio & ballroom. All events scheduled outside will have appropriate indoor backup space.

Site fee is based on the date of the event. Please inquire with our catering department about our prevailing site fee rates.

Weekend Food and Beverage Minimums

The minimum required food and beverage spend **begins** at \$15,000 for Friday and Saturday nights. Please ask your catering manager about weekday minimums.

Food and Beverage Guarantee

A firm guarantee of attendance must be given to the catering department five (5) business days prior to your event. This number is not subject to reduction.

Deposits and Payments

A non-refundable deposit is due along with the signed contract and will be applied towards your final balance. A second and a third deposit is due six (6) and three (3) months prior to your event. Estimated final balance is due fourteen (14) business days prior to your event and is payable in the form of cashier's check, credit card, or cash.

FOR YOUR INFORMATION

To ensure a flawless event, it is necessary to hire a professional wedding coordinator to assist you with your wedding planning, rehearsal and reception. Any coordinator selected that is not on the current Casa Marina partner list will require prior approval by the resort. Below are the different services provided by Casa Marina and a wedding coordinator:

Casa Marina

- Personalized tour of the property
- Execute hotel contract and payment arrangements
- Menu tasting after receipt of signed contract and deposit
- Personal contact for all direct hotel questions
- Finalize menu, bar and floor plan details
- Provide preferred local wedding planning partners information

Wedding Coordinator Responsibilities

- Coordinates all contracted vendors, including setup and tear down
- Invitations
- Organizes timeline of your day including ceremony, reception, and dinner
- Coordinates ceremony rehearsal
- Delivery and arrangement of programs, place cards, centerpieces, favors, etc.
- Assistance with wedding party dressing
- Arranges for wedding party corsages, boutonnieres, and bouquets
- Liaises with family, wedding party, entertainment, florist, photographer, etc.
- Ceremony processional and toasts
- Direct contact for all details pertaining to your wedding weekend

CASA WEDDING OFFERINGS

FOUR HOUR WEDDING PACKAGE

PACKAGE INCLUDES:

- Flavored Water for Ceremony
- Tableside Champagne Toast for All Guests before Dinner Service
- Four-Hour Open Bar with Ultra-Premium Brand Liquors
- Your Choice of Welcome Drink
- Selection of Four Hot and Cold Hors d'oeuvres
- Plated or Buffet Dinner
- One Bartender per 75 Guests.
Please inquire with your catering manager about additional charges should you wish to staff more bartenders.
- Cake Cutting Service
- 10% Discount Off the Best Available Rate for Wedding Guest Rooms

Overnight Guest Room Accommodations

- 10% discount off the best available rate, based on availability
- Holidays, local festivals, and weekends may require a 3- to 4-night minimum stay
- Rooms become available approximately 300 days prior to arrival

Sound, Lighting, Tenting and Staging

Casa Marina maintains a full-service, onsite audio visual production company through Encore. Encore is the only audio visual company allowed to work on property. Encore has specially designed wedding packages available that include lighting, staging, sound and power for bands. If you are having an outdoor reception, please keep in mind that lighting is **required** if your event extends after sunset. Encore can provide you with pricing. Tenting is permitted on the Casa Marina beaches in coordination with Encore. All tenting must be clear, and arranged through the resort. Tenting charges will be added to your master account with the resort. Surcharge of \$5,000 and load in/load out supervisor fee will apply should you arrange tent directly with the rental company.

CHEERS BAR

Four hours of ultra premium bar service is included in the package.

Boutique bar tier is available to upgrade at an additional fee per person.

Tablesideside champagne toast for all guests at dinner service is included in your package.

See our selection of premium champagnes available to upgrade.

COCKTAILS

ULTRA PREMIUM

Tito's Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Captain Morgan Spiced Rum
1800 Silver Tequila
Bulleit Rye Bourbon
Jack Daniel's Whiskey
Johnnie Walker Black Label

BOUTIQUE

Ketel One Vodka
Tanqueray 10 Gin
Ron Zacapa Rum
Captain Morgan Spiced Rum
Casamigos Blanco Tequila
Buffalo Trace Bourbon
Crown Royal Whiskey
Glenmorangie 10 yr Scotch

WELCOME DRINK

Choice of

- Silver Margarita
- Sparkling Wine
- Key West Rum Punch

WINE

ULTRA PREMIUM

Riondo Prosecco Spumante DOC
Chardonnay,
Wente Estate Grown,
Livermore Valley, CA
Cabernet Sauvignon,
Wente Southern Hills,
Livermore Valley, CA

BOUTIQUE

Chandon Brut Classic, CA
Chardonnay,
Wente Estate Grown, CA
Cabernet Sauvignon,
Wente Southern Hills, CA
Boutique Selection of Sauvignon
Blanc and Pinot Noir

BUBBLES UPGRADE

Moët & Chandon, Imperial Brut,
Epernay, FR

Veuve Clicquot, Yellow Label, Reims, FR

Veuve Clicquot, Rosé, Reims, FR

BEER

ULTRA PREMIUM & BOUTIQUE

(selection of 4)

Blue Moon Belgian White
Bud Light
Corona Extra
Miller Lite
Sam Adams Boston Lager
Stella Artois
Heineken 0.0
Funky Budha Hop Gun IPA
Goose Island IPA
Key West Sunset Ale
Monk in the Trunk Organic
Amber Ale

EXTRAS

TRULY HARD SELTZER |

Assorted Flavors

TABLESIDE WINE SERVICE |

For the Wine Included in the Package

Please inquire with your catering manager about our full wine list

MENU

COCKTAIL HOUR

Prices and menus are subject to change.

*All chef-attended stations will be charged additional fee.**

HORS D'OEUVRES | INCLUDED IN THE FOUR HOUR PACKAGE

Please select four | Based on four pieces per person

CHILLED

Mint Compressed Watermelon,
Pomegranate Molasses, Chèvre

Truffle Whipped Burrata, Bruschetta
Grilled Herb Ciabatta, Olive Oil

Antipasti Skewer, Provolone, Kalamata
Olive, Heirloom Tomato

Ahi Tuna Poke Cone, Wakame Salad,
Daikon Sprouts, Tobiko, Wasabi Aioli

Caribbean Pumpkin and Leek Tart,
Lemon Fennel Fine Herbs

Poached Seckel Pear, St. Andre Cheese,
Black Mission Figs, Walnuts,
Port Wine Drizzle

Sugar Drop Ceviche, Baby Shrimp,
Coconut, Sweet Potato

Casa Marina Deviled Egg, Duck
Pastrami, Crème Fraiche, Salmon Roe

Smoked Chicken Filo Cup, Walnuts,
Apple, Grape, Celery Leaf

Smoked Salmon Flower, Boursin,
Everything Bagel Chip

HOT

Petite Cuban Panini

Vegetable Spring Roll,
Pineapple Sweet Chili

Coconut Shrimp,
Orange Horseradish Jam

Italian Meatball, Bechamel,
Pomodoro Sauce

Caribbean Jerk Spiced Shrimp Kabob,
Mango Cilantro Emulsion

Jamaican Chicken Patty

Wild Mushroom Arancini,
Black Truffle Oil

Teeny-Tiny Cheeseburger, Caramelized
Onion, American Cheese

Braised Short Rib and Manchego Empanada

Chicken Penang Satay,
Crushed Peanuts, Lemongrass Thai Curry

Conch Fritters,
Key Lime Coconut Remoulade

MENU

COCKTAIL HOUR

Prices and menus are subject to change.

*All chef-attended stations will be charged additional fee.**

SUGGESTED ENHANCEMENTS | ADDITIONAL PER PERSON FEE

Must equal full number of guaranteed guests.

ITALIAN ANTIPASTI DISPLAY

Assorted Italian Charcuterie of Meats and Cheeses to Include Prosciutto, Assorted Cured Italian Salami, Pepperoni, Sharp Provolone and Aged Parmesan Cheese, Creamy Baby Mozzarella and Vine Ripened Tomato Salad with Pesto, Mixed Olive Salad, Pepperoncini, Brined Artichoke Hearts, Grilled Asparagus, Roasted Pepper, Grilled Artisan Bread

CHEESE DISPLAY

Elegant Display of Domestic and International Cheeses, Sun Dried and Fresh Fruit, Artisan Jams and Jellies, Assorted Gourmet Nuts, Grilled Artisan Bread, Assorted Crackers and Crisp Flatbread

TUSCAN TABLE

Local "Toy Box" Heirloom Marinated, Roasted and Fresh Tomatoes, Fresh Mozzarella with Basil Pesto, Crusty Italian Breads, Flats and Crostini, Tuscan Cracked Olive Tapenade, Premier Dried Fruit and Nuts, Cherries, Figs, Pistachios, Walnuts, Antipasto, Marinated Italian Meats

HIMALAYAN SALT BLOCK SATAYS*

Chef attended action station

Blood Orange Big Eye Tuna Satay, Mango Jalapeno Salsa, Chermoula

Kalbi Marinated Beef Satay, Green Papaya Slaw, Gochujang Aioli

Thai Spiced Skewered Chicken, Coconut Curry Dipping Sauce

Sesame Seared Shrimp Satay, Kabayaki Drizzle, Wasabi Cocktail Sauce

Tofu and Zucchini Brochettes, Pineapple Soy Glaze

Served with Green Papaya and Soba Noodles, Passion Fruit Soy Vinaigrette

MENU

COCKTAIL HOUR

Prices and menus are subject to change.

*All chef-attended stations will be charged additional fee.**

SUGGESTED ENHANCEMENTS | ADDITIONAL PER PIECE FEE

A LA CARTE SEAFOOD

(Minimum order of 4 pieces per person)

Iced Gulf Shrimp

Season's Finest Oysters in the half shell

Snow Crab Claws,
Key Lime Honey Mustard Sauce

Middle Neck Clams, Meyer Lemon Dressing

Champagne Poached U-10 Shrimp,
Raspberry Mignonette

Lobster Medallions, Remoulade

Florida Harvested Stone Crabs
(Oct. 15-May 1)

All seafood stations served with Spanish
Pimentón Cocktail Sauce, Fresh Lemon and
Limes, Hot Sauce

SUSHI

(Minimum order of 5 pieces per person)

TUNA
Tuna and Scallions

JB
Salmon, Cream Cheese, Scallions

RAINBOW
Crab, Avocado, Cucumber Roll topped
with Tuna, Salmon, Whitefish

CALIFORNIA
Crab, Avocado, Cucumber

SALMON
Salmon and Scallions

VEGETABLE
Asparagus, Cucumber and Avocado

HAMACHI
Yellowtail Snapper and Scallions

SPICY TUNA
Tuna, Masago, Cucumber, Scallions, Spicy
Sauce

Special Rolls, Sashimi and Nigiri are
available upon request.

MENU

PLATED DINNER

Prices and menus are subject to change.

Prices are per person with four hour ultra-premium bar and passed hors d'oeuvres.

FIRST COURSE

Please
select one

Baby Gem Lettuce, Garlic Ciabatta Crouton, Confit Tomato, Kalamata Olive, Pecorino Romano, House Caesar Dressing

Baby Iceberg, Heirloom Grape Tomato, Applewood Bacon, Chopped Egg, Crisp Onion Straws, Chives, Buttermilk Green Goddess

Marinated Heirloom Tomatoes, Truffle Buratta Cheese, Garden Basil Pesto, Balsamic Gel, Ciabatta Crisp, Micro Basil

Artisan Greens, Watermelon Radish, Shaved Red Onion, Marinated English Cucumber, Baby Tomatoes, Toasted Almonds, White Balsamic Vinaigrette

Frisee, Arugula, Ripe Strawberries, Marinated Goat Cheese, Pickled Red Onion, Candied Pecans, Lemon Poppy Seed Vinaigrette

accompanied by dinner rolls

APPETIZER ADD ON

Please
select one

Caribbean Calabaza Bisque,
Chive Oil, Blue Crab, Crème Fraiche

Lobster Ravioli,
Tuscan Kale, Roasted Tomato Butter, Lemon Bread Crumbs

Colossal Shrimp Cocktail,
Harrissa & Horseradish Romesco Sauce, Fennel Salad,
Crushed Marcona Almonds

MENU

PLATED DINNER

Prices and menus are subject to change.

Prices are per person with four hour ultra-premium bar and passed hors d'oeuvres.

ENTRÉE

**Please select
a maximum
of two single
entrées or one
duo plate.**

A surcharge will apply should you like to offer more entrée options to your guests.

When offering entrée selections to your guests, the higher price will apply to all selections.

Entrée selections for each guest must be identified on place cards

Citrus Brined Chicken Breast, Confit Shallot and Tomato Risotto, Charred Broccolini, Baby Carrot, Cognac Chicken Jus

Grilled Fresh Catch, Mascarpone Coconut Rice, Roasted Asparagus, Caramelized Cipollini Onion, Caribbean Coconut Curry Emulsion

Mojo Marinated Pork Chop, Garlic Roasted Fingerling Potatoes, Haricot Vert, Sour Orange Chimichurri

American Red Snapper, Sweet Corn and Tomato Farro Risotto, Buttered Patty Pan Squash, Lemongrass Butter

Braised Beef Short Rib, Truffle Potato & Celery Root Puree, Brussel Sprout and Wild Mushroom Hash, Natural Reduction

Petit Filet of Beef, Rosemary Roasted Marble Potatoes, Parmesan, Lemon Broccolini, Sauce au Poivre

Herb Roasted Chicken Breast & Grilled Mahi Mahi, Sweet Potato Puree, Brussel Sprout and Vidalia Onion Hash, Shiitake Mushroom Escabeche

Braised Short Rib & Pan Seared Grouper, Grilled Parmesan Polenta, Brown Butter Haricot Vert, Garlic Tomato Caper Butter

Petite Filet of Beef & Jumbo Shrimp, Rosemary Potato Pave, Broccolini, Wild Mushroom Demi-Glace, Tarragon Butter

MENU

PLATED DINNER

Prices and menus are subject to change.

Prices are per person with four hour ultra-premium bar and passed hors d'oeuvres.

ADD ON

Florida Lobster Tail
Drawn Butter, Grilled Lemon

DESSERT

Wedding Cake Provided by Your Vendor of Choice
Coffees and Hot Teas



MENU

“CARIBBEAN FLAVORS” BUFFET

Prices and menus are subject to change.

Prices are per person with four hour ultra-premium bar and passed hors d'oeuvres.

*All chef-attended stations will be charged additional fee.**

SALADS

Organic Mixed Artisan Greens, Pickled Jicama, Pomelo, Avocado, Toasted Coconut, Sour Orange Cumin Vinaigrette

Margarita Marinated Heart of Palm Salad, Cilantro, Papaya, Grilled Corn, Teardrop Tomatoes

Island Couscous Salad, Chorizo, Red Onion, Baby Spinach, Ripe Mango, Black Bean, Spicy Chipotle Lime Dressing

Artisan Rolls & Butter

ENTRÉES

Chef attended carving station

La Caja China Roasted Whole Suckling Pig, Mojo Pulled Pork, Chimichurri, Maduros

Roasted Caribbean Jerk Chicken, Grilled Pineapple Chutney, Jamaican Spiced Rum Glaze

Chargrilled Local Catch, Escovitch Salad with Mixed Bell Peppers, Onion, Crisp Carrot, Cilantro, Salsa Verde

SIDES

Roasted Squash and Caribbean Sweet Potato Roasted Peppers, Chayote, Pomegranate Molasses

Coconut Steamed Rice and Black Beans, Blackened Corn

DESSERT

Wedding Cake Provided by Your Vendor of Choice

Coffees and Hot Teas

MENU

“STEAKHOUSE SUPPER” BUFFET

Prices and menus are subject to change.

Prices are per person with four hour ultra-premium bar and passed hors d'oeuvres.

*All chef-attended stations will be charged additional fee.**

SALADS

Wedges of Baby Iceberg, Chopped Egg, Neuskie Bacon Lardons, Chive, Heirloom Tomato, Red Onion, Gorgonzola, Buttermilk Ranch Dressing

Burrata and Heirloom Tomato Salad, Arugula, Pesto, Huckleberry Jam, Aceto Balsamico

Artisan Rolls & Butter

ENTRÉES

Chef attended carving station

Sea Salt, Herb and Dijon Crusted Prime Rib of Beef,
Rosemary Butter Cognac Jus,
Creamed Horseradish Dressing

Borolo Braised Chicken Thighs, Robiola Polenta, Oven Dried Tomato,
Crispy Prosciutto, Spinach

Fire Grilled Cedar Plank Salmon, Citrus Maple Mustard Glaze,
Lavender and Honey Roasted Spaghetti Squash

SIDES

Grilled Asparagus,
Parmesan, Lemon, Pancetta, Truffle

Yukon Gold Potato Ragout,
Baby Portobello, Cipollini Onion, Sage

DESSERT

Wedding Cake Provided by Your Vendor of Choice
Coffees and Hot Teas

ADD ON

Florida Lobster Tail
Drawn Butter, Grilled Lemon

MENU

“CASA MARINA GRAND” STATIONS

Prices and menus are subject to change.

Prices are per person with four hour ultra-premium bar and passed hors d'oeuvres.

*All chef-attended stations will be charged additional fee.**

SEAFOOD

Old Bay and Citrus Poached Gulf Shrimp

Shucked Col Water Oysters

Cuban Sugar Drop Ceviche with Coconut and Sweet Potato

Spanish Pimentón Cocktail Sauce, Key Lime Mustard,
Pomegranate Mignonette

SALADS

Wedges of Baby Iceberg, Chopped Egg, Neuskie Bacon Lardons,
Chive, Heirloom Tomato, Red Onion, Gorgonzola, Buttermilk Ranch
Dressing

Burrata and Heirloom Tomato Salad with Arugula, Pesto,
Huckleberry Jam, Aceto Balsamico

Artisan Rolls & Butter

ENTRÉES

Spanish Paella to include: Saffron Scented Valencia Rice, Spanish
Chorizo, Key West Pink Shrimp, White Wine and Garlic Steamed
Mussels, Little Neck Clams, Grilled Chicken Thigh, Spring Peas,
Black Garlic Aioli

Vegetarian Paella available upon request

Chef attended carving station

Sea Salt, Herb and Dijon Crusted Prime Rib of Beef, Bone Marrow
and Rosemary Butter, Cognac Jus, Creamed Horseradish Dressing

Cedar Plank Roasted Local Fresh Catch, Florida Citrus, Fennel, Dill,
Arugula, Sambuca Pink Peppercorn Vinaigrette

MENU

“CASA MARINA GRAND” STATIONS (CONT.)

Prices and menus are subject to change.

Prices are per person with four hour ultra-premium bar and passed hors d'oeuvres.

*All chef-attended stations will be charged additional fee.**

SIDES

Grilled Asparagus,
Parmesan, Lemon, Pancetta, Truffle

Yukon Gold Potato Ragout,
Baby Portobello, Cipollini Onion, Sage

DESSERT ACTION STATION

Chef attended action station

TOASTED BUBBLE WAFFLE BAR

ICE CREAM (CHOOSE THREE):

Vanilla, Chocolate, Pistachio, Strawberry Coffee, Cookies and Cream,
Chocolate Chip Cookie Dough, Dulce de Leche,
Raspberry and Mango Sorbet

TOPPINGS:

Cherry and Blueberry Fruit Compote, Crushed Oreo, Mini M&M's,
Reese's Pieces, Fresh Bananas, Walnuts

SAUCES:

Pineapple Maple Rum Syrup, Caramel Hot Fudge,
Cinnamon Whipped Cream

DESSERT

Wedding Cake Provided by Your Vendor of Choice

Coffees and Hot Teas

MENU

“FISHERMAN’S TABLE” STATIONS

Prices and menus are subject to change.

Prices are per person with four hour ultra-premium bar and passed hors d’oeuvres.

*All chef-attended stations will be charged additional fee.**

SALAD STATION

Jerk Chickpea Salad with Spinach, Pickled Pearl Onions, Heirloom Grape Tomatoes, Purple Cabbage, Charred Corn, Cilantro, Passionfruit Vinaigrette

Compressed Summer Melon Salad with Sunflower Seeds, Mint, Cucumber, Cotija Cheese, Frangelico Syrup

Watercress Frisée Salad with Shaved Curry Onions, Rainbow Carrots, Sweet Peppers, Florida Orange, Toasted Pistachio, Guava Vinaigrette

Sweet Corn Bread & Butter

CONCH BAR

Bahamian Conch Bar

Executive Chef’s Specialty Preparation of Local Favorites: Conch Fritters, Conch Chowder and Conch Ceviche

SHRIMP BOIL

Fisherman’s Stew Action Station*

Chef attended action station

Caribbean Style Shrimp Boil with Key West Pink Shrimp, Calamari, Little Neck Clams, Mussels, Fresh Catch, Yucca, Avocado, Chorizo, Grilled Corn, Tomatillo Cilantro Fish Broth

ENTRÉES

Achiote Braised Short Ribs,
Grilled Pineapple, Coconut Sweet Potato Puree

Pepita Crusted Hogfish,
Warm Cabbage Slaw, Roasted Poblano Sauce

(next page)

MENU

“FISHERMAN’S TABLE” STATIONS (CONT.)

Prices and menus are subject to change.

Prices are per person with four hour ultra-premium bar and passed hors d'oeuvres.

*All chef-attended stations will be charged additional fee.**

SIDES

Crispy Fried Yucca, Garlic Orange Mojo

Plantains, Cilantro Chimichurri

DESSERT TABLE

Coconut Rice Pudding Shooter,
Passionfruit Puree

Key Lime Jar,
Brown Butter Graham Cracker Crumble, Berry Compote

Tres Leches,
Cinnamon, Vanilla Bean Chantilly Cream

DESSERT

Wedding Cake Provided by Your Vendor of Choice
Coffees and Hot Teas

ADD ON

Lobster Tail Action Station*

Chef attended action station

Grilled Florida Lobster Tail, Spicy Many Salsa, Key Lime Vanilla Butter

MENU

LATE NIGHT FARE

*Prices and menus are subject to change. Guarantee is based on full number of confirmed guests. All chef-attended stations will be charged an additional fee.**

ARTISAN FLATBREADS

CHOOSE THREE:

Creamy Fresh Mozzarella, Crushed Tomato Sauce, Fresh Basil, Pecorino Romano Cheese, Extra Virgin Olive Oil

Smoked Pulled Chicken, Aged Cheddar Cheese, Red Onion, Fresh Cilantro, Memphis Barbeque Sauce

Sliced Pepperoni, Aged Provolone Fresh Mozzarella, Grana Padano, Pomodoro Sauce

Fennel Sausage, Roasted Bell Peppers, Calabrian Chili, Fresh Mozzarella, Olive Oil, Arugula

Baby Spinach, Marinated Artichoke, Roasted Foraged Mushrooms, Roasted Garlic Parmesan Cream Sauce

Black Mission Fig, Goat Cheese, Shaved Prosciutto, Wilted Arugula, Saba

GOURMET SLIDER TABLE

CHOOSE THREE:

Angus Beef Patty, Tillamook Cheddar Cheese, Caramelized Vidalia Onion, Truffle Aioli

House Made Parmesan Meatball Fresh Mozzarella, Sweet and Spicy Tomato Jam

Pulled Barbeque Pork Shoulder, Dill Pickle, Crispy Fried Onion, Sweet Memphis Barbeque Sauce

Fire Grilled Buffalo Chicken, Carrot and Celery Cole Slaw, Bleu Cheese Dressing

72 Hour Braised Beef Short Rib, Candied Red Onion Bacon Bourbon Jam, Boursin Crema

1500 REYNOLDS ST, KEY WEST, FL 33040 • 305 293 6217 • CASAMARINARESORT.COM

ADD ON

MENU

LATE NIGHT FARE

*Prices and menus are subject to change. Guarantee is based on full number of confirmed guests. All chef-attended stations will be charged an additional fee.**

DIM SUM BAR

Char Siu Braised Pork Belly,
Bao Bun, Bok Choy Kimchi, Sriracha Aioli

Five Spiced Marinated Shrimp Satay,
Pineapple Sweet Chili Dipping Sauce

Vegetable Spring Roll, Plum Sauce

BBQ Pork Steamed Bun

Edamame Pot Sticker, Ginger Ponzu

Shrimp Shui Mai

Chicken Lemongrass Pot Sticker

Crab Rangoon, Duck Sauce

Chicken Satay, Peanut Dipping Sauce

Asian Oils and Seasonings, Soy Sauce, Hoisin, Sweet and Sour

HOT PRESSED SANDWICHES

Traditional Cuban, Smoked Pork Loin, Ham, Swiss Cheese,
Pickle, Yellow Mustard

Tomato and Mozzarella, Basil Pesto

Brown sandwich bags will be available for to go option.

POPCORN STATION

Attended action station

Freshly Popped Popcorn

Gourmet Salts

Presented in traditional popcorn paper cups.

Add Cotton Candy

1500 REYNOLDS ST, KEY WEST, FL 33040 • 305 293 6217 • CASAMARINARESORT.COM

ADD ON

MENU

LATE NIGHT FARE

*Prices and menus are subject to change. Guarantee is based on full number of confirmed guests. All chef-attended stations will be charged an additional fee.**

SUNDAE BAR

Chef attended station

ICE CREAM (CHOOSE THREE):

Vanilla, Chocolate, Pistachio, Strawberry Coffee, Cookies and Cream, Chocolate Chip Cookie Dough, Dolce de Leche, Raspberry and Mango Sorbet

TOPPINGS:

Rainbow Jimmies, Chopped Peanuts, Crushed Oreo, Mini M&M's, Butterfinger Pieces, Mini Marshmallows

SAUCES:

Banana Foster Sauce, Caramel Sauce Chocolate Sauce, Whipped Cream

Add Chocolate Chip Cookies for Ice Cream Sandwiches

A TRIBUTE TO KEY LIME

Hemmingway's Key Lime Tart
Key Lime Cream Pie
Key Lime Cheesecake
Tropical Pate de Fruit

MENU

BRUNCH WEDDING

Prices and menus are subject to change. Prices are per person with three hour bar. 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
Roasted and Fresh Vegetable Display with Herb Grilled and Crisp Baby Vegetables. Mason Jars of Vidalia Onion Dip, Green Goddess, Red Pepper Hummus

FROM THE OCEAN

Cold Smoked Scottish Salmon Display,
Plain and Chive Cream Cheese, Tomato, Fried Capers,
Red Onion, Chopped Egg, NY Style Bagels

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

MENU

BRUNCH WEDDING (CONT.)

Prices and menus are subject to change. Prices are per package with three hour bar. All chef-attended stations will be charged an additional fee.

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

ACTION STATIONS

Chef attended station

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

MENU

BRUNCH WEDDING (CONT.)

*Prices and menus are subject to change. Prices are per person with three hour bar.
All chef-attended stations will be charged an additional fee.*

CARVING TABLE

Chef attended station

Maple and Cracked Black Pepper Bacon, Whole Roasted Neuskies Bacon Slab, Glazed with Vermont Maple Syrup and Cracked Black Pepper

SIDES

CHOOSE TWO:

Griddled Country Ham Steak

Applewood 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, Dried Fruits

SWEETS

Hazelnut Beignets

Guava Pastries



CASA MARINA
KEY WEST

CURIO COLLECTION
by Hilton™

WEEKEND IDEAS

REHEARSAL RECEPTION • FAREWELL BREAKFAST AND BRUNCH

REHEARSAL RECEPTIONS

Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. One bartender per 75 guests required. Bartender fee of \$175 applies.

CARIBBEAN SEAFOOD BOIL TWO HOUR ULTRA PREMIUM BAR INCLUDED

Chef attended action station

Caribbean Style Shrimp Boil with Key West Pink Shrimp, Calamari, Little Neck Clams, Mussels, Fresh Catch, Yucca, Avocado, Chorizo, Grilled Corn, Tomatillo Cilantro Fish Broth

Guava BBQ Grilled Chicken, Caramelized Sweet Plantains

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

Mini Key Lime Pie Tarts

TAQUERIA TWO HOUR ULTRA PREMIUM BAR INCLUDED

Chef attended taco station. 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

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.)

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.

SWEETS

Hazelnut Beignets
Guava Pastries

BUBBLES & BERRIES

Bartender required
Riondo Prosecco, Spumante DOC, IT
Florida Orange Juice, Mango Puree
Strawberries

BLOODY MARY & SCREWDRIVER

Bartender required
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



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

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

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

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

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

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

HOUSE BAKED BREAKFAST PASTRIES

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

CHEESE PLATTER

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

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

Chandon Brut Classic, CA

Étoile Rosé Sparkling, Carneros, CA

Moët & Chandon, Imperial Brut, Epernay, FR

Veuve Clicquot, Yellow Label, Reims, FR

Veuve Clicquot, Rosé, Reims, FR

Dom Pérignon Brut, FR 2008

Krug, Reims, FR 2006

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

Minimum order of 1 gallon per flavor

Fresh Lemonade or Limeade

Freshly Brewed Iced Tea

Assorted Lacroix Sparkling Waters



CASA MARINA
KEY WEST

CURIO COLLECTION
by Hilton™

BAR UPGRADES

SPECIALTY BARS • WINE LIST

SPECIALTY BARS

Specialty bars are available to be added to any wedding, rehearsal or brunch event. Prices are per drinks and minimum consumption of \$500 is required for each selected specialty bar.

TROPICAL

RUM RUNNER

Florida Keys Favorite Cocktail
Silver & Dark Rum, Banana &
Blackberry Liqueur, Tropical
Juices, Grenadine,
Dark Rum Float

HAVANA NIGHTS

Traditional and Flavored
Mojitos including: Mango,
Orange, Pineapple, Strawberry
and Cucumber
Selection of Silver and Dark
Caribbean Rums

IT'S FIVE O'CLOCK SOMEWHERE

Traditional and Flavored
Margaritas including: Mango,
Strawberry, Pineapple Jalapeño
Selection of Tequilas, Mezcal
Garnishes to include:
Strawberries, Cucumber,
Grilled Pineapple, Jalapeños,
Orange, Grapefruit and Lime
Wedges, Sea Salt Rim,
Cane Sugar Rim

SPRITZ BAR

GRAPEFRUIT

APEROL SPRITZ

Aperol, Grapefruit Juice,
Prosecco, Club Soda

GRAND MARNIER SPRITZ

Grand Marnier,
Orange Juice, Prosecco

ELDERFLOWER SPRITZ

St. Germain, Lime,
Prosecco, Thyme

CUCUMBER MINT SPRITZ

Ketel One Botanical,
Cucumber, Mint, Lime Juice

MULE THE WORLD

MOSCOW MULE

Vodka, Ginger Beer, Lime Juice

KEY WEST MULE

Papa's Pilar Rum, Ginger Beer,
Lime Juice, Mint

KENTUCKY MULE

Bourbon, Ginger Beer,
Angostura Bitters, Lime Juice,
Fresh Sage

MEXICAN MULE

Tequila Blanco, Cointreau,
Ginger Beer, Lime Juice,
Jalapeno



WINE LIST

Wines listed are available to be added to any wedding, rehearsal or brunch event.
Prices are per bottle.

WHITE

Terlato Pinot Grigio, Colli Oriental Del Friuli,
DOC, IT

King Estate Pinot Gris, Willamette Valley, OR

Groth Sauvignon Blanc, Napa Valley, CA, 2000

Cloudy Bay Sauvignon Blanc, Marlborough, NZ

Blank Stare by Orin Swift Sauvignon Blanc,
Russian River Valley, CA

Domaine la Doucette Poilliy-Fume, Loire, FR

Mer Soleil Reserve Chardonnay,
Santa Lucia Highlands, CA, 2019

Sonoma-Cutrer Chardonnay,
Russian River Ranches, CA

Sanford Estate Chardonnay,
Santa Rita Hills, CA, 2017

Richoili Chardonnay,
Russian River, Sonoma Valley, CA

Shafer Chardonnay, Carneros, CA, 2019

Blindfold by Prisoner White Blend, CA

ROSÉ

Elouan Rosé, OR

Whispering Angel Rosé Côtesde Provence, FR

RED

Meiomi Pinot Noir, Central Coast, CA

Sanford Estate Pinot Noir, Santa Rita Hills, CA

Canoe Ridge by Chateau Ste Michelle, Merlot,
Columbia Valley, WA

Pedestal Merlot, Columbia Valley, WA

Frog's Leap Zinfandel, Napa Valley, CA

Caymus Suisun Grand Durif,
Suisun Valley, CA, 2019

Conn Creek Cabernet Sauvignon, Napa Valley, CA

Groth Cabernet Sauvignon, Napa Valley, CA, 2017

Quilceda Creek Cabernet Sauvignon,
Columbia Valley, WA, 2017

Pahlmeyer Bordeaux Blend, Napa Valley, CA, 2017

Opus One Bordeaux Blend, Napa Valley, CA, 2017

FREQUENTLY ASKED QUESTIONS

Are the wedding package options flexible if I want to make changes?

The packages are created to provide you the most cost effective and easiest planning options for a four (4) hour dinner reception. Simple food changes and replacements are allowed, provided the new selection is of equal cost.

Can I upgrade the wedding packages by adding additional food items, upgrading the bar or adding specialty drinks or desserts?

Yes, enhancing your wedding package is a wonderful way to be creative with your day. Martini, Mojito, Rum Runner and Margarita bars are great ideas for adding "island flair." Please contact your catering sales manager for additional ideas.

Do you have a local vendor list available?

Yes, for all of your additional wedding needs. Any vendors selected that are not on the current Casa Marina partner list will require prior approval by the resort and must provide current insurance coverage.

Will my catering sales manager be present for our wedding?

Yes, she/he will introduce you to the banquet manager and/or captain prior to your event and they will facilitate the setup, ceremony and timing for your reception and dinner.

Do you coordinate our vendors for us?

No, you will need to contract a hotel-approved wedding/event planner for either day-of or full service who will assist in contracting your vendors. Because of the importance of building your personal relationship with your wedding planner, this relationship will ensure the coordination of the services provided is what you have envisioned for your special day.

If I book my wedding and reception outside, is there an indoor backup space in case of inclement weather?

Yes, all of our events are reserved with indoor backup. This is an important question for all of the locations you are exploring as possible wedding sites; a last-minute rain shower can really "dampen" your affair!

What is required to ensure we reserve our event at your resort?

A signed contract guaranteeing date, space, time, and food and beverage minimum, plus a non-refundable deposit. Once received, you can begin planning your special day!

What time can I have my ceremony and reception?

We can plan your event for any time of the day based on availability. Your event must end by 11:00pm due to the Key West city noise ordinance.

FREQUENTLY ASKED QUESTIONS

Can I extend my wedding past four (4) hours?

Yes; however, all events must end at 11:00pm due to the Key West city noise ordinance. If the event is extended beyond the four (4) hours, there will be a \$500 extension fee per additional hour in addition to any bar charges. If extending more than one (1) hour, additional food is required. Please see our late night options.

Are there multiple events/weddings scheduled on property for any given date?

Yes, we are able to service multiple events on the hotel property at one time. We do not offer exclusivity.

Do you provide tasting consultations/ food tastings?

Yes, with a signed agreement. Arrangements require four (4) weeks' notice. Food tastings can be arranged for up to two (2) people only and will include up to two (2) salads and two (2) entrées only. Hors d'oeuvres are not available.

What is the staff-to-guest ratio? Can extra service be provided?

We provide one (1) server per twenty (20) guests if the meal is plated and one (1) server per thirty (30) guests for a buffet-style meal. One (1) bartender per 75 guests is included in your package.

Extra service can be provided at a cost of \$175 per bartender/server. \$10 per person for full guest count will be added to the package price for each additional staffed server/bartender.

Can we schedule a rehearsal?

Yes, please check with your wedding planner and catering sales manager for availability.

When is the final headcount due?

An estimated headcount will be due thirty (30) days prior to your event date in order for the hotel to appropriately staff and order food items. Final Payment based on your estimated guest count is due fourteen (14) days prior to your event. Final headcount is due five (5) business days prior to your event. This number cannot be reduced.

Is there a special price for children?

Yes, children's meals are available for those ten (10) years and under at a cost of \$40 per child and \$12 per child for a soda bar. For those eleven (11) and older, the adult menu is offered and the bar is discounted out of the package if included in the price.

Can we offer multiple entrée selections for plated dinners?

Yes, up to 2 choices for single entrées or 1 choice of duo plate. \$30 surcharge will apply should you like to offer more entrée options to your guests. All entrée selections must be designated on individual place cards.

Is there a special price for vendor meals?

Yes, they are provided a plated entrée at \$50 per person.

FREQUENTLY ASKED QUESTIONS

Can we put a tent over our event if it is held outside?

Yes, we do allow tenting on our beaches. All tenting arrangements must go through your catering manager and cost will be applied to your master account with the resort. Should you arrange tent directly with the rental company, surcharge of \$5,000 and load in /load out supervisor fee will be placed on your master account. Only clear top tents are permitted on property.

Can we distribute our leftover food to our guests?

No, due to insurance liability laws, we are not able to allow distribution of leftover items other than the wedding cake. If distributing the wedding cake, you must provide the container of your choice for your guests to take home the cake.

Can we ship our items directly to the hotel?

Yes, packages can be received up to three (3) days prior to your event. Please address all boxes to your attention c/o your catering sales manager. A \$10 per box fee is charged to your master bill for receiving and storage. Please consult your catering sales manager before shipping any of these items. The hotel highly recommends that you do not ship perishable items or your wedding dress. The hotel will not be held responsible for any items.

What is your cancellation policy?

Your deposit is non-refundable. After that, you will follow the cancellation policy in your contract based on date of cancellation.

Weather Call

In all cases, the Resort reserves the right to make a final decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back back-up area. Temperatures below 60 degrees and/or wind gusts in excess of 20 MPH shall also be cause to hold the function indoors indoors. This decision will be made no less than six (6) hours prior to the scheduled starting time of the function. Should the decision be delayed by the client and results in a double setup of the function, a service charge of \$20.00 per guest will be added to the Master Account. Indoor back-up space is always blocked for all outdoors events. Please note that open flames are not allowed indoors, therefore, some cooking stations may need to be altered if the event is moved indoors.

Is electricity provided to our musicians?

Yes, standard electrical requirements are provided. Please contact your catering sales manager for high-voltage requirements and charges.

FREQUENTLY ASKED QUESTIONS

Does the hotel provide outdoor lighting?

If you are having an outdoor reception, please keep in mind that lighting is required if your event extends after sunset. Encore is our on-site audio-visual company and can provide you with pricing. Should you decide to use an outside vendor, Encore will place a surcharge on these services.

Can we use birdseed, rice, or rose petals at our ceremony?

In order to maintain the beauty and natural setting of our beaches, tossing any sort of item after the ceremony is not permitted. Minimal natural flower petals may be tossed by a flower girl/boy/person during ceremony processional.

Can we bring sparklers, wish lanterns, or a drone on property?

No, for safety and environmental reasons we do not allow this type of decor.

Can we leave our wedding items after the event to be picked up at another time?

No, you will need to take all items with you or designate someone responsible for the items to be removed from the area the night of the event. The hotel will not be held responsible for any items left in the area by the wedding party.

Are special guest room rates available to our guests?

In order to simplify the guest room reservation process, and to eliminate any liability to you as the event coordinator might have to the hotel regarding rooms not reserved, we have created the "wedding/social rate." Reservations can be made by phone or online. In both cases, they will be offered a 10% discount off the best available rate for the dates they are inquiring about, based on availability.

Is there a fee for welcome bags/amenities to be delivered to our guests?

Yes, \$5 per bag/amenity. Bags/amenities will not be distributed at the front desk. All amenities will be delivered on the same evening selected by you. Deliveries will begin after 4:30pm and continue throughout the evening. Should there be a "do not disturb" sign on the door, no delivery will take place that evening. A list by registered guest name and confirmation number must be given to your catering sales manager at least seven (7) business days prior to the delivery date. Gift bags/amenities must be delivered three (3) days prior to the delivery date. If this service is not pre-arranged and the list is not provided, distribution of the amenities will become your responsibility.