

CASA MARINA RESORT

General Wedding Information

Food and Beverage Minimums

The Casa Marina Resort offers a wide variety of spectacular venues. A Catering Sales Manager will assist you in selecting the perfect location for your wedding celebration, based upon your guest attendance and event details. Food and Beverage minimums will start at \$8,750.00 and are determined according to expected attendance, venue and event time. In addition, there will be a Site Location Rental Fee of \$2,000.00. All Site Location fees, Food and Beverage minimums are subject to 22% service charge and a 7.5% sales tax.

Confirmation of Space

All dates are subject to approval from our Sales and Marketing Department and will become definite upon receipt of deposit and signed Catering Agreement.

Deposit Schedule

Deposits are based on the hotel space reserved and are non-refundable. Your event space will be held on a definite basis upon receipt of your first deposit along with the signed Catering Agreement. A second deposit is required 60 days prior to the event date in the amount of 50% of the estimated remaining balance. The estimated final balance for your event, based on actual food and beverage selections and all related costs, is required 30 days prior to your event.

Guarantee

A final confirmation of "guarantee" of your anticipated number of guests is required 72 hours prior to the event and this guarantee may not be reduced.

Wedding Coordinators

To ensure a flawless event, you may find it necessary to hire a professional wedding coordinator to assist you with your wedding planning, rehearsal and reception. While our Catering Sales Managers will assist you in planning every aspect of your food and beverage, room arrangements and hotel details, many brides choose to hire an outside Wedding Coordinator or Consultant to assist them with the many details associated with planning a wedding.

Overnight Guestroom Accommodations

Please note that contracting with the hotel for a special event does not guarantee room availability. Feel free to inquire about our discounted room rates by logging on the wedding web-site.



CASA MARINA RESORT

THE WALDORF ASTORIA COLLECTION™

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"

Casa Marina Resort

The Catering and Banquet Event Team at the Casa Marina Resort provide the bride and groom and their families a carefree event planning experience. On site set up, vendor organization and event management are what leave our guests at ease when deciding to host their special day with us.

We provide the basics:

- Chairs for the ceremony and reception/dinner (white chairs or padded banquet chairs)
- tables
- white linen and white napkins
- dinnerware

Listed below are some additional items and services available to you that will guarantee an enhanced yet worry free experience.

Optional Additional Charges:

- Set up/Application of Chair Covers

Fee per chair cover/application will apply.

-Set Up of Wedding Items (Sign In Books, Favors, Centerpiece Assembly, Lighting Design, Etc.)

1st Hour Complimentary. Fee per hour thereafter will apply.

-Tiki Torches

Please contact your Catering Sales Manager for prices.

-Votive Candles

Four (4) Votive Candles Per Dinner Table are Provided Complimentary.

Thirty (30) days prior to your event date you will receive a **"Wedding Detail Sheet"** to communicate all of your event needs and information to us. Please select from the items above at this time, so we can insure impeccable quality and service.

Important information

-Additional Function Time

If you decide to extend your function past the initial four (4) hours allotted for Receptions/Dinners you will incur a \$500.00 charge in addition to any additional bar charges. Charge will be automatically added to your final bill.

Music will end at 11:00 PM due as a courtesy to our other hotel guests, following the requirements of the Key West City Noise Ordinance.

Your Wedding Packages Include:

Four Hours of Open Bar with Call Brand Liquors

*A Variety of Hot and Cold Hors d' Oeuvres,
Passed Butler Style*

Your Choice of a Plated Entrée or Buffet Dinner

House Champagne Toast for All Guests

One Complimentary Bartender Service

Cake Cutting Service

**Weddings Packages Range between \$175 to \$225 Per Person*

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Buffet One

Wedding Buffet One

Cocktail Hour

*Selection of Three Butler Passed Hors d'Oeuvres
(Please select from our list on page 9)*

Buffet

*Caesar Salad with Traditional Condiments
Shaved Prosciutto, Melon and Arugula, Lemon Vinaigrette
Asiago Tortellini Splashed with White Truffle Olive Oil
Vine-Ripe Red and Yellow Tomato Mozzarella Platter with Pesto*

*Manicotti Filled with Chicken, Ricotta and Basil
Smoked Portobello Mushroom Risotto
Orecchiette Pasta Carbonara*

*Roasted Breast of Chicken Filled with Spinach and Gruyere Cheese
Thyme-Scented Chicken Jus*

*Fennel-Dusted Salmon, Sambuca Butter Sauce
Herb-Basted Seasonal Vegetables with Balsamic Glaze*

**Uniformed Chef to Carve:*

Rosemary and Black Pepper-Cured Pork Tenderloin, Pancetta Chianti Butter

Ciabatta Garlic Bread

Pear and Gorgonzola Flat Breads

Tomato and Caramelized Onion Focaccia

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

**Chef Fee will apply.*

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Buffet Two

Wedding Buffet Two

Cocktail Hour

*Selection of Four Butler Passed Hors d'Oeuvres
(Please select from our list on page 9)*

Buffet

*Spinach and Arugula with Oranges and Tomatoes, Poppy Seed Vinaigrette
Tropical Fruit Salad with Rum and Coconut
Chorizo and Potato Salad, Cumin-Honey Dressing*

*Chili and Smoked Bacon Corn Muffins
Basket of Jerk-Spiced Plantain Chips
Assortment of Cuban Breads*

*Cuban Paella with Lobster, Chicken, Shellfish, Peas and Saffron Rice
Spiced Black Beans
Cumin-Dusted Mahi Mahi with Tomato, Lime and Avocado Salsa
Braised Chayote Squash
***Uniformed Chef to Carve:**
Grilled Churrasco Steak, Chimichurri Sauce
Mojo-Marinated, Whole-Roasted Suckling Pig, Garlic-Orange Glazer
Freshly Brewed Coffee, Tea and Decaffeinated Coffee*

**Chef Fee will apply.*

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Buffet Three

Wedding Buffet Three

Cocktail Hour

*Selection of Five Butler Passed Hors d'Oeuvres
(Please select from our list on page 9)*

Buffet

*Poached Shrimp, Oysters and Snow Crab Claws (4 pieces of each per person),
Mussel Salad and Seaweed Salad, Traditional Condiments*

Tuna Niçoise

Vine-ripe Tomatoes and Fresh Mozzarella, Garlic Crouton

Basil-Shallot Coulis

****Uniformed Chef to Toss:***

Traditional Caesar Salad

Assortment of Breads and Rolls

Thyme Essence Poached Lobster Tail

Rosemary-cruste Rack of Lamb, Mustard Jus

Ratatouille

Salmon En Croûte, Champagne-Caviar Beurre Blanc,

Buttered Poached Asparagus

****Uniformed Chef to Carve:***

Blackened Beef Tenderloin, Old-fashioned Béarnaise Sauce

White Truffle Mashed Potatoes

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

**Chef Fee will apply.*

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Wedding Menus-2009

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Plated Dinner One

Wedding Plated Dinner One

Cocktail Hour

*Selection of Three Butler Passed Hors d'Oeuvres
(Please select from our list on page 9)*

Plated Dinner

*Jumbo Shrimp Cocktail
Horseradish Cocktail Sauce
Rolls and Butter*

*Caesar Salad with Focaccia Croutons
Black Pepper and Parmesan Flan with Olive Crostini*

*Grilled Tenderloin of Beef with Béarnaise Sauce
Horseradish Soufflé Potatoes
Creamed Spinach, Oven-Roasted Tomato
Baby Watercress Salad, Caramelized Onions*

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

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Plated Dinner Two

Wedding Plated Dinner Two

Cocktail Hour

*Selection of Five Butler Passed Hors d'Oeuvres
(Please select from our list on page 9)*

Plated Dinner

*Salad of Baby Lettuces
Boursin Cheese Timbale, Crispy Pancetta
Apple Cider Vinaigrette
Rolls and Butter*

*Foie Gras Terrine
Warm Fig and Thyme French Toast
Red Currant Sauce*

*Butter-Braised Lobster Ravioli
Tarragon Sauce and Hollandaise Brûlée*

*Individual Baked Beef Wellington
Spinach and Mushroom Duxelles
Truffled Celeriac and Shallot Confit
Freshly Brewed Coffee, Tea and Decaffeinated Coffee*

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Hors d'Oeuvres-Cocktail Hour

Cold hors d'oeuvres

All selections are cold and are presented on a small silver spoon.

*Smoked Chicken Breast, Black Bean and Chorizo
Tomato Gazpacho Shooter, Chared Shrimp
Curry Crab and Apple Salad, Fried Pompadoms
Skewer of Melons Wrapped in Prosciutto
Skewer of Ripe Cherry Tomatoes with Bocconcini, Basil and Pesto
Cherry Tomatoes Stuffed with Basil Cream Cheese*

Hot hors d'oeuvres

*Beef Saté with Thai Peanut Dipping Sauce
Miniature Ham and Swiss Quiche
Miniature Monte Cristo, Orange Marmalade
Barbecue Chicken Empanadas
Potato and Asiago Souffles
Pistachio Crusted Avocado, Orange Butter Sauce
Chicken Saté, Thai Peanut Dipping Sauce
Skewer of Tandoori Chicken with Mint Yogurt*

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Carving Stations - Reception

Supplement to Dinner Buffets and Receptions ONLY.

All items on a per person basis will be prepared for the entire guarantee.

Prices are based on a 1-hour presentation and will be pro-rated for longer receptions.

Carvery

Uniformed Chefs will carve the following selections. Chef Fee will apply.

Whole Roasted Steamship Round of Beef

Creamed Horseradish, Mustard and Miniature Rolls

Roasted Kansas City Strip Loin of Beef in Pepper Crust

Creamed Horseradish, Mustard and Miniature Rolls

Salmon En Crouete with Champagne Caviar Beurre Blanc

Whole Roasted Tenderloin of Beef

Creamed Horseradish, Mustard and Miniature Rolls

Glazed Baked Ham

Southern Cream Biscuits, Selection of Mustards

Cider Glazed Pork Loin

Calvados Sauce, Miniature Rolls

Whole Oven-Roasted 20-lb. Turkey

Buttermilk Biscuits, Cranberry Sauce, Mustard

Whole Roasted Suckling Pig

Soft Rolls, Vinegar Barbecue Sauce, Creamy Coleslaw

Rack of Lamb with Aromatic Moroccan Barbecue Sauce

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Action Stations - Reception

Supplement to Dinner Buffets and Receptions ONLY.

A minimum of four stations is recommended when action stations are planned as a dinner alternative.

Uniformed Chefs will attend the following selections. Chef Fee will apply.

A1A

Teriyaki-Glazed Hanger Steak

Tempura Vegetable

Mirin-Steamed Bass in Tea Leaves

Pork and Shrimp Spring Rolls

Steamed Gyoza Dumplings, Soy Dipping Sauce

The Duval

Scampi-Style Shrimp in Herb, Lemon and Garlic Butter

Fried Shrimp with Sweet and Sour Pineapple Sauce

Shrimp and Green Chili Quesadillas

Trumbo

Crab Cakes, Creole Rémolade

Steamed Mussels Tomato, Basil and Garlic Broth

Sour Dough Bread

Blackened Salmon With Tropical Fruit Salsa

Front

Chili Chicken Quesadillas

Beef Fajitas with Caramelized Peppers and Onions,

Warm Flour Tortillas, Shredded Lettuces, Salsa, Cheddar Cheese, Sour Cream, Guacamole, Black Olives, and

Sliced Jalapenos

Tortilla Chips, Salsa, Guacamole and Queso Dip

Reynold's

Stir-Fry Chicken with Oriental Vegetables, Garnish of Cilantro, Cashews and Bean Sprouts, Teriyaki-Lemon

Grass Sauce

Assorted Dim Sum, Including Pot Stickers and Steamed Barbecue Buns With Dipping Sauces

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Wedding Menus-2009

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action reception cont....

Supplement to Dinner Buffets and Receptions ONLY.

A minimum of four stations is recommended when action stations are planned as a dinner alternative.

Uniformed Chefs will attend the following selections. Chef Fee will apply.

Angela

Red Wine and Smoked Duck Risotto

Dry Aged Goat Cheese, Italian Parsley Garnish

Roasted Tomato, Saffron and Fennel Risotto

Calamari, Scallop and Rock Shrimp Risotto, Parmesan Cheese, Basil Chiffonade

Southard

Choice of Two Chef-Tossed Salads Presented in Wooden Bowls

Choices Include:

Classic Caesar Salad with Traditional Condiments

Spinach and Arugula Salad with Gorgonzola, Spiced Walnuts, Caramelized Apples, Brioche Croutons

Baby Mixed Greens, Sun-Dried Tomatoes, Kalamata Olives and Artichokes, Lemon-Olive Oil Dressing

Whitehead

Steamed Asparagus with Classic Hollandaise Sauce

Chef to carve:

Grilled Mediterranean Vegetables with Pesto and Balsamic Vinaigrette,

Wild Mushroom Polenta with Asiago Cheese

16th Street

Focaccia Bread Pizza

Toppings of Fresh Mozzarella, Sliced Tomato and Caramelized Onions

Hand-Tossed Pizza

Toppings of Asparagus, Mushrooms, Caramelized Artichokes and Goat Cheese

Traditional Calzone

Filling of Italian Meats, Parmesan and Mozzarella Cheese, Served with Marinara Sauce

Simonton

Fresh Penne Pasta and Cheese Tortellini

With a Selection of Sauces, Including: Crushed Tomato Marinara and Caramelized Garlic Alfredo Sauce

Parmesan Cheese

Freshly-Made Garlic Bread

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Action Dessert

Fort Zachary

Chocolate Fondue with Fruit Skewers
White Chocolate Cheesecake
Praline Crème Brûlée
Raspberry and Pistachio Napoleon
Lemon Paris Brest
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

East Martello

Tropical Fruit Baba with Coconut Cream
Fresh Roasted Pineapple with Malibu Rum Cream Anglaise
Coconut Cake
Chocolate Decadence "Three Ways"
White Chocolate Mousse
Dark Chocolate Mousse
Raspberry Mousse
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Mallory Square

Miniature Peanut Butter Cake
Chocolate Bread Pudding Crème Anglaise
Assorted Cookies
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

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Enhance Your Day

Enhance Your Day

Fresh Seafood on Ice

Jumbo 16/20 Gulf Shrimp Cocktail and Cognac Sauce

Cracked Jonah Crab Claws

Freshly Shucked Oyster on the Half Shell

Freshly Shucked Clams on the Half Shell

Martini Bar

Grey Goose, Belvedere, Ketel One, and Chopin Vodkas

Bombay Sapphire Gin

Shaken or Stirred

— Green Olives, Twists, Onions, Capers, Pepperocinis, Bleu Cheese Olives and Jalapeno Olives —

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Frozen Drink Bar

Blended to Order

Rum Runners

Strawberry Daiquiris

Pina Coladas

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Wedding Menus-2009

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Beverage

Beverage Selections

	Call (included in package)	Premium (additional price per person)	Ultra Premium (additional price per person)
Bourbon	Jack Daniels	Gentleman Jack	Makers Mark
Vodka	Smirnoff	Absolut	Belvedere
Gin	Beefeater	Tanqueray	Bombay Sapphire
Scotch	Johnny Walker Red	Johnny Walker Black	Chivas Regal
Rum	Bacardi	Bacardi Select	Bacardi 8
	Captain Morgan	Captain Morgan	Captain Morgan
Blend	Canadian Club	Seagram's VO	Crown Royal
Tequila	Jose Cuervo Gold	Sauza Commerativo	Sauza Tres

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Beers

THE WALDORF ASTORIA COLLECTION™

Miller Lite
Budweiser
Bud Light
Coors Light
Amstel light
Heineken
Corona
Red Stripe
O'Douls (non-alcoholic)

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Featured Wines

Tier I

*Beringer White Zinfandel
Chandom Sparkling Wine
Canyon Road Cabernet
Canyon Road Chardonnay
Canyon Road Merlot
Capasoldo Pinot Grigio*

Tier II

*Beaulieu Vineyard Signet Cabernet
Domaine Ste. Michelle Sparkling Wine
Beaulieu Vineyard Signet Merlot
Clos du Bois Chardonnay
Penfolds "Koonunga Hill" Shiraz-Cabernet*

Tier III

*Casa Lapostole Chardonnay
Casa Lapostole Cabernet
Rancho Zabaco Zinfandel
Clos du Bois Merlot
Clos du Bois Cabernet
Santa Margarita Pinot Grigio
Sterling Vintner's Collection Cabernet
Nozzole Chianti Reserve*

Luxury Tier

*Penfolds Yattarna
Cake Bread Chardonnay
Silver Oak Cabernet, Alexander Valley
Silver Oak Cabernet, Napa*

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