

Southernmost

BEACH RESORT
— Key West —





WEDDING PACKAGES

welcome drink

(select one)

Southernmost Margarita

Classic Beach Mojito

Island Rum Punch

passed hors d'oeuvres

(select four total)

Chilled

Compressed Watermelon Skewer | kiwi, grape, pineapple, balsamic reduction

Ahi Tuna Poke | soy, toasted coconut, sesame

Oyster Bloody Mary Shooter

Key West Pink Shrimp | sweet chili dipping sauce

Ceviche Spoon | lime, coconut, cilantro, poblano

Lobster Gazpacho Shooter

Bacon Jam Crostini

Goat Cheese & Olive Tapenade

Hot

Cuban Egg Roll | roast pork, goat cheese, black bean salsa

Coconut Shrimp | pineapple dipping sauce

Conch Fritter | key lime mustard

Crab Cake | pretzel crust, mustard aioli

Tenderloin Sugarcane Lollipop | sweet chili dipping sauce

Bourbon Maple Bacon Skewer

Coconut Curry Chicken Kabob

Vegetable Spring Roll | ponzu dipping sauce



plated dinner

\$160++ per person

Salad Course

(please select one)

Key Lime Caesar Salad | garlic croutons, shaved parmesan, key lime caesar dressing

Tropical Baby Greens Salad | fresh mango, toasted coconut, macadamia, mango vinaigrette

Caprese Salad | heirloom baby tomatoes, fresh mozzarella, arugula, balsamic vinaigrette

Roasted Beet Salad | goat cheese, pancetta, arugula, lemon vinaigrette

Entrée Course

(please select two single entrées)

served with Chef's selection of vegetable and starch

Braised Short Rib | pineapple hoisin, tomato salad

Stuffed Chicken | prosciutto, goat cheese, spinach, roasted red pepper

Coconut Curry Snapper | roasted pineapple

Butter Poached Hogfish | crab, chorizo

Grilled Rib Eye | mango bordelaise

Seared Scallops | key lime beurre blanc

Filet Mignon | gorgonzola, tomato chutney

Florida Spiny Lobster | citrus butter

Duet Entree | select two above to be served to all guests *(excluding Rib Eye)*

ADD \$20++ per person



stations dinner

\$165++ per person

(requires three chef attendants per 50 people)

Make Your Own Salad Bar

arugula and mixed baby greens with tomatoes, red onion, carrots, cucumber, blue cheese, candied pecans strawberries, mushrooms, chopped eggs, bacon, mango and balsamic vinaigrette

(Choose Three Additional Selections)

Pasta Station

made to order pasta with marinara and alfredo sauces
grilled chicken, gulf shrimp, pancetta, tomato, mushroom, red onion, basil,
bell peppers, roasted corn, roasted garlic, shaved parmesan

Carving Station

(please select one)

Whole Cuban Roast Pig
yellow rice, black beans, plantains

Roast Prime Rib of Beef
apple bacon mac & cheese, grilled farmers market vegetables

Herb Crusted Beef Tenderloin
garlic mashed potatoes, grilled asparagus

Grouper Station

(seasonal, fish substitutions may apply)

whole seasoned grouper display served to order

Seafood Paella Station

prepared beachside with shrimp, mussels, calamari, chicken, chorizo and saffron rice

Mixed Grill Station

grilled to order Caribbean jerked chicken breast and blackened shrimp skewers



buffet dinner

\$140++ per person

Salads

(please select two)

Key Lime Caesar Salad

garlic croutons, shaved parmesan, key lime caesar dressing

Tropical Baby Greens Salad

fresh mango, toasted coconut, macadamia, mango vinaigrette

Caprese Salad

heirloom baby tomatoes, fresh mozzarella, arugula, balsamic vinaigrette

Roasted Beet Salad

goat cheese, pancetta, arugula, lemon vinaigrette

Entrées

(please select two)

Macadamia Crusted Grouper

crispy panko crust, mango salsa

Braised Short Ribs

pineapple hoisin, tomato salad

Stuffed Chicken

prosciutto, smoked gouda, spinach, roasted red pepper

Blackened Mahi Mahi

key lime beurre blanc, garlic mushrooms

Shrimp Carbonara

shrimp, penne pasta, snow pea, bacon



carving station

(please select one)

Flank Steak

Pork Tenderloin

side dishes

(please select two)

Garlic Mashed Potatoes

Herb Roasted Fingerling Potatoes

Apple Bacon Mac & Cheese

Sweet Potato Mash

Roasted Baby Carrots

Grilled Asparagus

Parmesan Green Beans

Grilled Farmers Market Vegetables

accompaniments

fresh baked rolls and whipped butter

fresh brewed coffee and hot tea

assorted soft drinks

dessert

your wedding cake provided by vendor of choice
complimentary cake cutting with all wedding package selections



BAR PACKAGE SELECTIONS

(4 hour open bar)

premium liquor bar

Stolichnaya Vodka	Bacardi Superior Rum
Sailor Jerry Spiced Rum	Sauza Blue Tequila
Canadian Club Whiskey	Jim Beam Bourbon
Bombay Gin	Dewars Scotch

super premium liquor bar

\$8++ additional per person

Grey Goose Vodka	Bacardi 8 year old Rum
Captain Morgan Spiced Rum	Herradura Silver Tequila
Jack Daniel's Whiskey	Woodford Reserve Bourbon
Bombay Sapphire Gin	Glenfiddich Scotch

domestic & imported beer

(South Beach Weddings to also include 12 draft beer selections)

Budweiser	Corona
Bud Light	Heineken
Miller Lite	Amstel Light
Sam Adams	Becks N/A

premium house wine

Champagne Toast
Chardonnay, Pinot Grigio, Sauvignon Blanc
Cabernet Sauvignon, Merlot



COCKTAIL HOUR ENHANCEMENTS

(based on one hour service time)

ceviche station

(chef attendant required)

shrimp, snapper, ahi tuna

\$12++ per person

fruit & cheese

seasonal sliced fruit & cubed cheeses

\$10++ per person

slider station

kobe beef, bbq pork, ahi tuna

\$10++ per person

chilled soup shooters

watermelon gazpacho, cucumber basil, coconut lime

\$12++ per person

raw bar

(chef attendant required)

oysters, clams, mussels, key west pink shrimp

\$24++ per person

guacamole station

(chef attendant required)

fresh avocado with house tortilla and plantain chips

\$10++ per person

crudite

farmers market vegetables and house vinaigrettes

\$8++ per person

charcuterie

cured meats, artisanal cheeses and breads

\$12++ per person

tacos

grouper & shrimp, flour tortillas

\$12++ per person



BEVERAGE ENHANCEMENTS

(additional bartender may be required / based on 4 hour open bar)

muddled

mojitos, lemonades, house sangria

\$10++ per person

frozen

rumrunners, pina coladas, strawberry daiquiris

\$12++ per person

vino

four wine selections from Café wine by the glass list, served tableside

\$12++ per person

DESSERT ENHANCEMENTS

(chef attendant required / based on one hour service)

bananas foster

banana, caramel, ice cream

\$13++ per person

ice cream social

chocolate brownies, topping assortment

\$12++ per person

s'mores

marshmallow, graham crackers, chocolate

\$13++ per person

southernmost beach café wedding cake

choose your own design, filling, icing and flavor

\$12++ per person