



Welcome to the Southernmost Beach Resort

For years the Southernmost Beach Resort has been a premier location for your special events.

*Please direct all inquiries to
Sales@southernmostresorts.com*

All Catering Packaged Menus Include:

60 Inch Round Dining Tables (8 guests per table)

White Padded Folding Chairs for Dinner

White Linens for all Dining Tables & White Linen Napkins

(Specialty linens can be ordered for tables. Consult your catering manager for pricing)

3 Votive Candles per Dining Table

Your choice of a Plated, Buffet or Cocktail Reception

Coffee & Tea Service

Please inquire about our other venues & minimums

Please add to packages –Site Fee, 22% Gratuity, & 7.5% Tax

**Prices subject to change, please consult Catering Department. Additional set up fees may apply based on location.*

Cheeseburger in Paradise

54.99++ per person

Grill Attendant Fee required \$150.00

*This BBQ menu is designed to meet your needs as the planner of a casual, laid back welcome reception or rehearsal dinner.
Relax, enjoy the ocean, and have fun on the beach or mingle pool side in a tropical Key West setting*

This menu includes the following:

2 Hour Open Beer and Wine Bar

Tropical Mixed Greens Salad with House Mango Vinaigrette

Tri-Colored Tortilla Chips & House Made Fresh Salsa

Classic Potato Salad

Fresh Corn on the Cob

Caribbean Cole Slaw

Grilled to Order:

Hamburgers & Cheeseburgers

Hot Dogs

Jerked Chicken Quarters

Traditional selection of Condiments provided

Vegetarian Black Bean Burger Available Upon Request

Party in Paradise

\$60++ per person

Chef Attendant Fee Required \$150

Mixer Style Reception with High Cocktail and Dining Tables, an excellent set up for socializing at one of our tropical venues

This menu includes the following:

2 Hour Open Premium Bar

Choice of 1 of the following Displayed Appetizers

Fresh Vegetable Crudités with a variety of dipping sauces

Domestic and Imported Cheese Platter with Fresh Tropical Fruit

Mediterranean Display

Choice of 1 Bread Bowl

Spinach & Cheese Artichoke & Crab

Choice of 3 of the following Passed Appetizers:

Crispy Battered Coconut Shrimp

Buffalo Chicken Rolls

Antipasto Skewers

Tomato Bruschetta

Goat Cheese & Olive Tapenade

Mini Pretzel Crab Cakes

Curried Chicken Kabobs

Korean Grilled Beef Kabobs

Conch Fritters

Bacon Tomato Jam Crostini

Seafood Ceviche

Bourbon Candied Bacon

Smoke House

\$75++ per person

2x Chef Attendant Fee Required \$150

Includes selection of fresh bread and rolls to match your event.

This menu includes the following:

2 Hour Open Premium Bar

Choice of 1 of the below Signature Side Salads

The Cobb

Romain, Tomato, Blue Cheese, Bacon, Avocado with Ranch

Caesar

Green & Red Romaine (Seasonally), Croutons, Parmesan

Italian

Heirloom Tomato, Fresh Mozzarella, Pickled Onions, Cucumber

House

Seasonal Greens, Smoked Chicken, Apple, Candied Nuts

Choose 2 Action Stations

Herb Roasted Chicken with BBQ Sauce

Braised Grouper with Pickled Vegetables

Smoked Ribs with Pecan Crust

Texas style Smoked Brisket

Steamed Clams

Choose 3 of the following Sides:

Roasted Potatoes w/ Cilantro & Lime

Jalapeno Cheddar Corn Bread

Three Colored Fingerling Potato Salad

Baked Potato with fixings

Watermelon Salad

Double Brined Corn

Glazed Carrots

Southernmost Celebration

\$112.99++ per person

(2) Chef Attendant Fee Required \$150

A cocktail style reception with high-top dining tables for your guests to sit or stand while mingling poolside or with your toes in the sand.

3 Hour Open Premium Bar

Choice of 2 of the Following Displayed Appetizers

Fresh Vegetable Crudités with a variety of dips

Domestic and Imported Cheese Platter with Fresh Tropical Fruit

Mediterranean Display

Choice of 1 Bread Bowl

Spinach-Cheese Artichoke-Crab

Choice of 3 of the following Butler-Passed Appetizers:

Crispy Battered Coconut Shrimp

Buffalo Chicken Roll

Antipasto Skewers

Tomato Bruschetta

Goat Cheese & Olive Tapenade

Mini Pretzel Crab Cakes

Grilled Chicken & Vegetable Kabobs

Jerked Beef Kabobs

Conch Fritters

Bacon Tomato Jam Crostini

Seafood Ceviche

Tuna Poke

Choose 1 Carving Station:

Calypso Marinated Pork Loin

Caribbean spices and marinades season a freshly grilled Pork Loin.

Roast Prime Rib of Beef

Accompanied by Au Jus, Horseradish Crème, Whole Grain Mustard Aioli

****Includes House Rolls**

Passed Appetizers

Pricing is per person

Cold

Watermelon & Feta Skewer \$3.25

Hawaiian Tuna Poke \$3.50

Diced sushi grade tuna seasoned with soy, and sesame seeds

Gazpacho Shooter \$3.25

Traditional Mediterranean chilled soup

Smoked Chicken & Brie Apple Relish Phyllo \$4.00

Shrimp Cocktail \$3.50

Key West Pink shrimp served with tangy cocktail sauce

Seafood Ceviche \$3.50

Fresh local fish marinated in citrus and fresh herbs

Antipasto Skewers \$3.25

Skewers of sun-dried tomatoes, artichoke and mozzarella in balsamic vinegar and olive oil marinade

Goat Cheese & Olive Tapenade \$3.00

Toasted Cuban Bread Topped With Creamy Goat Cheese and

Kalamata Olive Tapenade

Tomato Bruschetta \$3.00

Toasted Cuban bread topped with a light & flavorful combination of fresh tomatoes and cheese

Hot

Cuban Egg Rolls \$3.25

Hand rolled and flash fried pulled pork, goat cheese & black bean salsa

Crispy Battered Coconut Shrimp \$3.50

Gulf shrimp coated in fresh shaved coconut,

fried golden & crispy

Bacon Wrapped Scallops \$3.50

Fresh sea scallops wrapped in tender thick cut bacon

Conch Fritters \$3.50

Caribbean conch, battered and flash fried,

a Conch Republic Specialty!

Miniature Crab Cakes \$3.50

Sweet & Tender Crab Cakes a cooked to a golden brown

Coconut Curry Chicken Kabobs \$3.25

Drizzled with a mango BBQ sauce

Korean Grilled Beef Kabobs \$3.25

Tender strips of choice beef marinated in our house jerk seasoning

Bacon Jam Crostini \$3.50

Apple Smoked Bacon & green tomato jam on a baguette toast pointe

Buffalo Chicken Roll \$3.00

Crispy chicken, shredded cheddar, blue cheese baked to perfection

Display Appetizers

Fresh Vegetable Crudités \$6.25 per person

An assortment of fresh garden vegetables accompanied by seasonal dips

Bread Bowl \$5.95 per person

*Choose Warm Spinach and Parmesan, Artichoke and Crab
Served in a freshly baked bread*

Antipasto Platter \$12.95 per person

An appetizing variety of cured Italian meats, cheeses and marinated vegetables

Fruit & Cheese Platter \$8.95 per person

A selection of domestic and imported cheeses with fresh tropical fruit

Mediterranean Display \$8.95 per person

*Hummus, roasted peppers, Seasonal tomato's & spiced olives
Served with assorted flatbreads*

Slider Display \$12.95 per person

*Ahi tuna with Asian slaw
Kobe beef with caramelized onions and blue cheese aioli
Pulled pork slider with Caribbean coleslaw*

Seafood Display \$18.75 per person

*Smoked Salmon, Tuna Tataki, Oysters
Key West Pink Shrimp & Local Catch Ceviche*

Action Stations
\$150.00++ Attendant Fee Required

Slider Station

Sushi grade Ahi tuna sliders cooked to order with a selection of sauces and slaws
\$16.00 per person

Macaroni & Cheese Bar

Homemade mac and cheese shredded cheese, oven roasted tomatoes, chorizo cheddar, Apple & Bacon, sausage & pearl onions
\$12 per person

Salad Station

Selection of Fresh Greens, Garden Vegetables, House-Made Dressings, Tropical Fruits and Nuts Combined to make your own personal salad
\$12 per person

Seafood Paella

A Caribbean inspired dish served with Shrimp, Sausage, Chicken, Mussels, Clams, Saffron Rice and Peppers
\$16 per person

Roast Prime Rib of Beef

Accompanied by Au Jus, Horseradish Crème, Whole Grain Mustard Aioli and served with dinner rolls
Serves up to 25 people
\$425

Whole Roasted Grouper

Whole roasted local Grouper seasoned with Island spices and carved to order.
Serves 25 people
\$450

Whole Suckling Pig

Served with dinner rolls and Caribbean Rice.
Serves 25 people
\$450.00

Calypso Pork Loin

Caribbean spices and marinades season a freshly grilled Pork Loin. Carved to order
Serves 20 people
\$325

Roast Prime Rib of Beef

Accompanied by Au Jus, Horseradish Crème, Whole Grain Mustard Aioli and served with dinner rolls
Serves up to 25 people
\$425

Herb Crusted Beef Tenderloin

Served with natural Au Jus, Béarnaise & dinner rolls.
Serves 20 people
\$400

Additional Buffet Sides
\$6.50++ per person each

Roasted Garden Vegetables
Fried Plantains in Brown Sugar Syrup

Traditional Black Beans
Garlic Mashed Potatoes

Asparagus with Prosciutto
Island Rice

Dessert Bar Stations

All Display Stations

\$13++ per person each

(\$150+ chef attendant fee required for each station)

Apple Compote Stuffed Phyllo with Carmel Sauce, Seasonal Gelato

Crispy Cheesecake, Berry Compote, Seasonal Gelato

Crispy Mango Cheesecake, Oatmeal Crumble, Bruleed Pineapple

Warm Chocolate Cake, Vanilla Anglaise, Strawberry Compote

S'mores Station, build your own, Chef selected ingredients

Bananas Foster, Vanilla Gelato, Banana Bread

Strawberry Shortcake, Black pepper biscuits, Honey, Whipped Cream

Key Lime Delish – Chef assorted Key Lime Bars, Key Lime Treats, Key Lime Pies

Specialty Meals

Children's Meal Age 12 and Under

*Chicken Tenders & French Fries or
Macaroni & Cheese
\$20++ per child*

Vendor Meals

*You may choose purchase a meal for your vendors. The chef's will choose a plated dinner to serve.
Your vendors will not have access to the open bar or additional courses
\$40.00++ per person*

Vegetarian & Vegan Meals - Chef's Choice

Bar Options

Consumption Basis: You will be charged for each drink served to your guests according to your menu specifications. You may choose to have only beer and wine, a full service bar, etc. A 22% service charge & 7.5% tax will be added to the final bill and charged upon the conclusion of event.

*Open Bar: You will be charged a flat rate for each person in your party of legal drinking age, regardless of consumption. All guests over the age of 21 are billed. This is billed on a tiered basis (i.e. the first hour is billed at one rate; the second hour is billed at another rate etc.) *Open bars do not include shots.*

Beer & Wine Bar

Domestic Beers include Miller Lite, Bud Lite, Coors Light and Budweiser.

House Wine includes Chardonnay, Cabernet Sauvignon, Merlot, Soda, Iced Tea and Bottled Water

Premium Bar

*Domestic & Imported Beers, House Wines, Call liquors include Stolichnaya Vodka, Bacardi Superior Rum, Sailor Jerry Spiced Rum, Sauza Blue Tequila, Canadian Club Whiskey, Jim Beam Bourbon, Bombay Gin, Dewars Scotch
Soda, Iced Tea & Bottled Water*

Super Premium Bar (upcharge)

*Domestic, Imported Beers & Specialty Beer, Upgrade House Wines, Premium liquors include, Grey Goose, Bombay Sapphire, Bacardi 8 year old Rum, Captain Morgan Spiced Rum, Herradura Silver Tequila, Jack Daniel's Whiskey, Woodford Reserve Bourbon, Glenfiddich Scotch,
Soda, Iced Tea & Bottled Water*

Ultra-Premium (upcharge)

Includes all premium brands listed plus frozen drinks, cordials, martinis and a signature drink

Champagne Toast

\$5.95++ per person

Light & Heat

Outdoor Upright Heaters \$85ea

**Additional light is required for all venues, with exception of the Tranquility Veranda.
Lighting can be contracted through one of the recommended vendors.*

Vendors

The Catering Department issues a preferred vendor list with top local musicians, florist, photographers, Videographers, bakers & officiates upon contracting of event date.

Specialty Linens

We offer a wide variety of colors and styles. Please consult your Catering Manager for pricing.

Fee Schedule

Fees are standard for each event and are in conjunction with the event packages.

Site Fee	\$1000-\$2500
Chef Attendant	\$150 per 90 minutes
Additional Bartender or Wait Staff	\$150 each 4 hours
Gratuuity	22% of Total Bill
Sales Tax	7.5% of Total Bill
Overtime- Time fee per hour when open bar is not purchased	\$325++ per hour
Satellite Bar Set up Fee	\$250.00++

(Not available on South Beach next to Southernmost Beach Café)

Payment Schedule

*\$1,000 Non-Refundable Deposit & Signed Contract to Reserve Date
\$2,000.00 Non –Refundable 2nd Deposit Due 90 Days after Contracting
Final Guest Count & Payment in Full Due 30 days Prior to Event*

**If event is contracted 120 days prior - \$3000.00 deposit required to reserve space.*

Method of Payment:

MasterCard, Visa, American Express, Discover, Cash, Certified Check, or Personal Checks are accepted.

A credit card must be on file for any incidentals that may occur.