

C. CELLIN



Wedding Experience Menus

Welcome Party

Welcome your guests to Duck Key with a casual stop at one of our tropical ocean view venues

JUST DUCK-KEY

Smoked Fish Dip- Lavosh Chips Chicken Wings – Sweet Chili Crunchy Coconut Shrimp-Siracha Aioli \$24/person

FLORIDAZE

Conch Fritters – Cocktail Sauce Crab Cakes – Lemon Aioli Hoisin Chicken Skewer Vegetable Spring Rolls \$40/person

KEYS BREEZE

Crispy Lobster Bites-Lemon Aioli Teriyakis Chicken or Beef Skewers Spinach Artichoke Dip- Corn Chips Pot Stickers \$40/person

HAWK-TAIL

Shrimp Cocktail, Grouper Fingers, Artisanal Cheese Display w/ crackers and jam. Charcutier Plater w/toasted baguette Smoked Salmon Canape \$65/person

FISH TACO STATION

Tortilla Chips and Fresh Salsa Fresh Catch, Marinated Cabbage, Chipotle Cream, Guacamole Pico de Gallo with Warm Flour and Corn Tortillas Black Beans & Cilantro Lime Rice Add Chicken \$6 Add Beef \$8 Add Shrimp \$10 \$45/person \$175 Chef Attendant Fee Required



Above menus are based on 2 pieces per person for 1 hour or until supply is depleted 30 person minimum required for all menus. Outdoor venues require additional lighting.



Reheavsal Dinner

TASTE OF THE TROPICS

30 Person Minimum 30 Person Minimum Mixed Green Salad Bar Mixed Greens with Florida Citrus, Balsamic & Raspberry Caribbean Chop Salad, Vinaigrette, Pineapple Coleslaw Macadamia Encrusted Yellowtail Snapper, Jerk Cheeseburger Sliders with American Cheese & Chili Lime Chicken Kabobs. Caramelized Onions, BBQ Pork Sliders **Roasted Sweet Honey Baby Carrots** *Fish & Chips; Local Catch & Yucca Fries **Red Beans and Coconut Rice** Brownies, Key Lime Tarts, Pound Cake with Local Berries & Key Lime Tarts and Toasted Coconut Cream Tart Whipped Cream Freshly Brewed Regular, Decaffeinated Starbucks Coffee Freshly Brewed Regular, Decaffeinated Starbucks Coffee, Assortment of Gourmet Teas Assortment of Gourmet Teas \$68/person \$58/person

CHEESEBURGER IN PARADISE

CARRIBEAN DELIGHT

30 Person Minimum SALADS

Caesar Salad - Chopped Romaine Hearts, Shaved Parmesan, Garlic Croutons, Chipotle Caesar Dressing, Chipotle Caesar Dressing

ENTREES

Grilled Jamaican Jerk Tri Tip Of Beef - With A Shaved English Cucumber And Sour Orange Slaw Salad Sweet And Sour Shrimp - Tempura Battered, Pineapple Chunks, Sweet Peppers, Sweet And Sour Sauce SIDES

Black Beans And Rice • Roasted Fingerling Potatoes - Smoked Caramelized Onions, Parmesan Cheese Roasted Sweet Plantains And Honey Roasted Baby Carrots • Seasonal Roasted Vegetables - Chimichurri Butter DESSERTS

House Made Key Lime Tart - Chantilly Cream • Coconut Cream Tart - White Chocolate Drizzle \$88/person

> Enhance any Buffet with a personal Chef Attendant- \$175 Outdoor venues require additional lighting

Also check out our onsite restaurant, ANGLER and ALE, for a private hook and cook style experience overlooking the stunning Atlantic views of the Hawks Cay Marina For more information, visit our website: Angler and Ale



Sunset Cruise

Set sail and reconnect with your loved ones while enjoying the famed Florida Keys sunset. This 45ft catamaran hosts and energetic crew with shaded areas for seating and dining.

RECEPTION AT SEA

PINFISH PINWHEEL \$21pp (Select 3) Italian Turkey BLT Roast Beef and Cheddar Hummus and Grilled Vegetables Individual Bagged Chips

THUNDERBOLT RAW BAR

\$65pp 15 person minimum 72 hr. minimum advance notice required. 3 lbs. Peel and Eat Shrimp 4 dozen Fresh Shucked East Coast Oysters 8 Whole Steamed Keys Lobster (Based on seasonality) Tuna Poke, Wonton Chips Smoked Fish Dip, Crackers Cocktail Sauce, Wasabi Sauce, Lemons, and Limes Hot Sauces

SHIPS AND CHIPS

\$19pp Guacamole Pico D Gallo local catch ceviche Crisp Corn Tortilla, Crispy Plantain Madura's

COFFINS PATCH

\$24 pp Cheese and Charcuterie Imported and Domestic Cheese & Meats

PRIVATE SUNSET CRUISE RATES Inquire at sales.solewatersports@gmail.com



Fishing Excursions

The Florida Keys are a Saltwater Anglers' Playground and one of the most unique fishing environments in the entire world. So why not book a day at sea and take a box to-go! This is a Bucket List MUST!

TACKLE BOX LUNCH TO-GO

10 Person Minimum

TURKEY Boxed Lunch

Turkey & Provolone WRAP w/Lettuce and Tomatoes Condiments on side: Mayo & Mustard Sandwiches will be served with: Apple, Potato Chips, Cookie, and Bottled Water

HAM Boxed Lunch

Ham & Swiss WRAP w/Lettuce and Tomatoes Condiments on side: Mayo & Mustard Sandwiches will be served with: Apple, Potato Chips, Cookie, and Bottled Water

VEGETARIAN Boxed Lunch

VEGETARIAN WRAP Condiments on side: Mayo & Mustard Sandwiches will be served with: Apple, Potato Chips, Cookie, and Bottled Water

SALAD Boxed Lunch

HOUSE SALAD Condiments on side: DRESSING Sandwiches will be served with: Apple, Potato Chips, Cookie, and Bottled Water



@ \$27.00 per person



\$100.00 Delivery charge will apply to deliveries for Sole Watersports or Hawks Cay Marina Bottles of domestic and imported beer available at additional cost Assorted Sodas and Bottled Water Available \$5/each



Getting Ready

We know you have a lot of things to think about on your special day, but don't forget this one very important snack. We'll even bring it to you! Have it in your room, villa, spa, you name it!

WRAPPED IN LOVE

10 Person Minimum (Select 3) All Wraps Cut in Pinwheels Smoked Turky Swiss Bacon, lettuce, Tomato, Herb Aioli Chicken Salad, Cranberry, Walnut, Spinach, Dijonnaise Smoked Salmon, Dill Cream Cheese, Cucumber, Shaved onion Ham and Cheddar, Lettuce, Tomato, Creole Mustard Roasted Vegetable, Hummus, Arugula \$22/person

A SWEET START

10 Person Minimum Mini Danish and Croissants Freshly Baked Assorted Mini Muffins Honey Butter, Strawberry Butter Freshly Sliced Seasonal Fruits, Vanilla Yogurt Coffee and Juice \$18/person

MORNING GLOW

10 Person Minimum Prosciutto and Melon Seasonal Melon, Shaved Prosciutto, Globe Grapes, Balsamic Avocado Toast Trio Heirloom Tomato, Smoked Salmon, Hard Boiled Egg Crudité Cups Carrot, Celery, Tomato, Cucumber, Buttermilk Ranch Dressing \$32/person

Mimosas Trays Available • \$90/per tray Champagne by the Bottle and Caraf of Orange Juice



\$100 delivery and setup fees applyto hotel and Villa



After Party Curb the late-night munchies with a selection of everybody's favorite after-hours food, without even leaving the dance floor! *Only available in ballrooms*

LATE NIGHT MUNCHIES

Choice of three: Mini Cuban Sandwiches Classic Bacon and Cheese Beef Slider Mc-Hawks Cay Beef Slider **Buffalo Chicken Slider** Assorted 12" Pizzas. German Pretzel Sticks with Spicy Mustard and Cheese Sauce Golden Chicken Tenders **Truffle Parmesan Fries Sweet Potato Fries** Chocolate Chip Cookies with Milk Shots Churros with Chocolate Dipping Sauce Assorted sodas and bottled water 30 Person Minimum. One and One Half Hours of Service \$40/person







Considering a change of scene? Check out ANGLER and ALE for another exciting onsite afterhours location. For more information, please contact your sales manager.



Farewell Brunch

Share your memories of the wedding weekend with family and friends while enjoy a gourmet breakfast overlooking our friendly pod of bottlenose dolphins.

THE DAY AFTER

20 Person Minimum Freshly Squeezed Orange and Grapefruit Juice Bakery Basket filled with Muffins and Danish, Sliced Seasonal Fruit Display Assorted Bagels with Smoked Salmon, Cream Cheese, Capers, Red Onion Farm Fresh Chive Scrambled Eggs, Applewood Smoked Bacon, Country Sausage, Lyonnaise Potatoes with Caramelized Onions Freshly Brewed Regular and Decaffeinated Coffee, Gourmet Teas \$42/person

BRUNCH ENHANCEMENTS

FRENCH TOAST

Blueberries, Strawberries, Whipped Cream, Warm Maple Syrup, Whipped Butter \$16/person

OMELET STATION

PARFAIT

Homemade Organic Granola, Yogurt, Seasonal Berries \$14 / person

BREAKFAST BURRITOS

Bacon, Sausage and Cheese or Peppers, Onions, and Cheese Salsa and Sour Cream \$18 / person

CARVING STATIONS

(Minimum 30 People) Carver Required for Each Selection, \$175 Carver Fee, 1 Carver per 70 guests Mojo Suckling Pig, Grilled Cuban Bread \$36 / person

Fresh Farm Eggs Country Ham, Bacon, Bell Peppers, Scallions, Wild Mushrooms, Tomatoes, Spinach, Swiss and Cheddar \$20/person \$175.00 Chef Attendant Fee

BELGIAN WAFFLE BAR

Chocolate Chips, Whipped Butter, Fresh Berries, Whipped Cream, Warm Maple Syrup \$16/person

Whole Roasted Beef Tenderloin, Cognac, Green Peppercorn Sauce \$46/ person



Bar Packages

All Bars Require One Bartender per 75 People • \$150 per Bartender

PLATINUM BAR PACKAGE

Platinum Liquor Selection House Wine Selection • Plus 2 Premium Wines Domestic & Imported Beer Assorted Mixers, Juices, Bottled Water, Fresh Fruit Garnishes \$53 per Person, First Hour • \$30/Person, Each Additional Hour

GOLD BAR PACKAGE

Gold Liquor Selection House Wine Selection Domestic & Imported Beer Assorted Mixers, Juices, Bottled Water, Fresh Fruit Garnishes \$46/ Person, First Hour • \$20/ Person, Each Additional Hour

SILVER BAR PACKAGE

Silver Liquor Selection House Wine Selection Domestic & Imported Beer Assorted Mixers, Juices, Bottled Water, Fresh Fruit Garnishes \$35 per Person, First Hour • \$20/Person, Each Additional Hour

COOL DOWN BAR

Red or White Sangria Imported and Domestic Beer Assorted Sodas and Bottled Water \$25/Person, First Hour • \$15/Person, Each Additional Hour

LIMITED OPEN BAR

House Wine Selection Domestic & Imported Beer Assorted Soda and Bottled Water \$26/ Person, First Hour • \$16/Person, Each Additional Hour

BLOODY MARY & MIMOSA BAR

\$24/Person, First Hour \$14/Person, Each Additional Hour MOJITO BAR Need help with pricing and offerings - Albert

MARGARITA BAR

Rio Grande and Triple Sec \$30/ Person, First Hour • \$16/Person, Each Additional Hour Cuervo Classico and Grand Marnier \$33/ Person, First Hour • \$16/ Person, Each Additional Hour Patron Reposado, Don Julio \$44/ per Person, First Hour • \$19/ per Person, Each Additional Hour Traditional, Spicy, Strawberry, and Mango Margaritas Assortment of Domestic and Imported Beers Soda and Bottled Water

CHILLED BEVERAGES BY THE GALLON

Iced Tea 60 • Lemonade 60 • Fruit Punch (Alcohol Free) 60 Mimosa 90 • Bloody Mary 95 • Red & White Sangria 95• Rum Punch 105

Traditional Margarita 105 • Flavored Margarita 125 • Mojito 150



Things to Know

We recommend that you confirm your special event venues as soon as possible Wedding insurance coverage is recommended Additional lighting is required at all outdoor event venues All outdoor events must conclude by 10:00pm Stationed and Buffet meal service lasts for 1.5 hours Additional setup fees may apply



Service Charge and Tax

A service charge of 24% of your total food and beverage charges will be added to your bill. A portion of the service charge will be distributed to the banquet service staff and a portion will be kept by the hotel to cover overhead costs such as logistics planning, administration, recycling, trash removal, transportation and liability coverage. The service charge is not a tip or gratuity for any employee and is not the property of the employee(s) providing service to you. Any applicable taxes will be added to your bill.