



BRIDES FIND A NEW

Favorite

IN OLD KEY WEST

3 Reasons Why

BRIDES CHOOSE THE PERRY KEY WEST





01

YOUR WATERFRONT WEDDING IS OUR ONLY WEDDING

With inspiring natural beauty just outside our door, as well as over 20,000 square feet of diverse event space, finding a backdrop that's unique as your love is easy at The Perry Hotel.

02

PHOTOGRAPHS LIKE A TRUE KEY WEST ORIGINAL

Named one of the best designed hotels by Architectural Digest, The Perry Hotel Key West is eye-candy for brides who crave eclectic details and endlessly photographable spaces.



03

KEY WEST NAMED ONE OF TOP U.S. WEDDING DESTINATIONS

When you stay at The Perry Hotel Key West, you'll enjoy the quiet, old island charm of Stock Island, but you'll never be far away from the action or nightlife on Duval Street.



Ceremonies





Ceremonies

DREAM DAY ESSENTIALS

Personal Hotel Contact

Personalized Property Tour

On-site catering & menu packages

Over 20,000 sq feet waterfront event space

Preferred vendor information/contacts

Made-to-order hotel contracts & payment plans

Any events over 30 people require a Day-Of Coordinator.

Additional guests can be added, based upon availability.

Deposit due at signing: \$1,500.00.

Custom Intimate Wedding and Vow Renewal Packages are available,
please contact our sales team for more information at sales@perrykeywest.com.

All events are subject to 7.5% sales tax and 22% service charge.





Bar Packages





Bar Packages

(AVAILABLE FOR PARTIES OF 25 OR MORE)

BEER & WINE

\$22 PER PERSON FOR THE FIRST HOUR
\$8 PER PERSON EACH ADDITIONAL HOUR

DOMESTIC & IMPORTED BEER

Bud light, Ultra, Avery White Rascal, Yuengling, Corona, Heineken, Wrecked Latin Lager,
Island Bird IPA, Boat Dog Brown Ale

HOUSE WINES

Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Cava

PREMIUM BAR PACKAGE

\$26 PER PERSON FOR THE FIRST FIRST HOUR
\$9 PER PERSON EACH ADDITIONAL HOUR

DOMESTIC & IMPORTED BEERS

Bud light, Ultra, Avery White Rascal, Yuengling, Corona, Heineken, Wrecked Latin Lager,
Island Bird IPA, Boat Dog Brown Ale

PREMIUM LIQUORS

Choose four from the liquor menu below

Sky Vodka, Bombay Gin, Dewar's, Bacardi, Captain Morgan, Sauza, Redemption, Jim Beam

SIGNATURE WINES

Choose 4 from wine list on page 27



Bar Packages

(AVAILABLE FOR PARTIES OF 25 OR MORE)

PRESTIGE BAR PACKAGE

\$32 PER PERSON FOR THE FIRST HOUR
\$10 PER PERSON EACH ADDITIONAL HOUR

Kettle One, Bombay Sapphire, Jonny Walker Black, Plantation Rum, Captain Morgan, Casamigos, Bulleit Bourbon, Redemption Rye

DOMESTIC & IMPORTED BEERS

Bud light, Ultra, Avery White Rascal, Yuengling, Corona, Heineken Wrecked Latin Lager, Island Bird IPA, Boat Dog Brown Lager

TOP-SHELF LIQUORS

Choose five from the liquor menu below

Sky Vodka, Bombay Gin, Dewar's, Bacardi, Captain Morgan, Sauza, Redemption, Jim Beam

SIGNATURE WINES

Choose 5 from wine list on page 27





Bar Packages

SIGNATURE BANQUET WINES

CHARDONNAY

Three Thieves
Free Mark Abby
Joel Gott

PINOT GRIGIO

Benvolio
Murphy Goode

SAUVIGNON BLANC

Baby Blue
Gerard Bertrand Perles

PINOT NOIR

La Crema
Benton Lane

MERLOT

Joel Gott

ZINFANDEL

Earthquake

RED BLEND

The Pairing Red
Smith & Hook

CABERNET SAUVIGNON

Kenwood
Murphy Goode
Joel Gott
Intrinsic

MALBEC

The Seeker
Trivento Golden Reserve

SPARKLING

Campo Viejo
Pomea Cava
Kenwood Yulupa
Benvolio Prosecco

ROSÉ

Fleur De Prairie

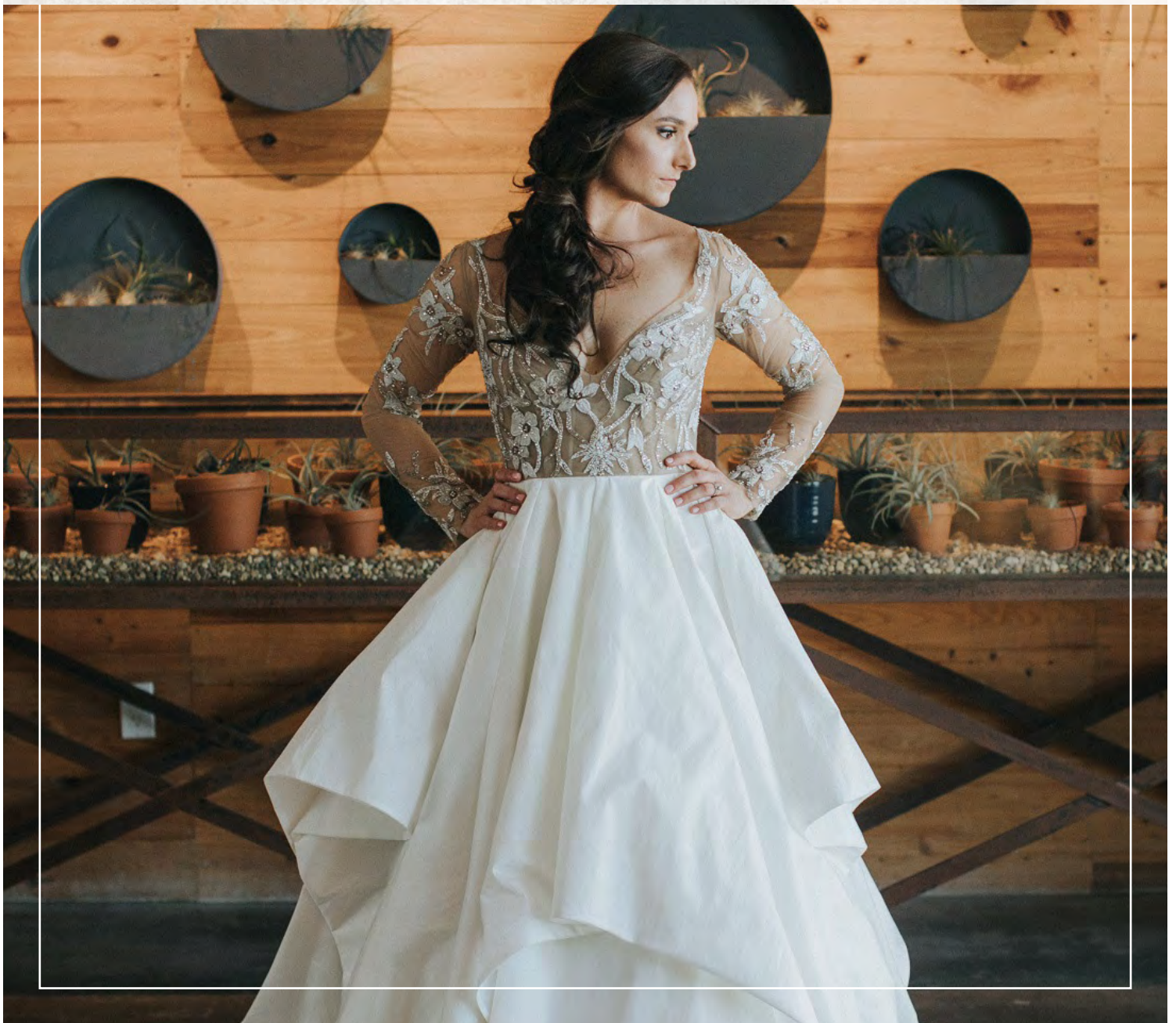
SIGNATURE WELCOME DRINKS

Mango Margarita
Strawberry Basil Lemonade
Tequila Sunrise
Watermelon Mojito
Blueberry & Cucumber Gin-ger Fizz
Perry Punch
Mint Julep
Banana Bread Old Fashion





Reception Packages





Your Reception Includes

FOUR HOUR HOSTED PREMIUM OPEN BAR
(including cocktail hour)

CHAMPAGNE TOAST OR SIGNATURE COCKTAIL

A VARIETY OF HOT AND COLD HORS D'OEUVRES BUTLER PASSED

VIP IN ROOM BRIDE & GROOM AMENITY

VIP BRIDE AND GROOM COMPLEMENTARY PERRY HOTEL SWAG BAG

SPECIALTY TABLES: CAKE, DJ, WELCOME, ETC.

YOUR CHOICE OF A PLATED, OR BUFFET DINNER

WHITE TABLE LINEN (FLOOR LENGTH), WHITE LINEN DINNER NAPKINS

CAKE CUTTING SERVICES

ONE COMPLIMENTARY MENU TASTING FOR TWO*

ADD-ONS

CULINARY ATTENDANT FEE \$150/EACH

BARTENDER FEE \$150/EACH

COCKTAIL SERVER \$150/EACH



*COMPLIMENTARY ROOM NIGHT AND SITE VISIT PROVIDED WITH SIGNED CONTRACT.



All About the Details

WALK THROUGH AND SETUP

A walk through of your venue is scheduled within one week of your event. All timelines, seating charts, etc. must be prepared and discussed at walk through or prior. The setup of your event will be and agreed upon during the walk through by all parties.

SITE FEES

Site fees or room rental fees are necessary to secure the appropriate staff for your function, and to allow for exclusive use of the event space for the entirety of your event. The site fees also covers the use of china, glassware, and flatware as well as standard banquet tables and banquet chairs (white folding chairs for all outdoor events).

CATERING COORDINATOR

To ensure a flawless event, it is required to arrange for a professional event/weeding coordinator to assist with planning and execution of your event.

The Perry Hotel Catering Team will provide: personalized site tour of the property, execute hotel contract and payment arrangements, menu tastings, be your personal contact for all direct hotel questions, finalize bar and floor plan details as well as provide you with a preferred vendor's list.

FOOD/BEVERAGE FINAL GUARANTEES

In order to provide for all attendees, a firm guarantee of attendance will be needed in five (5) business days in advance of the function.

Should you be unable to provide us with a count, The Perry Hotel Key West will refer to the originally contracted number and prepare accordingly. This will ensure the comfort of all in attendance.

EVENT DEPOSIT AND PAYMENT

The Perry Hotel requires a non-refundable deposit along with the signed contract which will be applied toward your final balance.

A second payment equal to 50% of your estimate banquet order is due 90 days prior to your event. final balance will be taken 5 days before the event based on your final guarantees.

A third payment equal to 75% of the estimate banquet order is due forty-five (45) days prior to your event.

The estimate final payment is due in full ten (10) business days prior to your event along with your final guest count and details.





Plated & Buffet





Plated Wedding

WEDDING PACKAGE #1 \$145

HORS D'OEUVRES

Please choose Three Hors d'oeuvres

COLD SELECTIONS

SMOKED SALMON BLINIS

Avocado & Lemon Caper Crème Fraiche

STEAK TARTAR

Rye Crostini, Horseradish Aioli, Pickled Onion

MINI SESAME TUNA POKE TACOS

HEIRLOOM TOMATO BRUSCHETTA

YELLOWTAIL SNAPPER CEVICHE

Corn Chip, Aji Amarillo, Tomato, Cilantro, Lime

FRESH OYSTERS ON THE HALF SHELL

Vodka cocktail sauce

SHRIMP & MANGO SUMMER ROLLS

DEVEILED EGGS

Chives & smoked paprika

HOT SELECTIONS

CRISPY CRAB BEIGNETS

Old Bay Aioli

CHURRASCO SKEWERS

Truffle Chimichurri

SUGARCANE SKEWERED CHICKEN PEANUT SAUCE

OYSTERS ROCKEFELLER

CRISPY VEGETABLE SPRING ROLL

HEIRLOOM TOMATO & CHEDDAR PIE BITES

BLEU CHEESE STUFFED MEDJOOL DATES

BLACK BEAN FRITTERS-AVOCADO POBLANO AIOLI

CRISPY PORK BELLY

Guava BBQ

FIRST COURSE

(please choose one)

BABY GREENS SALAD

cucumber, tomato, Belgian endive, peach vinaigrette

BABY KALE SALAD

goat cheese, candied pecans, pickled red onions,
oasted tomato, lemon vinaigrette

BABY GEM BLT

Buttermilk dressing, pork belly, red onion,
heirloom tomato, blue cheese

JUMBO LUMP CRAB SALAD

belgian endive, granny smith apples, parsley,
grain mustard dressing

BUTTERNUT SQUASH & COCONUT BISQUE

fresh lime & toasted garlic

YELLOW TOMATO GAZPACHO

shrimp, extra virgin olive oil

FRESH TOMATO & BASIL MINISTRONE SOUP

extra virgin olive oil and crostini



Plated Wedding

WEDDING PACKAGE #1 \$145

MAIN COURSE

(Please Select Two)

For all Surf and Turf Choices Please add \$9 pp

SALMON "AL AJILLO"

corn, green beans & potato hash, chive butter sauce

SLOW ROASTED HERB CHICKEN

aged white cheddar, cheesy mac, spinach, roasted thyme jus

DOUBLE CUT PORK CHOP

peach bbq, white polenta, caramelized onion, sherry reduction

SMOKED PORK TENDERLOIN

cream of corn, bacon, organic watercress, fresno peppers

CHILI BRAISED RIBS

aged white cheddar, potato purée, mushrooms, crispy shallots

RED GROUPER

roasted cauliflower, preserved lemon, applewood smoked bacon, French pea coulis





Plated Wedding

WEDDING PACKAGE #2 \$175

HORS D'OEUVRES

Please choose Four Hors d'oeuvres

COLD SELECTIONS

SMOKED SALMON BLINIS

Avocado & Lemon Caper Crème Fraiche

STEAK TARTAR

Rye Crostini, Horseradish Aioli, Pickled Onion

MINI SESAME TUNA POKE TACOS

HEIRLOOM TOMATO BRUSCHETTA

YELLOWTAIL SNAPPER CEVICHE

Corn Chip, Aji Amarillo, Tomato, Cilantro, Lime

FRESH OYSTERS ON THE HALF SHELL

Vodka cocktail sauce

SHRIMP & MANGO SUMMER ROLLS

DEVEILED EGGS

Chives & smoked paprika

HOT SELECTIONS

CRISPY CRAB BEIGNETS

Old Bay Aioli

CHURRASCO SKEWERS

Truffle Chimichurri

SUGARCANE SKEWERED CHICKEN PEANUT SAUCE

OYSTERS ROCKEFELLER

CRISPY VEGETABLE SPRING ROLL

HEIRLOOM TOMATO & CHEDDAR PIE BITES

BLEU CHEESE STUFFED MEDJOOOL DATES

BLACK BEAN FRITTERS-AVOCADO POBLANO AIOLI

CRISPY PORK BELLY

Guava BBQ

FIRST COURSE

(please choose one)

FRESH SHRIMP CEVICHE

bermuda onion, garlic, jalapeño, ginger, tomato, lime, cilantro

CONCH & CORN FRITTERS

micro herb salad, grilled onion crème fraîche

SNAPPER TIRADITO

red onion, cilantro, mojo amarillo, extra virgin olive oil

JUMBO LUMP CRAB CAKE

heart of palm salad, poblano pepper crème fraîche

SEARED DIVER SCALLOP

bacon, brussel sprouts, citrus, crispy serrano

TUNA POKE

Coconut, Toasted Pistachio, Tangerine, Cilantro

BEEF TENDERLOIN TARTAR

truffles, mustard oil, tarragon, sweet garlic, Brioche toast



Plated Wedding

WEDDING PACKAGE #2 \$175

MAIN COURSE

(Please Select Two)

For all Surf and Turf Choices Please add \$9 pp

DAY BOAT SCALLOPS

saffron potato purée, niçoise olive & maple cured bacon

SPINY GRILLED LOBSTER

sweet corn & potato risotto, mascarpone cheese

KEY WEST SHRIMP & GRITS

Tomato Gravy, Anson Mills Grits

FILET MIGNON

stilton bleu cheese demi, potato puree, french green beans, braised shallots

GARLIC CRUSTED VENISON LOIN

white cheddar potatoes gratin, chimichurri

VEAL OSSO BUCCO

root vegetable, tomato gravy, mushrooms

RACK OF LAMB

goat cheese potato purée, candied carrots, tarragon mustard jus

BAROLO BRAISED NAVAJO LAMB SHANK

tomato gravy, fried polenta, fresh basil

ATLANTIC SALMON

roasted garlic, creamed artichoke, grape tomatoes, rustic basil pesto, crispy leeks

CHIMICHURRI GRILLED TUNA

sweet potato purée, habanero pepper sofrito, jicama salsa

CAST IRON SEARED NEW YORK STEAK

grilled Bermuda onion, cheddar corn cake, steak sauce





Buffet Wedding

PACKAGE #1 \$155

CHOOSE FOUR HORS D'OEUVRES

COLD SELECTIONS

SMOKED SALMON BLINIS

Avocado & Lemon Caper Crème Fraiche

STEAK TARTAR

Rye Crostini, Horseradish Aioli, Pickled Onion

MINI SESAME TUNA POKE TACOS

HEIRLOOM TOMATO BRUSCHETTA

YELLOWTAIL SNAPPER CEVICHE

Corn Chip, Aji Amarillo, Tomato, Cilantro, Lime

FRESH OYSTERS ON THE HALF SHELL

Vodka cocktail sauce

SHRIMP & MANGO SUMMER ROLLS

DEVILED EGGS

Chives & smoked paprika

HOT SELECTIONS

CRISPY CRAB BEIGNETS

Old Bay Aioli

CHURRASCO SKEWERS

Truffle Chimichurri

SUGARCANE SKEWERED CHICKEN PEANUT SAUCE

OYSTERS ROCKEFELLER

CRISPY VEGETABLE SPRING ROLL

HEIRLOOM TOMATO & CHEDDAR PIE BITES

BLEU CHEESE STUFFED MEDJOL DATES

BLACK BEAN FRITTERS-AVOCADO POBLANO AIOLI

CRISPY PORK BELLY

Guava BBQ

CHOOSE ONE SALAD

BABY GREENS SALAD

cucumber, tomato, Belgian endive, peach vinaigrette

BABY KALE SALAD

goat cheese, candied pecans, pickled red onions, roasted tomato, lemon vinaigrette

BABY GEM BLT

Buttermilk dressing, pork belly, red onion, heirloom tomato, blue cheese

JUMBO LUMP CRAB SALAD

belgian endive, granny smith apples, parsley, grain mustard dressing



Buffet Wedding

PACKAGE #1 \$155

CHOOSE TWO ENTRÉES

Expresso Braised Short Ribs
Garlic Pink Shrimp
Citrus Marinated Chicken Breast
Mahi Mahi
Grilled Salmon
Rosemary Pork Loin
Char Grilled Skirt Steak
Seasonal Pasta Selection

CHOOSE ONE POTATO/STARCH

Baked Yukon Potatoes with Toppings
Herb Roasted Fingerling Potatoes
Yucca Fries with Cilantro Mojo
Garlic Mashed Potatoes
Wild Mushroom Risotto with Lemon & Parmesan
Sweet Pea & Coconut Rice with Basil

CHOOSE ONE VEGETABLE

Grilled Asparagus
Roasted Brussel Sprouts
Cornbread Mash
Citrus Coleslaw
Black Bean Fritters

CHOOSE ONE BREAD

Cuban Bread A la Plancha with Whipped Butter
French Bread with Whipped Butter
Cheddar Bay Drop Biscuits
Assorted Artisan Rolls with Olive Tapenade



Buffet Wedding

PACKAGE #2 \$185

CHOOSE FOUR HORS D'OEUVRES

COLD SELECTIONS

SMOKED SALMON BLINIS

Avocado & Lemon Caper Crème Fraiche

STEAK TARTAR

Rye Crostini, Horseradish Aioli, Pickled Onion

MINI SESAME TUNA POKE TACOS

HEIRLOOM TOMATO BRUSCHETTA

YELLOWTAIL SNAPPER CEVICHE

Corn Chip, Aji Amarillo, Tomato, Cilantro, Lime

FRESH OYSTERS ON THE HALF SHELL

Vodka cocktail sauce

SHRIMP & MANGO SUMMER ROLLS

DEVILED EGGS

Chives & smoked paprika

HOT SELECTIONS

CRISPY CRAB BEIGNETS

Old Bay Aioli

CHURRASCO SKEWERS

Truffle Chimichurri

SUGARCANE SKEWERED CHICKEN PEANUT SAUCE

OYSTERS ROCKEFELLER

CRISPY VEGETABLE SPRING ROLL

HEIRLOOM TOMATO & CHEDDAR PIE BITES

BLEU CHEESE STUFFED MEDJOOL DATES

BLACK BEAN FRITTERS-AVOCADO POBLANO AIOLI

CRISPY PORK BELLY

Guava BBQ

CHOOSE TWO SALADS

CAESAR SALAD

kale, romaine, Cuban croutons, parmesan

BABY KALE SALAD

goat cheese, candied pecans, pickled red onions, roasted tomato, lemon vinaigrette

BABY GEM BLT

Buttermilk dressing, pork belly, red onion, heirloom tomato, blue cheese

JUMBO LUMP CRAB CAKE

heart of palm salad, poblano pepper crème

BABY GREENS SALAD

cucumber, tomato, Belgian endive, peach vinaigrette

SEARED DIVER SCALLOP

bacon, brussel sprouts, citrus, crispy serrano

TUNA POKE

Coconut, Toasted Pistachio, Tangerine, Cilantro

BEEF TENDERLOIN TARTAR

truffles, mustard oil, tarragon, sweet garlic, Brioche toast



Buffet Wedding

PACKAGE #2 \$185

CHOOSE THREE ENTRÉES

Black Grouper
Day Boat Scallops
Spiny Grilled Lobster
Key West Shrimp
Filet Mignon
Garlic Crusted Venison Loin
Rack Of Lamb
Barolo Braised Navajo Lamb Shank
Citrus Marinated Chicken Breast
Grilled Salmon
Rosemary Pork Loin
Char Grilled Skirt Steak
Moroccan Spiced Ahi Tuna
Seasonal Pasta Selection

CHOOSE ONE POTATO/STARCH

Baked Yukon Potatoes with Toppings
Herb Roasted Fingerling Potatoes
Yucca Fries with Cilantro Mojo
Garlic Mashed Potatoes
Wild Mushroom Risotto with Lemon & Parmesan
Sweet Pea & Coconut Rice with Basil
Smoked Bacon & Cheddar Grits
Smoked Tofu with Peanuts & Cilantro



Buffet Wedding

PACKAGE #2 \$185

CHOOSE ONE VEGETABLE

- Grilled Asparagus
- Roasted Brussel Sprouts
- Orange Glazed Baby Carrots
- Roasted Cauliflower with Romesco & Almonds
- Farmers Market Vegetables
- Cornbread Mash
- Citrus Coleslaw
- Black Bean Fritters

CHOOSE ONE BREAD

- Cuban Bread A la Plancha with Whipped Butter
- French Bread with Whipped Butter
- Cheddar Bay Drop Biscuits
- Assorted Artisan Rolls with Olive Tapenade



A La Carte Menus





Dinner Stations

SHRIMP N GRITS \$28 PP

Heirloom Grits, Tomato Gravy, Cheese

MAC N CHEESE STATION \$18 PP

Assorted Pasta, Cheese Sauce, Assorted Meats, Vegetables, Toppings

STONE CRAB CLAW FIESTA \$MKT PP

Fresh Cracked Florida Stone Crab Claws
Mustard Aioli, Cocktail Sauce, Lemon, Assorted Crackers

SAUTÉED MUSSELS \$19 PP

Choice of White Wine Garlic Sauce, Saffron Chorizo, or Red Curry Coconut, Grilled Bread

GNUDI STATION \$18 PP

Cornbread Gnudi, Assorted Vegetables, Assorted Meats, Assorted Seafood
Creamy Thyme & Parmesan Sauce, Fennel Clam Sauce, Crayfish Butter

LOADED BAKED POTATO BAR \$19PP

Sweet Potatoes or Russet Potatoes, Assorted Vegetables and Toppings, & Sauces

LOW COUNTRY SHRIMP BOIL (SERVED ON PARCHMENT PAPER TABLE SIDE) \$36

Key West Pink Shrimp, Andouille Sausage, Corn, Red Bliss Potatoes

TACO STATION \$24

Assorted Meats, Seafood, Vegetables, Condiments

CAJA CHINA PORK PASTOR \$32

Pineapple & Coconut Slow Roasted Pig, Sour Orange Mojo, Key West Cuban Bread, Mango

CIOPPINO STATION \$42

Scallops, Key West Pink Shrimp, Mahi Mahi, Mussels, Clams, Crayfish,
Fennel Tomato Broth, Artisan Bread

PAELLA MIXTA \$42

Scallops, Key West Pink Shrimp, Mahi Mahi, Mussels, Clams, Crayfish, Valencia Rice,
Saffron, Palacio Chorizo, Artisan Bread

MADUROS FOSTER \$18

Cuban Sweet Plantains, Dark Rum Butter Sauce, Cajeta Ice Cream, Cinnamon Streusel Crumble



Chef Action Stations Menu

(Minimum 25 people) Requires a chef attendant

CHIMMI CHURRI PRIME RIB \$28

Cumin Horseradish Cream, Guava BBQ, Caramelized Onions

WHOLE ROASTED BLACK GROUPE \$MKT

Whole Roasted Black Grouper Carved to Order, Assorted Sauces, Coconut & Basil Jasmine Rice

ROASTED WHOLE TURKEY \$18

Mashed Potatoes, Cranberry Citrus Chutney, Rosemary Gravy

MOROCCAN SPICED LEG OF LAMB \$23

Dried Fruit Couscous, Cucumber Raita

CITRUS GLAZED PORK LOIN \$19

Yucca Fries, Garlic-Herb Mojo

MAPLE GLAZED VIRGINIA HAM \$19

Bourbon Maple, Grain Mustard, Mashed Sweet potatoes

WHOLE ROASTED BEEF TENDERLOIN \$32

Peppercorn Brandy Sauce, Wild Mushroom Ragout



Dessert Menu





Dessert Menu

CHOCOLATE SOUFFLE

Raspberry coulis & Espresso Crumble

CAFÉ CUBANO CRÈME BRULEE

MIXED BERRY CRÈME BRULEE

KEY LIME JAR

Graham Crumble, Coconut Macaroon, Whipped Cream, Key Lime twist

KEY LIME CHEESECAKE

Whipped Cream, Key Lime Twist

CANNOLI'S

TIRAMISU CUPS

RICOTTA CHEESECAKE

Blueberry, Raspberry, Strawberry, Mango, or Dragon fruit plating

RICOTTA & PISTACHIO CAKE

MINI BITES PLATTER

Assorted mini cheesecakes & Macaroons

MANGO MOUSSE CAKE

Sliced Mango

BLACK CHERRY CHEESECAKE

Macerated Berries, Vanilla Anglaise

CARAMEL PRETZEL BROWNIE OR PLATTER

White Chocolate Ganache

PEACH COBLER

Vanilla Ice cream, Kentucky Bourbon Caramel

LEMON CELLO MASCARPONE CAKE

Citrus Sweet Cream

ICE CREAM SANDWICHES

M&M crust, Whole Milk Dipper

BANANA MARBLE CAKE

Brulee Banana, Caramel

CHOCOLATE MOUSSE CAKE

Vanilla Ice cream, Raspberry Coulis

CHOCOLATE TEMPTATION CAKE



*Brunch Reception /
Farewell*





Brunch Reception/ Farewell

BUILD YOUR OWN BRUNCH BUFFET

STREAMSIDE BREAKFAST BUFFET \$46

Fresh Squeezed Florida Orange Juice
Pink Grapefruit Juice
Steel Cut Oatmeal with Quinoa
Served with Dry Fruit, Candied Pecans
Brown Sugar and Milk
Chef's Choice of Breakfast Potatoes
Assorted Breakfast Pastries
Whipped Butter, Nutella, Homemade Jam
Fresh Seasonal & Tropical Fruit Display
Freshly Brewed Illy Regular & Decaffeinated Coffee
and a Selection of Gourmet Tea Served with
Milk, Honey and Lemon

SELECT 2

Scrambled Eggs	Smoked Brisket Corned Beef & Hash
Tomato, Asparagus, & Goat Cheese Frittata	Guava & Cream Cheese Stuffed French Toast
Scrambled Huevos Rancheros	Caprese Scramble
Country Ham, Spinach, & Cheddar Casserole	Boat Yard Scramble
Hickory Smoked Cold Salmon, Bagels, & Fixings	Blue Crab & Chive Scramble
Assorted Breakfast Pastries	Avocado Toast – with Fried Egg, Lemon Oil, Pecorino, Arugula
Banana Walnut Pancakes	Dragon Fruit Bowls
Blueberry Pancakes	

SELECT 1

Neuske Black Pepper Bacon	Mojo Country Ham
Maple Glazed Pork Breakfast Sausage	



Brunch Reception/ Farewell

ADD A BREAKFAST STATION TO YOUR BUFFET

(must be added to a buffet)

OMELET STATION \$12PP

Assorted Meats, Cheeses, Seafood, Seasonal Vegetables

PANCAKE STATION \$10PP

Fresh Fruits, Nutella, Nuts, Whipped Cream






•THE•
PERRY HOTEL

KEY WEST

FOR WEDDING PACKAGE AND ONSITE EVENT PLANNING
SERVICES PLEASE VISIT
PERRYKEYWEST.COM/KEY-WEST-WEDDINGS

 Facebook.com/PerryKeyWest

 Instagram.com/PerryKeyWest

 Twitter.com/PerryKeyWest