

LOVE AT FIRST

*Sigaret*



# 3 Reasons Why

**COUPLES 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 couples 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.





# Waterfront Venues

OVER 20,000 SQUARE FEET OF OUTDOOR EVENT SPACE

View venues here: <https://www.perrykeywest.com/hotel-events/weddings>

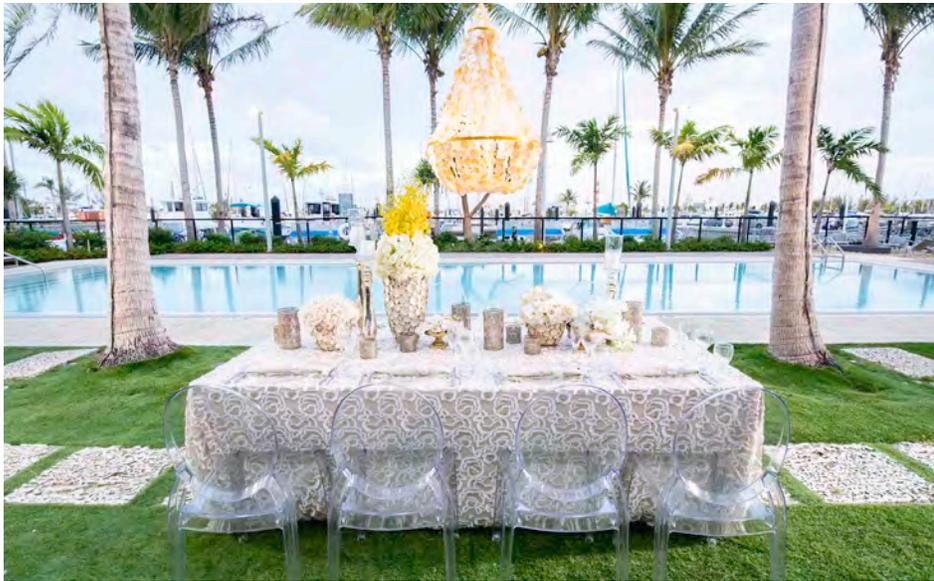
## EVENT CAPACITY CHART

VENUE	SQ. FT.	SEATED	SOCIAL	SITE FEES	FOOD & BEVERAGE MINIMUM
<b>Village Event Space &amp; Lawn</b>					
VIP Terrace Lounge	545	24	35	\$500	\$1000
Barrel House Bar & Grill	2970	100	250	\$1500	\$4500
Waterfront Pool Deck	2980	125	250	\$1500	\$4500
Event Lawn	3200	150	300	\$1500	\$6500
Entire Village Event Space & Lawn	9,695	350	500	\$5250	\$8500
<b>Coral Lagoon (Banquet Room)</b>	750	55	70	\$1500	\$2500
<b>Salty Oyster Dockside Bar &amp; Grill</b>	1600	35	100	\$1500	\$7500
<b>Grand Suite Balcony</b>	1100	35	45	Room Rate	\$500

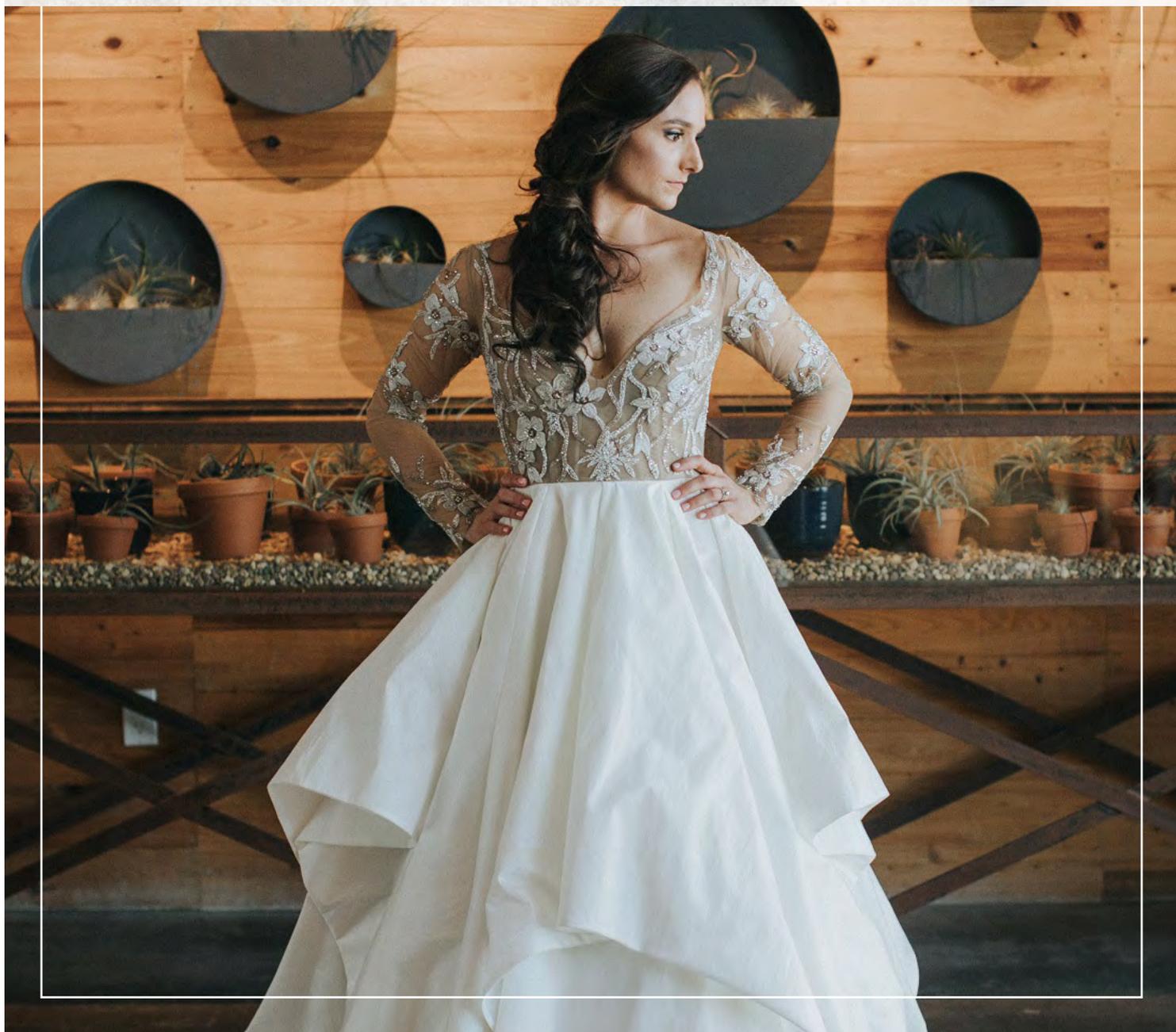
Food and beverage minimum and site fees are based on 50 people or less, fee is for each individual event and additional fees will be applied for use of one venue for both ceremony and reception.

Site fees and food and beverage minimums are subject to change without notice.





# Reception Packages





## Your Reception Includes

**YOUR CHOICE OF A PLATED, OR BUFFET DINNER**

(Per Person Pricing listed next to each menu below)

**FOUR HOUR HOSTED PREMIUM OPEN BAR**

(including cocktail hour)

**TABLESIDE CHAMPAGNE TOAST OR WELCOME SIGNATURE COCKTAIL**

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

**VIP IN ROOM COUPLES AMENITY**

**VIP COUPLES COMPLEMENTARY PERRY HOTEL SWAG BAG**

**SPECIALTY TABLES: CAKE, DJ, WELCOME, ETC.**

**SOLID COLOR TABLE LINEN (FLOOR LENGTH)**

**WHITE LINEN DINNER NAPKINS**

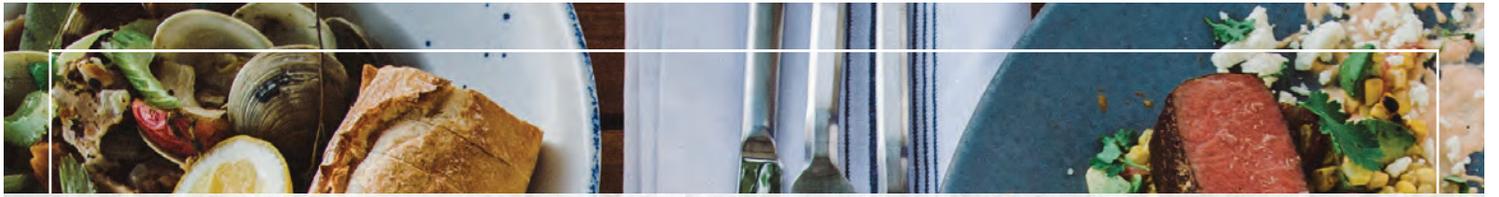
**CAKE CUTTING SERVICES**

**ONE COMPLIMENTARY MENU TASTING FOR TWO\***

All events are subject to 7.5% sales tax and 24% service charge.







# Plated





# Port

**\$145 PER PERSON**

## HORS D'OEUVRES

Couple Selects Three

### COLD SELECTIONS

#### SMOKED SALMON BLINIS

Avocado & Lemon Caper Crème Fraiche

#### STEAK TARTAR

Rye Crostini, Horseradish Aioli, Pickled Onion

#### MINI SESAME TUNA POKE TACOS

#### BLACK BEAN FRITTERS WITH AVOCADO AIOLI

#### 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

Couple Selects 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 MINESTRONE SOUP

extra virgin olive oil and crostini



## MAIN COURSE

Couple to Select Two in Advance

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

If a plated meal is chosen, couple must provide entree count with final balance and guest count. Couple must also provide place cards with guests' choice of main course to be displayed at each place setting.





# Starboard

**\$175 PER PERSON**

## HORS D'OEUVRES

Couple Selects Four

### COLD SELECTIONS

#### SMOKED SALMON BLINIS

Avocado & Lemon Caper Crème Fraîche

#### STEAK TARTAR

Rye Crostini, Horseradish Aioli, Pickled Onion

#### MINI SESAME TUNA POKE TACOS

#### BLACK BEAN FRITTERS WITH AVOCADO AIOLI

#### 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

Couple Selects 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



## MAIN COURSE

Coupe Selects Two in Advance

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

If a plated meal is chosen, couple must provide entree count with final balance and guest count. Couple must also provide place cards with guests' choice of main course to be displayed at each place setting.

Buffet





# Windward

**\$155 PER PERSON**

---

## HORS D'OEUVRES

Couple Selects Four

### COLD SELECTIONS

#### SMOKED SALMON BLINIS

Avocado & Lemon Caper Crème Fraiche

#### STEAK TARTAR

Rye Crostini, Horseradish Aioli, Pickled Onion

#### MINI SESAME TUNA POKE TACOS

#### BLACK BEAN FRITTERS WITH AVOCADO AIOLI

#### 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

---

## GREENS

Couple Selects One

#### 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



## **ENTREES**

Couple Selects Two

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

## **ACCOMPANIMENT**

Couple Selects One

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

## **VEGETABLE**

Couple Selects One

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

## **BAKED BREAD**

Couple Selects One

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



# Leeward

**\$185 PER PERSON**

## HORS D'OEUVRES

Couple Selects Four

### COLD SELECTIONS

#### SMOKED SALMON BLINIS

Avocado & Lemon Caper Crème Fraiche

#### STEAK TARTAR

Rye Crostini, Horseradish Aioli, Pickled Onion

#### MINI SESAME TUNA POKE TACOS

#### BLACK BEAN FRITTERS WITH AVOCADO AIOLI

#### 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

## GREENS & THINGS

Couple Selects Two

### 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



## ENTREES

Couple Selects Two

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

## ACCOMPANIMENT

Couple Selects One

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

## VEGETABLE

Couple Selects One

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

## BAKED BREAD

Couple Selects One

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 \$19 PP**

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

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

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

## **TACO STATION \$24 PP**

Assorted Meats, Seafood, Vegetables, Condiments

## **CAJA CHINA PORK PASTOR \$32 PP**

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

## **CIOPPINO STATION \$42 PP**

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

## **PAELLA MIXTA \$42 PP**

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

## **MADUROS FOSTER \$18 PP**

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



# Chef Action Stations

Minimum 25 people

Requires a Culinary Attendant at \$150 per 25 people

## **CHIMMI CHURRI PRIME RIB \$28 PP**

Cumin Horseradish Cream, Guava BBQ, Caramelized Onions

## **WHOLE ROASTED BLACK GROUPER \$MKT PP**

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

## **ROASTED WHOLE TURKEY \$18 PP**

Mashed Potatoes, Cranberry Citrus Chutney, Rosemary Gravy

## **MOROCCAN SPICED LEG OF LAMB \$23 PP**

Dried Fruit Couscous, Cucumber Raita

## **CITRUS GLAZED PORK LOIN \$19 PP**

Yucca Fries, Garlic-Herb Mojo

## **MAPLE GLAZED VIRGINIA HAM \$19 PP**

Bourbon Maple, Grain Mustard, Mashed Sweet potatoes

## **WHOLE ROASTED BEEF TENDERLOIN \$32 PP**

Peppercorn Brandy Sauce, Wild Mushroom Ragout





# The Bar





# Bar Offerings

(AVAILABLE FOR PARTIES OF 25 OR MORE)

## PREMIUM BAR PACKAGE

INCLUDED WITH PLATED AND BUFFET DINNERS

(Pricing below is for a la carte events)

**\$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

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

### SIGNATURE WINES

Choose 4 from wine list on page 28

## PRESTIGE BAR PACKAGE

**\$32 PER PERSON FOR THE FIRST HOUR**

**\$10 PER PERSON EACH ADDITIONAL HOUR**

Contact our Event Specialist about upgrading or extending your hosted bar.

### 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

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

### SIGNATURE WINES

Choose 5 from wine list on page 28



## 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





## 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

Blueberry & Cucumber Gin-ger Fizz

Perry Punch

A la Carte price: \$12 per cocktail



# 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 COBBLER

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

## MADUROS FOSTER \$18 PP

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





*Brunch  
Reception or Farewell*





# Oceanside Breakfast Buffet

**\$46 PER PERSON**

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

## **COUPLE SELECTS TWO**

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

## **COUPLE SELECTS ONE**

Add a second for \$5 PP

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



## STATION ADD-ONS

(Culinary Attendant Required)

### OMELET STATION

**\$12 PER PERSON**

Assorted Meats, Cheeses, Seafood, Seasonal Vegetables

### PANCAKE STATION

**\$10 PER PERSON**

Fresh Fruits, Nutella, Nuts, Whipped Cream







# *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 you arrange for a professional event/wedding coordinator to assist you with planning and execution of your event. This can be waived for groups with less than 30 guests.

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 ten (10) 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 \$1500 deposit along with the signed contract to secure your event. This deposit 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.

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

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



•THE•  
**PERRY HOTEL**  
  
**KEY WEST**

FOR WEDDING PACKAGE AND ONSITE EVENT PLANNING  
SERVICES PLEASE VISIT  
**[PERRYKEYWEST.COM/KEY-WEST-WEDDINGS](http://PERRYKEYWEST.COM/KEY-WEST-WEDDINGS)**

 [Facebook.com/PerryKeyWest](https://www.facebook.com/PerryKeyWest)

 [Instagram.com/PerryKeyWest](https://www.instagram.com/PerryKeyWest)

 [Twitter.com/PerryKeyWest](https://www.twitter.com/PerryKeyWest)