



BRIDES FIND A NEW

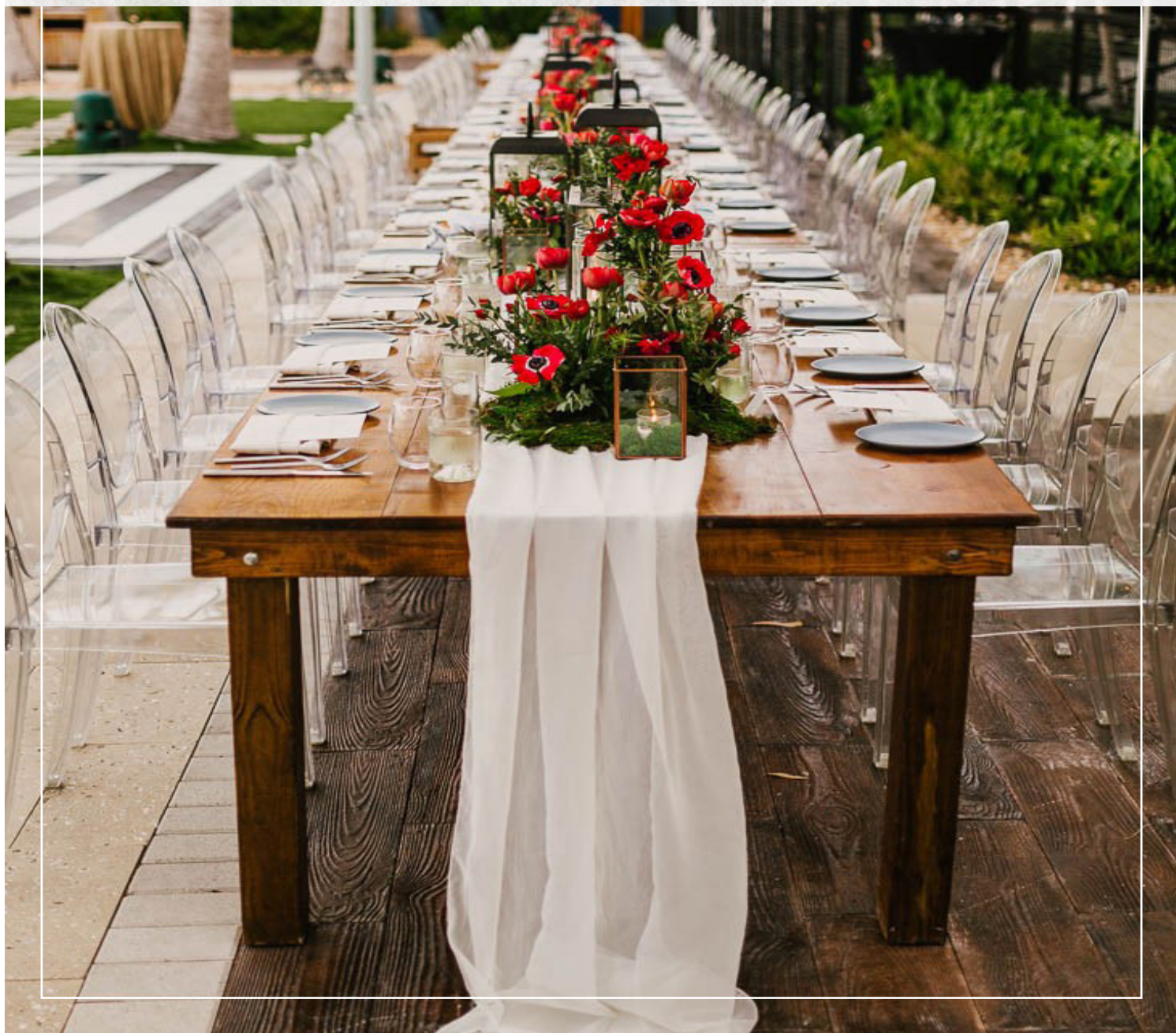
Favorite

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.



Ceremony Packages





Ceremony Packages

INTIMATE ELEGANCE

\$1,850 PACKAGE++ (UP TO 10 PEOPLE)

Bridal Bouquet and Boutonniere
One Bottle of Champagne or Sparkling Cider
Officiate to Perform Ceremony
Venue Site Rental Fee
Photography coverage of the ceremony
(up to 1 hour; extended, add-on packages available)

WATERFRONT ROMANCE

\$3500 PACKAGE++ (UP TO 20 PEOPLE)

Bridal Bouquet and Boutonniere
Three Bottles of Champagne or Sparkling Cider
Officiate to Perform Ceremony
Venue Site Rental Fee
One Hour of Photography Services (extended; add-on packages available)
White Padded Chairs and Ceremony Table
Two Tier Wedding Cake
Personal Wedding Coordinator

PERRY PERFECTION

\$4750 PACKAGE (UP TO 30 PEOPLE)

Bridal Bouquet and Boutonniere
Five Bottles of Champagne or Sparkling Cider
Officiate to Perform Ceremony
Venue Site Rental Fee
Two Hours of Photography Services (extended; add-on packages available)
White Padded Chairs and Ceremony Table
Two Tier Wedding Cake
Personal Wedding Coordinator
One additional Bouquet and Boutonniere



Ceremony Packages

ADDITIONAL INFORMATION:

Pricing based upon availability, all other requests will be discussed with your Wedding Professional

Specific venue requests are based upon availability 60 days prior to event date.

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

All Wedding and Vow Renewal Packages are contracted exactly as written without substitution.

Additional hours of photography services available per hour plus tax, and subject to photographers availability/pricing.

All vendors are assigned based on availability directly through the personal wedding coordinator.

All cake and flower choices are based on a specific selection provided directly from the personal wedding coordinator.

Bride and the Groom are included in the total guest count.

Children are included in the total guest count.

Additional guests can be added, based upon availability at \$150.00 per person Deposit due at signing: \$1,500.00.

Intimate Wedding and Vow Renewal Packages are subject to 7.5% sales tax and 22% service charge.







A La Carte Events





A La Carte Events

RECEPTION SITE FEES

Friday, Saturday, & Sunday Night	\$1,500
Monday - Thursday	\$1,000 (off-season only)

Holiday dates are subject to additional cost. Outdoor venues may require lighting, power, and tent at additional cost.

SITE FEE INCLUDES THE FOLLOWING:

Marina or event lawn set up for ceremony

Highly trained banquet setup staffing services, for any ceremony set up desired

Standard place settings to include china, glassware and flatware (acrylic and plastic drink ware provided for all outdoor events)

White table linens (floor length tablecloths)

White cloth napkins

Standard tables and banquet chairs (white folding chairs for all outdoor events)

Specialty tables (welcome table, cake table, sign-in table, DJ table, etc.)

FOOD & BEVERAGE MINIMUMS:

All the Perry Hotel Key West requires a minimum food and beverage revenue for all events. Minimums are determined based on the time of year and day of the week. Food and beverage minimum are subject to changes and dates and availability.

ADD-ONS

CULINARY ATTENDANT FEE \$150/EACH

BARTENDER FEE \$150/EACH

COCKTAIL SERVER \$150/EACH

Banquet Menus





Breakfast Receptions

CONTINENTAL BREAKFAST \$28 PP

(15 or more guests)

Assorted Danish, Sticky Buns, Fruit, Cereal, Toast and Bagels, Steel Cut Oatmeal, Homemade Jam Fresh Seasonal Fruit, Coffee Juices, Tea, Milk

BUILD YOUR OWN

BREAKFAST BUFFET OR FAMILY STYLE OPTIONS \$35 PP

All breakfast buffets will come with fresh fruit, oatmeal, toast & bagels, coffee, tea, fresh orange and grapefruit juice, milk

CHOOSE FOUR

Scrambled Eggs

Vegetable Frittata highlighting seasonal produce

Scrambled Huevos Rancheros with crispy tortilla and pico de gallo

Ham, Spinach and Cheese Strata

Neuske Brown Sugar & Black Pepper Baked Bacon

Blueberry & Maple Glazed Breakfast Sausage

Yuca Hash Browns

Red bliss and rosemary home fries

Anson Mills Heirloom Grits

Drop Biscuits and Gravy

Baked Cinnamon Rolls with Royal Icing

Assorted Fruit and cheese breakfast pastries

Country Style Yogurt and Berry Parfait

Hickory Cold Smoked Salmon



Breakfast Receptions

BREAKFAST STATIONS

All Action Stations Require a Culinary Attendant

Minimum 15 people

Attendant Fee \$150

PANCAKE STATION \$16/PP

Includes Berries, Pecan Pieces, Chocolate Chips, & Bananas

EGGS BENEDICT STATION \$18/PP

Toasted English Muffins, Canadian Bacon, Poached Egg & Hollandaise

OMELET STATION \$17/PP

Fresh Eggs, Egg Beaters, Crumbled Bacon, Diced Peppers, Tomato, Onion, Spinach, Mushroom, Baked Ham Pieces, Assorted Cheeses





Bar Packages

PREMIUM BEER & WINE

1 hour - \$19/PP

2 hour - \$25/PP

3 hour - \$32/PP

4 hour - \$37/PP

Pinot Grigio, Hess Chardonnay, Deloach Pinot Noir, Fleur De Priare Rose Bud Light,
Coors Lite, Heinken, Reef Donkey, Miami Wiess

PREMIUM BAR

1 hour - \$24/PP

2 hour - \$30/PP

3 hour - \$39/PP

4 hour - \$45/PP

Tito's, Bombay, Dewars, Cruzan, Captain Morgan, Curvo Gold, Jim Beam, Jack Daniels,
Contreau, Sweet Vermouth

PRESTIGE BAR

1 hour - \$29/PP

2 hour - \$35/PP

3 hour - \$45/PP

4 hour - \$52/PP

Ketal One, Bombay Sapphire, John Walker Black, Bacardi, Captain Morgan, Milagro
Blanco, Bulliet, Makers Mark, Contreau, Dry Vermouth,
Bud Light, Coors Lite, Heinken, Reef Donkey, Miami Wiess





Passed Hors d'oeuvres

\$6 per piece - (minimum 1 dozen per appetizer, maximum of 5 per function)

CRAB BEIGNETS

with Old Bay Aioli and Lime

CRISPY CORN MEAL OYSTER

PORK BELLY AND GUAVA BBQ

PULLED PORK EMPANADAS

Amarillo Aioli

HEIRLOOM TOMATO & CHEDDAR PIE BITES

Bacon Basil Mayo

CORNBREAD POPOVERS

Smoked Salt Honey

BLUE CRAB & CHIVE DEVILED POTATOES





Starters

AHI TUNA TARTARE

Pistachio, Orange, Coconut

SMOKED FISH CROSTINI

Caper Dill Rémoulade

ROASTED FENNEL & COUNTRY HAM FLAT BREAD

PICKLED SHRIMP & SWEET CORN RELISH

Grilled Ciabatta

SNAPPER CEVICHE

Passion Fruit, Rum and Dragon Fruit

BOILED PEANUT HUMMUS

Buttered Naan

CHARRED TOMATO & WATERMELON GAZPACHO

HAWAIIAN LOBSTER ROLL

OYSTER ROCKEFELLER





Banquet Displays

PEEL & EAT SHRIMP WHEEL BARREL \$1800 (FEEDS 60-75 PEOPLE)

Or by the pound- \$35

RAW BAR DISPLAY: \$45PP

Ice Half Shell Bar with Key West pink shrimp, oysters on the half shell, and crab claws, ceviche, tuna tartar

CHEESE DISPLAY: \$22PP

Southern Influenced Board featuring cheeses such as pimento, Clemson blue, cave aged cheddar

And house made vegetable pickles. Crackers and Corn Bread Muffins
Add cured meats and charcutier for \$15 pp

EAST AND WEST COAST OYSTER BAR (PER PIECE): \$6

Fresh shucked with assorted hot sauces, mignonette, cocktail sauce

SALSA BAR: \$12PP

House Fried Tortilla chips and a selection of salsa verde, salsa boracho, guacamole, pico de gallo.

ISLAND FRUIT DISPLAY: \$15PP

Display of Caribbean, Local and Seasonal Fruit with pineapple yogurt dip and Keys Honey

FRESH & ROASTED VEGETABLE DISPLAY \$15PP

Farmers market fresh grilled vegetables, roasted vegetables, boiled peanut hummus





Plated Dinner

APPETIZER OPTIONS: (\$95 PP)

(please select two options-pre order required)

Blue Crab Beignets with lemon powder and old bay aioli

Grilled Oysters Rockefeller with kale, bacon, anise

Steamed PEI Mussels with coconut milk, red curry and kaffir lime

House Smoked Fish Dip with dill, baby veggies and crackers

Pink Shrimp & Tortilla Soup, cumin crema, avocado, cilantro

Creamy Caesar, kale, romaine, Cuban croutons, parmesan

Sweet Potato & Lobster Bisque

Little Gem Wedge, buttermilk dressing, crispy pork belly, tomato, Clemson blue

Boiled Peanut Hummus with buttered naan

Yucatan Tomato Salad, avocado, lime, cilantro, queso fresco, crispy black beans

Black Bean Fritters with poblano crema and grated cheese

ENTRÉE OPTIONS:

(please select three options-pre-order required)

Matts Clam Chowder with bacon, potato, celery, sweet onion and thyme

Cast Iron Grouper with cornbread gnudi, wilted kale and crawfish herb butter

Dry Aged Sirloin with street corn salad, chipotle crème, queso blanco

Pimento Crusted Pork Chop over butterbean succotash, apple bourbon jus

Pickled Brined Fried Chicken, citrus dusted, bacon fried potatoes and baby green beans

Coal Roasted Skirt Steak, charred sweet potato puree, asparagus ceviche, crispy black

beans Local Seared Snapper, avocado poblano sauce, Florida citrus salad, passion fruit

butter Smoked St. Louis Ribs, house slaw, aged cheddar mac, bread n butter pickles

Pink Shrimp and Grits with basil grits, mushroom and country ham gravy

Okra and Butter Bean Carolina Gold 'Risotto' with wilted spinach and pickled fennel salad



Plated Dinner

DESSERT OPTIONS

(please select one option)

Chocolate “Candy Bar”, Nutella, Hazelnut, Bacon

Key Lime Tart with coconut macaroon crust and passion fruit jam

Buttermilk Crack Pie

“Banana Split” with chocolate cookie crumbles, guava ice cream, roasted pineapple and toasted peanuts





Chef Attended Dinner Stations

minimum 20 people per station

SHRIMP N' GRITS

heirloom grits, assorted sausage, hams, vegetables, tomato gravy and cheeses **\$28pp**

MAC N' CHEESE

cavatappi pasta, house cheese sauce, and assorted toppings of short ribs, fried chicken, mushrooms, pulled pork, roasted peppers, caramelized onion, and herbs **\$15pp**

MUSSELS AND CLAMS

choice of white wine garlic, saffron chorizo or red curry coconut broths, grilled bread \$18 pp

CHIMICHURRI PRIME RIB CARVING

cumin horseradish cream, Vidalia chimichurri, guava BBQ **\$27pp**

GNUDI STATION

mixed sautéed vegetables, and choice of crayfish thyme sauce, fennel clam sauce, smoked tomato pesto **\$16pp**

LOADED POTATO BAR

Sweet or Russet with toppings of aged cheddar, roasted mushrooms, charred onions, chives, jalapeno, sour cream, Butter, Honey and Brown Sugar **\$15pp**

LOW COUNTRY BOIL TABLE

Pink Shrimp, Andouille Sausage, Red Bliss **\$28pp**



Chef Attended Dinner Stations

minimum 20 people per station

SEAFOOD TACO STATION

grilled local fish or shrimp with toppings of charred tomato salsa, pico de gallo, queso fresco, lettuce, onion, cilantro, cumin crema and guacamole **\$24pp**

WHOLE PIG PASTOR STATION

pineapple and coconut roasted pig, sour orange mojo, Key West Cuban Bread, mango hot sauce, white cheese sauce **\$25pp**

ROASTED WHOLE FISH

Kingstown Jerk Glaze **\$29pp**





Family Style

All buffets 7 family style include cornbread muffins, walnut butter, coffee, tea and soda
(\$95PP)

SALADS/APPETIZERS:

CHOOSE THREE (\$15+PP FOR ADDITION CHOICES)

- Creamy Caesar - Romaine, kale, Cuban seasoned croutons, grated parmesan
- Mixed Baby Greens - crumbled goat cheese, toasted cashews, pickled red onions, charred lemon
- Avocado Tomato - queso fresco, heirloom tomatoes, local avocado, lime, olive oil
- Little Gem - baby romaine, buttermilk dill dressing, crispy pork belly, smoked blue cheese
- Baby Spinach Greens - with toasted pistachios, roasted strawberries, sunflower seeds, honey balsamic
- Crab Beignets - Lemon Powder, Old Bay Aioli
- Shrimp & Tortilla Soup - cumin crema, cilantro
- Sweet Potato Lobster Bisque
- Boiled Peanut Hummus - buttered naan
- Pulled Pork & Aged Cheddar Empanadas
- Smoked Fish Dip with caper dill remoulade

ENTRÉES:

CHOOSE 2 (\$20+PP FOR ADDITIONAL CHOICES)

- Free Range Airline Chicken Breast with pimento cheese gravy
- Grilled Skirt Steak with grapefruit chimichurri
- Smoked Pork Ribs with Kentucky Bourbon BBQ
- Pink Shrimp N' Grits with country ham jus
- Local Fresh Catch with Crawfish Herb Butter
- Cirtus Garlic Pork Tenderloin with Avocado Poblano Crème Fraiche
- Cavatapi Pasta with choice of hemp seed pesto, smoked tomato, or sweet corn butter sauce



Banquet Menus

ACCOMPANIMENTS:

CHOOSE 2

(\$10+pp for additional choices)

Sweet Corn Salad

Cornbread Mash

Aged Cheddar Mac N' Cheese

Roasted Garlic Smashed Potatoes

Roasted Cauliflower

Baby Green Beans & Cashews

Sweet Potato Mash with fried walnuts and roasted pineapple

Steak Fries

Corn Bread Muffins with Bacon Honey Butter

DESSERT OPTIONS

PLEASE SELECT ONE OPTION

Chocolate "Candy Bar", Nutella, Hazelnut, Bacon

Key Lime Tart with coconut macaroon crust and passion fruit jam
Buttermilk Crack Pie

*Menus are priced per person. Prices are subject to 22% Service Charge & 7% Sales Tax.
Prices are subject to change based on availability.*





Venues



Venues

Price subject to seasonality, please inquire with the Sales Manager for quote.



VILLAGE POOL, BAR & GRILL, & VIP TERRACE

7,520 SQ FT | 500 CAPACITY

POOL DECK • 2,980 SQ FT
125 (seated) | 250 (standing)

VIP TERRACE • 545 SQ FT
24 (seated) | 35 (standing)

POOL BAR • 2,970 SQ FT
160 (seated) | 330 (standing)

With a raised stage for bands and DJs, an extended lawn for outdoor dining and cocktail experiences, and enough space to accommodate up to 500 guests, our new waterfront wedding venue and event space is perfect for large parties and ceremonies.

EVENT LAWN

3200 SQ FT
150 (SEATED) | 300 (STANDING) CAPACITY

Imagine a waterfront wedding under the stars, complete with a raised stage for entertainment, full catering services from our award-winning on-site restaurants, and your own private event space. Able to accommodate up to 300 guests, our Event Lawn is perfect for intimate ceremonies and grand receptions alike.



SUNSET LOUNGE

350 SQ FT
14 (SEATED) | 25 (STANDING) CAPACITY

Highlighted by classic Key West style, gorgeous sunset views, and plenty of natural light, our intimate Sunset Lounge features a flat-screen TV, a wet bar, and a spacious balcony overlooking the mangroves, ideal for small groups and board meetings.

Venues

Price subject to seasonality, please inquire with the Sales Manager for quote.



CORAL LAGOON

750 SQ FT
55 (SEATED) | 75 (STANDING) CAPACITY

From intimate groups and meetings to large cocktail receptions, this unique waterfront setting offers ample natural light overlooking the state-of-the-art marina, conveniently located in the Coral Lagoon Building in our own Stock Island Marina Village.

CAPTAIN'S LOUNGE

750 SQ FT
30 (SEATED) | 65 (STANDING) CAPACITY

Located at the end of the marina's North Pier, the intimate Captain's Lounge offers relaxing indoor accommodations as well as a spacious balcony overlooking Safe Harbor. This event space is ideal for smaller gatherings and is surrounded by windows for a birds eye view of the marina.



MATT'S RESTAURANT (INSIDE)

1,300 SQ FT
65 (SEATED) | 75 (STANDING) CAPACITY

Situated at the Stock Island Marina waterfront, Matt's rugged yet elegant award-winning design is the ideal backdrop for any event. Matt's four unique venues can be reserved separately or combined to accommodate any event, from intimate to elaborate, and are always paired with unique catering options and unparalleled service.

Venues

Price subject to seasonality, please inquire with the Sales Manager for quote.



GRAND SUITE BALCONY

1,100 SQ FT
35 (SEATED) | 45 (STANDING) CAPACITY

Accompanying our spacious and stylish Grand Suite's indoor accommodations, the 700-square-foot Grand Suite Balconies feature beautiful marina views and comfortable furnishings for private events or overnight stays.

SALTY OYSTER

1,600 SQ FT
35 (SEATED) | 100 (STANDING) CAPACITY

Impress your guests with unique event space just steps away from the Stock Island Marina Village's docks. Salty Oyster offers one-of-a-kind Key West catering under the perpetually sunny skies of South Florida.



MATT'S FIREPIT LOUNGE

350 SQ FT
20 (SEATED/STANDING) CAPACITY

Situated at the Stock Island Marina waterfront, Matt's rugged yet elegant award-winning design is the ideal backdrop for any event. Matt's four unique venues can be reserved separately or combined to accommodate any event, from intimate to elaborate, and are always paired with unique catering options and unparalleled service.

Venues

Price subject to seasonality, please inquire with the Sales Manager for quote.



POOLSIDE EVENTS

3,500 SQ FT
100 (SEATED) | 150 (STANDING) CAPACITY

Our stylish pool area with marina views makes the perfect backdrop for all sorts of events, from lively cocktail parties to sophisticated business soirees. It also provides easy access to the Salty Oyster Dockside Bar & Grill.

NORTH PIER

45,000 SQ FT
4,500 STANDING CAPACITY

Make your event the talk of the town with idyllic marina views, cool ocean air, and plenty of space. Our expansive North Pier is perfect for any large event of up to 4,500 guests, from brand kickoffs to festivals.



MATT'S OUTDOOR DINING

2300 SQ FT
75 (SEATED) | 100 (STANDING) CAPACITY

A great waterfront venue any season of the year. Open air marina views, partially covered, walk-up bar, hanging lights, and farmhouse tables bring an added rustic touch to any event.







•THE•
PERRY HOTEL

KEY WEST

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

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