



THE REACH
KEY WEST

CURIO COLLECTION
by Hilton

Wedding Packages

JUNE - DECEMBER 2021



Congratulations on your engagement!

Thank you for your interest in The Reach Key West, Curio Collection by Hilton™ to host your special day.

Menus

Following are our traditional wedding packages for 2021. Wedding packages for future years will be published before the end of September calendar year prior. We also welcome the opportunity of creating a menu especially for you. Packages are based on 4 hours. Please inquire about extending your event.

Prices

When offering entrée selections to your guests, the higher priced entrée will apply to all selections. A 25% service charge is added to banquet food, beverage, and site fee. 13% of the service charge collected on the food and beverage will be distributed to the banquet service staff assigned to the event as a gratuity. Service charge is taxable in the state of Florida. Florida state sales tax of 7.5% will be added to the total. Prices and menus are subject to change.

Weekend food and beverage minimums

The minimum required food and beverage spend **begins** at \$7,500 for Friday and Saturday nights. Please ask your catering manager about weekday minimums.

Site Fee

This fee covers the use and setup/teardown of the venue and begins at \$3,000 for 2021 events and \$3,200 for 2022 events. All events scheduled outside will have appropriate indoor backup space.

Ceremony

Your selected indoor or outdoor location for the ceremony is included in the site fee.

Confirmation of space

All dates are subject to approval from our sales and catering department and will become definite upon receipt of deposit and signed catering agreement.

Food and beverage guarantee

A firm guarantee of attendance must be given to the catering department five (5) business days prior to your event. This number is not subject to reduction.

Deposits and payments

A non-refundable deposit is due along with the signed contract and will be applied towards your final balance. A second and a third deposit is due six (6) and three (3) months prior to your event. Estimated final balance is due in fourteen (14) business days prior to your event and is payable in the form of cashier's check, credit card, or cash.

Outdoor Lighting, Sound & Staging

The Reach Resort maintains a full-service, on-site audio visual production company through Encore. Encore is our exclusive partner for sound, staging & outdoor lighting. Encore has specially designed wedding packages available that include wide variety of services. If you are having an outdoor reception, please keep in mind that lighting is **required** if your event extends after sunset. Encore can provide you with pricing.



For your information

To ensure a flawless event, it is required to hire a professional wedding coordinator to assist you with your wedding planning, rehearsal and reception. Any coordinator selected that is not on the current Reach partner list will require prior approval by the resort and appropriate insurance. Below are the different services provided by The Reach and a wedding coordinator:

The Reach Resort

- Executes hotel contract and payment arrangements
- Menu tasting after receipt of signed contract and deposit.
- Personal contact for all direct hotel questions
- Finalize menu, bar and floor plan details
- Provide preferred local wedding planning partners information

Overnight guest room accommodations

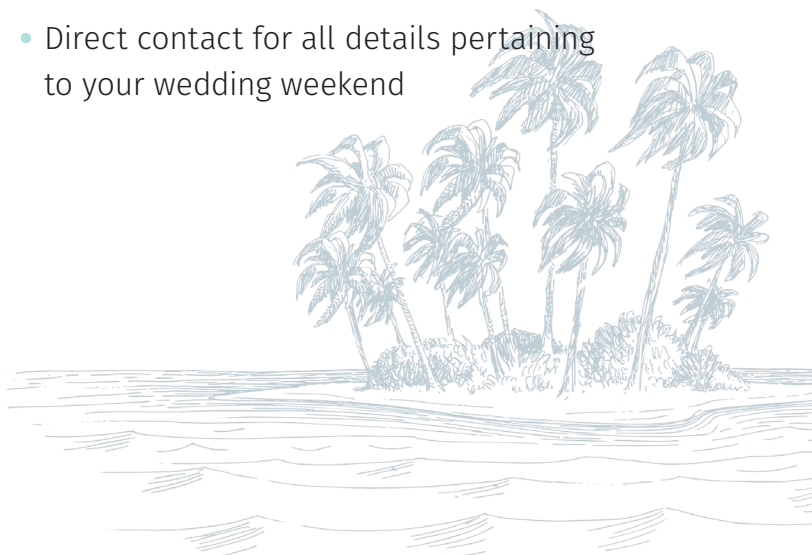
- 10% discount off the best available rate, based on availability
- Holidays, local festivals, and weekends may require a 3- to 4-night minimum stay
- Rooms become available approximately 300 days prior to arrival.

Food Presentation during COVID-19 outbreak

- To keep our guests safe, all buffet items will be presented individually portioned or as chef-attended station
- Chef attendant fee may apply even when not specifically denoted on the menu

Wedding coordinator responsibilities

- Coordinates all contracted vendors, including setup and teardown
- Invitations
- Organizes timeline of your day including ceremony, reception, and dinner
- Coordinates ceremony rehearsal
- Delivery and arrangement of programs, place cards, centerpieces, favors, etc.
- Assistance with wedding party dressing
- Arranges for wedding party corsages, boutonnieres, and bouquets
- Liaises with family, wedding party, entertainment, florist, photographer, etc.
- Ceremony processional and toasts
- Direct contact for all details pertaining to your wedding weekend



The Reach Wedding Offerings

Four Hour Wedding Package

Flavored Water for Ceremony

Butler Passed Champagne Toast for Bridal Party after Ceremony

Tablesideside Champagne Toast for All Guests at Dinner Service

Four-Hour Open Bar with Ultra-Premium Brand Liquors, Wine, Beer & Soft Drinks

Choice of Welcome Drink

Selection of Four (4) Hors D'oeuvres

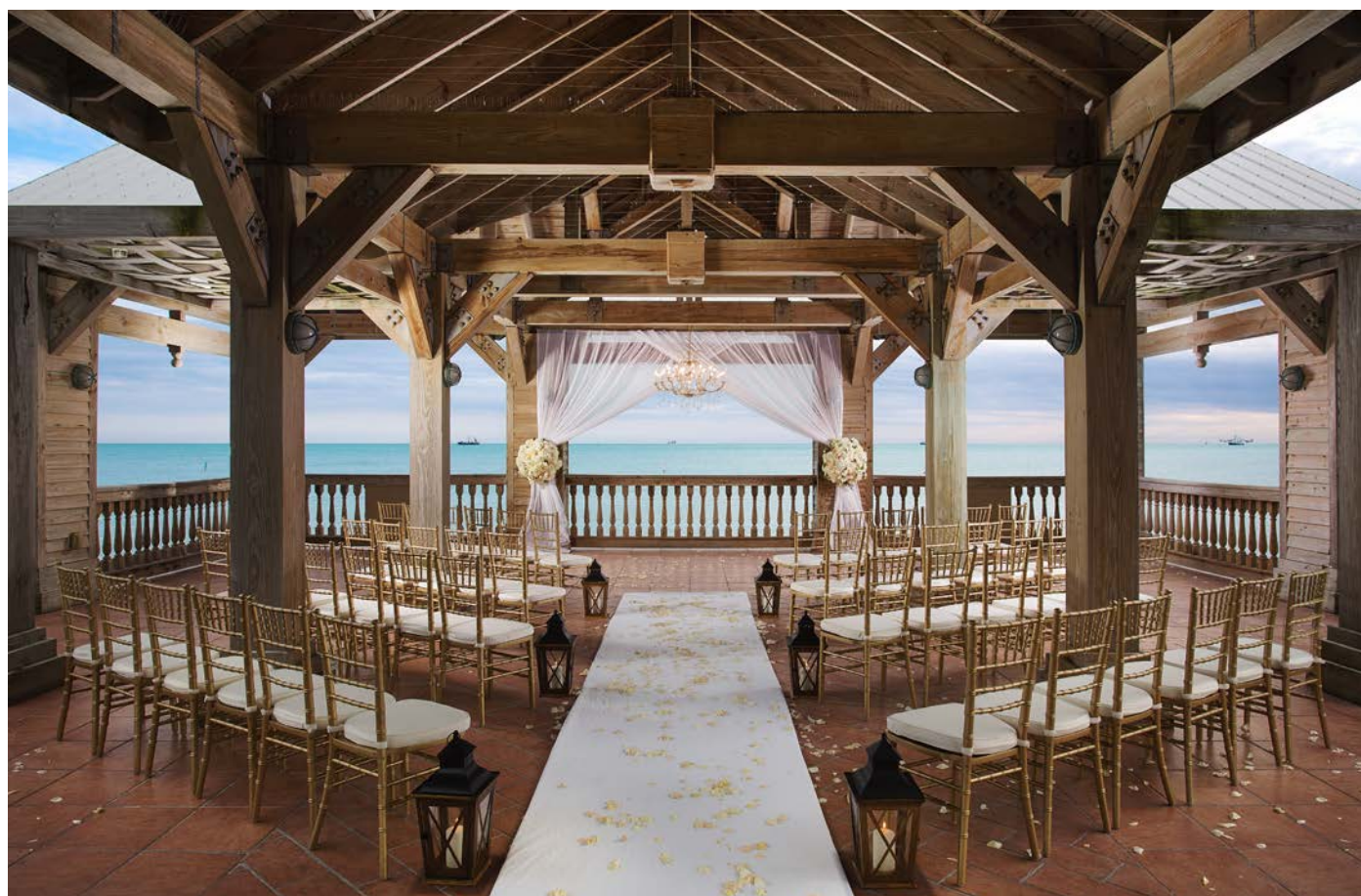
Plated or Buffet Dinner

One Bartender (for up to 75 guests; additional bartender fee will apply for events over 75 guests)

Cake Cutting Service

10% Discount Off the Best Available Rate for Wedding Guests

One Category Upgrade for The Wedding Couple Guest Room



Cheers Bar

Prices and menus are subject to change. Four hours of ultra premium bar service is included in each package. Each additional hour of bar service at \$15 per person.

Boutique bar tier is available to upgrade at additional \$15 per person.

Tablesideside champagne toast for all guests at dinner service is included in the package. See our selection of premium champagnes available to upgrade.

Cocktails

ULTRA PREMIUM

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Spiced Rum
1800 Silver Tequila
Bulleit Bourbon
Jack Daniel's Whiskey
Dewar's 12 Yr Scotch

BOUTIQUE

(+\$15 per person upgrade)

Tito's Vodka
Hendrick's Gin
Ron Zacapa
Captain Morgan Spiced Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Jameson Whiskey
Glenmorangie Original
10 yr Scotch

Welcome Drink

Choice of

- Silver Margarita
- Bubbles
- Key West Rum Punch

Wine*

ULTRA PREMIUM

Prosecco Spumante, Riondo,
DOC, Veneto, Italy
Chardonnay, Columbia Crest
Grand Estates, WA
Cabernet Sauvignon, Columbia
Crest Grand Estates, WA

BOUTIQUE

(+\$15 per person upgrade)

Chandon Brut Sparkling,
Napa Valley, CA
Chardonnay, Wente Estate
Grown, Livermore Valley, CA
Cabernet Sauvignon, Wente
Southern Hills, CA

Beer

ULTRA PREMIUM & BOUTIQUE

(selection of 4)

Blue Moon Belgian White
Bud Light
Sam Adams Boston Lager
Corona Extra
Stella Artois
Local Craft
Heineken 0.0

Extras

WINE SERVICE WITH
DINNER | \$15 per person
for the wine included in the
package

*Please inquire with your
catering manager about
our full wine list

WHITE CLAW HARD
SELTZER | \$10 per person
current selection of three
flavors

CHAMPAGNE TOAST UPGRADE

Veve Clicquot,
Yellow Label, Reims
\$125 per bottle

Moët & Chandon, Imperial
Brut, Epernay
\$138 per bottle

Veve Clicquot,
Rosé, Reims
\$150 per bottle

Ruinart
Rosé, Reims 2010
\$175 per bottle

Dom Pérignon
Champagne, FR
\$395 per bottle



Menu

Cocktail Hour

Prices and menus are subject to change.

All chef-attended stations will be charged an additional fee of \$175 per chef.

HORS D'OEUVRES (INCLUDED IN THE PACKAGE)

Please select four | Based on six pieces per person

CHILLED

Poke tuna, green onion, avocado, benne seed
Beef tartare deviled eggs
Green sofrito tuna
Conch salad
Roast pork summer roll
Callaloo kimchi summer roll
Oysters on the half shell
Chilled Key West pink shrimp

HOT

Shrimp and grits fritter, red eye gravy
Conch fritters, island sauce
Spiced rum calypso short ribs
Island vegetable curry skewer
Mini lobster empanadas, sweet corn pudding
Whiskey chicken satay
Jerk spiced beef, mango mustard

SUGGESTED ENHANCEMENTS

FISH MONGER (CHEF ATTENDED)

Flavors of the islands are highlighted when fresh catch of the day is grilled all the way on one side and basted with a burnt citrus spicy mustard sauce and some traditional accompaniments of escabèche, sweet and sour pickled pepper condiment

\$45 per person

ROOTS (CHEF ATTENDED)

Seasonal roots vegetables rubbed in spiced adobo, roasted and grilled just like a piece of protein. Served with esquites, a street corn salad and lime pickles to complement these fun big flavors

\$25 per person

FIRE (CHEF ATTENDED)

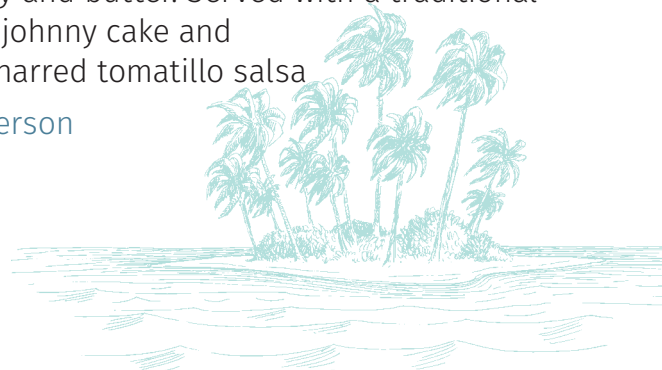
24 hour mojo brined pork belly roasted with our signature calypso spice, served with roasted chili caramel and wood grilled pineapple heirloom tomato salad

\$35 per person

EARTH (CHEF ATTENDED)

Grilled chicken soaked in a mix of whiskey, honey, soy and butter. Served with a traditional southern johnny cake and a rustic charred tomatillo salsa

\$31 per person



Menu

Plated Dinner

Prices and menus are subject to change. Minimum of 10 guests.

(Prices are per package with four hour bar and passed hors d'oeuvres)

SALAD

Please select one
(accompanied by
dinner rolls)

FOUR MARLINS SALAD

Baby greens, Florida citrus, heart of palm, red onion, goat cheese with a key lime vinaigrette

CAESAR SALAD

Romaine hearts, parmesan sbrisolona, preserved lemon with Four Marlins caesar dressing and aged parmesan

POKE SALAD

Ahi tuna, onion shoyu, benne, tropical sticky rice, baby greens

ADD APPETIZER COURSE

Chilled Key West pink shrimp, chili lime marinade, Bahamian red sauce (+\$21)

Lobster empanadas, sweet corn pudding (+\$22)

Sweet corn bisque, truffle oil, green onion (+\$14)

ENTRÉE

Please select
a maximum of
two entrées

*When offering
entrée selections
to your guests,
the higher price
will apply to all
selections*

*Entrée selections
for each guest
must be identified
on place cards*

WHISKEY CHICKEN \$185

For the longest time, rum was the king of the spirits in Key West and a majority of the country until whiskey gained its popularity. The chicken gets a spa treatment of lemon and then soak in a bath of whiskey, soy, honey and butter. We let those flavors sink into the chicken then cook it over our wood grill. It is served with a boniato mash and a charred tomatillo relish which gives this dish some unique and robust flavor.

GREEN SOFRITO TUNA \$193

This is a light but powerful dish inspired by classic Florida and Puerto Rican flavors. The Sunshine State produces some great varieties of citrus fruits, such as orange, tangerine and grapefruit. Puerto Rico is highlighted by the green sofrito made from culantro, chili, green peppers, onions and garlic. We take it to another level by dehydrating the green sofrito and using it as a rub. Served with a street corn and citrus-fennel salad.



Menu

Plated Dinner (cont.)

Prices and menus are subject to change. Minimum of 10 guests.

(Prices are per package with four hour bar and passed hors d'oeuvres)

ENTRÉE

Please select
a maximum of
two entrées

*When offering
entrée selections
to your guests,
the higher price
will apply to all
selections*

*Entrée selections
for each guest
must be identified
on place cards*

*Each course was
carefully selected by
our Executive Chef
Kevin Spencer to
highlight Key West
and Florida cuisine.*

*Executed to
perfection.*

DESSERT

FILET \$198

A great solid dish that emphasizes the bold flavor of Angus Beef. Both asparagus and filet are fire grilled to perfection. The asparagus is first rubbed in green sofrito then blistered on the grill. The dish is finished with our creole sauce.

CHEF'S CATCH \$198

We take the freshest catch from the waters surrounding the Florida Keys; lightly season and sear to get a nice golden brown complexion. The fish is placed over grits made from Jupiter rice grown in Jacksonville, Florida. It is finished with a salad of grilled seasonal fruit and heirloom tomatoes, seasoned with local honey, maple, and white balsamic.

PETIT FILET AND SHRIMP \$208

A classic combination of wood grilled beef and seafood. We serve it with boniato mash, a white sweet potato mash used frequently in Island and Latin cooking. We let the potato speak for itself by just adding a little butter and salt. Then we rub hand selected asparagus in green sofrito and give it a quick char on the grill. The dish is finished off with a complex sauce which gets its inspiration from the Haitian and Creole cultures that have influenced Key West cuisine for generations.

CHEF'S BEST MENU \$255

JUMBO LUMP CRAB CAKE

Celery seed remoulade

FOUR MARLINS SALAD

Baby greens, Florida citrus, heart of palm, red onion, goat cheese, key lime vinaigrette

SURF & TURF

8oz Angus filet, wood grilled Florida lobster tail, white sweet potato mash, recaito grilled asparagus, Key West creole sauce

Wedding cake provided by your vendor of choice

Coffees and hot teas



Menu

"Key West Luau" Buffet

Prices and menus are subject to change. Minimum of 20 guests.

(Prices are per package with four hour bar and passed hors d'oeuvres)

SALADS

Salad bar with mixed greens, baby heirloom tomatoes, cucumber, grilled pineapple, sweet bell peppers, queso fresco, mango balsamic and jalapeño cilantro buttermilk dressing

Bahamian cucumber salad with baby heirloom tomatoes and onions

Island potato salad with macaroni, carrots, peas, celery and onion

Cuban bread & butter

ENTRÉE

Whole roasted pig

Salsa verde, blood orange mango bbq sauce, white bbq sauce

Chef attended carving station (\$175 fee per chef applies)

Golden mahi mahi

Charred citrus spicy mustard sauce

Whiskey chicken

Jack Daniels soy marinade

SIDES

Callaloo with bacon and chili peppers

White sweet potato mash

DESSERT

Wedding cake provided by your vendor of choice

Coffees and hot teas

\$215 person

SUGGESTED ENHANCEMENTS

SHELL SHACK

Chilled Key West pink shrimp

Oysters on the half shell

King crab legs

\$43 per person

Stone crab claws (October 15 - May 1)

MARKET PRICE



Menu

"Land & Sea" Buffet

Prices and menus are subject to change. Minimum of 20 guests.

(Prices are per package with four hour bar and passed hors d'oeuvres)

SALADS

Salad bar with mixed baby greens, hearts of palm, red onions, Florida citrus, goat cheese, key lime vinaigrette

Green papaya salad, cucumber, carrots, jicama, red onion, cashews, mango balsamic

Fire dance salad with crawfish, lobster, pipe rigate, sweet corn, celery, herbs, coconut curry dressing

Artisan rolls & butter

ENTRÉE

Calypso rib eye

roasted pineapple, creole sauce

Chef attended carving station (\$175 fee per chef applies)

Green sofrito ahi tuna

Florida Citrus - fennel salad

Spiced pork belly

grilled seasonal fruit - heirloom tomato salad

SIDES

Roasted sweet potatoes

Rum, sorghum

Recaito rubbed Asparagus

DESSERT

Wedding cake provided by your vendor of choice

Coffees and hot teas

\$235 per person

SUGGESTED ENHANCEMENTS

Wood fired Florida lobster tails

Frogmore butter

\$32 per person



Menu

"Island Life" Stations Buffet

Prices and menus are subject to change. Minimum of 20 guests.

(Prices are per package with four hour bar and passed hors d'oeuvres)

CHOOSE THREE SALAD/SIDE STATIONS

FOUR MARLINS SALAD BAR

Four Marlins salad, baby greens, hearts of palm, red onion, cucumber
Florida citrus, key lime vinaigrette

Caesar salad, romaine hearts, parmesan sbrisolona, parmesan
Four Marlins caesar dressing

ISLAND SALAD BAR

Mixed greens, baby heirloom tomatoes, cucumber, pickled red onion,
grilled pineapple, sweet peppers, queso fresco, mango balsamic,
jalapeño cilantro buttermilk dressing

Fire dance salad, crawfish, lobster, pipe rigate, sweet corn, celery,
herbs, curry vinaigrette

ROASTED VEGETABLES ACTION STATION

Chef attended (\$175 fee per chef applies)

Root vegetable barbacoa

Island Onion Casserole

Roasted sweet corn esquites

Spicy mayo, queso fresco, cilantro

STRAW MARKET POTATO BOIL

Chef attended (\$175 fee per chef applies)

Salt potatoes

Key lime butter

New potatoes

Creole sauce

Fingerling potatoes

Frogmore butter

BUBBA'S RICE ACTION STATION

Chef attended (\$175 fee per chef applies)

Tropical sticky rice

Ol' Fuskie crab rice

blue crab, bacon

Jupiter rice grits



Menu

"Island Life" Stations Buffet (cont.)

Prices and menus are subject to change. Minimum of 20 guests.

(Prices are per package with four hour bar and passed hors d'oeuvres)

CHOOSE ONE ENTRÉE SEAFOOD STATION

BIG FIN

Chef attended (\$175 fee per chef applies)

Green sofrito spiced ahi tuna
sweet pepper escabeche, Florida citrus - fennel salad

WOODFIRED FLORIDA SHELLFISH

Chef attended (\$175 fee per chef applies)

Key West pink shrimp
key lime butter
Florida oysters
frogmore butter
Warm water lobster tail
green garlic lemon butter

SHELL SHACK

Chef attended (\$175 fee per chef applies)

Chilled Key West pink shrimp
Oysters on the half shell
King crab legs
cocktail sauce, lemons

CARVING STATION INCLUDED

Chef attended (\$175 fee per chef applies)

Recaito spiced skirt steak
Whiskey chicken
Cuban bread and butter

DESSERT

Wedding cake provided by your vendor of choice
Key lime pie tartlets
Hummingbird cupcakes
Flourless chocolate cakepops
Coffees and hot teas
\$260 per person



Menu

"Bubba's Tapas"

Prices and menus are subject to change. Minimum of 10 guests. Maximum of 30 guests.

(Prices are per package with four hour bar and passed hors d'oeuvres)

A "tapa" is simply a small portion of food. The original tapas were thin slices of bread or meat which sherry drinkers in Andalusian taverns in 19th century used to cover their glasses between sips. Since then tapas have evolved into a more sophisticated cuisine. Anything can be served tapas style! When you go for tapas, you'll end up ordering lots of small plates. This way, you can try a selection of different dishes all at once.

FLORIDA CITRUS SALAD

Baby greens, avocado, hearts of palm, goat cheese
Key lime vinaigrette

KEY WEST PINK SHRIMP AND GRITS

Key West pink shrimp, geechie boy grits, bacon, heirloom tomatoes
Red eye gravy

GOLDEN GROUPER

Golden grouper, burnt citrus spicy mustard sauce, boniato mash
Chervil

1855 NY STRIP

1855 Angus NY strip, wood fired asparagus
Key West creole sauce

ISLAND VEGETABLE CURRY

Seasonal vegetables, Jupiter rice grits, tropical fruit

SWEETS

Wedding cake provided by your vendor of choice
Key lime pie tartlets
Flourless chocolate cakepops

\$230 per person



Menu

Late Night Fare

Prices and menus are subject to change. Guarantee is based on full number of confirmed guests.

TACOMANIA

Chef attended (\$175 fee per chef applies)

Pulled chicken, pico de gallo, crema

Green sofrito skirt steak, charred tomatillo relish

Chips & salsa

\$42 per person

DUVAL NIGHTS

Chef attended (\$175 fee per chef applies)

Crab cake sliders, celery salad

Loaded mac and cheese

Vodka pie, Key West pink shrimp and chorizo flatbread

Four Marlins cuban, island spiced pork belly, grilled spam, baby swiss, lime pickles, key lime creole mustard

\$53 per person

SWEETS AND TREATS

Key lime tartlets

Hummingbird cupcakes, cream cheese frosting

Pineapple foster pound cake

Rum cake, spiced rum, caramel, mango

Flourless chocolate cakepops

\$28 per person

TIME TO GO CHOOSE TWO

Presented in craft paper bags

Island spiced chicken club, smoked bacon, lettuce, tomato, swiss cheese, key lime mayo

Duval grinder, salami, capicola, ham, provolone, mozzarella, sundried tomato olive spread

Wood fired steak sandwich, provolone, red onion, baby greens, pickled goat pepper yum yum

Key West caprese, fresh mozzarella, roasted tomato, baby greens, culantro crema

\$28 per person



Brunch Wedding

"Cannot wait to start celebrating" buffet

Prices and menus are subject to change. Minimum of 15 guests.

(Prices are per package with three hour bar)

BEVERAGES

Florida orange, cranberry & pineapple juice
Cucumber, mint & lime infused water
Freshly brewed coffee
Selection of hot teas

FRUIT MONGER

Chef attended (\$175 fee per chef applies)
Seasonal whole fruit
Seasonal fruits, cut to order
Greek yogurt parfait bar, plain & flavored greek yogurts, fresh berries, tropical fruit, granola, seeds & nuts

SALAD STATION

Mixed greens, heirloom tomato, avocado, hearts of palm, Florida citrus, goat cheese, red onion, key lime vinaigrette
Poke salad, ahi tuna, baby greens, onion shoyu, truffle oil

BAKERY

CHOOSE TWO

Assorted muffins including gluten free blueberry
Cinnamon rolls
Croissants
Guava pastilles

EGGS

CHOOSE TWO

Scrambled eggs
Scrambled egg whites
Scrambled eggs with aged cheddar
Egg white frittata with tomato & spinach
Spanish torta with potatoes, chorizo, cheese, green onions, key lime mayo

SIDES

CHOOSE TWO

Ham	Pork sausage
Smoked sausage	Home fries
Smoked bacon	Hash browns
Chicken apple sausage	



Brunch Wedding (cont.)

"Cannot wait to start celebrating" buffet

Prices and menus are subject to change. Minimum of 15 guests.

(Prices are per package with three hour bar)

ACTION STATION

CHOOSE ONE

HASH STATION

Chef attended (\$175 fee per chef applies)

Breakfast potatoes, spice rubbed short rib, pickled goat pepper yum yum, fried egg

AVOCADO TOAST

Chef attended (\$175 fee per chef applies)

Multigrain bread, escabeche, radish, goat cheese, poached egg

OMELET STATION

Chef attended (\$175 fee per chef applies)

Pork sausage, ham, bacon, smoked sausage

American cheese, cheddar, swiss, goat cheese

Asparagus, spinach, peppers, onions, mushrooms

LOBSTER BENEDICT +\$15

Chef attended (\$175 fee per chef applies)

Florida lobster, chorizo johnny cake, poached egg, key lime hollandaise

SWEETS AND TREATS

CHOOSE TWO

Key lime tartlets

Hummingbird cupcakes, cream cheese frosting

Pineapple foster pound cake

Flourless chocolate cakepops

\$150 per person

