



BANQUET PACKAGES

85501 Overseas Hwy, Islamorada, Fl, 33036

(305) 664-8400

Event Coordinator:

Email: es@islandgrillkeys.com

YOUR HOST

Overlooking the tropical landscape and the Atlantic Ocean, Island Grill is known throughout the Florida Keys for serving exquisite meals inspired by its beauty and the bounty that surrounds it. A Keys-style interior set against the backdrop of the ocean provides a beautiful setting for your parties.

Offering three unique venues within the restaurant with gorgeous views and a welcoming, fun, and lively atmosphere that is distinctly of the islands. They include built-in audio system, speakers, microphones, projector, two stages and three full-service bars making it an ideal location for celebrating any occasion.

Service-driven event staff provide a stress-free seamless experience from start to finish, accompanying menus designed for your special occasion by our talented team led by Executive Chef Chenet that are flavor focused and locally sourced, with a thoughtful variety offering an extensive selection of plated options showcasing fresh seafood, premium steaks and regional specialties.

Our Venue Includes:

- Ocean views
- Three venue options: dining room, deck and beach
- Menus tailored to you including breakfast, lunch and dinner options
 - Indoor and outdoor stage
 - High tech audio system
 - Wireless Internet
 - Three full bars
- Tables, chairs and lounge furniture
- Various options for parking and guest arrival including boat through our private dock

Types of Social Events:

- Birthday Celebrations
 - Quinceañeras
 - Sweet 16
 - Weddings
- Engagement Parties
- Baby/Bridal Showers
 - Anniversaries
- Corporate/Office events



MIX AND MINGLE PASS AROUNDS

Choose 3 items \$30 per person

Mini Crab Cakes • Cocktail Meatballs • Ceviche Clasico • Tuna Tartare
Chicken Satay Skewers • Lobster Mac & Cheese Bites • Mini Spinach Feta Pie
• Chicken and Beef Mini Empanadas

CARVING STATION

Prime Rib \$22 per person

Roasted Turkey \$16 per person

Pig Roasted \$15 per person

Includes crispy onion and seasonal vegetables

COLD DISPLAY

Fruit Platter \$65 per platter Vegetable Platter \$65 per platter

Tuna Nachos Platter \$99 per platter Artisan Cheese & Cold Cuts Platter \$99 per platter

Sushi Roll Platter (48 pieces) \$99 per platter

TACO STATION

Chicken • Pulled Pork • Shrimp • Steak

Includes pico de gallo, sour cream and chipotle sauce

\$16 per person

PASTA STATION

Fettuccine Alfredo - Linguine Marinara - Mac&Cheese- Fettuccine Pesto Sauce

Add-ons: Grilled Chicken - Meatballs - Ham - Seasonal Vegetables

\$14 per person

Banquet package is subject to change without notice



ISLAND PACKAGE

\$75 per person

STARTER

Choice of one

Tuna Nachos • Crab Cakes • Lamb Chop Lolly-Pop
• Tacos

SALAD-SOUP COURSE

Choice of one

House Salad • Caesar Salad • Soup of the Day

ENTRÉE

Choice of three

BBQ Ribs • Atlantic Salmon
• Fried Chicken • Filet Mignon

All entrees are served with seasonal vegetables

DESSERT

Choice of one

Key Lime Pie • Chocolate Cake

Package Includes Soda, American Coffee, or Tea

Prices do not include tax and gratuity

Banquet package is subject to change without notice



THE REEF PACKAGE

\$65 per person

STARTER

Choice of one

Seafood Ceviche • Crab Cakes •
Steak Skewers • Tacos

SALAD-SOUP COURSE

Choice of one

House Salad • Caesar Salad • Soup of the Day

ENTRÉE

Choice of three

Chicken Parmigiana • Atlantic Salmon
Rib Eye Steak • BBQ Ribs

All entrees are served with seasonal vegetables

DESSERT

Choice of one

Key Lime Pie • Chocolate Cake

Package Includes Soda, American Coffee, or Tea

Prices do not include tax and gratuity

Banquet package is subject to change without notice



OVERSEAS LUNCH

\$40 per person

Party must be seated prior to 3pm

STARTER

Choice of one

Soup of the Day • Caesar Salad • House Salad

ENTRÉE

Choice of two

Marinated Chicken • Mahi-Mahi
• Chicken Parmigiana

*All entrees are served with seasonal vegetables

DESSERT

Key Lime Pie

Package Includes Soda, American Coffee, or Tea

Prices do not include tax and gratuity

Banquet package is subject to change without notice



KEYS BREAKFAST

\$20 per person

CONTINENTAL BREAKFAST

Fresh orange & cranberry juices

Fresh berries , granola with parfait yogurt

Display of sliced seasonal fresh fruit

Assortment of muffins and pastries

Butter & fruit preserves

Assorted cereals

Freshly brewed medium blend regular & decaffeinated coffee

Variety of teas

Half & half, whole milk & fat free milk

Prices do not include tax and gratuity

Banquet package is subject to change without notice



ATLANTIC BREAKFAST

\$30 per person

Fresh squeezed orange & cranberry juices
Assorted breakfast breads, freshly baked croissants
Fresh sliced seasonal fruit & berries
Fluffy scrambled eggs
Smoked bacon & country sausage
Roasted breakfast potatoes
Freshly brewed medium blend regular, decaffeinated coffee and
variety of teas
Half & half, whole milk & fat free milk

BELGIAN WAFFLE STATION

\$10 per person

Belgian waffles with seasonal berry compote
Whipped cream, butter, maple syrup

OMELET STATION

\$12 per person

Prepared to order
Choice of fresh eggs or eggbeaters, egg whites

Prices do not include tax and gratuity

Banquet package is subject to change without notice



BEVERAGE PACKAGE OPTIONS

BEER AND WINE PACKAGE

\$20 per person (1 hour)

\$32 per person (2 hour)

\$39 per person (3 hour)

\$52 per person (4 hour)

Includes House Wine, Beer and Fountain Soda

PREMIUM BAR PACKAGE

\$28 per person (1 hour)

\$38 per person (2 hour)

\$49 per person (3 hour)

\$62 per person (4 hour)

Includes House Wine, House Domestic Beer, Fountain Soda

Liquor: Absolut Vodka, Bacardi Rum, Jack Daniel's, Dewars White

Level, Milagro Silver Tequila, Bombay Dry Gin

NO HOLDS HOUSE BAR PACKAGE

\$38 per person (1 hour)

\$42 per person (2 hour)

\$57 per person (3 hour)

\$72 per person (4 hour)

Includes House Wine, House Beer, Fountain Soda

Liquor: Grey Goose, Castillo Rum, Heaven Hill Bourbon, Dewars 12,

Omeca Altos Plata Tequila, Bombay Dry Gin

EVENT GUIDELINES

BOOKING AN EVENT:

All arrangements are subject to the rules and regulations of Island Grill and the following conditions: To confirm an event, the Event Manager will need to complete an Event Order with your group, menu selection and event arrangements. A signed copy of the Event Order along with a completed Credit Card Authorization Form must be emailed back to the Event Manager 10 days prior to the event for your event to be considered definite. Please note Friday and Saturday night Event require a \$60 minimum per person based on food consumption alone to be considered.

SALES TAX & OTHER CHARGES:

A 7.5% sales tax will be added to any and all charges (food, beverage, carving attendant fees, banquet service charge, and any other fees deemed by Island Grill. A 25% service charge will be applied to the Food & Beverage Total. A \$100 administration fee will be added. A \$20 corkage fee will be added for every bottle of wine brought in and opened at the event. Please note only wines not currently listed on Island Grill wine list are allowed. A plating fee of \$2 per person will be charged for any dessert that is brought in and served by our staff. A \$100 charge will be applied if a personal bartender is required. Personalized menus will be provided free of charge.

PAYMENT:

Minimum of \$500 deposit is required to hold the requested date. Deposit amount is subject to increase. Payment is due at the conclusion of the event and shall be made on one check unless otherwise requested 48 hours before the event. Payment must be made according to the terms and conditions of the restaurant management. If the terms and conditions of payment are not fulfilled, the restaurant management shall have the option of charging the Credit Card on the Contract that was submitted. If there is an overpayment made, the amount will be refunded within 14 days of the completed event. Any cancellation must be received 5 days prior to event otherwise the Credit Card on file will be charged \$20 per person on original guest count.

SEATING ARRANGEMENTS:

Island Grill reserves the right to arrange tables and chairs according to what works best within the room, in order to better service your group. There may be options and the Event Manager will go over these options with you at an appropriate time. Banquet will have a three hour time limit. Any party exceeding this time will be charged an additional room fee of \$20 per guest.

GUESTS COUNT:

At the time of booking, an approximate number of guests are required. However, as Island Grill begins the planning process for your group, we must be aware of the actual number of attendees. A guaranteed minimum number is required no later than 5 days prior to the date of the event. This number will be considered the guarantee not subject to reduction. If no guarantee is received, Island Grill will use the number of guests estimated on the original contract at time of the booking. There are no exceptions concerning this guarantee. Please note there is a \$20 no show fee per person for any non-attendance.

AUDIO EQUIPMENT/ENTERTAINMENT:

A/V Equipment (LCD Screen and Projector) are provided at no charge for parties of 10 or more. Island Grill reserves the right to stop any entertainment without liability. Island Grill DOES NOT allow confetti or streamers.

Contract MUST be signed and returned to validate your booking.

I have agreed to submit this application by electronic means. By signing this application electronically, I certify under penalty of perjury and false swearing that my information is correct and complete to the best of my knowledge. I also certify that: I understand the statements on this application. I have read and understand the legal information. I understand that an electronic signature via email time and date stamp has the same legal effect and can be enforced in the same way as a written signature.

Signature: _____ Contact Name: _____
Print Name: _____ Date of Event: _____



ISLAND GRILL BANQUET SELECTION

Date of Event: _____

Guest Count: _____

Final Count (5 Days Prior): _____

Time: _____

Address: _____

Ph#: _____

Fax/Email: _____

Package Choice: _____

Starter (if applicable): _____

Soup or Salad (1): _____

Entrée Selection (3): _____

Dessert Selection (1): _____

Beverage Package: _____

Special Instructions: _____

Banquet package is subject to change without notice 6/2020



CREDIT CARD AUTHORIZATION HOLD FORM

Today's Date: _____

Client Name: _____

Company Name: _____

Date & Time of Function: _____

I authorize Island Grill Restaurant to hold this card to secure the reservation on said date, and enter in to a contract. I understand, and will abide by, all guidelines specified in the Banquet Package.

Credit Card Type: _____

Card Number: _____

Expiration Date: _____

Name on Credit Card: _____

Contact Telephone #: _____

Cardholder Signature: _____

Cardholder Address: _____

Additional considerations:

*All checks are subject to 7.5% State Tax and 25% Service Charge
There will be a \$20 per person no show fee for guests that do not attend after your final head count is given. Please note omission of information may cause delay in the processing of your request.

Daytime Telephone (optional): _____ Fax Number (optional): _____

Please note omission of information may cause delay in the processing of your request.

Please email to Es@islandgrillkeys.com

