

ISLAND GRILL WEDDING PACKAGES



YOUR HOST

Overlooking the tropical landscape and the Atlantic Ocean, Island Grill is known throughout the islands 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 wedding.

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, two stages and two full-service bars making it an ideal location.

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 Rosier 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.

BEACH CEREMONY

With the beach as your backdrop, what more do you need?

Our management team will work hand in hand to coordinate an oceanfront ceremony. Centered around the Atlantic Ocean, the beach is full of photo opportunities and idyllic settings to host your ceremony.





MAIN DINING ROOM

An open concept dining room with a variety of seating options including tables and booths. Clear ocean views of Islamorada through-out the room. Private Bar area available.

CAPACITY // UP TO 60 GUESTS
 CONFIGURATIONS // BANQUET | COCKTAIL



THE DECK

Our water front deck is ideal for "mix and mingle" parties complete with a dedicated bar and stage. Featuring a variety of seating configurations with beautiful and expansive ocean views.

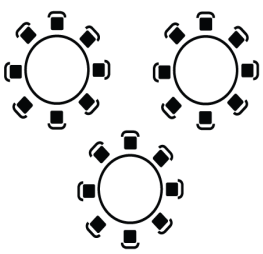
CAPACITY // UP TO 85 GUESTS
 CONFIGURATIONS // COCKTAIL | BANQUET



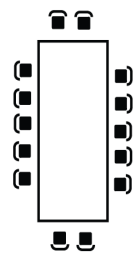
THE BEACH

The whispering waves and soft sand meet at the water line to create a natural harmony like the lasting love of two soul mates. The tranquil turquoise waters remain calm and comfortable throughout the year and capture the essence of the unforgettable union between two lovers. Imagine saying your "I do's" on a scenic beach beneath Florida's famous sunny skies with the sparkling Atlantic as your backdrop.

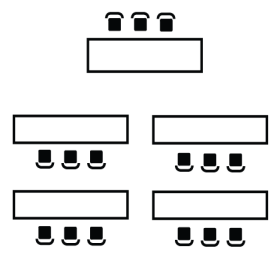
CAPACITY // 150 GUESTS
 CONFIGURATIONS // COCKTAIL | BANQUET



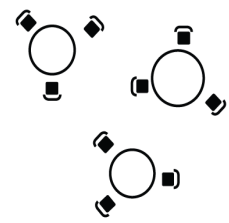
BANQUET



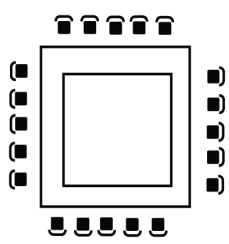
BOARDROOM



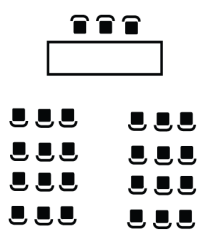
CLASSROOM



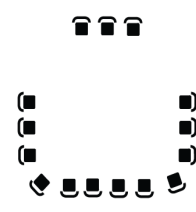
COCKTAIL



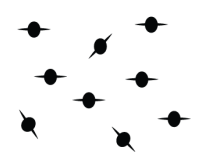
HOLLOW SQUARE



THEATRE



U-SHAPED



STANDING

BAR PACKAGES

BEER AND WINE

\$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

\$28 per person (1 hour)

\$38 per person (2 hour)

\$49 per person (3 hour)

\$62 per person (4 hour)

Includes House Wine, Domestic
Beer and Fountain Soda

LIQUOR

Absolut, Bacardi, Jack Daniels,
Dewars 12, Milagro Silver &
Reposado, Bombay Dry Gin

DELUXE BAR

\$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, Canned Soda and
Bottled Water

LIQUOR

Grey Goose, Titos Handmade,
Bacardi, Maker's Mark, Johnnie
Walker Black, Patron Silver,
Patron Reposado, Don Julio
Blanco and Hendrick's Gin



STANDARD WEDDING PACKAGE

[\$ 95 PER PERSON]

PACKAGES INCLUDES:

Champagne toast, cake cutting services, one bartender per fifty guest

APPETIZERS

[CHOICE OF THREE]

COLD

CLASICO CEVICHE

Fresh corvina fish, leche de tigre, Peruvian corn, aji limo, crispy cancha, plantain chips

YELLOWTAIL TIRADITO

Fresh thinly sliced yellowtail, smoked shoyu, yuzukosho dressing, peri peri seasoning

TUNA TARTARE

Ahi-tuna, avocado, mango, scallions and passion fruit coconut aminos glaze served with plantain chips

HOT

CONCH FRITTERS

A Keys tradition, fresh ground conch served with homemade chipotle sauce

MEATBALLS

Italian style beef meatballs, marinara sauce, fresh basil and shredded Parmesan cheese

CHICKEN SATAY SKEWERS

Juicy strips of chicken that are soaked in a flavorful Asian marinade, then grilled on a skewer

SOUP AND SALAD

[CHOICE OF ONE]

SOUP OF THE DAY

Daily fresh made soup

HOUSE SALAD

Mix greens, tomatoes, onions and cucumber

ENTRÉES

[CHOICE OF THREE]

ATLANTIC SALMON

Pan seared Atlantic salmon served with jasmine rice and sautéed vegetables with passion fruit coconut aminos sauce

MAHI-MAHI IMPERIAL

Seasoned and broiled mahi-mahi topped with crab cakes, shrimp served with jasmine rice and sautéed vegetables with Key Lime beurre blanc sauce

LOBSTER MAC & CHEESE

Claw and knuckle Maine lobster sautéed with a blend of our house cheeses and truffle oil, topped with Japanese bread crumbs and baked served with garlic bread

BABY BACK RIBS

Fall-off-the-bone tender baby back ribs with BBQ sauce served with jasmine rice and sautéed vegetables

CHICKEN PARMIGIANA

Crispy chicken cutlet, tomato sauce, melted Mozzarella served with linguine

FILET MIGNON

Center cut of premium black Angus beef topped with herb butter in a red wine glaze sauce served with jasmine rice and sautéed vegetables

DESSERT

HOMEMADE KEY LIME PIE

A Florida Keys favorite made with a golden brown graham cracker crust and a creamy tart filling topped with whipped cream

PREMIUM WEDDING PACKAGE

[\$ 140 PER PERSON]

PACKAGE INCLUDES:

Champagne toast, cake cutting services, one bartender per fifty guest

APPETIZERS

[CHOICE OF THREE]

COLD

TUNA NACHOS

Fresh sushi grade tuna nestled on a bed of wakame seaweed salad over crisp wontons topped with wasabi drizzle, sweet teriyaki, sesame seeds, sriracha & scallions

SEAFOOD CEVICHE

Fresh seafood blend, leche de tigre, Peruvian corn, aji limo, crispy cancha, plantain chips

YELLOWTAIL TIRADITO

Fresh thinly sliced cobia fish, smoked shoyu, yuzukosho dressing, peri peri seasoning

TUNA TARTARE

Ahi-tuna, guacamole, seaweed salad, mango, passion fruit coconut aminos glaze

HOT

CONCH FRITTERS

A Keys tradition, fresh ground conch served with homemade chipotle sauce

MARYLAND STYLE CRAB CAKES

One jumbo lump crab, pan seared, served with homemade chipotle sauce

COCONUT SHRIMP

Crispy coconut shrimp, coconut butter, sweet chili sauce

MEATBALLS

Italian style beef meatballs, marinara sauce, fresh basil and shredded Parmesan cheese

SOUPS & SALADS

[CHOICE OF ONE]

SOUP OF THE DAY

Daily fresh made soup

CONCH SOUP

Traditional tomato based chowder made with fresh conch

CAESAR SALAD

Fresh romaine lettuce, seasoned croutons tossed in caesar dressing

HOUSE SALAD

Mix greens, tomatoes, onions and cucumber

CARVING STATION

[CHOICE OF ONE]

PRIME RIB

PORK LOIN

TURKEY

ENTRÉES

[CHOICE OF THREE]

ATLANTIC SALMON

Pan seared Atlantic salmon served with passion fruit coconut aminos sauce

MAHI-MAHI IMPERIAL

Seasoned and broiled mahi-mahi topped with crab cakes, shrimp served with Key Lime beurre blanc sauce

LOBSTER MAC & CHEESE

Claw and knuckle Maine lobster sautéed with a blend of our house cheeses and truffle oil, topped with Japanese bread crumbs and baked served with garlic bread

ISLAND BABY BACK RIBS

Fall-off-the-bone tender baby back ribs with BBQ sauce

CHICKEN PARMIGIANA

Crispy chicken cutlet, tomato sauce, melted Mozzarella served with linguine

FILET MIGNON

Center cut of premium black Angus beef topped with herb butter in a red wine glaze sauce

DESSERT

HOMEMADE KEY LIME PIE

A Florida Keys favorite made with a golden brown graham cracker crust and a creamy tart filling topped with whipped cream

WEDDING & SPECIAL EVENT GUIDELINES

Weather Policies & Indoor Backup Space

Weddings that meet capacity guidelines and choose to utilize one of our indoor event venues as their weather backup for ceremony and/or reception, in lieu of a tent, should plan ahead for appropriate décor needs (florals, aisle runner, arch, pipe and drape, up-lights, etc.). Island Grill reserves the right to make the final decision to relocate an outdoor function to the designated indoor backup space if weather conditions are expected in the vicinity that may adversely affect the ability to properly service the function and/or endanger the safety of guests and staff. The weather call will be made no less than (5 hours) prior to scheduled event start time. Should this decision be delayed or overridden by the event host resulting in a double setup of the function, an additional Site Fee equivalent to 50% of the original contracted Site Fee will be automatically added to the event master account.

Third Party Vendors

Island Grill must approve all third-party vendor contracts and riders at least 30 days prior to your event. All vendors must provide proof of license and \$1M General Liability Insurance. All delivery, setup and breakdown times will be coordinated and approved by your Island Grill Catering Manager. Vendors are guaranteed access to the contracted function space a minimum of two (2) hours prior to event start time. Vendors are required to breakdown and clean upon completion of the event. No storage will be provided for remaining items and Island Grill cannot accept responsibility for lost or misplaced items. Unless previous arrangements are made and approved, Island Grill will charge a \$500 fee, plus service charge and tax, to clean up any vendor supplies, accessories or décor left at Island Grill by vendors. Vendors contracted by Island Grill on behalf of wedding party will be subject to 20% surcharge.

Tastings

Our Wedding Packages include a complimentary menu tasting for up to two (2) guests. A charge of \$50 per person, plus service charge and tax, will apply for additional guests, or for tastings requested for events with fewer than 25 attendees.

90-minute tasting appointments are offered Monday to Thursday only, between 11am and 2pm, based on Chef availability, and may be arranged between 60 and 90 days prior to contracted event date, with a minimum of 21-day advance notice. Tasting

Menu will include:

- Up to three Hors d'Oeuvres (2 pieces of each)
- One salad to share
- One appetizer to share
- Two entrée selections with appropriate accompaniments
- One dessert to share
- Glass of wine, champagne or signature drink per person

Menu Selections & Guarantees

Final menu selection of all food and beverage items must be confirmed no later than 30 days prior to event date along with preliminary guest count guarantee and preliminary diagram and seating chart.

Menu changes or guest count reductions may not be made after this date. Final guest count guarantee must be received no later than 12 noon at five (5) business days prior to event date.

Additional guests added after the final guarantee date are subject to an additional 25% charge per person. On day of event, master account will be billed for final guarantee or actual number of guests served, whichever is greater.

Food & Beverage Policies

All food and beverage items, except for the wedding cake, must be supplied and prepared by Island Grill. Outside food and beverage may not be brought into any public area of the Island Grill, including contracted event venues. Island Grill does not allow leftover food or beverages to be removed from event space by event attendees. All Federal, State and Local laws related to alcoholic beverage purchases and consumption will be strictly adhered to. Island Grill staff may request photo ID from any person of questionable age, and refuse service if the person is either under the age of 21 or is unable to produce a valid photo ID. For liability purposes, Island Grill may refuse to serve any person who, in the Island Grill's sole judgment, appears intoxicated. Shot glasses are not provided and Island Grill staff is prohibited from serving "shots" to event guests.

Shipping & Storage

All items shipped to Island Grill must be pre-approved and should arrive no earlier than 72 hours prior to event date. Items received more than 72 hours prior to event date will incur the following storage fees: \$10.00 per box or package, per day \$100.00 per pallet, per day Island Grill Catering Manager must receive advance notice of shipments to ensure acceptance of shipment by our Receiving Department. Storage fees will apply for any items not picked up or shipped out within 24 hours after completion of event.

Pricing & Payments

All banquet prices (including food, beverage, site fees, rentals) are subject to 25% service charge and 7.5% sales tax. A \$225 administration fee will be added to all events. Labor fees, such as bartenders or cocktail servers, are subject to 7.5% sales tax only. Island Grill accepts all major credit cards, cash or cashier's checks for payment of deposits. A credit card must be provided to guarantee payment of final bill.

Venue & Site Fees

To be determined

Deposits & Cancellation

A non-refundable deposit of \$2,500 is required to hold your date and space (space may be held on a courtesy basis without a signed contract for up to 30 days, based on event date). An additional deposit equivalent to 25% of your estimated event charges is required with executed contract. Island Grill Catering Manager will prepare a payment schedule based on booking and event dates. Final payment, equivalent to 100% of estimated event charges, is due at 30 days prior to event date. Payments not received as scheduled constitute a Cancellation and may result in forfeiture of space and date. Should wedding party cancel at any time for reasons other than Force Majeure (Acts of God), the following liquidated damages would apply: • Contract Date to 181 days prior to event date – 25% of full contract value • 91 to 180 days prior to event date – 50% of full contract value • 61 to 90 days prior to event date – 75% of full contract value • 0 to 60 days prior to event date – 100% of full contract value

Service Dogs & Pets

Qualified Service Dogs are welcome to stay in any of our accommodations per ADA regulations. Service Dogs must be registered upon arrival and must always remain under the control of their handler.

PREFERED VENDORS

Entertainment

*AA Musicians Alan Andai	305.989.0117	www.aamusicians.com
*Bay Kings Band	805.746-3387	www.baykingsband.com
*CK Entertainment Productions Carey Kleinman	954.436.1230	www.ckentertainmentinc.com
*A Concierge Entertainment Company David John	561-683-1263	david@musicworkstalent.com
*Dave Feder & Saltwater Blue (3 to 5 piece)	305.394.2765	www.davidfeder.com
*L R Entertainment Veronika Balbuzanova	786-410-5810	www.lr-entertainment.com
*Mike Sipe Entertainment Various Entertainers	800-969-5121	www.themikesipe.com
*Private Party Band Jerry Wayne	954.474.5588	www.privatepartyband.com
*Rock with U Entertainment Ross Bielejeski	786.525.4985	www.rockwithu.com
*Shake Down Entertainment Louis DiNafo	561.638.8836	www.shakedownentertainment.com

DJ

*Event My Way Daniel Santiago	954-558-5118	www.eventmyway.com
*ISP DJ's Tony The Hitman	305-668-6176	www.ispdj.com
*Kiss Me Entertainment	305-90-Music	www.kissmedj.com
*Power Party Promotions	954-961-1111	
*Rock with U Entertainment Ross Bielejeski	954-404-6547	www.rockwithu.com
*Ubis Music & Lighting Ubi Marrero	305.220.0450	
*Vision DJ Jorge Hernandez	305-260-4480	

www.visiondjs.com

Steel Drum & Island, Reggae

*Bongo D Duane Scott	305.942.6716	
*Pan Paradise Dexter Browne	754.367.5294	www.steeldrumwedding.com
*Reel Ting George Pollis	561.215.7596	www.panparadise.net
*Steel Drum Music Bob Lyons	954.263.5374	www.reelting.com
*Mr. Smooth Reggie Paul	786.514.1768	www.steeldrummusic.net
		www.reggiepaul.com

Guitarists

*Abacab Entertainment Chris Thomas	212.729.3333	www.chrithomasmusic.net
*Guitarist Dave Feder	305.394.2765	www.davidfeder.com
*Mr. Smooth Reggie Paul	786.514.1768	www.reggiepaul.com
*One Man Band Bob Bonnen		

Floral/Linen/Decorations/Chairs/Lighting/Full Production

*Coral Keys Party Rentals Clay	305-587-1633	www.coralkeyspartyrentals.com
*Floral Fantasy Deborah	305-664-1063	www.floralfantasyweddings.com
*Grande Affairs Susan Wesselhoff	305-826-5233	www.grandeaffaires.com
*Linens & More Florida Keys Akalia Martin	305-582-1304	www.keysweddingdecor.com

Hair & Makeup

*Ciao Bella Hair Salon & Make-up	305-664-4558	
*Medusas Mane Chris & Frank	305.743.5671	www.islamoradaspa.com
*Make-up Artist Stephanie Nichols	305-393-1457	www.medusasmane.com
*Make-up Artist Shannon Biondoletti	305.852.5768	

Photo booth

*Artistic Memories Photo & Video/Photo Booths	305-253-2595	
*Linens & More Florida Keys Akalia Martin	305-582-1304	
*Party Rental Plus INC Humberto Lopez	786-768-1985	www.keysweddingdecor.com
*South Beach Photo Booth	954-253-6015	www.southbeachphotoco.com

Photography

*Ambrosio Photography Stacey Ambrosio	305-534-5099	
*Bob Care Photography Bob & Mariela Care	305-360-2636	www.ambrosiophotography.com
*Captured by Fayth Fayth	786-246-7224	
*Chelsey Boatwright Photo Chelsey	954.242.9070	www.Fayth@capturedbyfayth.com
*Daniel Lateulade Photography Daniel	305.450.2101	www.chelseyboatwright.com
*Greg Poland Photography	305-393-3327	www.daniellateulade.com
*Jensen Larson Photography Jen Sens	407-409-8499	www.Gregpolandphotography.com
*KT Merry Photography KT Merry	305-788-3049	www.jensensarson.com
*McLaughlin Photo & Video Donna McLaughlin	305.853.0809	www.ktmerry.com/
*ML Photography Michelle Lawson	786-512-0822	www.McLaughlinPhotoVideo.com
*Palm Beach Photography Tonya Laker	561-951-8800	www.michellelawson@me.com
		www.palmbeachphotography.net

Videography

*Cineaverde	305-735-4101	www.Cineaverde.com
*McLaughlin Photo & Video Donna McLaughlin	305-853-0809	www.McLaughlinPhotoVideo.com
*Reinhardt Productions Marty & Kenya	954-695-2292	www.reinhardtproductions.com

Wedding Officiants

*Catholic Priest Rev. Lee Ganim	305-522-1414	www.weddingsbyrevlee.com
*Catholic Priest Rev. Christopher Repp	305-801-9932	www.romancatholicweddings.org
*Chaplin Father Joaquin Perez	305-776-0513	www.frjoaquin.com
*Minister Steve Vetter	305-394-1818	www.keylargobaptistchurch.com
*Officiant Bob Serata	305-664-8516	www.bobsweddings.com
*Officiant Frank Nunez	305-484-4383	www.weddingbyfrank.com
*Officiant Michelle Abramoff	305-509-0315	weddingsbymichelle101@gmail.com
*Pastor Bob Pavey	765-686-3299	www.matecumbeumc.org
*Rabbi Jonathan Kaplan	954-346-5030	www.pbsouthflorida.com
*Rabbi Robert Silverman	305-439-1990	www.rabbirobertsilverman.com
*Weddings in Paradise Susan Ashmore	305-393-0214	www.weddingsinparadise.us

Transportation

*Shippy Brenton Shippy	305-395-0691	
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