

BANQUET MENU



305-664-8400

WWW.KEYSISLANDGRILL.COM

BANQUET MANAGER
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HORS D'OEUVERS

HORS D'OEUVERS (MINIMUM ORDER OF 10 PER ITEM)

HOT

Coconut Shrimp \$2

Crispy coconut shrimp, sweet chili Thai sauce

Conch Fritters \$3

Fresh ground conch, bread crumbs, homemade chipotle sauce

Mini Crab Cakes \$3

Lump crab meat cakes, pineapple chipotle salsa

Fish and Chips Cup \$10

Crispy Mahi fingers, French fries, lemon wedge

Calamari Cup \$10

Crispy calamari, chipotle sauce, lemon

Mini Empanada \$2

Beef | Chicken | Spinach & Cheese

Yuca Bites \$2

Crispy yuca fritter filled with cheese

Spanish Serrano Croquettes \$3

Crispy Serrano ham croquettes

Philly Egg Rolls \$7

Sliced beef, sautéed onion, peppers, cheese, sweet Thai chilli sauce

Chicken Quesadilla \$5

Sour cream, pico de gallo, guacamole, Cheddar-Jack cheese

COLD

Ceviche Clasico* [GF] \$9

Barramundi fish, onion, avocado, Peruvian corn, ahi amarillo sauce, plantain chip

Sushi Tacos* \$3

Spicy tuna, wakame, eel sauce, spicy mayo, scallions, wonton taco shell

Tuna Nachos* \$7

Fresh raw sushi grade tuna, seaweed salad, crispy wontons, wasabi, sweet teriyaki, sesame seeds, sriracha, scallions

Tuna Tartare* [GF] \$7

Fresh sushi grade tuna, mango, avocado, scallions, coconut aminos sauce, plantain chip

Shrimp Cocktail [GF] \$3

Chilled cooked shrimp, cocktail sauce

Smoked Fish Dip \$9

Fresh local smoked fish, wonton chips

Oysters On A Half Shell* [GF] \$3

Served raw, cocktail sauce, horseradish, fresh lemon

Charcuterie Cup \$12

Imported cold cuts and cheeses, marinated olives, grapes, bread stick

Hummus [V] \$6

Hummus, toasted pita bread

[GF] GLUTEN FREE [V] VEGETERIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SLOW ROASTED PRIME RIB STATION

\$55 PER PERSON

SERVED WITH CRISPY ONIONS AND AU JUS SAUCE

ADD SIDES

SIDES OPTIONS (PICK 3)

JASMINE RICE, GARLIC MASH POTATOES, SEASONAL VEGETABLES, MAC & CHEESE

TACO STATION

\$45 PER PERSON

CHICKEN - SHRIMP - STEAK

PICO DE GALLO, SOUR CREAM, CHIPOTLE SAUCE,

ADD SIDES

SIDES OPTIONS (PICK 2)

JASMINE RICE, BLACK BEANS, FRENCH FRIES, COLESLAW, SWEET POTATO FRIES

PASTA STATION

\$50 PER PERSON

ALFREDO SAUCE - MARINARA SAUCE - PESTO SAUCE

ADD VEGETABLES

SPINACH, DICED TOMATOES, MUSHROOMS, ZUCCHINI, YELLOW SQUASH

ADD PROTEIN

CHICKEN - SHRIMP - MEATBALLS - BEEF

*A \$50 serving fee per cook will be applied to all stations. Staffing requirement is one (1) cook per 20 guests.

PLATTERS

(Serve 20 people)

SUSHI BOAT \$99

40 Pieces of mixed sushi rolls

SEAFOOD TOWER \$MP

Lobster Tail, Cocktail Shrimp, Oysters, Crab Legs, Stone Crabs Claws (seasonal)

FRESH FRUIT [GF] [V] \$75

Strawberries, Melon, Mango, Grapes, Watermelon, Pineapple, Kiwi

VEGETABLE [GF] [V] \$150

Carrots, Celery, Broccoli, Cauliflower, Bell Peppers, Cucumbers, Cherry Tomatoes

MEDITERRANEAN \$180

Hummus, Babagannoush, Tsatsiki, Marinated Olives, Toasted Pita Bread

PLATED MENU

PLATED MENU (Appetizer, Entree, Dessert) \$56 PER PERSON

APPETIZERS (SELECT 3)

Tuna Nachos*

Fresh raw sushi grade tuna, seaweed salad, crispy wontons, wasabi, sweet teriyaki, sesame seeds, sriracha, scallions

Conch Fritters

Fresh ground conch, bread crumbs, homemade chipotle sauce

Chicken Quesadilla

Sour cream, pico de gallo, guacamole, Cheddar-Jack cheese

Jumbo Wings

Bleu cheese and celery

Philly Egg Rolls

Sliced beef, sautéed onion, peppers, cheese, sweet Thai chilli sauce

Spanish Serrano Croquettes

Crispy Serrano ham croquettes

Hummus [V]

Hummus, toasted pita bread

Lobster Tostone [GF]

+ \$7

Fried plantain, lobster salad

Ceviche Clasico* [GF]

+ \$5

Barramundi fish, onion, avocado, Peruvian corn, ahi amarillo sauce, plantain chip

Tuna Tartare* [GF]

+ \$7

Fresh sushi grade tuna, mango, avocado, scallions, coconut aminos sauce, plantain chip

Trio Tiradito*

+ \$7

Hamachi, tuna, salmon, avocado, scallions, spicy teriyaki sauce

Shrimp Cocktail [GF]

+ \$5

Chilled cooked shrimp, cocktail sauce, micro greens

Sushi Tacos*

+ \$5

Spicy tuna, wakame, eel sauce, spicy mayo, scallions, wonton taco shell

SOUP AND SALAD + \$12 PER PERSON (SELECT 1)

Caesar salad

Romaine lettuce, seasoned croutons, classic Caesar dressing

House Salad

Mix greens, tomato, cucumber, onion

Soup of the Day

Cup of soup of the day

Conch Chowder

Cup of traditional tomato based chowder made with fresh conch

PLATED MENU

ENTREES

served with rice and grilled vegetables
(SELECT 3)

Baby Back Ribs

Baby back ribs with BBQ sauce

Baked Chicken

Grilled skin-on chicken breast with the drumette

Seafood Paella

Saffron rice, calamari, mussels, clams, shrimp

Seafood Pasta

Sautéed shrimp, scallops, mahi-mahi, over linguine, garlic bread

Pasta

Alfredo | Marinara | Primavera | Pesto

Churrasco [GF]

Grilled skirt steak

Pan Seared Grouper

Grouper, chardonnay leek mushroom sauce

Tuna Poke Bowl *

Raw sushi grade tuna, rice, sesame seeds, cucumber, edamame, mango, avocado, wakame, scallions, kani crab salad, tempura flakes, ponzu, eel sauce, spicy mayo

Lobster Tail [GF]

Steamed lobster tail, drawn butter sauce

Lobster Mac and Cheese

Claw and knuckle Main lobster, house cheese sauce, truffle oil, breadcrumbs, lobster tail

Whole Spiny Lobster [GF]

Whole grilled Florida spiny lobster

Filet Mignon [GF]

8oz filet mignon steak

Ribeye [GF]

12 oz ribeye steak

Sirloin Steak [GF]

10oz certified angus premium cut

New York Steak

14oz premium cut steak

Hogfish Piccata

Hogfish filet, lemon white wine caper sauce

Yellow Tail Snapper

Fresh yellow tail filet, beurre blanc sauce

+\$5

+\$8

+\$25

+\$17

+\$12

+\$5

+\$11

+\$20

+\$20

DESSERT

(SELECT 1)

Homemade Key Lime Pie

Golden brown graham cracker crust, creamy tart filing, whipped cream

Churros

Cinnamon-sugar, caramel sauce

New York Cheesecake

Traditional New York cheesecake with a hint of Bourbon vanilla sits

Tres Leches

Sponge cake soaked in milk, whipped cream

Creme Brulee & Berries Cup

Raspberry sauce, creamy custard, mixed berries, caramel

Tiramisu

Mascarpone cream, crunchy milk chocolate, coffee-soaked sponge cakes.

+\$4

+\$4

+\$4

Package includes water, soft drinks and American coffee

KIDS MEALS

(CHILDREN 10 YEARS AND UNDER)

\$20

Chicken Tenders - Mahi Fingers - Spaghetti - Mini Corn Dogs - Mac And Cheese
California Roll - Grilled Cheese Sandwich

BUFFET PACKAGES

BREAKFAST BUFFET

\$30 PER PERSON

SCRAMBLED EGGS, BACON, SAUSAGE PATTIES AND LINKS, HAM, BISCUITS,
GRAVY, PANCAKES, HOME POTATOES

PREMIUM BREAKFAST BUFFET

\$35 PER PERSON

SCRAMBLED EGGS, BACON, SAUSAGE PATTIES AND LINKS, HAM, BISCUITS,
GRAVY, PANCAKES, HOME POTATOES, FRUIT SALAD, DONUTS, YOGURT,
CEREAL, MILK

LUNCH & DINNER BUFFET

\$60 PER PERSON

APPETIZERS

(PICK ONE)

BRUSCHETTA
OYSTERS ROCKEFELLER
CAPRESE SALAD
STUFFED MUSHROOMS
HUMMUS WITH PITA BREAD
PAN-ROASTED MUSSELS & CLAMS
CHICKEN QUESADILLAS

LOBSTER TOSTONES +\$7
TUNA TARTARE +\$7
CRAB CAKES +\$7
COCONUT SHRIMP +\$7
CONCH FRITTERS +\$6
CEVICHE +\$8
PHILLY EGG ROLLS +\$6
STONE CRABS [SEASONAL] +MP

MAINS

(PICK THREE)

JERK CHICKEN
CHICKEN PARMESAN
GROUPE PICATTA
BEEF BULGOGI
PAELLA
EGGPLANT PARMESAN
MEAT LASAGNA
VEGETABLE LASAGNA

MAHI-MAHI IMPERIAL +\$10
MACADAMIA CRUSTED SNAPPER +\$12
WHOLE FLORIDA LOBSTER +MP
LOBSTER TAIL +\$15
PEPPER STEAK +\$10
BBQ RIBS +\$12
SHORT RIBS +\$15
ROASTED PORK +\$8

SIDES

(PICK TWO)

RICE
BLACK BEANS
GRILLED VEGETABLES
HOUSE SALAD
CAESAR SALAD
MASHED POTATOES
FRENCH FRIES
MAC AND CHEESE

All buffet packages include water, soft drinks, and American coffee

BAR PACKAGES

BEER & WINE PACKAGE

\$20 PER PERSON (1) HOUR

\$35 PER PERSON (2) HOURS

\$50 PER PERSON (3) HOURS

Each additional hour \$15 per person per hour

DRAFT BEER

Check selection with Event Coordinator

WINE

House Red, House White, Champagne, Red & White Sangria

HOUSE PACKAGE

\$25 PER PERSON (1) HOUR

\$45 PER PERSON (2) HOURS

\$65 PER PERSON (3) HOURS

Each additional hour \$15 per person per hour

INCLUDES WINE & BEERS OPTION

HOUSE RUM: Flor de Caña

HOUSE WHISKY: Stranahan's

HOUSE VODKA: Smirnoff

HOUSE GIN: Aviation Gin

HOUSE TEQUILA: Cuervo Tradicional Blanco

HOUSE BOURBON: Four Roses

PREMIUM PACKAGE

\$35 PER PERSON (1) HOUR

\$60 PER PERSON (2) HOURS

\$75 PER PERSON (3) HOURS

Each additional hour \$15 per person per hour

INCLUDES WINE & BEERS OPTION

PREMIUM RUM: Flor de Caña 12

PREMIUM WHISKY: Johnnie Walker Black Label

PREMIUM VODKA: Ketel One

PREMIUM GIN: Gin #3

PREMIUM TEQUILA: Casamigos Blanco

PREMIUM BOURBON: Bulleit

ISLAND GRILL — GENERAL EVENT & BANQUET CONTRACT

This General Event & Banquet Contract outlines the policies, procedures, and requirements for all events held at Island Grill, including weddings, banquets, corporate events, social gatherings, and private functions. By booking an event at Island Grill, the Lessee agrees to the terms set forth below.

1. BOOKING AN EVENT

To confirm an event, the Island Grill Event Manager will prepare an Event Order detailing menu selections, arrangements, timelines, and venue specifics. A signed Event Order and completed Credit Card Authorization Form must be submitted no later than thirty (30) days prior to the event date. A non-refundable deposit of \$500 is required to secure the date and space. Larger events or specific venue requests may require additional deposits as determined by the Event Manager.

2. EVENT DURATION & TIME LIMITS

Events are limited to three (4) hours, not extending beyond regular restaurant closing times. Additional time may be added at a rate of \$20 per guest.

3. GUEST COUNT, MENU SELECTIONS & GUARANTEES

Final menu selection of all food and beverage items must be confirmed no later than 30 days prior to the event date, along with a preliminary guest count guarantee, preliminary diagram, and seating chart. Menu changes may not be made after this date. The final guest count guarantee must be received no later than 12 noon, ten (10) business days prior to the event date. Additional guests added after the final guarantee date are subject to an additional 25% charge per person. On the day of the event, the master account will be billed for the final guarantee or the actual number of guests served, whichever is greater.

4. FOOD & BEVERAGE POLICIES

- All food & beverage (except wedding cake) must be provided by Island Grill. No outside food or beverages permitted.
- Leftover food and drink may not leave the premises.
- Alcohol service complies with all applicable laws. Staff may request photo ID from any person of questionable age and refuse service if the person is either under 21 years of age or is unable to produce a valid photo ID
- Island Grill may refuse service to anyone appearing intoxicated.

Minimums for Premium Times

- Friday/Saturday/Sunday Beach Venue: \$60 per person food minimum
- Deck Venue: \$6,000 minimum

Bar Package Requirement

All events are required to select a Bar Package in order to have bartender service. No cash bars are permitted. Events without a selected Bar Package will not be provided with a bartender or bar service.

Additional Charges

- \$5 per person outside dessert plating
- \$100 per bartender fee (minimum one (1) bartender required for every 20 people)
- \$50 station per cook fee (if required) (minimum one (1) cook required for every 20 people)
- Personalized menus provided at no charge.

5. VENUE SPACES & WEATHER POLICIES

Weather Backups

Indoor backup spaces may be secured with a deposit:

- Private Dining Room: \$500
- Deck Venue: \$1,000

Island Grill reserves the right to relocate an outdoor event to indoor space if weather conditions threaten guest safety or hinder service. The weather call will be made no later than five (5) hours prior to event start time. If the Lessee refuses or delays the weather decision and a double setup is required, an additional fee equal to 50% of the original Site Fee will be applied.

6. DECORATIONS & PROHIBITED ITEMS

All décor must be approved by Island Grill.

Island Grill does not provide decorating services and will not decorate, assemble, install, or place décor on behalf of the Lessee, planner, or vendors.

Island Grill is not responsible for any damage, loss, theft, or malfunction of decorations, décor items, rental pieces, floral arrangements, signage, lighting, or any other items brought onto the property by the Lessee, guests, or vendors.

Prohibited décor items include:

- Rice, confetti, glitter
- Pyrotechnics, fireworks, sparklers
- Open flames
- Sharp or unsafe objects

Decorations may not be attached to light fixtures. The only permitted adhesive is drafting tape; all other adhesives—including masking tape, duct tape, electrical tape, transparent tape, and double-stick tape—are prohibited. All decorations must be removed immediately following the event unless prior written approval has been granted. The Lessee is financially responsible for any damages caused by décor installation, removal, or misuse of materials. Island Grill may charge a \$500 cleanup fee for décor or supplies left behind.

EVENT GUIDELINES

7. THIRD-PARTY VENDORS

All vendors must be approved at least 30 days prior and must provide:

- Business license
- \$250,000 liability insurance

Vendor access begins 2 hours before the event unless otherwise arranged. Vendors contracted through Island Grill incur a 20% surcharge.

8. SHIPPING & STORAGE

Approved shipped items may arrive no earlier than 72 hours prior to the event.

Unclaimed items after 24 hours post-event will incur additional storage fees.

9. TABLES, CHAIRS, SILVERWARE & GLASSWARE

Tables and chairs included up to venue capacity.

Silverware and glassware included. Glass glassware is not permitted on the beach venue.

Lessee understands that the property, facilities, equipment, furnishings, and any other stated or implied physical articles are provided in "as is" condition and that no guarantee of a specific condition is provided by Island Grill.

10. AUDIO/VISUAL & ENTERTAINMENT

- Complimentary A/V (screen & projector) for groups of 20+
- Entertainment must follow venue policies
- Island Grill may require volume reduction or termination. Beach venue music must end by 11:00 PM

Repeated violations may result in termination of entertainment or event without refund.

11. PARKING

Approximately 55 parking spaces are available. Additional or reserved parking must be arranged 30 days in advance.

12. ACCESSIBILITY

Island Grill offers ADA-compliant:

- Handicap parking
- Ramps
- Walkways
- Restrooms

13. SERVICE DOGS & PETS

Service dogs meeting ADA guidelines are permitted and must remain under handlers control. Pets are not allowed unless pre-approved in writing.

14. CHILDREN

Children under 16 must be supervised at all times. Children may not roam the grounds unsupervised.

15. SALES TAX & FEES

- 7.5% sales tax on all charges
- 25% service charge on all food and beverage
- \$150 administration fee
- Setup fee: \$150 (up to 50 guests), \$250 (51+ guests)
- Venue fees determined based on event space and date.

16. PAYMENT TERMS

Payment is due at the conclusion of the event via a single check unless other arrangements are made 48 hours prior. If unpaid, Island Grill may charge the credit card on file. Overpayments are refunded within 14 days.

Cancellation Policy

- Deposits are non-refundable
- Island Grill may cancel due to safety, facility issues, or Lessee policy violations; full refund provided when applicable

EVENT CONTRACT AGREEMENT & SIGNATURE PAGE

By signing below, the Lessee acknowledges that they have read, understood, and agree to all terms and conditions of the Island Grill General Event & Banquet Contract. An electronic signature or emailed approval holds the same legal effect as a physical signature.

LESSEE INFORMATION

Event Date: _____ Event Venue: _____

Lessee Name: _____ Organization (if applicable): _____

Phone: _____ Email: _____

Signature: _____

Printed Name: _____ Date: _____

EVENT DETAILS

Please complete the information below to ensure accurate planning and execution of your event. Final details are required no later than 10 days prior to the event date

Event Date: _____ Event Type: _____ Venue: _____

Name (Primary Contact): _____

Phone Number: _____ Email: _____

Estimated Guest Count: _____

Final Guest Count (Due 10 Days Prior): _____

Event Start Time: _____ Event End Time: _____

Package & Menu Selections

Package Choice: _____

Appetizers Selection: _____

Soup or Salad Selection: _____

Entrée Selection: _____

Dessert Selection: _____

Beverage Package: _____

Please list any special requests, dietary restrictions, timing notes, setup preferences, or additional details below:

Total Estimated Cost: \$ _____

I confirm that the information provided above is accurate and understand that final charges will be based on the confirmed guest count and selected package details.

Signature: _____

Print Name: _____ Today's Date: _____

CREDIT CARD AUTHORIZATION

Please complete all fields below. Incomplete forms may delay the processing of your request.

Client Information

Today's Date: _____

Client Name: _____

Company Name (if applicable): _____

Date & Time of Function: _____

Authorization Statement

I authorize Island Grill Restaurant to hold the credit card listed below to secure the reservation on the date stated above and to enter into a contract. I understand and agree to abide by all guidelines specified in the Banquet Package.

Credit Card Details

Credit Card Type: _____

Card Number: _____

Expiration Date: _____ CVV: _____

Name on Credit Card: _____

Contact Telephone Number: _____

Billing Address

Cardholder Address: _____

City: _____ Zip Code: _____

Cardholder Authorization

By signing below, I confirm that I am the authorized cardholder and approve the use of this credit card in accordance with Island Grill Restaurant's policies.

Cardholder Signature: _____

Print Name: _____

Today's Date: _____

Date of Event: _____

Additional Considerations

All checks are subject to 7.5% State Tax.