

## **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 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 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 two 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
        - Two 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 - Choose 4 items \$40 per person - Choose 5 items \$50 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 \$18 per person Roasted Turkey \$14 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 (48pieces) \$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

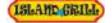
## **BUFFET STATIONS**

Minimum 15 Guests 22% Service Charge 7.5% Sales Tax \*Carving Station attendant fee of \$100 based on two hours of service\*

\*\*Buffet Service requires a minimum of \$30 per person charge\*\*

\*\*\*Buffet Stations are subject to restriction in times of high volume or holidays\*\*\*

Banquet package is subject to change without notice 6/2020





## ISLAND PACKAGE

\$65 per person

#### **STARTER**

Choice of one
Tuna Nachos • Crab Cakes • Lamb Chop Lolly-Pop
• Lobster Sushi Roll • Tacos

## **SALAD-SOUP COURSE**

Choice of one

House Salad · Caesar Salad · Soup of the Day

## **ENTRÉE**

Choice of three

**BBQ Ribs** • Atlantic Salmon

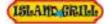
Veal Chop
 Filet Mignon

All entrees are served with seasonal vegetables

#### **DESSERT**

Choice of one

**Key Lime Pie • Cheesecake**Package Includes Soda, American Coffee, or Tea





## THE REEF PACKAGE

\$55 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

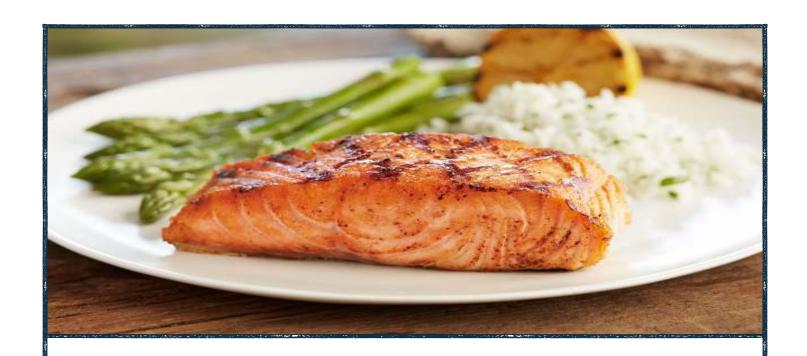
All entrees are served with seasonal vegetables

#### **DESSERT**

Choice of one

**Key Lime Pie • Cheese Cake**Package Includes Soda, American Coffee, or Tea





## **CORAL PACKAGE**

\$45 per person

## **STARTER**

Choice of one

Chicken Satay Skewers • Ceviche Clasico Steak Tacos • Coconut Shrimp

## **SALAD-SOUP COURSE**

Choice of one

House Salad • Ceasar Salad • Soup of the Day

## **ENTRÉE**

Choice of three

Marinated Chichen • Atlantic Salmon Chicken Fettuccini Alfredo • Rib Eye Steak All entrees are served with seasonal vegetables

## **DESSERT**

**Key Lime Pie**Package Includes Soda, American Coffee, or Tea





## **OVERSEAS LUNCH**

\$35 per person
Party must be seated prior to 3pm

## **STARTER**

Choice of one
Soup of the Day • Caesar Salad • House Salad

## **ENTRÉE**

Choice of three

Marinated Chicken • Mahi-Mahi
• Chicken Parmigiana
\*All entrees are served with seasonal vegetables

## **DESSERT**

**Key Lime Pie**Package Includes Soda, American Coffee, or Tea





## **KEYS BREAKFAST**

\$20 per person

## **CONTINENTAL BREAKFAST**

Fresh squeezed 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





## 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**

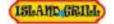
\$10 per person

Belgian waffles with seasonal berry compote

Whipped cream, butter, maple syrup

## **OMELETE STATION**

\$10 per person
Prepared to order
Choice of fresh eggs or eggbeaters, egg whites





## BEVERAGE PACKAGE OPTIONS

#### BEER AND WINE PACKAGE

\$14 per person (1 hour)

\$19 per person (2 hour)

\$24 per person (3 hour)

\$29 per person (4 hour)

Includes House Wine, Beer and Fountain Soda

## PREMIUM BAR PACKAGE

\$22 per person (1 hour)

\$30 per person (2 hour)

\$38 per person (3 hour)

\$46 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**

\$18 per person (1 hour)

\$24 per person (2 hour)

\$30 per person (3 hour)

\$36 per person (4 hour)

Includes House Wine, House Beer, Fountain Soda

Liquor: Skyy Vodka, 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 \$75 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. Buffet Service requires a minimum of \$30 per person 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):
Entr é e 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 21% 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

