



PERFECTLY  
*Paired*  
MENUS

OPAL COLLECTION WEDDINGS  
SUNSET KEY COTTAGES

## *Ceremony on the Beach Experience*

THE CEREMONY ON THE BEACH EXPERIENCE INCLUDES:

Ceremony on the Beach at Sunset Key Cottages  
Cocktail Hour on the Private Catamaran  
*Includes Soft Bar and Three Butler-Passed Hors d'Oeuvres*  
Welcome Cocktail upon Arrival  
Three-Hour Reception on the Pier or Sunset Deck at Opal Key Resort & Marina  
Dinner  
*Plated, Buffet, or Stations*  
Cake-Cutting Services  
Traditional Champagne Toast  
Three-Hour Open Bar  
Exclusive Rights on the Resort Property for Sunset Photos with Your Photographer  
Yours Will Be the Only Wedding Ceremony on the Island

**\$175 to \$195 per guest**  
**\$8,000 Site Fee\***

## *Ceremony on the Pier Experience*

THE CEREMONY ON THE PIER EXPERIENCE INCLUDES:

Ceremony on the Pier at Opal Key Resort & Marina  
Cocktail Hour on the Pier or Sunset Deck at Opal Key Resort & Marina  
Welcome Cocktail upon Arrival  
Cheese Display  
Three Butlered-Passed Hors d'Oeuvres  
Three-Hour Reception on the Pier or Sunset Deck  
Dinner  
*Plated, Buffet, or Stations*  
Cake-Cutting Services  
Traditional Champagne Toast  
Three-Hour Open Bar  
Exclusive Rights on the Resort Property for Sunset Photos with Your Photographer  
Yours Will Be the Only Wedding Ceremony at the Resort

**\$175 to \$195 per guest**  
**\$2,200 Site Fee\***

*All prices are subject to a 22% service charge and applicable Florida state sales tax  
Due to current pricing fluctuations of food and beverage items, pricing cannot be confirmed until six months prior to your event.*

## *Multiple Locations Experience*

THE MULTIPLE LOCATIONS EXPERIENCE INCLUDES:

Ceremony at Your Choice of Location\*\*

*Choose from the Pier at Opal Key Resort & Marina, The Audubon House, and the Truman Little White House*

Cocktail Hour at Your Choice of Location\*\*

*Choose from the Pier or Sunset Deck at Opal Key Resort & Marina, The Audubon House, and the Truman Little White House*

Welcome Cocktail upon Arrival

Three Butler-Passed Hors d'Oeuvres

Cheese Display

Three-Hour Reception at Your Choice of Location\*\*

*Choose from the Pier or Sunset Deck at Opal Key Resort & Marina, The Audubon House, and the Truman Little White House*

Dinner

*Plated, Buffet, or Stations*

Cake-Cutting Services

Traditional Champagne Toast

Three-Hour Open Bar

**\$2,200 Site Fee\*** *The Pier and Sunset Deck at Opal Key Resort & Marina*

*Prices available upon request for The Audubon House and Truman Little White House*

**\$175 to \$195 per guest**

*\*Site fee includes white folding garden chairs for ceremony and reception; dinner and auxiliary tables; white napkins; white spandex table linens; china, glassware, and flatware; setup and teardown; and an indoor backup location.*

*All prices are subject to a 22% service charge and applicable Florida state sales tax*

*Due to current pricing fluctuations of food and beverage items, pricing cannot be confirmed until six months prior to your event.*

# The Wedding Experience

## ALL WEDDING PACKAGES INCLUDE:

Cocktail Reception, Dinner, and Four-Hour Open Bar with Preferred Brands

*Minimum guarantee of 25 guests required for all menus. All stations require one chef attendant per 50 guests at \$135 each.*

## THE COCKTAIL RECEPTION INCLUDES:

Butler-Passed Margaritas upon Arrival

### **Butler-Passed Hors d'Oeuvres** *(Select Three)*

Herbed Goat Cheese Crostini, Tomato Jam

Caprese Skewer with Fresh Mozzarella Cheese, Sweet Grape Tomatoes, Basil Dressing

Togarashi-Charred Tuna Tataki, Wakame Salad, Miso-Brown Butter Aioli, Wonton Chip

Sesame Chicken, Sweet Chili Sauce

Lobster and Crab Cake Lollipops, Sweet Corn, Basil, Chipotle Aioli

Waygu Beef Satay, Sesame, Teriyaki, Spicy Mustard

Butternut Crostini, Fig Jam, Black Sea Salt

Beef Carpaccio, White Truffle, Arugula, Parmesan Cheese

Coconut Shrimp, Rum-Honey Sauce

Gorgonzola Baked Figs

Tomato Bruschetta, Burata, Sweet Balsamic

Applewood Bacon-Wrapped Shrimp, Tangy Mango Glaze

### **Displays**

Fresh Vegetable Crudités Display

*Fresh Vegetables, Hummus Dip, Yogurt Dip, Romesco*

**\$15 per guest**

Artisan Cheese Display

*Imported and Domestic Cheeses; Jams, Chutneys, and Mustardos; Crostini and Artisan Flatbreads*

**\$21 per guest**

Fresh Seafood Raw Bar Display

*Oysters, Shrimp, Cocktail Sauce, Horseradish, Lemon*

**Market Price** *(based on three of each item per person)*

*All prices are subject to a 22% service charge and applicable Florida state sales tax*

*Due to current pricing fluctuations of food and beverage items, pricing cannot be confirmed until six months prior to your event.*

# Dinner Service Options

THE PLATED DINNER INCLUDES:

**Salad Course** *(Select One)*

Field Greens Salad

*Shaved Parmesan Cheese, Country Olives, Oven-Roasted Tomatoes, White Balsamic Dressing*

Classic Caesar Salad

*Creamy Caper Dressing, Garlic Croutons, Parmesan Cheese*

Artisan Leaf Salad

*Lettuce Wrapped in Cucumber with Heirloom Tomatoes, Radish, Toasted Pecans, Goat Cheese, and Sherry-Honey Vinaigrette*

**Premier Course** *(Select Two or Create a Duet Plate at No Additional Charge)*

*All Plated Entrées Served with Chef's Seasonal Vegetables, Starch, Assorted Breads with Creamery Butter, and Coffee Service*

Pan-Roasted Chicken Breast with Carrot Puree and Rosemary Jus

Yellowtail Snapper with Mango Beurre Blanc and Toasted Almonds

Grilled Citrus Grouper with Sauce Vin Blanc

Caribbean Lobster Tail with Drawn Butter and Lemon

Grilled New York Strip with Brandy Sauce

Gorgonzola-Topped Filet Mignon with Port Wine Reduction

**\$185 per guest**

**Upgraded Entrée Duet**

Filet Mignon and Lobster Tail

**\$20 per guest**

*All prices are subject to a 22% service charge and applicable Florida state sales tax  
Due to current pricing fluctuations of food and beverage items, pricing cannot be confirmed until six months prior to your event.*

THE BUFFET DINNER INCLUDES:

**Caesar Salad Station**

Crisp Romaine Lettuce, Grana Padano Cheese, Garlic-Herb Croutons, Homemade Caesar Dressing

**Chef-Attended Grill Station\***

New York Strip Steak

Grilled Florida Lobster Tails

Marinated Grilled Chicken Breast

**Accompaniments**

Thyme-Roasted Fingerling Potatoes

Baby Carrots and Asparagus

Fresh Bakery Rolls with Whipped Butter

Freshly Brewed Coffee and Tea

**\$182 per guest**

*\*Please note that chef-attended stations will incur an additional charge of \$125*

THE STATION DINNER INCLUDES:

**Cold Station**

Caesar Salad

*Caesar Romaine Lettuce, Grana Padano Cheese, Garlic-Herb Croutons, Homemade Caesar Dressing*

**Hot Stations**

Grilled New York Strip Steak with Cipollini Onion Demi-Glace

Grilled Chicken Breast with Oven Roasted Tomatoes, Feta Cheese, Kalamata Olives, Red Onion, and Oregano

Fish Taco Station

*Whole Grouper, Flour Tortilla, Crispy Slaw, Jack Cheese, Tomato Salsa, Guacamole, Jalapenos, and Chipotle Aioli*

**Accompaniments**

Thyme-Roasted Fingerling Potatoes

Grilled Asparagus

Fresh Bakery Rolls with Whipped Butter

Freshly Brewed Coffee and Tea

**\$195 per guest**

*All prices are subject to a 22% service charge and applicable Florida state sales tax*

*Due to current pricing fluctuations of food and beverage items, pricing cannot be confirmed until six months prior to your event.*

## OPEN BAR

### **Open Bar with Premium Brands**

*Four-hour bar included in dinner packages*

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Dewar's 12 Scotch, Jack Daniels Whiskey, Jameson Irish Whiskey, Maker's Mark Bourbon, Milagro Silver Tequila

### **Wine Selection**

Kendall Jackson "Vintner's Reserve" Cabernet, Merlot, Pinot Noir, Chardonnay; Ecco Domani Pinot Grigio

### **Domestic Beer**

Budweiser, Bud Light, Sam Adams Boston Lager, Yuengling

### **Imported Beer**

Corona Extra, Corona Light, Heineken

Soft Drinks, Water, Juices, Mixers

**Additional \$12 per guest**

### **Open Bar with Ultra-Premium Brands**

Grey Goose Vodka, Hendrick's Gin, Bacardi Superior Rum, Bacardi 8 Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Scotch, Crown Royal Canadian Whisky, Jameson Irish Whiskey, Glenlivet 12 Single Malt Whisky, Knob Creek Bourbon, Patron Silver Tequila

### **Wine Selection**

Louis M. Martini Cabernet, Ghost Pines Merlot, MacMurray Estate Vineyards Pinot Noir, Meiomi Chardonnay, Ecco Domani Pinot Grigio, LaMarca Prosecco

### **Domestic Beer**

Budweiser, Bud Light, Coors Light, Sam Adams Boston Lager, Yuengling

### **Imported Beer**

Corona Extra, Corona Light, Heineken

Soft Drinks, Water, Juices, Mixers

**Additional \$18 per guest**

**Additional Hour of Open Bar** *(Must be the same brands as previous hours)*

**Premium Brands \$16 per guest**

**Ultra-Premium Brands \$18 per guest**

**Signature Drink \$12 per guest**

*Choose a favorite drink to offer your friends and family*

Rum Runners & Margaritas

### **Consumption Bar**

Bloody Marys *\$9 per drink*

Mimosas *\$7 per drink*

Soda *\$3.50 per drink*

*All prices are subject to a 22% service charge and applicable Florida state sales tax*

*Due to current pricing fluctuations of food and beverage items, pricing cannot be confirmed until six months prior to your event.*



SUNSET KEY COTTAGES  
KEY WEST, FL

245 FRONT STREET  
KEY WEST, FL 33040  
305.292.4365

[WEDDINGINFO@SUNSETKEYCOTTAGES.COM](mailto:WEDDINGINFO@SUNSETKEYCOTTAGES.COM)