



HYATT CENTRIC KEY WEST RESORT AND SPA
MEETING & EVENT MENUS



Build Your Own Breakfast Buffet

We offer a variety of options so you can customize the experience for your guests. *\$58 Per Guest*

MAINS

Select Three

Baked Frittata with Asparagus, Spring Onion
and Flagship Cheddar Cheese

Baked Egg White Frittata with Cherry Tomato,
Goat Cheese and Basil

Breakfast Burrito with Eggs, Bell Peppers
and Spiced Potatoes served with Homemade Roasted Salsa

Cage-Free Scrambled Eggs
with Jalapeno Cream Cheese

Traditional Cage-Free Scrambled Eggs

Garlic and Mushroom Home Breakfast Potatoes

Breakfast Potatoes with Onions and Roasted Bell Peppers

Naturally Cured Crispy Bacon

Chicken Sausage

Oatmeal served with Brown Sugar, Raisins and Almonds

LIGHT SELECTIONS

Select Two

Whole Fruit- Two Offerings

Sliced Fresh Seasonal Fruit

Assorted Fresh Bakeries (Pain au Chocolat and Croissants)

Assorted Bagels and Cream Cheese

Chia Seed Parfait
with Coconut Milk, Fresh Berries and Homemade Granola

BEVERAGES

Included

Chilled Orange and Apple Juice

Coffee- Freshly Brewed Blend from Local Favorite,
Keys Coffee, served with Cream and Sugar

Tazo Tea Selection

All prices subject to 26% Service Charge and 7.5% Sales Tax. For Groups less than 15, a one-time \$250.00 surcharge will be applied per day. Minimum quantity of 10.

Breakfast Buffet

Our Chef has curated set menus to provide variety and ensure your guests have a great start to their day.

ALL AMERICAN BREAKFAST

- Cage-Free Scrambled Eggs
- Naturally Cured Crispy Bacon
- Breakfast Potatoes served with Onions and Roasted Bell Peppers
- Assorted Fresh Bakeries (Pain au Chocolat and Croissants)
- Fresh Seasonal Fruit Salad with Berries
- Chilled Orange and Apple Juice
- Coffee- Freshly Brewed Blend from Local Favorite, Keys Coffee, served with Cream and Sugar
Decaffeinated coffee upon request
- Tazo Tea Selection

\$60 *Per Guest*

GRAB & GO BREAKFAST

Off-Property Outings Only

- Petite Fresh Fruit Salad
- Bottled Juice
- Selection of Sandwich and Bread
Sandwich:- Bacon, Egg and Cheese - Sausage, Egg and Cheese- Spinach, Tomato and Egg White Bread:- English Muffin- Challah Bread- Sourdough Bread- Wheat Bread

\$36 *Per Guest*

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Brunch

Brunch is more eggs-otic than BreakfastYour Brunch wouldn't be complete without a Bloody Mary and Mimosa Bar.

BRUNCH

- Traditional Eggs Benedict
Upgrade to Crab Benedict: +\$5 Per Guest
- Smoked Salmon Bagels

CONTINENTAL BREAKFAST

- Fresh Sliced Pineapple, Mango, Papaya
- Individual Yogurts
- Housemade Dried Fruit Granola with Brown Sugar and Milk
- Butter Croissants with Marmalade of the Day
- Chilled Orange and Apple Juice
- Coffee- Freshly Brewed Blend from Local Favorite, Keys Coffee, served with Cream and Sugar
Decaffeinated coffee upon request
- Tazo Tea Selection

\$50 *Per Guest*

BLOODY MARY AND MIMOSA BAR

- Bloody Mary Inclusions: Vodka, Celery, Olives, Lemons, Limes, Hot Sauces, Worcestershire and Horseradish Mimosa Inclusions: Champagne and Selection of Juices

Served with Dill Cream Cheese, Pickled Onions and Capers
.....
Fresh Baked Croissants
.....
Crispy Bacon or Chicken Sausage
Select One
.....
Oatmeal served with Brown Sugar, Raisins and Almonds
.....
Pancakes or French Toast Brioche
Select One
.....
Summer Chicken Salad Sliders
with Green Grapes and Herbs served on a Brioche Bun
.....
Petite Cuban Sandwich
with Shredded Pork, Ham, Pickles, Mustard and Mayo served on
Cuban Bread
.....
Caribbean Style Slaw Salad
with Mango, Sliced Red Onions, Black Beans and Cilantro *Add*
Fresh Catch of the Day: +\$15 Per Guest
.....
Bite Sized Tarragon Blue Crab Rolls
.....
Chilled Orange and Apple Juice
.....
Coffee- Freshly Brewed Blend from Local Favorite,
Keys Coffee, served with Cream and Sugar *Decaffeinated coffee*
upon request
.....
Tazo Tea Selection
.....
\$85 *Per Guest*

First Hour | \$25 Per Guest
.....
Each Additional Hour | \$16 Per Guest
.....

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Breakfast Enhancements

Elevate your existing Breakfast Buffet by adding specialty items.Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet.

COLD SELECTIONS

Sliced Meats and Cheese | \$20 Per Guest
Cured Ham, Italian Prosciutto, Smoked Turkey, Brie, Manchego
and Gouda
.....
Greek Yogurt Parfaits | \$13 Per Guest

HOT SELECTIONS

Omelet Station | \$25 Per Guest
Includes the following Toppings: Red and Green Bell Peppers,
Tomatoes, Spinach, Mushrooms, Onions, Bacon, Ham,
Sausage, Cheddar Cheese and Monterey Jack Cheese*Chef*
Attendant Required at \$350 per 25 Guests
.....

Greek Yogurt, Homemade Granola and Mixed Berry Compote

Smoked Salmon | \$20 Per Guest

Smoked Salmon served with Bagels, Cream Cheese, Red Onions, Tomatoes and Capers

Brazilian Style Acai Bowl | \$19 Per Guest

Frozen Acai, House-Made Granola, Toasted Peanuts, Banana, Berries, Pumpkin Seeds, Local Honey

Pancakes | \$20 Per Guest

Served with Fresh Berries, Whipped Cream and Syrup*Outdoor Action Station Available (Chef Attendant Required at \$350 per Attendant)*

Build Your Own Breakfast Tacos | \$18 Per Guest

Cage-Free Scrambled Eggs, Chihuahua Cheese, Roasted Salsa, Salsa Verde, Jalapeño, Black Beans and Flour Tortillas

Oatmeal | \$13 Per Guest

Steel Cut Oatmeal with Toasted Pecans, Sliced Almonds, Raisins, Dried Cranberries, Cinnamon, Brown Sugar and Maple Syrup

Cuban Guacamole Tostones | \$18 Per Guest

Served with Poached Egg

French Toast Brioche | \$10 Per Guest

Pecans, Coconut and Maple Syrup

Key West Shrimp and Grits | \$14 Per Guest

Buttermilk Biscuits with Gravy | \$14 Per Guest

All prices subject to 26% Service Charge and 7.5% Sales Tax.For Groups less than 15, a one-time \$250.00 surcharge will be applied per day. Minimum quantity of 10.

A La Carte Bakeries and Snacks

A variety of goods are available during Morning and Afternoon Breaks.

BAKERY

Assorted Bagels | \$54 Per Dozen

With Seasonal Cream Cheese

Assorted Fresh Bakeries (Pain au Chocolat and Croissants) | \$54 Per Dozen

Fresh Baked Chocolate Chip Cookies | \$54 Per Dozen

Chocolate Brownies | \$54 Per Dozen

SNACKS

Brazilian Style Acai Bowl | \$19 Per Guest

Frozen Acai, House-Made Granola, Toasted Peanuts, Banana, Berries, Pumpkin Seeds, Local Honey

Individual Yogurt | \$9 Per Each

Served with Seasonal Fruit Compote

Yogurt Parfait | \$13 Per Each

Layered Yogurt, Seasonal Fruit Compote and Homemade Granola

Whole Market Fruit | \$6 Per Each

Seasonal Selection, Fully Ripened

Assortment of Mixed Nuts | \$9 Per Each

Bite-Sized Domestic Cheeses | \$15 Per Guest

Housemade Chips | \$9 Per Guest

Served with Housemade Roasted Salsa

Energy Bars | \$8 Per Each

Assorted Flavors

All prices subject to 26% Service Charge and 7.5% Sales Tax. For Groups less than 15, a one time \$250.00 surcharge will be applied per day. Minimum quantity of 10.

A La Carte Beverages

A variety of non-alcoholic beverages are available throughout the day.

COFFEE & TEA

Served with Milk & Sugar

Freshly Brewed Coffee | \$130 Per Gallon

from Local Favorite, Keys Coffee Co.

Freshly Brewed Decaffeinated Coffee | \$130 Per Gallon

from Local Favorite, Keys Coffee Co.

Hot Tazo Tea | \$75 Per Gallon

STILL WATER & SPARKLING WATER

Proud Source Water | \$8 Each

SOFT DRINKS

Pepsi, Diet Pepsi, & Starry Soft Drinks | \$8 Each

SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$9 Each

Selection of Sweet & Unsweet

Lemonade | \$9 Each

AND MORE

Assorted Bottled Juices | \$9 Each

Orange, Apple, Grapefruit & Cranberry

Red Bull | \$11 Each

Regular & Sugar-Free

All prices subject to 26% Service Charge and 7.5% Sales Tax.For Groups less than 15, a one time \$250.00 surcharge will be applied per day. Minimum quantity of 10.

Break Packages

We love our snacks and know that you do too! Check out what you'll get mid-morning and mid-afternoon to keep going.

HALF DAY BEVERAGE PACKAGE

- Freshly Brewed Regular Keys Coffee and Tazo Tea Selection
- Proud Source Still and Sparkling Water
- Assorted Pepsi Products
- Red Bull
- Four (4) Hour Break with One (1) Hot Refresh

\$36 *Per Person*

FULL DAY BEVERAGE PACKAGE

- Proud Source Still and Sparkling Water
- Freshly Brewed Regular Keys Coffee and Tazo Tea Selection
- Assorted Pepsi Products
- Red Bull
- Eight (8) Hour Break with Two (2) Hot Refreshes

\$55 *Per Guest*

SALTY AND SWEET

- Warm Soft Pretzels
- Beer Cheese and Mustards
- Freshly Baked Brownies
- Freshly Popped Kettle-Corn
- Arnold Palmer

\$26 *Per Guest*

CRUNCH TIME

- Build Your Own Trail Mix
- Sun Dried Cranberries and Apricots, Raisins, Cherries, Chocolate Chips, Roasted Pistachios, Walnuts, Pecans, Almonds
- Citrus Infused Water

\$24 *Per Guest*

TASTE OF KEY WEST

- Local Mattheesen's Chocolate Chip Cookies
- Cortadito (Mini Cafe Con Leche) made with Local Key West Coffee
- Lime and Mint Infused Water

\$24 *Per Guest*

REFRESH

- Fresh Whole Strawberries
- Lemon Zucchini Bread
- Mixed Honey Glazed Nuts
- Homemade Sparkling Lemonade
- Cucumber and Mint Water

\$26 *Per Guest*

TIKI TASTES

Plantain Chips with House-made Roasted Pineapple Salsa

Tostones with Guacamole

Pulled Pork Cuban Finger Sandwiches

Café Cubano

Virgin Mojitos

\$28 *Per guest*

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Build Your Own Lunch Buffet

Our fresh and local offerings allow you to select the menu that perfectly fits your attendees. *\$80 Per Guest*

LOCAL FRESH APPETIZERS

Select Two

Traditional Peruvian Ceviche
Local Mahi-Mahi with Coconut Milk, Diced Fresh Mango, Cilantro
served with Plantain Chips

Spicy Grilled Local Shrimps
with Roasted Pineapples served with Cucumber and Cilantro
Salsa

Mixed Green Salad
with Cherry Tomatoes, Cucumber, Purple Cabbage, Shredded
Carrots and Red Onions served with White Balsamic Vinaigrette

Crispy Romaine Lettuce
with Homestead Oranges, Goat Cheese and Toasted Hazelnut
served with Lemon and Honey Vinaigrette

Fresh Jicama Slaw Salad
with Black Bean and Cilantro served with Mango Dressing

Heirloom Tomatoes Salad
with Mozzarella Bocconcini, Black Olives and Fresh Basil served
with Balsamic Glaze Dressing

Golden Potato and Egg Salad

ENTREE

Select Two

Argentinian Style Grilled Skirt Steak with Chimichurri Sauce

Fresh Local Mahi-Mahi with Agave and Pineapple Sauce

Grilled Chicken Thighs with Jamaican Style Jerk Sauce

Oven Roasted Tofu Steaks with Aji Amarillo and Passion Fruit
Sauce **V**

with Dijon Mustard Mayo and Parsley
.....

ACCOMPANIMENTS

Select Two

Roasted Baby Potatoes with Rosemary and Garlic
.....

Grilled Broccolini with Lemon Zest Parmesan Cheese
.....

Baked Brussel Sprouts with Chopped Crispy Bacon and Feta Cheese
.....

Butter Sautéed Asparagus with Toasted Almonds
.....

White Rice and Black Beans
.....

SWEET TREATS

Select One

Individual Cheesecake
with Pineapple Sauce
.....

Individual Vanilla and Coconut Panna Cotta
with Fresh Berry Compote
.....

Tres Leches
.....

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Mile 0 Lunch Buffet

When visiting the Southernmost Point, why not enjoy the local favorites.

MILE 0 LUNCH BUFFET

Potato Salad with Herbs and Dijon Mayonnaise
.....

Tropical Panzanella Salad
with Tomatoes, Cucumber, Red Onions, Green Grapes, Croutons and Fresh Mint served with Olive Oil and Lemon Dressing
.....

Summer Salad
Arugula and Fennel Salad with Granny Smith Apples, Goat Cheese and Limonette
.....

Lemon and Chives Marinated Roasted Salmon
served with Roasted Fennel
.....

Citrus and Jalapeno Grilled Skirt Steak
served with Baked Sweet Potatoes
.....

Grilled Huli Huli Chicken Thighs
served with Grilled Pineapple
.....

Individual Vanilla and Coconut Panna Cotta
served with Fresh Berry Compote
.....

\$75 *Per Guest*

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Picnic on the Gulf Lunch Buffet

What better way to spend the afternoon than grilling on the beach

PICNIC ON THE GULF LUNCH BUFFET

- Grilled Angus Beef Burgers
- Grilled Italian Hot Dogs
- Hamburger and Hot Dog Brioche Buns
- Toppings to Include: Lettuce, Tomato, Onion, American Cheese, Relish, Sauerkraut, Ketchup, Mustard and Mayo
- Fresh Watermelon, Cantaloupe, Pineapple and Strawberries
- Homemade Guacamole and Crispy Tortilla Chips
- Traditional Slaw Salad
- Fresh Baked Chocolate Chip Cookies

\$70 Per Guest

BEACH GRILLING EXPERIENCE AVAILABLE

Chef Attendant Required (up to two hours)

\$350 Per Attendant

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Grab ‘n Go Lunch

Whether on the water or around the town, you can take lunch with you. *Off-Property Outings Only*

ITALIAN HERO

Ham, Salami and Provolone Served on Challah Bread

- Sandwich includes lettuce, sliced tomato & pickle with mayonnaise and mustard on the side
- Potato Salad (GF)
- Assortment of Natural Chips
- Whole Fruit
- Energy Bar
- Fresh Baked Chocolate Chip Cookie
- Proud Source Spring Water

SMOKED TURKEY AND BRIE

Served on Wheat Bread

- Sandwich includes lettuce, sliced tomato & pickle with mayonnaise and mustard on the side
- Potato Salad (GF)
- Assortment of Natural Chips
- Whole Fruit
- Energy Bar
- Fresh Baked Chocolate Chip Cookie
- Proud Source Spring Water

\$55 *Per Guest*

HAM AND SWISS CHEESE

Served on White Bread

Sandwich includes lettuce, sliced tomato & pickle
with mayonnaise and mustard on the side

Potato Salad (GF)

Assortment of Natural Chips

Whole Fruit

Energy Bar

Fresh Baked Chocolate Chip Cookie

Proud Source Spring Water

\$55 *Per Guest*

\$55 *Per Guest*

FRESH SLICED AVOCADO, CAGE-FREE EGG AND
CREAM CHEESE **V**

Served on White Bread

Sandwich includes lettuce, sliced tomato & pickle
with mayonnaise and mustard on the side

Potato Salad (GF)

Assortment of Natural Chips

Energy Bar

Whole Fruit

Fresh Baked Chocolate Chip Cookie

Proud Source Spring Water

\$55 *Per Guest*

CHICKPEA, SPINACH, ROASTED PEPPER AND AVOCADO **VGN**

Served on Gluten Free Bread

Sandwich includes lettuce, sliced tomato & pickle
with mayonnaise and mustard on the side

Potato Salad (GF)

Assortment of Natural Chips

Energy Bar

Whole Fruit

Fresh Baked Chocolate Chip Cookie

Proud Source Spring Water

\$55 *Per Guest*

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Lunch Enhancements

Elevate your existing Lunch Buffet by adding specialty items.Enhancements are only sold as an addition to a Lunch, Reception or Dinner.

BUILD YOUR OWN POKE BOWL

- Local Steamed Key West Shrimp and Diced Fresh Tuna
- Sesame Soy Marinade
- Coconut Rice, Seaweed Salad, Edamame, Watermelon Radish, Crispy Wasabi Peas, Sliced Avocado, Mango Pico de Gallo and Spicy Aioli

\$35 Per Guest

BUILD YOUR OWN CEVICHE

- Local Catch Mahi-Mahi Ceviche
- Marinated with Lemon Juice and Salt
- Homemade Aji Amarillo Tiger Milk, Sliced Red Onions, Bell Peppers, Fresh Cherry Tomatoes, Steamed Sweet Potatoes, Fresh Corn Kernel, Mango Salsa and Fresh Cilantro
- Served with Crispy Tortilla Chips

\$32 Per Guest

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One Bite Delights

Experience a little bit of everything with our bite-size, mouth-watering canapes.

COLD SELECTIONS

- Tuna Tostones **GF** | \$8 Per Each
with Guacamole and Cilantro
- Local Fresh Catch Ceviche **GF** | \$8 Per Each
with Plantain Chip
- Vegan Crispy Plantain **VGN GF** | \$7.5 Per Each
with Housemade Mango Guacamole and Fresh Cilantro
- Tarragon Lobster Salad | \$10 Per Each
on Buttered Challah Toast
- Classic Steak Tartare | \$8 Per Each
Premium Beef Tenderloin Seasoned with Dijon Mustard, Capers, Shallots, Cornichons, Fresh Herbs Served on Toasted Ciabatta Bread
- Mini Tomato Caprese **GF** | \$7.5 Per Each
and Micro Basil
- Mahi-Mahi Sashimi **GF** | \$9 Per Each

WARM SELECTIONS

- Traditional Beef Satay **GF** | \$8 Per Each
with Chimichurri
- Ginger-Lemongrass Chicken Skewer **GF** | \$7.5 Per Each
- Beef Wellington | \$9 Per Each
- Homemade Pink Shrimp Fritter | \$9 Per Each
with Key Lime Honey Mustard (Shrimp Accras)
- Blackened Scallop Wrapped in Bacon **GF** | \$9 Per Each
- Spinach and Feta wrapped in Filo Dough | \$7.5 Per Each
- Key Lime Coconut Shrimp | \$9 Per Each
with Jalapeno Mayo
- Petite Crab Cake | \$9 Per Each
with Coconut Curry Sauce
- Mini Cuban Bites | \$8 Per Each

with Aji Amarillo and Passion Fruit Sauce

Mushroom and Goat Cheese Arancini | \$7.5 Per Each

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Canapes

Our Canapes are perfect for Receptions and Late-Night Snacks.

ANGUS BEEF SLIDERS

Angus Beef Sliders
with Aged Cheddar Cheese and Guava BBQ Sauce served on a
Brioche Bun

\$15 Per Each

PULLED PORK TOSTONES GF

Pulled Pork Tostones
with Guacamole and Cilantro

\$15 Per Each

CHICKEN SANDO

Chicken Sando
with Shaved Cabbage and Sriracha Sauce served on Challah
bread

\$15 Per Each

LOCAL FISH SLIDERS

Local Fish Sliders
with Pickled Onions and Herb Aioli served on a Brioche Bun

\$15 Per Each

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Presentation Stations

Enhance your event with unique possibilities, from exceptional international cheeses to locally inspired food displays like our Marquesa Seafood Bar.

MARQUESA CHILLED SEAFOOD BAR

Tropical Cocktail Sauce, Jicama and Black Bean Slaw

Jumbo Key West Pink Shrimp

Oysters on the Half Shell

Little Neck Clams

Local Catch Ceviche

\$70 Per Guest

CHEESE AND CHARCUTERIE

Handcrafted International Cheese Selection

Selection of Cured Meats

Lavosh and Crackers

Seasonal Assortment of Chutneys, Dried Fruit and Spiced Nuts

\$40 Per Guest

BUILD YOUR OWN POKE BOWL

Local Steamed Key West Shrimp and Diced Fresh Tuna
.....
Sesame Soy Marinade
.....
Coconut Rice, Seaweed Salad, Edamame, Watermelon
Radish, Crispy Wasabi Peas, Sliced Avocado, Mango Pico de Gallo
and Spicy Aioli
.....
\$36*Per Guest*

CHEESEBURGER IN PARADISE SLIDERS

All Natural Beef Sliders with Cheddar Cheese
.....
Chipotle Mayo, Pineapple, Whole Grain Mustard Spread
.....
Sliced Dill Pickles, Chopped Onions, Tropical Slaw and Papaya
Relish
.....
\$40*Per Guest*

ISLAND SALAD BAR

Baby Spinach, Arugula and Mesclun Salad
.....
Olive Oil Marinated Cherry Tomatoes, Grilled Red Onion,
Marinated Cucumbers
.....
Shredded Carrots, Grilled Pineapple, Shredded Cheese
.....
Lemon Dijon and Passion Fruit Mango Dressings
.....
Add Grilled Chicken | \$7 Per Guest
.....
Add Grilled Shrimp | \$8 Per Guest
.....
\$28*Per Guest*

MINI DESSERT STATION (SELECT THREE)

Eclairs
.....
Key Lime Pie
.....

BUILD YOUR OWN CEVICHE

Local Catch Mahi-Mahi Ceviche
Marinated with Lemon Juice and Salt
.....
Homemade Aji Amarillo Tiger Milk, Sliced Red Onions,
Bell Peppers, Fresh Cherry Tomatoes, Steamed Sweet Potatoes,
Fresh Corn Kernel, Mango Salsa and Fresh Cilantro
.....
Served with Crispy Tortilla Chips
.....
\$35*Per Guest*

IN THE RAW

Broccoli, Cherry Tomatoes, Celery, Carrots, Cucumber
.....
Olive and Roasted Tomato Tapenade, Chipotle-Lime Ranch and
Hummus
.....
Sesame Crackers and Flatbread
.....
\$30*Per Guest*

FLATBREAD STATION

Mozzarella Cheese, Prosciutto and Arugula
.....
Traditional Mozzarella Cheese and Pepperoni
.....
Margherita with Mozzarella Cheese,
Sliced Tomatoes and Black Olives
.....
\$22*Per Each*

LOCAL CUPCAKE SUSHI

Cupcake Sushi—a decadent gourmet dessert created as individual pieces of art. Ask about enhancements to your event such as Boat Displays with Custom Sails, Palm Tree Displays and more.

Coconut and Vanilla Panna Cotta (GF)

Basque Cheesecake

Assorted Macarons

Dark Chocolate Covered Fruit Skewers (GF)

\$24 *Per Guest*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally paired sides. Chef Attendant Required - \$350 per Attendant for up to two hours. Minimum Quantity of 20.

90 MILES FAR

Whole Roasted Berkshire Pig

Moros and Cristianos (Black Beans and White Rice)

Fried Yuca

Mixed Salad with Red Onion, Cucumber, Tomato and Guava Vinaigrette

\$55 *PER GUEST*

MAHI MAHI

Deepwater Gulf Stream Whole Roasted Mahi Mahi

Pickled Cabbage, Plantain Mash, Pan Cubano

Key Lime Caper Butter and Scotch Sauce

\$55 *Per Guest*

Assorted Cupcake Sushi Flavors

\$140 *Per 25 Pieces*

ROASTED TURKEY

Grapefruit Brined Turkey Breast

Braised Greens, Bacon and Shallots

Mustard, Seasonal Fruit Chutney, Sage Mushroom Gravy

Smashed Yukon Potatoes

\$44 *Per Guest*

ROAST BEEF

Crushed Black Pepper Prime Angus Rib Roast

Caesar Salad with Shaved Parmesan Cheese and Ciabatta Croutons

Truffled Sweet Potatoes, Roasted Onions, Seasonal Mushrooms

Horseradish Sauce and French Bread

\$60 *Per Guest*

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Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to enjoy during your sit-down evening event. Each course melds together to wow your attendees taste buds. The planner selects one (1) of each course for all attendees to enjoy.All dinners include fresh bread and butter.

CHOICE OF APPETIZER

- Cold Fresh Tomatillo Soup
Made with Cucumber, Avocado Served with Black Bean Salsa (Onions, Kiwi and Apples) and Crispy Tajin Tortilla Strips on Top
- Crab Cake, Charred Avocado, Green Salad with Radish and Chipotle Lime Ranch
- Prime Beef and Potato Croqueta
With House-made Aioli, Chimichurri Sauce, Arugula Salad and Pickled Shallots

CHOICE OF SALAD

- Hearts of Palm Caesar Salad
Served with Homestead Romaine, Coconut Cashew Dressing and Parmesan Cheese
- Spinach Leaves, Strawberry, Asparagus, Goat Cheese, Pecan and Vanilla Lemon Dressing
- Florida Green Salad with Local Mixed Greens, Avocado, Orange Supremes, Fresh Hearts of Palm and Passion Fruit Mango Dressing

CHOICE OF ENTREE

- Pan-Seared Yellowtail Snapper OR Mahi Mahi | \$125 Per Guest
With Sautéed Green Bean and Coconut Rice with Papa’s Pilar Mango Sauce
- Rosemary and Sage All Natural Chicken Breast | \$120 Per Guest
With Seasonal Mushroom, Sautéed Potatoes and Grain Mustard Jus
- Angus Prime Tenderloin Filet | \$135 Per Guest
With Confit Garlic Mashed Potatoes, Broccolini and All Spice Black Peppercorn Jus
- Prime Angus Skirt Steak | \$132 Per Guest
With Roasted Potatoes, Asparagus, Confit Garlic and Argentinian Chimichurri
- Tofu Steak | \$98 Per Guest
With Eggplant Mousseline, Grilled Broccolini, Crispy Chickpeas and Coconut Goddess Sauce

CHOICE OF DESSERT

- Key Lime Pie with Berry Compote
- Coconut and Vanilla Panna Cotta with Strawberry and Toasted Almonds
- Basque Cheesecake with Pineapple Sauce

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from three different entrees at the event. The planner selects the starter, salad, and dessert course for all guests to enjoy.Available for groups of up to 20 guests.

TO CREATE YOUR PERSONAL PREFERENCE MENU

- 1. The planner chooses the appetizer, salad, and dessert in advance.
- 2. A custom printed menu featuring up to three entree selections is provided for your guests.
- 3. Specially trained servers take your guests' orders as they are seated.

CHOICE OF SALAD

- Spinach Leaves, Strawberry, Asparagus, Goat Cheese, Pecan and Vanilla Lemon Dressing
- Key Caesar Salad with Key Lime Caesar Dressing, Parmesan and Pan Cubano Crouton
- Florida Green Salad with Local Mixed Greens, Avocado, Orange Supremes, Fresh Hearts of Palm and Passion Fruit Mango Dressing

CHOICE OF STARCH

- Garlic Mashed Potatoes
- Coconut Risotto
- Maduros (Sweet Fried Plantains)

CHOICE OF DESSERT

- Key Lime Pie with Berry Compote
 - Coconut and Vanilla Panna Cotta with Strawberry and Toasted Almonds
 - Basque Cheesecake with Pineapple Sauce
- NOTE:
Groups over 20 guests to select from Plated or Buffet Dinner.

\$160 Per Guest

CHOICE OF APPETIZER

- Cold Fresh Tomatillo Soup
Made with Cucumber, Avocado Served with Black Bean Salsa (Onions, Kiwi and Apples) and Crispy Tajin Tortilla Strips on Top
- Ceviche Fresh Caught Bounty from the Sea with our Signature Coconut Key Lime Marinade
- Crab Cake, Charred Avocado, Green Salad with Radish and Chipotle Lime Ranch

INDIVIDUAL GUESTS' CHOICE PROTEIN

- Choose up to *three* entrée selections
- Grilled Mahi Mahi with Pineapple Scallion Chutney
 - Pan-Seared Yellowtail Snapper with Key Lime Caper Butter
 - Blackened Chicken Breast with Mango Rum Sauce
 - Filet Mignon with a Port Wine Demi

CHOICE OF VEGETABLE

- Grilled Asparagus
- Extra Virgin Olive Oil Broccolini
- Sugar Bourbon-Glazed Baby Carrots

All prices subject to 26% Service Charge and 7.5% Sales Tax.For Groups less than 15, a one-time \$250.00 surcharge will be applied per day. Minimum quantity of 10.

Buffet Dinner

Treat your guests to a cohesive dinner buffet with our regionally-inspired cuisine. A perfect choice for your attendees to select their personal favorites.All dinners include fresh bread and butter.

SURF N' TURF

- Field Green Salad with Strawberries, Candied Pecans, Goat Cheese and Sherry Vinaigrette
- Hearts of Palm Salad with Homestead Romaine, Coconut Cashew Dressing and Parmesan Cheese
- Octopus Salad with Kalamata Olives, Green Celery and Lemon
- Peppered Black Angus Beef Rib Roast with Chimichurri Sauce
- Fresh Catch of the Day Served with Mango and Pineapple Salsa
- Fresh Roasted Broccolini
- Baked Rosemary Potatoes
- Raspberry Mascarpone Cheesecake

\$155 Per Guest

HAVANA NIGHTS

- Sopa de Pollo
- Traditional Cuban Style Soup with Chicken, Black Beans, Malanga Served with Tostones
- Seasonal Greens with Roasted Heart of Palm, Radish, Cucumber, Avocado and Mango Passion Fruit Dressing
- Island Salad with Grape Tomatoes, Cucumber, Basil and Red Onion
- Local Grouper with Avocado Lime Vinaigrette
- Cuban Style Roasted Pork
- Baked Brussels Sprouts With Chopped Crispy Bacon and Feta Cheese
- Black Beans, White Rice and Cilantro Lime Sauce
- Key Lime Pie

\$140 Per Guest

All prices subject to 26% Service Charge and 7.5% Sales Tax.For Groups less than 15, a one-time \$250.00 surcharge will be applied per day. Minimum quantity of 10.

Cook Your Catch

Bring your fresh catch back to the hotel for our team to cook and prepare for you and your guests.If one serving per guest is not provided, Hotel will provide alternate protein choices based on season/availability. The additional cost per serving will be based on Market Price at time of purchase.

COOK YOUR CATCH BUFFET

- Tomatillo Gazpacho
- Caesar Salad with Hearts of Palm, Herb Garlic Croutons, Shaved Parmesan and Caesar Dressing
- Your Catch Prepared: Grilled, Blackened or Fried
- Select Two

Roasted Potatoes and Broccolini

Key Lime Pie

Your Catch Tuna Sashimi | \$18 Per Guest

\$75 *Per Guest*

All prices subject to 26% Service Charge and 7.5% Sales Tax. For Groups less than 15, a one-time \$250.00 surcharge will be applied per day. Minimum quantity of 10.

Off-Premise Breakfast

If your attendees are heading out for an early morning excursion, our Breakfast offerings will give them the fuel they need to enjoy the adventure ahead!

GRAB & GO BREAKFAST

Off-Property Outings Only

Petite Fresh Fruit Salad

Bottled Juice

Selection of Sandwich and Bread

Sandwich:- Bacon, Egg and Cheese - Sausage, Egg and Cheese- Spinach, Tomato and Egg White Bread:- English Muffin- Challah Bread- Sourdough Bread- Wheat Bread

\$36 *Per Guest*

Off-Premise Catering is subject to \$750.00 Catering Fee that includes delivery, setup, appropriate staffing, maintenance of the event, disposable presentation, plates, napkins and utensils. Limited to Key West and Stock Island. All prices subject to 26% Service Charge and 7.5% Sales Tax. Chef Attendant Fee of \$350.00 per attendant and Bartender Fee of \$350.00 per bartender may apply. All Catering requests will be provided rain or shine. No cancellations within 48 hours of departure time. For Groups less than 15, a one-time \$250.00 surcharge will be applied per day. Minimum quantity of 10.

Off-Premise Lunch

Our Off-Premise Lunch offers your attendees options to enjoy while off exploring Key West, whether on the water or around the town.

ITALIAN HERO

(Ham, Salami and Provolone)

Sandwich includes lettuce, sliced tomato & pickle with mayonnaise and mustard on the side

Potato Salad (GF)

SMOKED TURKEY AND BRIE

Served on Wheat Bread

Sandwich includes lettuce, sliced tomato & pickle with mayonnaise and mustard on the side

Potato Salad (GF)

Assortment of Natural Chips
Whole Fruit
Energy Bar
Fresh Baked Chocolate Chip Cookie
Proud Source Spring Water
\$52 <i>Per Guest</i>

HAM AND SWISS CHEESE
Served on Rye Bread
Sandwich includes lettuce, sliced tomato & pickle with mayonnaise and mustard on the side
Potato Salad (GF)
Assortment of Natural Chips
Whole Fruit
Energy Bar
Fresh Baked Chocolate Chip Cookie
Proud Source Spring Water
\$52 <i>Per Guest</i>

Assortment of Natural Chips
Whole Fruit
Energy Bar
Fresh Baked Chocolate Chip Cookie
Proud Source Spring Water
\$52 <i>Per Guest</i>

MUSHROOM AND ROASTED RED PEPPERS
Served on Wheat Bread
Sandwich includes lettuce, sliced tomato & pickle with mayonnaise and mustard on the side
Potato Salad (GF)
Assortment of Natural Chips
Whole Fruit
Energy Bar
Fresh Baked Chocolate Chip Cookie
Proud Source Spring Water
\$52 <i>Per Guest</i>

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Off-Premise Reception

We encourage our guests to explore all things Key West, and that includes the water! Whether your Group is fishing, spending the afternoon at a Sandbar or enjoying the sunset- we can cater to all of your off-property events.

COLD HORS D'OEUVRES
Antipasto Skewers \$90 Per Dozen
Prosciutto Wrapped Melon \$90 Per Dozen

HOT HORS D'OEUVRES
Ginger-Lemongrass Chicken Skewers \$90 Per Dozen
Mini Pretzel Dogs \$90 Per Dozen

- Mini Tomato Caprese & Micro Basil | \$90 Per Dozen
- Smoked Salmon & Fresh Dill in Olive Oil Bread Cup | \$90 Per Dozen
- Petite Fresh Fruit Kebab | \$90 Per Dozen
- Seasonal Mushroom & Goat Cheese Tart | \$90 Per Dozen

PLATTERS

- Bite Sized Cheese and Olives | \$20 Per Guest served with Crackers
- Crisp Veggie Crudite | \$22 Per Guest served with Chipotle Lime Ranch and Hummus
- Artisanal Cheese and Charcuterie | \$38 Per Guest served with Handcrafted International Cheese Selection with Lavosh and Crackers, Selection of Cured Meats, Seasonal Assortment of Chutneys, Dried Fruit, and Spiced Nuts
- Tortilla Chips | \$14 Per Guest served with Roasted Salsa, Tomatillo and Sour Cream
- Signature Fresh Centric Ceviche | \$30 Per Pound served with Plantain Chips
- Chilled Pink Shrimp | \$36 Per Pound served with Remoulade and Tropical Cocktail Sauce
- Petite BBQ Meatballs | \$18 Per Guest Glazed in Homemade Bourbon BBQ Sauce with Coleslaw

- Beef Empanadas | \$90 Per Dozen
- Key Lime Coconut Shrimp | \$90 Per Dozen
- Beef Wellington | \$90 Per Dozen
- Spinach & Feta Wrapped in Filo Dough | \$90 Per Dozen
- Homemade Pink Shrimp Fritter | \$90 Per Dozen with Key Lime Honey Mustard (Shrimp Accras) (GF)

DESSERTS

- Chocolate Brownies | \$54 Per Dozen
- Fresh Baked Chocolate Chip Cookies | \$54 Per Dozen
- Mama’s Homemade Banana Bread | \$45 Per Loaf serves approximately 12 guests per loaf

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Seltzers, Wine, Brut, Soft Drinks, Juices, Mixers, Water and appropriate garnishes.

SUPER-PREMIUM BAR

Grey Goose, Casamigos, Bombay Sapphire, Papa Pilar, Jameson, Johnnie Walker Black, Makers Mark

First Hour | \$48 Per Person

Each Additional Hour | \$22 Per Person

GUEST PAY PER DRINK

Cash only

Premium Cocktails | \$20

Super-Premium Cocktails | \$22

Domestic Beer | \$10

Premium/Imported Beer and Seltzers | \$12

Canvas Wine by Michael Mondavi | \$18

Canvas Brut by Michael Mondavi | \$18

Non-Alcoholic Beverages | \$8

Soft Drinks, Juices, Mixers, Water

PREMIUM BAR

Tito’s, Herradura, Tanqueray, Bacardi, Jack Daniels, Dewar’s, Elijah Craig

First Hour | \$36 Per Person

Each Additional Hour | \$18 Per Person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Premium Cocktails | \$17

Super-Premium Cocktails | \$19

Domestic Beer | \$9

Premium/Imported Beer and Seltzers | \$10

Canvas Wine by Michael Mondavi | \$15

Canvas Brut by Michael Mondavi | \$15

Non-Alcoholic Beverages | \$8

Soft Drinks, Juices, Mixers, Water

LABOR CHARGES

Bartender | \$350

One bartender per 50 guests

Bar Set-Up | \$125

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$55 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$55 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$55 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$55 Bottle
Subtle hints of oak and spice married with lively tannins.

Blanc de Blancs, Italy | \$55 Bottle
Our Canvas Blanc de Blancs combines dry, fresh flavors, flower and fruity aromas with delicate hints of unique golden apple. This sparkling wine can be enjoyed on its own or with your favorite dish.

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

WHITES

Rodney Strong Chardonnay, Sonoma County, California | \$65 Bottle
This vintage displays aromas of lemon curd and apple with hints of toasty oak and baking spices. The finish is long and lingering with silky notes of fresh pear and pineapple

Essay Chenin Blanc, Loire Valley, France | \$65 Bottle
The Chenin Blanc gives the wine its fruit salad, guava and melon aromas and a refreshing mineral-acidity. Lees contact for a few

SPARKLING

Mionetto Prosecco Brut, Veneto, Italy | \$65 Bottle
The grapes from the province of Treviso, an area that has always produced high quality Prosecco, give this sparkling wine a luminous straw yellow hue and for its emphatic yet stylish mousse. The bouquet is redolent of golden apple, while the palate is appealingly marked by aromatic notes of golden apple, white peach and honey.

months add to the complexity and body. A touch of aromatic wooded-Viognier complements the fruit with floral hints and a typical waxy note. A small amount of rich Roussanne complements the wine and adds length and body to the palate.

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Chloe Sauvignon Blanc, Marlborough, New Zealand | \$65 Bottle
Alluring aromatics lead to an intense expression of the Sauvignon Blanc grape with a generously structured mouthfeel. Tropical fruit aromas and layers of fresh citrus, ripe lychee and juicy pineapple delight the palate, culminating with a crisp, refreshing finish.

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REDS

Rodney Strong Cabernet Sauvignon, Sonoma County, California | \$65 Bottle
Aromas of lush, red plum and dark berries, while hints of cassis and milk chocolate play in the background. The dried fig and chewy tannins give this wine a strong backbone.

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Tinto Negro Malbec, Argentina | \$65 Bottle
Sweet bouquet of blueberry and black raspberry, licorice, and spring flowers as well as a touch of oak

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Mer Soleil Pinot Noir, Santa Lucia Highlands, California | \$65 Bottle
Layers of aromas and flavors including fresh berry basket, vanilla and toasted oak.

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All prices subject to 26% Service Charge and 7.5% Sales Tax.For Groups less than 15, a one-time \$250.00 surcharge will be applied per day. Minimum quantity of 10.

Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional flavors and premium spirits for the ultimate experience in taste and balance. Cheers!

PALOMA FRESCA

Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry purée

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\$20 *Per Drink*

SPICY PALOMA

Don Julio Blanco tequila with freshly squeezed lime juice and grapefruit soda with a sprinkle of Ancho chili powder

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\$20 *Per Drink*

BLUEBERRY LEMONADE COOLER

Bacardi Superior Rum and muddled blueberries with freshly cut mint and lemonade

.....

\$20 *Per Drink*

PINEAPPLE BASIL COOLER

Bacardi Superior Rum muddled with Basil and Agave Nectar, topped with Pineapple Juice and a splash of Soda Water

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\$20 *Per Drink*

GRAPEFRUIT DELIGHT

Bacardi Superior Rum and grapefruit
with freshly cut mint and simple syrup

\$20 *Per Drink*

WATERMELON JALAPENO COOLER

Tito's Handmade vodka muddled with fresh lime, jalapeños
and watermelon purée

\$20 *Per Drink*

ISLAND SPLASH

Tito's Handmade Vodka with pineapple, St-Germain liqueur,
freshly squeezed lime juice and agave nectar

\$20 *Per Drink*

STRAWBERRY MULE

Tito's Handmade Vodka, muddled mint
and strawberries with ginger beer

\$20 *Per Drink*

All prices subject to 26% Service Charge and 7.5% Sales Tax. For Groups less than 15, a one-time \$250.00 surcharge will be applied per day. Minimum quantity of 10.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian