



# Morning & Afternoon Breaks

## Beverage Basics

Assorted Soft Drinks, Bottled Water,  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea 6

## The Continental

Assorted Breakfast Pastries, Muffins and Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea 10

## Bagel Break

Freshly Squeezed Florida Orange and Grapefruit Juice, Seasonal  
Fresh Sliced Fruit, Assorted Bagels, Whipped Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas 14

## Southern Continental

Chilled Fruit Juices, Freshly-Squeezed Florida Orange and  
Grapefruit Juice, Seasonal Fresh Sliced Fruit, Assorted Breakfast  
Pastries, Muffins and Croissants, Freshly Brewed Coffee,  
Decaffeinated Coffee and Herbal Teas 14

## Build Your Own Break

Includes Assorted Soft Drinks & Bottled Water 15

Choose 3 items:

Assorted Homemade Cookies  
Fudge Brownies  
Mixed Nuts  
Novelty Ice Cream Bars  
Yogurt & Granola  
Chips and Salsa  
Cheese Board with Crackers  
Assorted Candy Bars  
Popcorn, Pretzels and Chips  
Sliced Fresh Fruit  
Whole Fruit

## A La Carte

Assorted Soft Drinks	\$2.75 each
Mineral and Sparkling Water	\$3.00 each
Coffee, Decaf and Herbal Teas	\$30.00 per gallon
Milk	\$12.00 per pitcher
Assorted Cookies	\$20.00 per dozen
Fudge Brownies	\$20.00 per dozen
Assorted Breakfast Breads and Pastries	\$20.00 per dozen





## Breakfast Buffets

15 Guest Minimum

### All American

18

Freshly Squeezed Florida Orange Juice  
Farm Fresh Scrambled Eggs  
Crispy Bacon and Sausage  
Chef's Breakfast Potatoes  
Tropical Fruit Display  
Assorted Cold Cereals  
Assorted Freshly Baked Breakfast Pastries and Muffins  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### Southern Style

19

Freshly Squeezed Florida Orange Juice  
Farm Fresh Scrambled Eggs  
Buttermilk Biscuits and Sawmill Gravy  
Crispy Bacon and Sausage  
Chef's Breakfast Potatoes  
Tropical Fruit Display  
Assorted Cold Cereals  
Assorted Freshly Baked Breakfast Pastries and Muffins  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### All Natural

20

Freshly Squeezed Florida Orange Juice  
Scrambled Egg Beaters  
Canadian Bacon  
Tropical Fruit Display  
Assorted Cold Cereals  
Assorted Fruit Yogurts with Granola  
Assorted Fresh Bakery Muffins  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

## Boxed Breakfast & Lunch

### Morning Sunrise

Egg and Cheese Croissant, whole fresh fruit, coffee to go 10

### Turkey Club

15

Sliced Oven Roasted Smoked Turkey Breast, Swiss Cheese and Bacon on a Whole Wheat Bun with Lettuce and Tomato

### Vegetarian Delight

15

Roasted Peppers, Portabella Mushrooms, Swiss Cheese on a fresh baked Luau Roll



# Plated Lunch

*All Sandwiches are served with Ice Tea,  
French Fries, and Dessert*

19

## Fresh Catch

Fresh grilled Mahi Mahi with lettuce, tomato and onion on a Luau roll with mango salsa

## Chicken Sandwich

Herb Marinated Grilled Chicken with cheddar cheese, applewood smoked bacon, lettuce and tomato on a fresh roll

## Front Street Deli

Smoked Turkey, Virginia ham, Cheddar and Swiss cheese, Lettuce, Red Onion and Tomato, On a Fresh baked roll

## Caesar Salad

Hearts of romaine, sun dried tomatoes, grilled croutons, shaved parmesan with your choice of grilled shrimp or herb chicken

## Desserts

Key Lime Pie

Chocolate Eruption Cake

# Lunch Buffets

*15 Guest Minimum*



*All Buffets are served with Ice Tea*

29

## Zesty Italian Buffet

Fresh Tomato and Mozzarella Salad with Balsamic Vinaigrette

Key West Shrimp Scampi served with Angel Hair Pasta

Classic Chicken Marsala

Baked Garlic Cheese Bread

Cheese Cake

## Deli Buffet

Deli Tray including:

Sliced Roast Beef, Smoked Turkey, Virginia Ham, Cuban

Roast Pork, Capicola

Imported and Domestic Cheeses,

Tomatoes, Onions, Pickles

Fresh Deli Breads and Croissants

Assorted Condiments

Seasonal Fresh Fruit Display

Assorted Cookies and Brownies

## Traditional Buffet

Hotdogs

Hamburgers

Assorted Condiments and Rolls

Potato Salad & Coleslaw

Corn on the Cob

Baked Beans

Watermelon





# Plated Dinners

*Your guests will make their selections from the below four course menu at the time of service for a “prepared to order” restaurant experience.  
Maximum 30 people.*

*All Dinners are served with Warm Rolls and Whipped Butter, Appetizer, Entrée, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea* **\$60.00 per person**

## Appetizer

**Crab cake**

Served with Baby Greens and spicy tropical salsa

**Shrimp Cocktail**

Chilled jumbo Shrimp served with cocktail sauce

## Salad

**Garden Salad**

Baby greens tossed with roasted shallot dressing

## Entrees

**Stuffed Chicken**

Spinach, Mushroom & Boursin cheese stuffed Chicken, Topped with white wine beurre blanc sauce, served with Garlic mashed potatoes & sautéed vegetables

**Mahi Mahi**

Oven baked Mahi Mahi, served with seasonal vegetables sautéed with garlic and garlic mashed potatoes

**Rib Eye Steak**

Rib Eye steak grilled to perfection topped with Garlic Butter Served with roasted Potatoes & Steamed Vegetables

## Desserts

**Key lime Pie**

Traditional Key lime pie served with seasonal berries

**Chocolate Eruption Cake**

Chocolate Eruption cake drizzled with chocolate & Carmel sauce



# Dinner Buffet

*20 Guests Minimum*

**Key West Barbecue**

**Tropical Shrimp Salad**

**Red Bliss Potato Salad**

**Herb Marinated Grilled Chicken**

**Baked Snapper with a Key Lime Butter and Tropical**

**Fruit Salsa**

**Sweet Yellow Corn**

**Molasses Baked Beans**

**Freshly Baked Rolls**

**Key Lime Pie**

**\$45.00 per person**

**Coral Crab Delight**

**Freshly Baked Rolls**

**Island Conch Fritters**

**Traditional Caesar Salad**

**Grilled Chicken in a Lemon Butter Caper Sauce**

**Tenderloin of Beef with Ginger Soy Sauce**

**Mahi Mahi & Shrimp in a Coconut Lime Broth**

**Rice Pilaf**

**Market Select Vegetables**

**Key Lime Pie**

**Chocolate Eruption Cake**

**\$60.00 per person**



# Hors d'oeuvres

## Fresh Fruit Platter

Sliced Seasonal Tropical Fruits  
\$5.00 per person (20 people minimum)

## Deluxe Cheese Board

Imported and Domestic Cheeses, Tropical Fruit Garnish,  
Whole Grain Mustard, Assorted Crackers  
\$11.00 per Person (20 people minimum)

## Cold Hors d'oeuvres

\$3.50 each (30 pieces of each minimum)

## Fresh Seasonal Fruit Kabobs

## Beef and Scallion Rolls

## Chilled Jumbo Shrimp Cocktail at \$4 each

Stone Crab Claws with Key Lime Mustard Sauce at Market Price

## Hot Hors d'oeuvres

\$3.50 each (30 pieces of each minimum)

## Sesame Crusted Chicken

## Sea Scallops Wrapped in Bacon

## Pork Pot Stickers with Ginger Soy Sauce

## Coconut Shrimp with Chili sauce

## Conch Fritters with Mango Chipotle Sauce

## Mini Crab cake

## Snacks

## Spinach and Artichoke Dip

Served with Corn Chips

\$4.00 per person

## Tortilla Chips with Mexican Salsa

\$2.75 per person

Peanuts \$12.00 per pound

## Garden Gathering

Crisp Seasonal Vegetables Crudités and Herbed Vegetable Dip

\$6.00 per person (20 people minimum)



Mixed Nuts \$16.00 per pound

Cashews \$29.00 per pound

Macadamia Nuts \$35.00 per pound

Pretzels \$12.00 per pound



# Cocktail Packages



## Open Bar – Unlimited

### Preferred Brands

*\$16.00 per person First Hour; \$12.00 per person per Hour thereafter*

Beekeeper Gin	Barton Vodka	Bacardi Rum
Cutty Sark Scotch	Jim Beam Bourbon	Seagram's 7 Whiskey
Preferred Chardonnay	White Zinfandel	Cabernet Sauvignon
Budweiser Beer	Miller Lite Beer	Heineken Beer
Corona	Amstel Light Beer	
Non-Alcoholic Beer		

Upgraded brands available upon request

### Soft Bar

*\$15.00 per person First Hour; \$10.00 per person per Hour thereafter*

Imported and Domestic Beer  
House White and Red Wine  
Mineral Water  
Assorted Soft Drinks

## Host Bar – By the Drink

Beverage Service Prices are based on Total Consumption

Preferred Brands \$6.50	Imported Beer \$5.50
Premium Brands \$7.50	House Wine \$6.00
Super Premium Brands \$8.50	Juice and Sparkling Water \$3.00
Frozen Drinks \$8.00	Soft Drinks \$3.00
Domestic Beer \$5.00	Cordials \$9.50

*\$75.00 per Bartender Charge for all private bars (required for groups over 25)*

*The Sheraton Suites Key West is the only licensed entity allowed to sell and serve alcoholic beverages for consumption on the premises. Therefore, alcoholic beverages are not permitted to be brought in to the hotel or to leave hotel premises. Open Bar and Host Bar Prices are Subject to a 20% Service Charge and Applicable Sales Tax*



## **General Information**

### *FOOD AND BEVERAGE*

*All food and beverage in the Hotel is to be provided by the Hotel with the exception of cakes for special occasions.*

### *PRICES*

*Prices are subject to change and will not be guaranteed for more than six months prior to your function.*

### *MEALS/MEAL SELECTION*

*A) A uniform meal must be selected for the entire group and menu selection finalized four weeks prior to a function;*

*B) Two entrees or substitute entrees may be served with the following stipulations:*

*1) Host furnishes place cards indicating name of guest and choice of entree;*

*2) Guaranteed number of each selection must be provided at least 7 days prior to the event*

### *DAMAGE AND LOSS*

*A) The Hotel will not accept responsibility for the damage to or loss of any merchandise or personal items left anywhere in the Hotel prior to, during or following a function;*

*B) The Hotel reserves the right to hold the organizer(s) responsible for any damages to the premises;*

*C) A security deposit may be requested at the Hotel's discretion.*

### *SERVICE CHARGE/SALES TAX*

*A) A 20% service charge PLUS a 7.0% State Sales Tax will be added to all food, beverage, A/V and room rental charges;*

*B) Service charge is subject to 7.5% tax in the State of Florida;*

*C) Any group requesting a Tax Exemption must submit a copy of their Tax Exempt Certificate along with the signed contract.*

### *STARTING/COMPLETION TIMES*

*Starting and completion times for all functions must be submitted to the Hotel.*

- A) Rented space may not be accessible to the patrons more than one-half hour prior to the beginning of a function and must be vacated at the designated time as stated in the contract;*
- B) Patron agrees to pay any overtime wages or other excesses incurred by the Hotel due to patron's failure to comply with the starting/completion times as stipulated in the contract.*

*FINAL GUARANTEE*

*The Final Guarantee represents the minimum number of guests for which charges will be assessed.*

- A) A guaranteed number of guests must be submitted to the Hotel no later than twelve o'clock noon, three working days prior to a function;*
- B) Failure to submit a Final Guarantee by the required time will result in the expected number shown on the contract being used as the Final Guarantee;*
- C) A Final Guarantee of less than 90% of the expected number may result in an increase in the quoted price;*
- D) Where MINIMUM GUARANTEES are shown on the contract, this is the minimum number for which charges will be made regardless of attendance;*
- E) NO REDUCTION in guaranteed numbers will be accepted any later than 72 hours prior to a function; NO INCREASE in guaranteed numbers will be accepted any later than 24 hours prior to a function.*

*CANCELLATIONS*

*Must be made directly with our Sales Office between 8:30am and 5:00pm, Monday - Friday. Cancellation fees will apply, as follows:*

*IN THE EVENT OF A CANCELLATION WITHIN:*

*3 to 30 days of a function 75% of estimated banquet charges will apply*

*Less than 3 days of a function 100% of estimated banquet charges will apply*

