

AUTOGRAPH COLLECTION®

An Autograph Collection Wedding

EXACTLY LIKE NOTHING ELSE

One of the most magical moments of the day at Playa Largo Resort & Spa, is at sunset. Whether you exchange your vows on the sand, an exquisite private beach house or an impressive wedding lawn, our gorgeous wow-inducing sunsets will inspire you to live your dream of your most memorable day.

We specialize in wedding day bliss and timeless elegance. Choose from several romantic beachfront ceremony locations as well as stylish indoor venues that can easily be transformed to reflect your desired theme.

Playa Largo Resort & Spa is the perfect destination for your special paradise wedding surrounded by the spectacular blue waters of The Florida Bay. It is the perfect backdrop for unforgettable pre, post and wedding day activities and celebrations. Rest assured as every service is professionally delivered by our onsite team of wedding enthusiasts! Enjoy exquisite theme parties, beach celebrations and lavish barbeque dinners prepared by our award-winning culinary team, serving the most exciting cuisines.



Plated Dinner Wedding Package

STARTING AT \$205 PER PERSON

Minimum of 20 guests

FOUR HOURS OF DELUXE BAR

Absolut Vodka, Bombay Dry Gin, Dewar's White Label Scotch, Seagram's 7 Whiskey Bacardi Silver Rum, Jim Beam Bourbon, Jose Cuervo Silver Tequila

Red, White, & Rose Wine Selections

Beer Selections Imported Beers: Corona, Corona Light & Heineken Domestic Beers: Budweiser, Bud Light, Michelob Ultra & Miller Light

Assorted Juices, Soft Drinks & Bottled Water

CHAMPAGNE TOAST

or Sparkling Cider Toast

BUTLER PASSED HORS D'OEUVRES PLEASE SELECT FOUR OF THE FOLLOWING

COLD

Smoked Salmon & Dill Cream Cheese on Toasted Brioche Florida Keys Pink Shrimp Summer Rolls with Key Lime Peanut Sauce Tuna Tartare with Capers, Lemon, Scallions & Sesame Oil Roast Beef & Creamy Goat Cheese on Crostini

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Blackened Mahi Sliders with Pickled Cucumbers Seared Sugarcane Sea Scallops Wrapped in Smoked Bacon Mini Cuban Sandwiches with House Pickles & Mustard Crispy Coconut Largo Shrimp & Spicy Mango Aioli Crispy Panko Chicken Skewers with Lemon Sweet & Sour Glaze

> All above menu selections applicable to 25% taxable service charge and 7.5% sales tax (subject to change).

SALAD SELECTIONS PLEASE SELECT ONE

Fresh Baby Spinach Salad Florida Strawberries, Toasted Almonds, Manchego Cheese Balsamic Dressing

Organic Baby Beet Salad Watermelon, Crisp Shallots, Crunch Goat Cheese Crouton Pistachio-Key Lime Dressing

> Avocado Key Largo Caesar Hearts of Romaine & Grilled Herb Croutons Key Lime Dressing

> > Roasted Beet Salad Goat Cheese, Candied Walnuts Blood Orange Vinaigrette

Beach House Wedge Crisp Iceberg, Tomatoes, Applewood Smoked Bacon, Red Onion Blue Cheese Dressing

ENTREE SELECTIONS PLEASE SELECT ONE OR TWO ENTREES

INCLUDED IN THE \$205 PACKAGE PRICE

Stuffed Chicken Roulade Sundried Tomato, Local Greens & Parmesan Stuffing Confit Fingerling Potato, Seasonal Vegetables

Ashley Farms Gilled Organic "Jerk" Chicken Breast Aged White Cheddar Anson Mills Farm Grits Sweet Local Peppers & Corn Relish Whole Citrus-Lime Glaze

Grilled Marinated Churrasco Bonito Potato-Smoked Bacon & Brussel Sprout Hash Sugar Cane Glazed Malibu Carrots Chimichurri Sauce

> Caribbean Mahi-Mahi Coconut Rice Crispy Plantains, Jalapenos Cilantro Aioli

Served with Freshly Baked Rolls & Sweet Butter Signature Coffee, Decaffeinated Coffee & Assorted Teas

All above menu selections applicable to 25% taxable service charge and 7.5% sales tax (subject to change).

CUSTOM-DESIGNED WEDDING CAKE

OR

MINI DESSERT SELECTIONS PLEASE SELECT TWO

Mini Key Lime Pie Graham Cracker & Coconut Whipped Cream

Mini Crema Catalana (*Spanish Custard*) Vanilla, Orange Peel & Cinnamon

Mini Coconut, Pineapple or Traditional Flan

Mini Decadent Chocolate Mousse

Selection of Flavored Mini Cheesecakes

UPGRADED ENTREE SELECTIONS INCREASED PACKAGE PRICING BELOW

Line Caught Gulf Red Snapper Coconut-Thyme Basmati Rice, Broccolini Mango Beurre Blanc \$225 PER PERSON

Filet Mignon Silky Garlic Whipped Yukon Potatoes Red Wine Braised Pearl Onions, Brick Oven Roasted Asparagus Béarnaise Sauce \$235 PER PERSON

Herb Roasted Local Grouper Coconut-Lentils, Brick Oven Roasted Season Vegetables Citrus-Coriander Beurre Blanc \$235 PER PERSON

All above menu selections applicable to 25% taxable service charge and 7.5% sales tax (subject to change).

SURF & TURF ENTREE SELECTIONS INCREASED PACKAGE PRICING BELOW

PLEASE SELECT ONE

Citrus Braised Short Ribs & Seared Divers Sea Scallops Gremolata & Florida Orange Butter Yucca Fries, Roasted Broccoli Sprouts with Pancetta Aged Balsamic \$250 PER PERSON

Seared Yellowfin Tuna & Roasted Organic Murray's Chicken Sweet Soy Glaze, Coconut Bamboo Rice Ginger Scented Baby Bok \$260 PER PERSON

Prime Beef Filet & Florida Lobster Tail (Seasonal) Bordelaise Syrup & Béarnaise Sauce Whipped Truffle Yukon Citrus Glazed Asparagus with Feta Crumble \$275 PER PERSON

All above menu selections applicable to 25% taxable service charge and 7.5% sales tax (subject to change).



PACKAGES INCLUDE

FOUR HOURS OF DELUXE BAR, CHAMPAGNE TOAST, SELECTION OF FOUR HORS D'OEUVRES, BUFFET MENU SELECTION & DESSERT SELECTION

TASTE OF THE CARIBBEAN \$255 PER PERSON

Farm Greens with Chef's Choice of Assorted Dressings & Toppings

Whole Slow Roasted Spit Fire Pig (If Less Than 40 Guests, Slow Roasted Pork Shoulder Will Be Provided) Marinated with Traditional Caribbean Spices CHEF ATTENDANT REQUIRED AT \$150 PER CHEF

> Whole Red Snapper – Slow Roasted on an Open Fire Marinated with Tropical Herbs & Spices

> > Island Inspired Red Beans & Rice

Grilled Pineapple & Hearts of Palm Sweet Plantains with Caramelized Onions

Served with Freshly Baked Rolls & Sweet Butter Signature Coffee, Decaffeinated Coffee & Assorted Teas

All above menu selections applicable to 25% taxable service charge and 7.5% sales tax (subject to change).

SAND BAR \$235 PER PERSON

Farm Greens with Chef's Choice of Assorted Dressings and Toppings

PLEASE SELECT TWO

Grouper, Mahi-Mahi, Largo Shrimp, Grilled Chicken Breast or Skirt Steak Add Local Lobster at Market Price

PLEASE SELECT TWO SAUCES

Roasted Garlic Aioli, Caribbean Rum BBQ Sauce, Guava Sauce, Mango Ketchup

PLEASE SELECT THREE

Chargrilled Corn on the Cob with Chili Butter

Potato Salad

Caribbean Cole Slaw

Local Grilled Vegetables

Roasted Potato Wedges

Truffle Mac & Cheese

Fresh Jalapeno Corn Bread

Hand-Cut Sweet Potato Fries & Sea Salt

Served with Freshly Baked Rolls & Sweet Butter Signature Coffee, Decaffeinated Coffee & Assorted Teas

All above menu selections applicable to 25% taxable service charge and 7.5% sales tax (subject to change).

BUTTONWOOD SOUND \$225 PER PERSON

Organic Mixed Greens, Chopped Romaine, Local Tomatoes Chick Peas, Black Olives & House Croutons Tropical Dressing, Creamy Blue Cheese Dressing & Caesar Dressing

PLEASE SELECT THREE

Stuffed Chicken Roulade Sundried Tomato, Local Greens & Parmesan Stuffing

> Grilled Marinated Churrasco Steak Chimichurri Sauce

Caribbean Mahi-Mahi Jalapeno & Cilantro Aioli

Spice Rubbed Pork Pernil Mojo Marinade

Seasonal Vegetables

PLEASE SELECT ONE

Island Jasmine Rice Arroz con Gandules (Rice & Pigeon Peas) Black Beans Sweet Plantain Mash

Served with Freshly Baked Rolls & Sweet Butter Signature Coffee, Decaffeinated Coffee & Assorted Teas

All above menu selections applicable to 25% taxable service charge and 7.5% sales tax (subject to change).

Island Inspired Stations

IMPORTED CHEESE, CURED MEATS

& ANTIPASTO TABLE \$30 PER PERSON

Imported Soft & Hard Aged Cheeses, Imported Prosciutto, Salami, Hard Meats, Liver Pates Grilled Breads & House Crackers with Herbs & Breadsticks Fig Jam & Vegetable Spreads

FARMERS MARKET TABLE \$20 PER PERSON

Organic Mixed Greens, Chopped Romaine, Local Tomatoes Chick Peas, Black Olives & House Croutons Tropical, Creamy Blue Cheese & Caesar Dressing

MILE MARKER 97 SLIDER STATION \$35 PER PERSON

Chicken or Beef With Smoked Bacon Aioli, Tomatoes, Crispy Shallots on Brioche

Pulled Pork with House Made Barbecue Sauce & Island Slaw on Brioche

Mini Cuban Sandwiches

RISOTTO BAR \$25 PER PERSON

Chef Attendant Required \$150 per Chef, per 50 guests

Parmesan Risotto with Roasted Shrimp Wild Mushroom & Asparagus Truffle Oil

All above menu selections applicable to 25% taxable service charge and 7.5% sales tax (subject to change).

LAS OLAS RAW & CEVICHE STATION PLEASE SELECT FOUR \$45 PER PERSON

Oysters with Mignonette, Spiked Cocktail Sauce

Local Fish Ceviche with Key Limes, Onions, Spicy Peppers & Fresh Cilantro

Mini Salt-Rimmed Florida Key's Pink Shrimp Cocktail

Yellowfin Tuna Tartare with Crispy Shallots, Yuzu, Habanero

Bay Scallops with Rum, Ginger, Serrano Chili & Micro Cilantro

Line Caught Snapper Tiradito with Ponzu, Pineapple, Coconut

Yellowtail Snapper with Mojo Amarillo, Red Onion, Serrano's Cilantro, Lime, Extra Virgin Olive Oil, Malanga Chips

SOL TACO BAR PLEASE SELECT THREE \$40 PER PERSON Grilled Mahi-Mahi

Snapper

Florida Key's Pink Shrimp

Shredded Chicken, or Beef

Local Tomato, Caribbean Quinoa, Shaved Iceberg Lettuce, Sweet Onions Ripe Florida Avocado, Grilled Tomatillos, Black Bean & Local Salsa

Toasted Corn or Floured Tortillas

All above menu selections applicable to 25% taxable service charge and 7.5% sales tax (subject to change).

Carving Stations

CHEF ATTENDANT REQUIRED \$150 PER CHEF PER 50 GUESTS

All Carving Stations Served with Fresh Baked Breads

Roasted Pork Lion Mojo or Guava BBQ SERVES 25 \$335 EACH

Herb Roasted Prime Rib Fresh Horseradish & Au Jus SERVES 25 \$400 EACH

Peppercorn Crusted Beef Tenderloin Horseradish Cream, Green Peppercorn SERVES 15 \$450 EACH

Grains of Paradise Crusted NY Strip Loin Wild Mushroom Demi-Glaze SERVES 25 \$450 EACH

Fresh Florida Whole Snapper or Grouper Roasted in Banana Leaf with Tropical Fruit Salsa SERVES 20 MARKET PRICE

All above menu selections applicable to 25% taxable service charge and 7.5% sales tax (subject to change).

Bar Selections

BARTENDER REQUIRED AT \$125 EACH 1 BAR TENDER PER 50 GUESTS

ALL BAR SELECTIONS INCLUDE IMPORTED BEERS: CORONA, CORONA LIGHT, HEINEKEN DOMESTIC BEERS: BUDWEISER, BUD LIGHT MICHELOB ULTRA & MILLER LIGHT ASSORTED JUICES, SOFT DRINKS & BOTTLED WATER

ULTRA-PREMIUM LIQUOR SELECTIONS

\$32 PER PERSON FOR THE FIRST HOUR \$20 PER PERSON FOR ADDITIONAL HOURS

Grey Goose Vodka, Tanqueray Gin, Macallan 12 Scotch, Maker's Mark Bourbon Ron Zacapa 23 Rum, Seagram VO Whiskey, Don Julio Silver Tequila

Cabernet, Pinot Noir, Chardonnay & Sauvignon Blanc North and Prosecco

SUPERIOR LIQUOR SELECTIONS \$28 PER PERSON FOR THE FIRST HOUR \$18 PER PERSON FOR ADDITIONAL HOURS

Tito's Vodka, Bombay Sapphire Gin, Johnnie Black 12, Bullet Bourbon Bacardi 4 Rum, Jack Daniels, Patron Silver

Merlot, Pinot Noir, Chardonnay & Sauvignon Blanc

DELUXE LIQUOR SELECTIONS \$24 PER PERSON FOR THE FIRST HOUR \$16 PER PERSON FOR ADDITIONAL HOURS

Absolut Vodka, Bombay Dry Gin, Dewar's White Label Scotch, Seagram's 7 Whiskey Bacardi Silver Rum, Jim Beam Bourbon, Jose Cuervo Silver Tequila

Red, White & Rose Wine Selections

BEER & WINE SELECTIONS \$15 PER PERSON FOR THE FIRST HOUR \$13 PER PERSON FOR ADDITIONAL HOURS

Red, White & Rose Wine Selections

Corona, Corona Light & Heineken Budweiser, Bud Light, Michelob Ultra & Miller Light

Assorted Juices, Soft Drinks & Bottled Water

UPGRADE (1) DOMESTIC BEER TO ONE OF OUR LOCAL SELECTIONS FOR AN ADDITIONAL \$3 PER PERSON, PER HOUR

Sandbar Sunday – American Pale Ale Islamorada Beer Company Funky Buddha Floridian – German Hefeweizen Funky Buddha Brewery Jai-Lai Cigar City – India Pale Ale Tampa Bay Florida Cigar City Brewing Company Seasonal Selection Florida Keys Brewery

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CONSUMPTION SELECTIONS

Ultra-Premium Wine Selections: Red, White, Rose & Prosecco

\$16 EACH

Super Wine Selections: Red, White & Rose

\$14 EACH

Deluxe Wine Selections: Red, White & Rose

\$12 PER GLASS

Imported Beer

\$10 EACH

Local Beer

\$10 EACH

Domestic Beer

\$8 EACH

Assorted Juices, Soft Drinks & Bottled Water

\$6 EACH

SPECIALTY DRINKS

The Signature Playa Pear Tequila, Averna, Pineapple, Agave, Calamansi S16 EACH

The Signature Eventide Absolut Citron, Coco Lopez, Angostura Orange, Key Lime Juice, Simple Syrup **\$16 EACH**

The Signature Floral Pisco Pisco, Lemon Juice, Crème de Violette, Egg White, Simple Syrup

\$14 EACH

The Old Cuban

\$14 EACH

Margaritas \$14 EACH

Moiito

\$14 EACH

Martinis \$14 EACH

STATIONS

Rum Punch \$160 PER GALLON

Champagne Punch \$160 PER GALLON

Sangria \$125 PER GALLON

All above menu selections applicable to 25% taxable service charge and 7.5% sales tax (subject to change).

NON-ALCOHOLIC STATIONS

\$60 PER GALLON

Lemonade Iced Tea Fruit Punch

\$25 PER GALLON

Fruit Infused Water

SPECIALTY BARS

Deluxe Brands

\$16 PER HOUR Bloody Mary Bar Champagne Bar Margaritas Mojito Martinis

\$8.00 PER HOUR

Non-Alcoholic Drinks Assorted Juices, Soft Drinks & Bottled Water

All above menu selections applicable to 25% taxable service charge and 7.5% sales tax (subject to change).

LATE NIGHT SNACKS

Crudité \$12 per person hummus | ranch | crudité

Chicharrons \$8 per person Chili lime sea salt | avocado | chipotle aioli

Pretzel sticks \$12 per person

Beer cheese fondue

Nacho station \$24 per person

pulled pork | queso | black beans | pico de gallo | lettuce | jalapenos | queso fresco

Pizza 12" (serves 8 people) \$20.00 each

Ice Cream Sundae Station \$32 per person Vanilla, Chocolate and Strawberry Ice Cream, Choice of Toppings: Hot Fudge, Caramel Sauce, Assorted Sprinkles, Oreos, Whipped Cream, and Cherries

Chef Attendant Required @ \$150 per 50 guests

Belgian Waffle Station \$18 per person

Toppings: Chocolate chips, fresh berries, sliced banana, diced mango, and pineapple

Choice of two syrups: Maple, Guava, Pineapple, Mango, Caramel or Bananas

Chef Attendant required @ \$150 per 50 Guests

Slider Station \$35 per person

Mini playa burgers | pepper jack cheese | bacon jam | lettuce & tomato

Mini chicken sandwiches | green chili aioli | cheddar cheese | red onion | crispy jalapeno

All above menu selections applicable to 25% taxable service charge and 7.5% sales tax (subject to change).

THE DAY AFTER

BREAKFAST BUFFET

All Breakfast Options Served with Coffee, Decaffeinated Coffee & Selection of Teas

Comforts of Home Breakfast \$38 per person

Selection of Fresh Juices Including: Fresh Florida Orange Juice, Cranberry Juice, and Grapefruit Diced Seasonal Fresh Fruit Assorted Muffins, English Muffins, Assorted Mini Pastries, and Local Cusano's Bakery Breads with Assorted Fruit Preserves Assorted Bagel Selections with Plain, Herb, and Fruit Cream Cheese Steel Cut Oatmeal with Golden Raisins, Brown Sugar, Toasted Almonds, and Dried Fruit Build Your Own Yogurt Parfait Featuring: Vanilla Yogurt, Berry Flavored Greek Yogurt, Seasonal Fresh Berries, Toasted Coconut Homemade Granola and Keez Beez Honey Fluffy Cage Free Scrambled Eggs Smoked Bacon Country Style Sweet Sausage Links Signature Breakfast Potatoes: A Medley of Roasted Red Skin, Peruvian, Yukon Gold, and Sweet Potatoes Brioche French Toast with Caramel Infused Maple Syrup and Toasted Almonds

Key's Breeze Breakfast \$45 per person

Selection of Fresh Juices Including: Fresh Florida Orange Juice, Cranberry Juice and Grapefruit Juice Guava and Cheese Pastelitos, English Muffins, Assorted Mini Pastries, and Local Cusano's Bakery Breads Accompanied with Assorted Fruit Preserves Assorted Bagel Selections with Plain, Herb, And Fruit Cream Cheeses Steel Cut Oatmeal with Golden Raisins, Brown Sugar, Toasted Almonds, And Dried Fruits Build Your Own Yogurt Parfait Station Featuring: Vanilla Yogurt, Berry Flavored Greek Yogurt, Seasonal Fresh Berries, Toasted Coconut, Homemade Granola, and Keez Beez Honey Chorizo, Red Pepper, Onion, and Queso Fresco Fluffy Scrambled Eggs Applewood Smoked Bacon Chicken Sausage Links Signature Breakfast Potatoes: A Medley of Roasted Red Skin, Peruvian, Yukon Golds, And Sweet Potatoes Blended With Sweet Plantains Brioche French Toast with Key Lime Infused Syrup and Toasted Coconut

All menu and beverage items are subject to change based on availability.

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