



## WEDDING MENU



# WELCOME TO CHEECA

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Our Wide Selection of Menus have been designed to appeal to a variety of tastes

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## PACKAGES INCLUDE:

- Four (4) Hour Premier Bar Package
- Choice of Four (4) Butler Passed Hors d'Oeuvres
  - Champagne or Prosecco Toast
  - Choice of Plated or Buffet Dinner
  - Coffee & Tea Service with Dessert
  - Menu Tasting for Two (2)
- Complimentary Stay\* on Wedding Night for Bride & Groom

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**PACKAGES START AT \$195** Per Person Pricing is Based on Entrée  
Selection A Minimum of 25 Guests Required

Prices Exclusive of 25% Service Charge and 7.5% Sales Tax  
Gluten Free, Vegan and Vegetarian Options Available on Request

\*Based on availability. Casitas are excluded.

All buffets and stations are based on 1.5 hours of service

\*\* Chef attendant required at \$200/per attendant

# BUTLER PASSED HORS D'OEUVRES

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INCLUDED | CHOOSE FOUR (4) TOTAL

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Chilled Plantain & Rubbed Chicken with Pineapple Chutney & Cilantro Aioli

Basil Pressed Watermelon Drop with Goat Cheese & Aged Balsamic

Classic Wild Gulf White Shrimp Cocktail

Tuna Poke Crispy Wonton with Sesame Soy

Caprese Salad with Aged Balsamic

Goat Cheese, Bacon, Tomato Marmalade Crostini

Beef Tataki with Bleu Cheese Wasabi Aioli

Open Face Crab Sandwich BLT with Avocado

Coconut Shrimp with Creole Remoulade

Chicken Empanada with Chipotle Sauce

Brie and Pear Phyllo Pursue with Balsamic Glaze

Chorizo Empanada with Cilantro Emulsion

Crab Cakes with Caper Remoulade

Conch Fritters with Creole Mustard Aioli

Curry Mango Lobster Crostini

Bacon Wrap Scallop

All buffets and stations are based on 1.5 hours of service

\*\* Chef attendant required at \$200/per attendant

# PLATED MENU FIRST COURSE

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INCLUDED | CHOOSE ONE (1) Soup Or Salad  
ADDITIONAL COURSE \$15 PP

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## SOUPS & SALADS

### Baby Arugula & Frisee Salad

Hearts of Palm | Heirloom Tomato Roasted Shallots | Passion Fruit Vinaigrette

### Local's Organic Greens

Cucumber | Heirloom Tomato | Candied Walnuts | Blood Orange Vinaigrette

### Cheeca Wedge Caesar

Roasted Plum Tomato | Olives | Shaved Parmesan | Herb Crostini | Caesar Dressing

### Boston Bibb Salad

Candied Pecan | Poached Pears | Local Goat Cheese | Red Wine Vinaigrette

### Burrata Salad

Homestead Tomato | Basil | Balsamic Pearls

### Lobster Corn Chowder

### Seasonal Soup

### Upgraded First Course

### Peruvian Style Ceviche in a Coconut 10

Ají Amarillo | Roasted Cancha | Sweet Potato

### Togarashi Tuna Tataki 10

Pickled Shallot | Watercress | Tempura Crunch | Yuzu Tobiko | Pineapple Ginger Glaze

### Beef Tartar 10

Cornichon | Pickled Red Onion | Caper Vinaigrette | Quail Egg

### Caribbean Shrimp Cocktail 10

Mango Salsa

### Paprika Seared Scallops 15

Roasted Cauliflower Puree | Golden Raisin Confit | Pomegranate Reduction

### Lobster Salad 15

Beet Carpaccio | Peach Salsa | Passion Fruit Vinaigrette

All buffets and stations are based on 1.5 hours of service

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# PLATED MAIN COURSE

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INCLUDED CHOOSE ONE (1)

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## SEA

### **Rum Glazed Mahi Mahi – \$210**

Coconut Rice | Roasted Local Vegetables | Pineapple Salsa

### **Maine Lobster Tail – \$220**

Purple Sweet Potato Puree | Roasted Asparagus | Vanilla Poached Lobster Tail

### **Sesame Crusted Ahi Tuna – \$215**

Wasabi Potato Purée | Baby Bok-Choy | Miso Honey Glaze

### **Key Lime Miso Glazed Seabass – \$200**

Bamboo Rice | Glazed Rainbow Baby Carrots | Soy Beurre Blanc

## LAND

### **Filet Au Poivre– \$215**

Potato Gratin | Jumbo Asparagus | Cognac Peppercorn Sauce

### **Organic Chicken Roti – \$195**

Roasted Rosemary Fingerling Potato | Roasted Campari Tomato | Charred Baby Carrot  
Black Garlic Thyme Jus

### **Sofrito Braised Short Rib – \$200**

Mofongo Puree | Caribbean Roasted Vegetables

### **Sazon Crusted Pork Tenderloin – \$200**

Arroz Con Gandules | Caramelized Plantain | Sweet Chimichurri Sauce

## DUETS

### **Surf & Turf – \$240**

Seared Black Angus Filet | Red Wine Sauce  
Vanilla Poached Lobster Tail | Citrus Beurre Blanc  
Seasonal Vegetables | Yukon Gold Potato Purée

### **Organic Chicken Roti & Shrimp – \$230**

Garlic Herb Jumbo Shrimp | Citrus Thyme Jus  
Roasted Baby Vegetables | Floridian Purple Rice Pilaf

### **Maryland Crab Cake & Wagyu – \$300**

Seared Wagyu | Jumbo Lump Crab Cake  
Herbed Potato Gratin | Jumbo Asparagus | Red Wine Sauce | Chesapeake Butter sauce

All buffets and stations are based on 1.5 hours of service

\*\* Chef attendant required at \$200/per attendant

# PLATED MENU DESSERTS

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INCLUDED CHOOSE ONE (1)

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## COFFEE & TEA SERVICE INCLUDED

### **Cheeca Famous Key Lime Pie**

Coconut | Micro Mint | Lime Caviar

### **Crema Catalan**

Sea Salt | Caramel | Macaroon

### **Blueberry Compote Cheesecake**

Whipped Cream

### **Tiramisu**

Whipped Cream | Almond Biscotti

### **Chocolate Hazelnut Crunch Bar**

Espresso Sauce

All buffets and stations are based on 1.5 hours of service

\*\* Chef attendant required at \$200/per attendant

# CUSTOM BUFFET DINNER OPTIONS

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CHOOSE ONE (1) SPECIALTY STATION OR CARVING STATION PLUS ONE (1)  
THEMED BUFFET PER PERSON PRICING IS BASED ON BUFFET SELECTION

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## CHEF'S ACTION BARS & STATIONS

INCLUDED | CHOOSE ONE (1) SPECIALTY BAR OR CARVING STATION

Chef Attendant Fee Not Included

### MIA CUCINA PASTA\*\*

Choose Two (2) Pasta + Sauce Combos  
Pappardelle + Porcini Bolognese (Vegan)  
Rigatoni+ Peas & Rosa Sauce (Vegetarian)  
Farfalle + Primavera  
Agnolotti Con Ricotta + Pesto  
Linguini+ Puttanesca

#### Complimented by

Shrimp | Chicken | Veggies | Bolognese

### CARVING STATIONS\*\*

#### Spiced Rub Roasted Black Angus Prime Rib

Au Jus | Horseradish Cream

#### Churrasco Beef tenderloin

Chimichurri Sauce

#### Latin style marinated Whole Fish Wrapped in Banana Leaves

Garlic Herb Butter | Mango Salsa

#### Caribbean Spiced Roast Pork Loin

Grilled Pineapple Salsa

All buffets and stations are based on 1.5 hours of service

\*\* Chef attendant required at \$200/per attendant



# THEMED BUFFETS

INCLUDED | CHOOSE ONE (1)

## NIKAI INFLUENCE – \$225

### Sushi

Tuna & Salmon Sashimi  
Spicy Tuna Roll | Crab Roll | Veggie Roll  
Robatta Grill  
Honey Sriracha Chicken  
Sesame Shrimp  
Ginger Lime Shiitakes

### Accompaniments

Orange Glazed Baby Bok-Choy  
Scallion Rice  
Mushroom Stir Fry

### Desserts

Thai Donuts  
Mochi Tart  
Coconut Rice Pudding

## ISLAMORADA INFLUENCE – \$215

### Soup & Salad

Conch Chowder  
Cheeca Mixed Greens  
Cranberry | Tomato | Sliced Almond  
Mango Vinaigrette  
Roasted Tomato Quinoa  
Frisee | Pearl Onion

### Main

Jerk Rum Chicken | Pineapple Salsa  
Fresh Catch | Citrus Beurre Blanc

### Accompaniments

Seasonal Vegetables  
Ají Amarillo Yukon Potato Purée  
Assorted Dinner Rolls

### Desserts

Cheeca Key Lime Pie  
Cuban Chocolate Cake

## ATLANTIC INFLUENCE – \$225

### Soup & Salad

Lobster Bisque  
Compressed Melon Salad  
Feta | Balsamic Pearls  
Roasted Golden Beet & Frisee Salad  
Hearts of Palm  
Pistachio & Whole Grain Mustard Vinaigrette

### Main

Fresh Catch in Lobster Cream Sauce  
Almond Crusted Chicken with Orange Glaze

### Accompaniments

Coconut Cilantro Rice  
Homestead Roasted Baby Vegetable  
Assorted Dinner Rolls

### Desserts

Triple Chocolate Mousse  
Raspberry Cheesecake

## ITALIAN INFLUENCE – \$225

### Soup & Salad

Minestrone Soup  
Classic Caesar  
Crouton | Parmesan  
Caprese Salad  
Pesto | Balsamic Pearls | Basil  
**Main**  
Sautee Daily Catch with Fennel A la Gremolata  
Veneto Chicken with Mushroom and artichoke  
Rigatoni Peas & Rosa Sauce (Vegetarian)

### Accompaniments

Broccolini  
Focaccia Bread

### Dessert

Tiramisu  
Mango Panna Cotta  
Cannoli

All buffets and stations are based on 1.5 hours of service

\*\* Chef attendant required at \$200/per attendant



# PREMIER BAR

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INCLUDED | FOUR (4) HOURS  
ALL BARS REQUIRE BAR ATTENDANT  
BAR ATTENDANT FEE 250 EACH FOR THE FIRST FOUR (4) HOURS  
50 EACH FOR EACH ADDITIONAL HOUR

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## YOUR WEDDING PACKAGE BAR INCLUDES:

Ketel One Vodka  
Tanqueray Gin No. 10  
Bacardi White Rum  
Don Julio Blanco Tequila  
Johnnie Walker Red Label Scotch  
Jim Beam Bourbon  
Canadian Club Whiskey  
House Red Wine  
House White Wine  
Domestic Beer  
Imported Beer

**Cheeca House Champagne Provided for Toast Only | Bartender and Cocktail Server Fees Not Included**  
**Liquor Brand Substitutions May Incur an Upcharge**

## ELITE BAR UPGRADE

**ADD \$28 PER PERSON FOR FOUR (4) HOURS**

Belvedere Vodka  
Tanqueray No. Ten Gin  
Ron Zacapa 23 Rum  
Patron Anejo Tequila  
Johnny Walker Blue Label Scotch  
Macallan 12 Single Malt Scotch  
Basil Hayden 80 Bourbon  
Seagram's VO Whiskey  
House Red Wine  
House White Wine  
Domestic Beer  
Imported Beer

All buffets and stations are based on 1.5 hours of service

\*\* Chef attendant required at \$200/per attendant

# SIGNATURE BARS & COCKTAILS

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ALL BARS REQUIRE BAR ATTENDANT  
BAR ATTENDANT FEE NOT INCLUDED  
250 EACH FOR THE FIRST FOUR (4) HOURS  
50 EACH FOR EACH ADDITIONAL HOUR

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**Martini Bar – \$18 each | \$200 bar setup**

Ketel One Vodka  
Bombay Gin  
Olive or Twist | Shaken or Stirred

**Margarita Bar – \$18 each | \$200 bar setup**

Traditional & Island Flavors  
Don Julio Tequila  
Served on the Rocks

**Butler Passed Signature Cocktails – \$18 Each**

**House Champagne or Prosecco – \$41 Bottle**

**Rum Punch – \$190 Gallon**

**Champagne Punch – \$190 Gallon**

**Sangria – \$190 Gallon**

**Lemonade – \$80 Gallon**

**Iced Tea – \$80 Gallon**

**Fruit Punch – \$90 Gallon**

**Fruit-Infused Water – \$30 per Two Gallons**

All buffets and stations are based on 1.5 hours of service

\*\* Chef attendant required at \$200/per attendant

# COCKTAIL HOUR OR BUFFET ENHANCEMENTS\*\*

## **FIRE ROASTED MOJO PIG – \$600 EA**

Mojo BBQ  
Serves 25–30

## **Spiced Rub Roasted Black Angus Prime Ribs– \$750 EA**

Au Jus | Horseradish Cream  
Serves 20–25

## **Latin style marinated Whole Fish Wrapped Banana Leaves – MARKET PRICE**

Caramelized Onions | Peppers  
Garlic Herb Butter | Mango Salsa  
Serves 25–30

## **Herb Peppercorn Roasted tenderloin – \$550 EA**

Red Wine Sauce | Horseradish Sauce  
Serves 15 -20

## **Caribbean Spiced Roast Pork Loin – \$450 EA**

Grilled Pineapple Salsa  
Serves 30

## **CHURRASCO SKIRT STEAK ROLL – \$450 EA**

Blueberry Chimichurri  
Serves 20 -25

## **SUSHI BAR\*\***

Rolls | Choose Two (2) – **\$7 per piece**  
California | Salmon | Shrimp | Veggie | Spicy Tuna

Sashimi | Choose Two (2) – **\$7 per piece**  
Tuna | Salmon | Escolar | Hamach

## **GRILL STATION\*\***

Petite Filets – **\$30 pp**  
Herb Marinated Skirt Steak – **\$26 pp**  
Butterflies Chicken – **\$18 pp**  
Daily Catch – **\$26**  
Lobster Tail – **\$32**  
Shrimp Skewer – **\$25**

All buffets and stations are based on 1.5 hours of service

\*\* Chef attendant required at \$200/per attendant

# COCKTAIL HOUR OR BUFFET ENHANCEMENTS

## YAKITORI GRILLED SKEWERS

Skirt Steak | Gochujang – **\$7 each**

Chicken | Roasted Garlic Ponzu – **\$6 each**

Shrimp | Citrus Herb – **\$7 each**

Veggie Skewer - **\$6 each**

Surf & Turf | Pineapple Ginger – **\$8 each**

## RAMEN BAR – \$30 PP\*\*

### Create Your Own

Miso Broth

Accompanied By:

Dumpling | Ramen | Rice Noodles

Shitake Mushroom | Been Sprout | Bok-choy | Shredded Cabbage | Baby Corn | Peppers | Tofu | Edamame | Siracha | Cilantro | Scallion | Soy Sauce

## ENHANCEMENT \$6 PP

Chicken

Shrimp

Beef

All buffets and stations are based on 1.5 hours of service

\*\* Chef attendant required at \$200/per attendant

# FOR REHEARSAL NIGHT

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\$125 PP

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## DISPLAYED

Local Fish Dip | Crostini | Crackers  
Grilled Lemon | Tomato Salad | Red Hot Pearls  
Charcuterie  
Cured Meats | Gourmet Cheese  
Marinated Artichokes | Roasted Peppers | Olives  
Fresh Herbs | Crostini | Local Honey | Fig Chutney

## GRILL STATION\*\*

Herb Marinated Skirt Steak with Chimichurri Sauce  
Fresh Catch with Grilled pineapple salsa

## ACCOMPANIMENTS FAMILY STYLE

Green Goddess  
Pancetta Cavatappi Mac'n Cheese  
Elote Corn  
Chili Lime Aioli | Cotija

## DESSERTS

Flan  
Key Lime Tarts  
Fresh Fruits & Berries

All buffets and stations are based on 1.5 hours of service

\*\* Chef attendant required at \$200/per attendant

# LATE NIGHT SNACK

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## 45 PP CHOOSE FOUR (4)

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Smoked Gouda Grill Cheese

Chicken Fritters

Chicken Waffle Sliders

Tater Tots

Waffle Sweet Potato Fries

White Castle Style Burger

Muffuletta

Pizza Bites

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## FAREWELL

### FOR "THE MORNING AFTER"

#### GULF COAST – \$44 PP

Juices & Beverages

Orange | Grapefruit | Cranberry | Apple

Coffee | Hot Tea | Iced Tea

##### **Bakery**

Bagels | Butter | Preserves | Cream Cheese

Assorted Mini Pastries

##### **Main**

Eggs Benedict

Pancakes | Chantilly Cream | Maple Syrup

Acai Station

Granola | Shredded Coconut | Local Honey

Passion Fruit Pearls | Toasted Almond

Fresh Berries

##### **Accompaniments**

Fresh Fruit | Seasonal Berries

Applewood Smoked Bacon

Country Sausage

Yukon Potato & Caramelized Onion

#### CARIBBEAN – \$52 PP

Juices & Beverages

Orange | Grapefruit | Cranberry | Apple

Coffee | Hot Tea | Iced Tea

Tropical Fruit Nectars

##### **Eggs Your way\*\***

Eggs | Egg Whites

Bacon | Sausage | Ham | Swiss

Cheddar | American

Spinach | Mushroom | Pepper

Sautéed Onion | Tomato

Shrimp & Crab Crepes

White Wine Cheese Sauce

##### **Accompaniments**

Fresh Tropical Fruit | Seasonal Berries

Assorted Yogurts

Applewood Smoked Bacon

Country Sausage

Yukon Potato & Caramelized Onion

All buffets and stations are based on 1.5 hours of service

\*\* Chef attendant required at \$200/per attendant

The tropical beauty and barefoot elegance of Cheeca Lodge & Spa paints the perfect picture for dream destination weddings and idyllic receptions. Serenely resting on a blanket of white sand meeting turquoise waters, this legendary oceanside getaway is situated in the heart of Islamorada, a lush island paradise exuding romantic mystique. Within 27 acres of beautifully manicured tropical gardens and palms, wedding parties and guests enjoy unparalleled Florida Keys ceremonies and celebrations, creating magical memories to last a lifetime.

## Venues

Our outdoor event spaces are available until 10pm daily, year-round. Indoor event spaces are available until 10pm or 1am, based on the venue selected. Your Catering Sales Manager will assist you with special booking requirements for some of our outdoor event venues.

- Bougainvillea Ballroom
- Sunrise Ballroom
- Hibiscus Suite
- South Beach (after 6pm only)
- Spa Island and Decks
- Spa Island Crossed Palms
- Nikai Sundeck
- Golf Course
- Tennis Courts
- Islamorada Suite (vow renewals and small events)
- Casitas Beach (buyout required)

## Wedding Ceremony & Reception Setup

Your Wedding Ceremony setup will include chairs (white folding for outdoors, banquet style for indoors), guest book or gift table, potted palms, welcome or directional signage, and tiki torches on request (outdoor use only). Please reference capacity guidelines below. Your Wedding Reception setup will include cocktail tables, round dinner tables, white linens, chairs, china, glassware and silverware, votive candles, potted palms, welcome or directional signage, dance floor (indoor use only), and tiki torches on request (outdoor use only). Indoor backup space not included (see capacity guidelines and site fees below).

Offered in our Islamorada Suite with stunning and picturesque ocean views, the “Suite Escapes” package is perfect for elopement ceremonies or dinners with up to 8 guests in attendance. (Site Fee is in addition to current guestroom rate).

The “Just Us” vow exchange includes use of our beachfront or other scenic outdoor area (Resort’s choice of available event space), white or tropical floral bouquet for bride, and house champagne or sparkling wine for bride and groom.

Site Fees	2021
Monday – Thursday	\$7,500
Friday	\$9,000
Saturday	\$10,000
Sunday	\$8,000
Holidays	\$18,000
Midweek Intimates	\$1,900
Suite Escapes	\$1,200
Midweek “Just Us”	\$1,200



A minimum of 25 attendees required on Friday, Saturday and Sunday nights. Intimate Weddings (3 to 24 guests), and "Just Us" vow exchanges (2 guests) are available Monday to Thursday only. Your Site Fee covers your Wedding Day events. Rehearsal Dinner, Farewell Brunch or additional venues or event setups will incur a supplementary Site Fee.

Function space is assigned according to contracted number of guests and setup requirements at time of booking. Resort reserves the right to relocate function space should anticipated number of guests decrease by 30% or more. Venue change due to increase of anticipated number of guests is based upon availability and event venue capacities.

### **Food & Beverage Minimums**

Resort requires a per person minimum food and beverage spend for all events, exclusive of service charge, applicable tax and other fees.

<b>F&amp;B Minimums</b>	<b>2021</b>
Monday – Thursday	<b>\$225</b>
Friday	<b>\$250</b>
Saturday	<b>\$300</b>
Sunday	<b>\$250</b>
Midweek Intimates	<b>\$195</b>
Suite Escapes	<b>\$200</b>
Midweek "Just Us"	<b>N/A</b>

### **Outdoor Events**

Additional lighting and electrical power may be required for outdoor events, based on setup and entertainment needs. Musical entertainment is allowed between the hours of 12pm and 10pm. Resort reserves the right, at any time during the function, to control the volume of all entertainment. Outdoor heaters may be requested at \$350 per heater.

For events exceeding the following capacity guidelines\*, Resort requires wedding party to provide a tent with full coverage side panels to serve as their weather backup.

#### **Bougainvillea Ballroom:**

- Up to 120 guests with basic setup requirements (tables, chairs, single musician).
- Up to 80 guests with more elaborate setup requirements (long tables, dance floor, band, etc).

#### **Sunrise Ballroom:**

- Up to 80 guests with basic setup requirements (tables, chairs, single musician).
- Up to 50 guests with more elaborate setup requirements (long tables, dance floor, band, etc).

**\*Actual capacities based on final event setup and design requirements.**

### **Weather Policies & Indoor Backup Space**

Weddings that meet capacity guidelines and choose to utilize one of our indoor event venues as their weather backup for ceremony and/or reception, in lieu of a tent, should plan ahead for appropriate décor needs (florals, aisle runner, arch, pipe and drape, up-lights, etc). Resort reserves the right to make the final decision to relocate an outdoor function to the designated indoor backup space if weather conditions are expected in the vicinity that may adversely affect the ability to properly service the function and/or endanger the safety of guests and staff. The weather call will be made no less than (5 hours) prior to scheduled event start time. Should this decision be delayed or overridden by the event host resulting in a double setup of

the function, an additional Site Fee equivalent to 50% of the original contracted Site Fee will be automatically added to the event master account.

### **Wedding Planner or Day-Of Coordinator**

The roles of your Resort Catering Manager versus Wedding Planner or Day-Of Coordinator are distinct, but both extremely important, for the success of your special event.

Resort requires all wedding parties to secure either a full-service Wedding Planner or a Day-Of Coordinator based on the following guidelines:

- 5-49 attendees – Day-Of Coordinator
- 50+ attendees – Full Service Planner

**Your Wedding Planner or Day-Of Coordinator provide diverse, personalized services from engagement to honeymoon.**

**These services may include:**

- Assist in finding and securing your perfect wedding venue (phone calls, site visits, etc)
- Assist with etiquette and protocol for invitations, family matters, ceremony and toast
- Provide event design services
- Secure outside vendors such as band, florist, décor provider, photographer, officiant
- Review all vendor contracts and create vendor payment schedule
- Create a comprehensive timeline for your rehearsal and wedding day
- Work with you to organize and coordinate your ceremony rehearsal
- Remind bridal party of all pertinent call times and other important items on wedding day
- Act as liaison between your family, bridal party and all vendors on wedding day
- Assist the bride and bridal party with dressing and bouquets; pinning boutonnieres
- Deliver and manage ceremony programs, escort cards, place cards, favors and personal items
- Oversee placement of all décor for ceremony and reception
- Coordinate the bridal party at ceremony and reception (procession, grand entrance, etc)
- Collect personal items at the conclusion of the reception

**Your Resort Catering Manager will provide services to include:**

- Personalized venue tour
- Recommend local special event professionals such as wedding planner, entertainment, florals, photographer, wedding cakes
- Consult on menu selections
- Detail your banquet event orders, outlining your event specifics and ensure all details are communicated flawlessly to Resort operations team
- Create an estimate of charges outlining your financial commitments
- Arrange and attend your menu tasting
- Oversee the setup of ceremony and reception venues, food preparation and other Resort operations
- Act as liaison between Wedding Planner and Resort operations staff
- Ensure a seamless transition to the Resort banquet captain once the grand entrance has occurred (Catering Manager typically departs after first course is served)
- Review Banquet Checks and Final Bill for accuracy

### **Third Party Vendors**

Resort must approve all third-party vendor contracts and riders at least 30 days prior to your event. All vendors must provide proof of license and \$1M General Liability Insurance. All delivery, setup and breakdown times will be coordinated and approved by your Resort Catering Manager.

Vendors are guaranteed access to the contracted function space a minimum of two (2) hours prior to event start time.

Vendors are required to breakdown and clean upon completion of the event. No storage will be provided for remaining items and Resort cannot accept responsibility for lost or misplaced items. Unless previous arrangements are made and approved, Resort will charge a \$500 fee, plus service charge and tax, to clean up any vendor supplies, accessories or décor left at Resort by vendors.

Vendors contracted by Resort on behalf of wedding party will be subject to 20% surcharge.

### **Tastings**

Our Wedding Packages include a complimentary menu tasting for up to two (2) guests. A charge of \$100 per person, plus service charge and tax, will apply for additional guests, or for tastings requested for events with fewer than 25 attendees.

90-minute tasting appointments are offered Monday to Thursday only, between 11am and 2pm, based on Chef availability, and may be arranged between 60 and 90 days prior to contracted event date, with a minimum of 21-day advance notice. Tasting menu will include:

- One salad to share
- Two entrée selections with appropriate accompaniments
- One dessert to share
- Glass of wine, champagne or signature drink per person
- Wedding cake tasting must be pre-arranged with cake vendor

### **Menu Selections & Guarantees**

Final menu selection of all food and beverage items must be confirmed no later than 30 days prior to event date along with preliminary guest count guarantee and preliminary diagram and seating chart.

Menu changes or guest count reductions may not be made after this date. Final guest count guarantee must be received no later than 12pm, five (5) business days prior to event date.

Additional guests added after the final guarantee date are subject to an additional 25% charge per person. On day of event, master account will be billed for final guarantee or actual number of guests served, whichever is greater.

### **Plated Dinners:**

- For intimate weddings up to 24 guests, you may choose up to 2 entrée selections
- For weddings with 25+ guests, you may choose up to 2 entrée selections
- Same salad, appetizer, intermezzo and dessert will be served to all attendees, with the exception of guests with special dietary needs
- Final entrée counts must be provided to Resort no later than 12pm, five (5) business days prior to event date
- Meal indicator cards are required

Final diagram and seating charts are required with final guarantee no later than 12pm, five (5) business days prior to event date.

### **Food & Beverage Policies**

All food and beverage items, with the exception of the wedding cake, must be supplied and prepared by Resort. Outside food and beverage may not be brought into any public area of the Resort, including contracted event venues. The Resort does not allow leftover food or beverages to be removed from event space by event attendees.

All Federal, State and Local laws related to alcoholic beverage purchases and consumption will be strictly adhered to. Resort staff may request photo ID from any person of questionable age, and refuse service if the person is either under the age of 21 or is unable to produce a valid photo ID. For liability purposes, Resort may refuse to serve any person who, in the Resort's sole judgment, appears intoxicated. Shot glasses are not provided and Resort staff is prohibited from serving "shots" to event guests.

### **Restrooms for Outdoor Events**

Event guests may utilize Main Lodge restrooms; however, we recommend that a guestroom(s) adjacent to event venue be booked to accommodate event attendee needs. Resort may also assist in securing high-end portable facilities.

### **Golf Carts**

Resort guests are prohibited from renting or driving golf carts on property. Our Bellmen will be able to assist with guest transportation needs. Your Resort Catering Manager may also arrange for golf cart transportation between event venues for bridal party or guests with special needs.

### **Shipping & Storage**

All items shipped to Resort must be pre-approved and should arrive no earlier than 72 hours prior to event date.

Items received more than 72 hours prior to event date will incur the following storage fees:

**\$10.00 per box or package, per day**

**\$100.00 per pallet, per day**

Resort Catering Manager must receive advance notice of shipments to ensure acceptance of shipment by our Receiving Department.

Storage fees will apply for any items not picked up or shipped out within 24 hours after completion of event. Amenity & Welcome Bag Delivery

Resort staff can deliver welcome letters, gift bags or other amenities to your attendees' guestrooms. Delivery charges start at \$5.00 per room, based on item and in-room setup requirement. Resort is unable to present welcome items to arriving guests at the front desk.

### **Pricing & Payments**

All banquet and catering prices (including food, beverage, site fees, rentals) are subject 25% service charge and 7.5% sales tax.

Labor fees, such as bartenders or cocktail servers, are subject to 7.5% sales tax only.

Resort accepts all major credit cards, cash or cashier's checks for payment of deposits.

A credit card must be provided to guarantee payment of final bill.

### **Deposits & Cancellation**

A non-refundable deposit of \$2,500 is required to hold your date and space (space may be held on a courtesy basis without a signed contract for up to 30 days, based on event date). An additional deposit equivalent to 25% of your estimated event charges is required with executed contract. Resort Catering Manager will prepare a payment schedule based on booking and event dates. Final payment, equivalent to 100% of estimated event charges, is due at 30 days prior to event date. Payments not received as scheduled constitute a Cancellation and may result in forfeiture of space and date.

Should wedding party cancel at any time for reasons other than Force Majeure (Acts of God), the following liquidated damages would apply:

- Contract Date to 181 days prior to event date – 25% of full contract value
- 91 to 180 days prior to event date – 50% of full contract value

- 61 to 90 days prior to event date – 75% of full contract value
- 0 to 60 days prior to event date – 100% of full contract value

### **Guestrooms & Resort Access**

Reduced Group Rates may be available for your wedding party. Group room block discounts vary by day of week and season, and are only applicable to contracted blocks of 10 rooms or more nightly with an executed contract.

For the comfort and quiet enjoyment of all Resort guests, some outdoor event venues require that adjacent guestrooms be blocked by the wedding party.

Resort amenities and activities are reserved for the exclusive use of registered Resort guests. With the exception of dining in food and beverage outlets (reservations required), spa (by appointment only), and privately contracted catered events, access to resort amenities by non-resort guests is prohibited. This includes, but is not limited to, pools, beach, water sports, golf course, tennis courts. Resort does not offer day passes.

### **Resort Fee**

For overnight Resort guests, a Daily Resort Fee of \$45 (per room, per night, plus 12.5% tax) will apply. The Daily Resort Fee includes the following amenities and activities: valet and self-parking, tennis, 9-hole golf course, fishing rods, bicycles, sea kayaks, stand-up paddleboards, Guest Adventures Center (featuring game room, Xbox arcade, board games, book collection), use of spa fitness studio, resort-wide Wi-Fi, in-room coffee and tea service, in-room bottled spring water, local and 800 phone calls.

Some activities included in daily resort fee are based upon availability at time of request, and may not be reserved exclusively for groups.

Local transportation, within a 2-mile radius of resort, is also provided for individual resort guests (parties of up to 6 passengers only), and based upon availability at time of request. Resort shuttle may not be reserved for group transportation. Your Resort Catering Manager can assist in arranging for group transportation to off-site events.

### **Service Dogs & Pets**

Qualified Service Dogs are welcome to stay in any of our accommodations per ADA regulations. Service Dogs must be registered upon arrival and must remain under the control of their handler at all times. Service dogs may not be left alone in guestrooms at any time or sit on chairs or tables in restaurant outlets.

Resort staff may ask guest the following questions:

- Is the dog a service animal required because of a disability?
- What work or task has the dog been trained to perform?

Emotional Support Animals are not protected by ADA regulations and will be considered pets, subject to current pet policies as follows:

With advance reservations, Resort welcomes dogs (other breeds prohibited) up to 70 lbs in our Golf View Rooms and Suites only.

A pet fee of \$70 per night will apply. Please visit [www.cheeca.com/resort/faq](http://www.cheeca.com/resort/faq) for complete pet policies and guidelines.

### **Smoking**

Most areas of the Resort are smoke-free. Designated smoking areas are provided on beach and at Tiki Bar. A deep cleaning fee in the amount of \$500 will apply should guests smoke in guestrooms.

## General

- For information about obtaining a marriage license in Monroe County, Florida, please visit <http://www.clerk-of-the-court.com/Other/mariagelic.html>
- To determine sunrise or sunset times on your special day. Please visit <http://www.sunrisesunset.com/>
- Prior to arrival, we recommend checking with your designer or dress shop to determine best method for refreshing your dress. It is the responsibility of wedding party to make advance arrangements with Islamorada Dry Cleaning, phone 305.664.5060.
- When making your guestroom reservations, keep in mind your day-of "Ready Room" needs. Most of our guestrooms and suites accommodate a maximum of 4-6 guests. Our Bush 41 Retreat and Islamorada Suite are both large, presidential level suites with ocean views, ideal for hosting your bridal party. Please inquire about availability on your dates.
- Event venue is available for times outlined in your contract. Extending event times is based upon availability of Resort staff, and a charge of \$250 per additional hour (plus service charge and tax) will apply, plus any additional food and beverage consumed.

