

# Event Packet



## Your Perfect Florida Keys Event!

Congratulations on your upcoming special day!

Find us:

88000 Overseas Highway,  
Islamorada, FL 33036  
(305) 852-9315  
Marker88.info  
info@Marker88.info

# What we have to offer...



## Our Legacy

Our team is excited to host your celebration where a sunset on emerald green waters sets the tone for memories that will last a lifetime. For over 40 years, Marker 88 has been famous for our world class cuisine served with stunning views of the Florida Bay and Everglades National Park.



## Our Offerings

Our goal at Marker 88 is to provide you and your guests with the experience of a lifetime, one hour at a time.

Our natural beach, pier, and outside deck areas are picturesque and perfect for your special occasion. We cater small intimate affairs as well as lavish receptions.

Our onsite Event Coordinator and staff at Marker 88 will work closely with you to make your special day a shimmering success.

Let us customize the package to suit your vision.

# How we offer it...



## Our Food

Our own Chef Bobby Stoky has extensive experience with seafood and different cuisines. Our dinner menu has a Floribbean flare with some added influences from Asia and the Mediterranean.

The kitchen is prepared to cook for an intimate plated dinner for a few to groups of over 350 guests with different buffet stations.



## What is Floribbean?

We are lucky enough to have many cultures here in the Florida Keys. The Caribbean nations have taught us different ways to add flavor to food. From the jerk spices of Jamaica, the French influences on the Islands, and the citrus added to Cuban cuisine, you can find many of their ingredients and cooking styles in our menu offerings.



## Hawaiian

### Appetizers

Ponzu Grilled Shrimp

Miso Ginger Salad

### Choice of Entrée

served with wok fried vegetables and brown rice

Fresh Catch in Papillote

salt crusted, herbs, backed in parchment paper

Teryaki Yellowfin Tuna

wasabi aioli, wild rice

Hawaiian Glazed Chicken

grilled pineapple with sugar cane skewer

### Dessert

Polynesian Custard

cinnamon, fresh berries

\$65 per person

Tax & tip not included

## Key Largo

### Appetizers

Land & Sea

stuffed mushroom, conch fritter, cocktail sauce, curry sauce

Key Largo Salad

field greens, mandarin oranges, cilantro, green olives, Monterey jack cheese, tomatoes, house vinaigrette

### Choice of Entrée

served with parmesan scalloped potatoes and sautéed vegetables

Macadamia Encrusted Yellowtail

Stuffed Florida Lobster

crab, rosemary butter

Herb Encrusted Filet Mignon

red wine demi-glace

### Dessert

Homemade Key Lime Pie

\$75 per person

Tax & tip not included



## Islamorada

### Appetizers

**Coconut Shrimp**  
mango chutney

**Field Greens Salad**  
house vinaigrette

### Choice of Entrée

**Fresh Catch Lorenzo**  
sautéed, crabmeat, béarnaise sauce,  
garlic mashed potatoes, vegetables

**New York Strip**  
grilled, maitre'd butter,  
garlic mashed potatoes, vegetables

**South Beach Chicken**  
grilled chicken, fresh mozzarella, tomatoes,  
light garlic sauce, basil, balsamic, penne pasta

### Dessert

**Homemade Key Lime Pie**

**\$66 per person**

Tax & tip not included

## Ocean Reef

### Appetizers

**Duck Potstickers**  
sweet & sour sauce

**Hook Salad**  
field greens, crumbled bleu cheese, bacon,  
olive oil, balsamic vinegar

Choice of Entrée  
served with asparagus (in season)  
and garlic mashed potatoes

**Yellowtail Meuniere**

**Sautéed Diver Scallops**

### Dessert

**White Chocolate Crème Brule**  
fresh berry compote

**\$58 per person**

Tax & tip not included



## Caribbean

### Appetizers

Piña Colada Scallops

### Island Tropical Salad

Mixed greens, seasonal fruit, walnuts,  
toasted coconut, mango citrus vinaigrette

### Choice of Entrée

served with rice, black beans,  
and sweet plantains

Plantain Encrusted Catch

Crispy Mojo Porkchop

### Filet Mignon

marinated, churrasco sauce

### Dessert

Macadamia Nut & Coconut Tart

**\$68 per person**

Tax & tip not included

## Florida Key Lobster Bake

### Appetizers

Old Bay Steamed Shrimp & Conch Fritters

cocktail sauce, curry sauce

### Chop Salad

field greens, carrots, tomatoes, diced egg, bacon,  
croutons, cabbage, honey mustard

### Choice of Entrée

### Twin Florida Lobster

two grilled tails, beurre blanc,  
BBQ corn on cob, new potatoes

### Filet Mignon

Red wine demi-glace, garlic mashed potatoes

### Dessert

Caramelized Banana Sundae

**\$75 per person**

Tax & tip not included

## New England Lobster Blake

### Appetizers

New England Clam Chowder

Fried Calamari Salad  
miso ginger dressing

### Choice of Entrée

served with corn on the cob and new potatoes

Whole Main Lobster  
drawn butter

Little Neck Clams & Mussels  
garlic lemon butter sauce

South Beach Chicken  
grilled chicken, fresh mozzarella, tomatoes,  
light garlic sauce, basil, balsamic, penne pasta

### Dessert

Bananas Foster Ice Cream Pie

**\$85 per person**

Tax & tip not included

## Sandbar Menu

### Appetizer

Mixed Greens  
diced egg, bacon, carrots, cucumbers,  
radishes, tomatoes, ranch

### Choice of Entrée

Baked Mahi Mahi  
mango salsa, rice, black beans

South Beach Chicken  
grilled chicken, fresh mozzarella, tomatoes,  
light garlic sauce, basil, balsamic, penne pasta

### Dessert

Key Lime Pie

**\$49 per person**

Tax & tip not included

## Appetizer Selection

### Tuna Sashimi

soy reduction, wasabi cream

### Bloody Mary Shrimp Shooters

Old bay shrimp, bloody mary, lime, vodka

### Conch Fritters

cocktail sauce, curry sauce

### Tequila Lime Chicken

cilantro dressing

### Assorted Cheese & Crudité Platter

### Spicy Crab Roll

soy reduction, wasabi cream

### Bacon Wrapped Scallops

\$38 per person (substitute for appetizers on restaurant menu, add \$20)

20 Person Minimum  
Tax & tip not included





# Passed Hors D'oeuvres

Priced per 50 Pieces

## Cold Hors d'oeuvres

**Chilled Gulf Shrimp \$250**  
cocktail sauce

**Tuna Poke Cucumber Cups \$275**

**Tuna Nachos \$250**

**Blackened Shrimp \$250**

**Jamaican Jerked Chicken \$175**  
dill sauce, wonton points

**Jumbo Shrimp \$275**  
horseradish cream sauce

**Smoked Fish Dip \$175**  
assorted gourmet crackers

**Oysters Moscow \$250**

**Tomato & Basil Brochette \$150**  
garlic toast points

**Lobster Medallions \$275**  
tarragon honey mustard sauce

**Assorted Sushi Rolls \$250**  
tuna banana roll, spicy crab roll,  
shrimp macadamia nut roll

**Smoked Salmon \$250**  
Cucumber, lemon and cream cheese sauce, dill



# Passed Hors D'oeuvres

Priced per 50 Pieces

## Hot Hors d'oeuvres

Mini Crab Cakes \$250  
pommery mustard

Crab Stuffed Mushrooms \$225

Citrus Infused lump Crabmeat Cakes \$275

Bacon Wrapped Scallops \$225

Bacon Sirloin Gorgonzola \$275  
balsamic reduction

Coconut Shrimp \$275  
sweet & sour sauce

Smoked Mozzarella Profiterole \$175

Shrimp Newburg Mini Quiche \$225

Ratatouille Filo Tartlets \$175

Fig & Goat Cheese Flatbread \$185

Mini Beef Wellington \$200  
red wine demi-glace

Mango & Brie Quesadilla \$185  
sour cream, lime dipping sauce

Tequila Lime Chicken \$200  
cilantro dressing

Bleu Cheese Polenta Cakes \$175  
arugula, caramelized onions, walnuts

Piña Colada Scallop Brochettes \$250

Pizette \$175  
prosciutto, Fontina cheese, tomato, basil

pork Boulettes \$200  
spicy dipping sauce

Bacon Wrapped Asparagus Bundles \$150

Spanakopita Filo Triangles \$125



# Specialty Displays & More

Priced by size of group as follows:  
Small – 25 | Medium – 50 | Large - 100



**Gouda Cheese Fondue with Assorted Breads & Fruit**  
\$125 | \$165 | \$200

**Imported & Domestic Cheeses, Seasonal Fruits or Vegetables, Assortment of Gourmet Crackers**  
\$100 | \$150 | \$200

**Marker 88 Smoked Fish Dip with tomatoes, capers, chives, Assortment of Gourmet Crackers**  
\$100 | \$150 | \$200

**Imported Smoked Salmon with Assorted Breads & Traditional Accompaniments**  
\$285

**Belgian Chocolate Fountain with Assorted Fruits & Sweet Treats**  
\$275

**Amaretto Glazed Baked Brie Wheel with Toasted Almonds, Fresh Apples, Grapes, and French Bread**  
\$175 per wheel

**Chocolate Covered Strawberries & Key Lime Tarts**  
\$150 | \$175 | \$200

## Younger Guest's Menu

Personal Cheese Pizza

Chicken Fingers  
French fries

Cheeseburger  
French fries

Grilled Chicken  
steamed vegetables

Five Cheese Mac & Cheese

**\$38 per child (12 and under)**

Includes juice or sodas and ice cream



# Raise Your Glass!

## Beverage Menu Options

### Select

Smirnoff  
Tanqueray  
Bacardi  
Canadian Club  
Cutty Sark  
Jim Beam  
Sauza

### Premium

Absolut  
Beefeaters  
Bacardi Select  
Seagram's 7  
Dewar's White Label  
Jack Daniels  
Cuervo Gold

### Super Premium

Grey Goose  
Bombay Sapphire  
Mount Gay  
Crown Royal  
Glenlivet  
Makers Mark  
Patron Silver

\*\* Substitutions may be made for Premium and Super Premium bars at the discretion of management. An additional per person cost will be added for higher priced wine selections.

## Open Bar Pricing Options

	Beer & Wine	Select	Premium	Super Premium
2 Hours	\$25	\$29.50	\$32.50	\$35.50
3 Hours	\$35	\$41.50	\$44	\$47.50
4 Hours	\$41	\$51	\$53.50	\$56.50

## Punches & Fountain Cocktails

Champagne Punch  
\$75 per gallon

Vodka or Rum Punch  
\$60 per gallon

Red or White Sangria  
\$35 per gallon



All prices are subject to 7.5% sales tax and 20% gratuity.  
Prices are subject to change.

# Reserving Your Date

## Space Offerings

Choose your ceremony location on the beach or the bay (if available). Special events require specialized planning, attention, and setup to make your event truly spectacular.

Our site fee includes the following:

- White table linens and napkins
- Standard place settings including china, glasses, and flatware
- Standard tables and white banquet chairs
- Welcome table, cake table, sign in table, DJ table, etc.
- Cake cutting and serving
- Full setup and breakdown of space



## Site Fees

50 Guests and under  
\$1800

51 – 120 Guests  
\$2100

121 – 350 Guests  
\$2700

The payment of the site fee and a signed contract is required to reserve your date. Once received, site fees are not refundable.

