

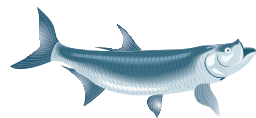
CHEECA LODGE & SPA



ISLAMORADA • FLORIDA KEYS



# BREAKFAST



CHEECA LODGE & SPA



ISLAMORADA • FLORIDA KEYS

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service  
\*\* Chef attendant required at \$200/per attendant

# BREAKFAST BUFFET

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Includes Orange and Grapefruit Juices Freshly Brewed Illy Coffee, Illy Decaffeinated Coffee and  
a Selection of Dammann Teas

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## CONTINENTAL

10 Person Minimum

Assorted Bagels

Butter & Preserves

Cream Cheese

Assorted Home-Made Muffins

Assorted Breakfast Pastries

House Made Granola with Berries and Local Honey

Greek Yogurt Parfait

Fresh Fruit

**\$32 per person**

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## HEALTHY START

10 Person Minimum

Seasonal fruits & berries

Low fat cottage cheese

Yogurt bar

Local Honey, Berries, House Made Granola, Dried Cranberries,

Shredded Coconut

Dry Cereals, whole & Skim Milk

Oat Cranberry Muffin

fruit preserves, butter

**\$36 per person**

**Available in Buffet Style or Served Family Style**

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# BREAKFAST BUFFET

---

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## GULF COAST

20 Person Minimum

Bakery Basket Selection of Croissants, Pain Au Chocolate,  
Danish Pastries and Muffins

Fresh Seasonal Sliced Fruit and Berries

Yogurt Parfait, Homemade Fruit Compotes

Roasted Breakfast Potatoes

### SELECT ONE

Farm Fresh Scrambled Eggs

Egg Whites with Kale and Sun-dried Tomatoes

Mini Egg Frittata with Goat Cheese and Spinach

### SELECT ONE

Buttermilk Pancakes or Brioche French Toast

Served with Pecans, Whipped Cream,

Sweet Butter and Maple Syrup

### SELECT TWO

Pork Sausage

Applewood Smoked Bacon

Chicken Apple Sausage

**\$48 per person**

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## LATIN VIBE BREAKFAST

20 Person Minimum

Fresh Tropical Fruit & Seasonal Berries

Fresh House Made Croissant with Butter & preserved

Build You Own Huevos Rancheros

Refried Black Beans, Roasted tomato, salsa Cotija Cheese, Crispy Corn Tortilla, Cilantro,  
Jalapeno

Caramelized Platanos

Assorted Individual Yogurts

Apple wood Smoked Bacon

Chorizo

Papas Bravas

**\$49 per person**

**Available in Buffet Style or Served Family Style**

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# BREAKFAST ENHANCEMENTS

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All breakfast enhancements are designed and priced to enhance a continental or buffet breakfast.

Not to be sold separately

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## PREMIER OMELET STATION\*\*

Eggs or Egg Whites  
Bacon, Sausage, Ham, Swiss  
Cheddar, American  
Spinach, Mushroom, Pepper  
Sautéed Onion, Tomato

**\$18 per person**

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## WAFFLES & PANCAKES\*\*

Butter, Berry Compote, Chocolate Chips  
Whipped Cream, Powder Sugar, Maple Syrup

**\$10 per person**

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## QUICHE & FRITTATA BAR

Quiche  
Quiche Lorraine, Quiche Florentine  
Frittata  
Caramelized Onion & Bacon, Chorizo & Herbed Cheese

**\$12 per person**

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## ACAI STATION \*\*

House Made Granola, Shredded Coconut, Local Honey, Passion Fruit Pearls,  
Toasted Almond, Diced Pineapple, Berries

**\$12 per person**

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# BREAKFAST ENHANCEMENTS

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Not to be sold separately

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## AVOCADO TOAST STATION

Focaccia Bread, Avocado Smash, Smoked Salmon, Pickled Red Onion, Capers

Focaccia Bread, Avocado Smash, Hardboiled egg, Cilantro, Heirloom Tomato

Focaccia Bread, Avocado Smash, Seared Halloumi, radish

**\$10 per person**

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## BREAKFAST SANDWICHES ON BRIOCHE (CHOOSE TWO)

**Egg or Egg Whites**

Bacon Cheddar

Spinach & Fresh Herb

Sausage Cheddar

Chorizo & Provolone

**\$14 per person**

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# BRUNCHES

Includes Orange and Grapefruit Juices Freshly Brewed Illy Coffee, Illy Decaffeinated Coffee and a Selection of Dammann Teas

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## A MIAMI FLAIR BRUNCH

20 Person Minimum  
Assorted Bagels  
Butter, Fruit Preserves, Cream Cheese  
Fresh Fruits & Seasonal Berries  
Egg White Spinach Frittata  
Pastelitos  
Thick Cut Peppered Bacon  
Churrasco with a Blueberry Chimichurri  
Yukon Potatoes with Caramelized Onion

### SELECT ONE

Egg Benedict with Sofrito Hollandaise  
Cinnamon French Toast

**\$55 per person**

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## CHANGED IN LATITUDE BRUNCH\*\*

20 Person Minimum  
Bagels & English Muffins  
Butter & Fruit Preserves, Cream Cheese  
Assorted Pastries  
Local Mixed Green  
Tomato, Cucumber, Strawberries, Bacon, Red Wine Vinaigrette  
Roasted Yukon Potatoes with Caramelized Onion

### Omelet Station

Eggs, Eggs White  
Bacon Sausage, Ham, Swiss  
Cheddar, American  
Spinach, Mushroom, Pepper  
Sautéed Onion, Tomato

### Seafood Bar

Shrimp Cocktail, Oysters  
Pineapple Mignonette, Coconut Cocktail

### Entrée (Choose One)

Herb Crusted Prime Rib, Au Jus, Horseradish Cream  
Whole Organic Chicken Roti Served with Herb Garlic Aioli

### Accompaniments

Coconut Cilantro Rice  
White Cheddar Truffle Lobster Mac & Cheese  
Roasted Baby Squash & Wild Mushroom

### Desserts

Key Lime Pie  
Opera Cake

**\$110 per person**

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service

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

# BRUNCH ENHANCEMENTS

All accompaniments are designed and priced to enhance a brunch. Not to be sold separately

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**\*\*ALL BARS REQUIRE BAR ATTENDANT. BAR Attendant Fee 200 Each For the first three (3) hours 50 Each for each additional hour**

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## **Martini Bar**

Ketel One Vodka  
Bombay Gin  
Olive or Twist, Shaken or  
Stirred  
**\$18 each, \$200 bar setup**

## **Margarita Bar**

Traditional and Island Flavors  
Don Julio Tequila  
Served on the Rocks  
**\$18 each. \$200 bar setup**

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## **Mojito Bar**

Cheeca Signature Mojitos  
Crafted to Order  
**\$18 each. \$200 bar setup**

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## **Knee-High Bar**

### **Just for the Kids**

Soft Drinks, Juices, Bottled Water  
**\$8 per child. \$150 bar setup**

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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**

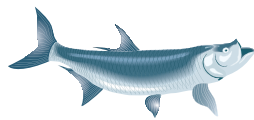
Fruit Infused Water **\$30 per Two Gallons**

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



# BREAKS



CHEECA LODGE & SPA



ISLAMORADA • FLORIDA KEYS

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service  
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# BREAKS

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15 Person Minimum

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## SWEET AND SAVORY

### El Cubano\*\*

Cafecito Shots

Pastelitos

Arepas

Fruit Smoothies

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

**\$18 per person**

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## SWEET & SALTY

Assorted Homemade Cookies

Fresh Pretzels

Tropical Trail Mix

**\$18 per person**

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## MARGARITAVILLE

Pico De Gallo, Guacamole

Blue Corn Chips

Sugar Cookie with a Cilantro Lime Glaze

**\$18 per person**

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## ISLAMORADA

Fish Dip, Herb Crostini

Red Hot pearls, Tropical Trail Mix

Key Lime Cookies

**\$18 per person**

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# BREAKS

## SAVORY

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15 Person Minimum

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### Charcuterie & Cheese

Sliced Cured Meats, Gourmet Cheeses

Mixed Olive

Herb Crostini

Whole Grain Mustard, Fig Jam

**\$20 per person**

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## MEDITERRANEAN

Hummus, Roasted Tomato Tabbouleh

Grilled naan

Cucumber, Olive, Feta Cheese

Crisp Vegetables

**\$20 per person**

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## CRUDITÉ SHOOTERS

Vegetables Shooter, Heirloom Tomato Skewer

Hummus, Herb Ranch

Pita Chips, Grilled Naan

**\$18 per Person**

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## HEALTHY

### Fruit Bar

Whole Apple, Bananas

Fresh Fruit

Watermelon, Pineapple, Cantaloupe, Honeydew

Seasonal Berries

Local Honey, Mint Yogurt

**\$16 per person**

### Power Bar

Granola

Kashi

Powerade

Protein

**\$18 per person**

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service

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# BREAKS

15 Person Minimum

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## A LA CARTE REFRESHMENT

BAKERY SELECTIONS,  
*by the dozen Served with sweet butter and preserves*

### Muffins

Banana, blueberry, orange-cranberry

**\$52 per Dozen**

### Danish Pastries

Plain Mini Croissant, Mini Chocolate  
Croissant, Assorted Mini Pastries

**\$52 per Dozen**

### Bagels

Assorted Bagels, Cream Cheese, Butter, Jam

**\$56 per Dozen**

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### Cookie Jar Bar

Chocolate Chip, Macadamia Nuts

Oatmeal Raisin, Key Lime

**\$30 per Dozen**

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## FRUIT & MORE PER ITEM

Individual Fruit Yogurts **\$5 each**

Individual Assorted Cereals **\$5 each**

Assortment of Candy Bars **\$5 each**

Granola and Power Bars **\$5 each**

Assorted Bags of Chips **\$5 each**

Whole Fresh Fruit **\$4 each**

## PER PERSON

Guacamole, Salsa and Chips **\$12**

Fresh Fruits and Berries **\$12**

Mixed Nuts or Party Mix **\$5**

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service

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

# BEVERAGES

Coffee  
Illy brand regular and decaffeinated  
**\$98 Per Gallon**

Assorted Herbal Damman Hot Teas  
Lemon wedges and honey  
**\$98 Per Gallon**

Iced Tea  
**\$80 Per Gallon**

Lemonade  
**\$80 Per Gallon**

Florida Citrus Juice  
Orange, grapefruit  
**\$90 Per Gallon**

Assorted Soft Drinks  
**\$6 each**

Bottled Icelandic Water  
**\$6 each**

Sparkling San Pellegrino Water  
**\$6 each**

Red Bull (Regular or Sugar Free)  
**\$7 each**

Bottled Fruit Juice  
**\$6 each**

Cold Pressed Juices  
**\$12 each**

Bottled Smoothie  
**\$8 each**

Powerade  
**\$7 each**

Coconut Water  
**\$7 each**

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# BREAKFAST AND LUNCH BOXES

10 Person Minimum

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**Continental**  
Fresh Muffin  
Individual Yogurt  
Apple  
Orange Juice  
Chilled Coffee  
**\$29 Each**

**Munchies**  
2 Fresh Homemade Muffins  
Fresh Pretzel  
Gourmet Chips  
Power Bar  
M&Ms  
**\$22 Each**

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## Early Morning Sand Box

Breakfast Sandwich on Brioche  
Egg, Cheddar  
Bacon or Sausage  
Whole Fruit  
Individual Yogurt  
Orange Juice  
Chilled Coffee  
**\$36 Each**

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## LUNCH BOXES

10 Person Minimum

### Choose One (1) Sandwich

Turkey Wrap, Swiss, Bacon, on Tortilla Wrap  
Balsamic Marinated Portobello, Herb Gouda, Ciabatta  
Roast Beef, White Cheddar, Brioche

Mayonnaise, Dijon Mustard

### All Box Lunches Come With

Whole Fruit  
House baked Cookie  
Gourmet Chips  
Pasta salad

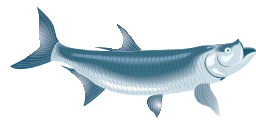
### A Drink Choice

Coke, Diet Coke, Sprite, Bottle Water  
**\$42 Each**

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# LUNCH



CHEECA LODGE & SPA



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# PLATED LUNCHES

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15 Person Minimum

Served with Fresh Baked Bread, Iced tea & Fresh Brewed Illy Regular Coffee, Decaffeinated  
and Dammann Hot Tea

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## A La Cart Three (3) Course Options

### Choose One (1) Salad or Soup

Local Greens with Herb Citrus Vinaigrette  
Homestead Tomato, Cucumber, Mango, Pecans

### Caprese

Basil, Balsamic, Fresh Mozzarella

### Baby Arugula & Frisee Salad

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

### Carrot Ginger Soup

### Seasonal Soup

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### Choose One (1) Entrée

#### Seared Daily Catch with a Thyme Sauce

Floridian Purple Rice, Roasted Baby Vegetables

**\$56**

**Chicken Rosto Rosmarino, Seared Saffron Polenta, Chard Broccolini, Puttanesca Sauce**

**\$50**

#### Peppercorn Crusted New York Strip Medallion

Herb Roasted Pearl Potato, Hericot vert

**\$52**

#### Soy Glazed Filet of Salmon

Jasmine Rice, Bok-Choy, Soy Lemongrass Sauce

**\$54**

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### Choose One (1) Dessert

#### Cheeca Key Lime Pie

#### Tiramisu Classico

#### Strawberry Frangipane Tart

Apricot Glaze & Pistachio

#### Lemon Bar

Raspberry Sauce

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# PLATED LUNCHES

## CHILLED LUNCH (2) COURSE OPTIONS

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15 Person Minimum

Served with Fresh Baked Bread, Iced tea & Fresh Brewed Illy Regular Coffee, Decaffeinated  
and Dammann Hot Tea

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### TASTE OF NIKAI

Honey Ginger Chicken

**(Sub Seared Spicy Tofu for vegetarian option)**

Napa Cabbage, Crispy Wonton, Radicchio, Edamame, Green Papaya Ginger Dressing

### DESSERT

Three Layers Chocolates Mousse

**\$42 per person**

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### THE KEYS

Shrimp Cobb

Local Field Greens, Herb Roasted Shrimp, Bacon, Hart of Palm, Vine Ripe  
Tomato, Citrus Segments

### DESSERT

Chocolate Vanilla Cream Puff

**\$45 per person**

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

# LUNCH BUFFETS

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25 Person Minimum

Served with Fresh Baked Bread, Iced tea & Fresh Brewed Illy Regular Coffee, Decaffeinated and Dammann Hot Tea

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## THE DELICATESSEN

Chef's Daily Specialty Soup

Salads

Homestead Local Mixed Greens

Tomato, Cucumber, Balsamic, Ranch

Country Style Potato Salad

## DELI & CHEESE BOARD

Shaved Pastrami, Roasted Turkey Breast, Prosciutto De Parma, Sliced Mortadella, Sliced Swiss,

Provolone & Cheddar Cheese, Condiments

Assorted Rustic Bread & Rolls

House Made Potato Chips

## DESSERT

Assorted House Made Cookies, Seasonal Whole Fruit

**\$56 per person**

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## ISLAND TIME

Coconut Conch Chowder

Tropical Slaw

Baby Kale Salad with Passion Fruit Vinaigrette

Homestead Tomato, Cucumber, Mango, Heart of Palm

## MAIN

Orange & Herb Marinated Chicken Breast

Short Rib Ropa Vieja

## ACCOMPANIMENTS

Congri

Caribbean Roasted Vegetables

Garlic Bread

## DESSERT

Island Coconut Tartlets

Fresh Pineapple

**\$62 per person**

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service

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# LUNCH BUFFETS

---

25 Person Minimum

Served with Fresh Baked Bread, Iced tea & Fresh Brewed Illy Regular Coffee, Decaffeinated and Dammann Hot Tea

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## MARGARITAVILLE BEACH BBQ \*\*

Mixed Greens with a Key Lime Vinaigrette

Mango, Tomato, Onion, Cilantro

Tropical Slaw

Potato Salad with a Shallot Aioli

## OFF THE GRILL

Fresh Catch with a Citrus Beurre Blanc

Grilled Churrasco with a Roasted Tomato Chimichurri

Grilled Herb Marinated Chicken Breast

## ACCOMPANIMENTS

Skillet Baked Beans

Smoked Onion Mac n Cheese

Street Corn

Chipotle Aioli, Key Lime, Cotija Crumble

Dinner Rolls

## DESSERT

Chilled Watermelon Wedges

Assorted Cookie Jars

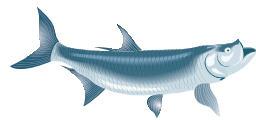
Key Lime Pie

**\$68 per person**

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# RECEPTION



CHEECA LODGE & SPA



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# PASSED HORS D'OEUVRES

25 Person Minimum

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**Sold per piece**

## **COLD**

Antipasto Skewer **\$6**

Shrimp Ceviche Shooter **\$8**

Caprese Skewer, Tomato Jam, Crystalized Basil **\$8**

Asparagus Tart, Confit Onion Puff Pastry **\$6**

Crab & Avocado Toast, Passion Fruits Pearl **\$8**

Pearl Potato with Creme Fraiche & Caviar **\$8**

Spicy Tuna Sushi Roll **\$8**

Nikai Surf & Turf Roll **\$8**

Togarashi Spiced Tuna Tataki on Lotus Chips, Wasabi Tobiko **\$8**

Avocado Lobster Push Pop **\$8**

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## **HOT**

Thai Chicken Lemon Grass on Skewer, Peanut Sauce **\$8**

Seared Halloumi, Zaatar & Local honey **\$7**

Korean Crispy Chicken Lollipop, Garlic Soy Glaze **\$7**

Baby Elote Corn on Skewer, Chipotle lime Glaze & Cotija Cheese **\$7**

Shrimp Tempura, Siracha Honey **\$8**

Harissa Seared Scallop, Pomegranate Reduction, Pita Crumble **\$9**

Petit Filet, Truffle Potato Pure **\$9**

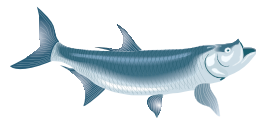
Eastern Potato Mimosa, Raita Sauce **\$7**

Lamp Lollipop, Mint Chimichurri **\$9**

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# DINNER



CHEECA LODGE & SPA



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10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service  
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# PLATED DINNER

20 Person Minimum

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## A LA CART THREE (3) COURSE OPTIONS

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Choose one (1) Salad or Soup

**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**

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## ENTRÉE

Choose One (1) Entrée

### LAND

**Filet Au Poivre – \$105**

Potato Gratin, Jumbo Asparagus, Cognac Peppercorn Sauce

**Sofrito Braised Short Rib – \$103**

Mofongo Puree, Caribbean Roasted Vegetables

**Sazon Crusted Pork Tenderloin – \$98**

Arroz Con Gandules, Caramelized Plantain, Sweet Chimichurri Sauce

**Organic Chicken Roti – \$88**

Roasted Rosemary Fingerling Potato, Roasted Campari Tomato, Chard Baby Carrot,  
Black Garlic Thyme Jus

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# PLATED DINNER

## SEA

### **Key Lime Miso Glaze Seabass –\$103**

Bamboo Rice, Shitake Mushroom & Baby Bok-Choy, Soy Beurre Blanc

### **Rum Glazed Mahi – \$98**

Coconut Rice, Roasted Local Vegetables, Pineapple Salsa

### **Sesame Seed Crusted Ahi Tuna – \$102**

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

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## DUO

### **Maryland Crab Cake & Wagyu – \$145**

Seared Wagyu, Jumbo Lump Crab Cake

Herb Potato Gratin, Jumbo Asparagus, Red Wine Sauce, Chesapeake Butter sauce

### **Surf and Turf – \$125**

Seared Black Angus Filet, Red Wine Sauce –\$125

Vanilla Poached Lobster Tail, Citrus Beurre Blanc

Seasonal Vegetables, Yukon Gold Potato Purée

### **Organic Chicken Roti & Shrimp – \$115**

Garlic Herb Jumbo Shrimp, Citrus Thyme Jus

Roasted Baby Vegetables, Floridian Purple Rice Pilaf

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## DESSERT

### **Choose One (1)**

#### **COFFEE & TEA SERVICE INCLUDED**

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

Coconut Creme

#### **Crema Catalan**

Sea Salt, Caramel, Macaroon

#### **Blueberry Compote Cheesecake**

Whipped Cream

#### **Tiramisu**

Whipped Cream, Almond Biscotti

#### **Three Layers Chocolates Mousse**

Fresh Berry & Macaroon

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# THEMED DINNER BUFFETS

20 Person Minimum

## NIKAI INFLUENCE\*\*

### Soup & Salads

Miso Soup  
Cucumber Ponzu Salad  
Wakame Seaweed Salas

### Robatta Grill

Honey Sriracha Chicken  
Sesame Shrimp  
Tiraki Glazed Carved NY Steak

### Accompaniments

Orange Glazed Baby Bok-Choy  
Scallion Rice  
Shiitakes Mushroom & Tofu Stir Fry

### Desserts

Vanilla Chocolate Cream Puff  
Mocha Key Lime Tart  
Coconut Rice Pudding

**\$140 Per Person**

## ISLAMORADA INFLUENCE \*\*

### Soup & Salad

Coconut Conch Chowder  
Homestead Mixed Greens  
Cranberry | Tomato | Sliced Almond  
Passion Fruit Vinaigrette  
Roasted Tomato Quinoa Salad

### Main

Jerk Rum Chicken  
Fresh Catch | Coconut Curry Essence  
Carved Caribbean Spiced Roast Pork Loin  
Pineapple Salsa

### Accompaniments

Seasonal Vegetables  
Ají Amarillo Yukon Potato Purée  
Assorted Dinner Rolls

### Desserts

Cheeca Key Lime Pie  
Cuban Chocolate Cake

**\$135 Per Person**

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# THEMED DINNER BUFFETS CONT.

25 Person Minimum

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## ATLANTIC INFLUENCE

### 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 Citrus Butter Sauce  
Almond Crusted Chicken with Orange Glaze  
Ropa Vieja Braised Short Ribs

### Accompaniments

Coconut Cilantro Rice  
Homestead Roasted Baby Vegetables  
Assorted Dinner Rolls

### Desserts

Triple Chocolate Mousse  
Raspberry Cheesecake

**\$125 Per Person**

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## ITALIAN INFLUENCE

### 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

**\$115 Per Person**

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service

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

# THEMED DINNER BUFFETS CONT

25 Person Minimum

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## **CHEECA BEACH VIBES\*\***

Organic Local Greens

Cucumber, Homestead Tomato, Ranch, Citrus Vinaigrette

Mango Island Slaw

## **MAIN**

Whole Maine Lobster (1 Per Person) \*\*

Clarified Butter, Lemon

Grilled Spiced Crusted New York Strip Steak \*\*

Chimichurri Sauce

Cilantro Garlic Chicken Breast

## **ACCOMPANIMENTS**

Corn on the cob

Rosemary Roasted Pearl Potato

Fire-Roasted Asparagus

Assorted Dinner Rolls

## **DESSERTS**

Amaretto Mascarpone Copa

Blueberry Citrus Cheesecake

Watermelon

**\$210 Per Person**

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service

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

# RECEPTION AND DINNER ENHANCEMENT\*\*

20 Person Minimum

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## **Fire Roasted Mojo Pig**

Serve 40

BBQ Mojo

**\$600 each**

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## **Churrasco Beef tenderloin**

Serve 15-20

Chimichurri Sauce

**\$550 each**

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## **Spiced Rub Roasted Black Angus Prime Rib**

Serve 30

Au Jus, Horseradish Cream

**\$750 each**

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## **Caribbean Spiced Roast Pork Loin**

Serves 30

Grilled Pineapple Salsa

**\$450each**

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## **Whole Oven Roasted Turkey**

Serve 30

Cranberry Chutney

**\$400 each**

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

Serve 15-20

Garlic Herb Butter, Mango Salsa

**Market Price**

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service

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

# RECEPTION AND DINNER ENHANCEMENT\*\*

20 Person Minimum

## NIKAI SUSHI BAR\*\*

### Choice of Two Type of Sushi Rolls

California Roll, Salmon, Veggie, Shrimp, Tuna, Spicy Tuna

**\$7 Per Piece**

### Choice of Two Fish for Sashimi

Tuna, Salmon, Hamachi, Escolar

**\$5 Per Piece**

Yakitori (Per Piece)

Sushi Rice Sesame, Garlic Oil, Teriyaki Sauce

Skirt Steak, Gochujang **\$5 Per Piece**

Chicken, Roasted Garlic Ponzu **\$4 Per Piece**

Shrimp, Citrus Herb **\$6 Per Piece**

Baby Octopus, Ponzu **\$6 Per Piece**

Surf & Turf, Pineapple Ginger **\$8 Per Piece**

## 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**

Veggies, Bolognese

**\$30 Per Person**

Add On

Shrimp **\$8**, Chicken **\$7**

## FROM THE GRILL (PER PIECE) \*\*

### Beef

Petite Filets **\$30**

Herb Marinated Skirt Steak **\$26**

### Poultry

Quartered Chicken **\$20**

Chicken Breast **\$18**

Chicken Wings **\$14**

### Seafood

Fresh Fish **\$26**

Lobster Tail **\$32**

Shrimp Skewer **\$25**

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service

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

# RECEPTION AND DINNER ENHANCEMENT

## SALAD BAR (PER PERSON)

Romaine, Arugula, Mixed Green  
Pickled Onion, Heirloom Tomato, Cucumber, Radish  
Shaved Parmesan, Blue Cheese Crumble, Feta  
Sliced Almonds, Candied Walnuts, Olive  
Garbanzo | Cranberry, Crouton, Dinner Rolls  
Balsamic Vinaigrette, Ranch, Passion Fruit Vinaigrette

**\$20 Per Person**

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## TACO BAR (PER PERSON)

Chicken Tinga, Steak Fajita, Cilantro Lime Grilled Fish  
Corn Tortilla, Flour Tortilla  
Roasted Salsa, Guacamole, Sour Cream  
Shredded Cabbage Slaw  
Cilantro Onion, Cotija, Pico DE Gallo

**\$26 Per Person**

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## RISOTTO STATION\*\*

Choose Two (2)

### **Pollo E Paseillo**

(Chicken and Pea risotto)

### **Tartufo E Porcini**

(Truffle Risotto and porcini mushroom)

### **Fruiti Di Mar**

(Seafood Saffron Risotto)

### **Al Limone**

(Risotto with Citrus Zest, Butter, Mascarpone)

**\$28 Per Person**

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service

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

# BARS

## BARTENDER SERVICE FEES

**\$200** For the First Three Hours Per Bartender

**\$50** Each Additional Hour Per Bartender

Bar set up includes

Glassware, Stir Sticks, Beverage Napkins, Bottle Wine Openers, Fruit Garnishes

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## ELITE BAR

**\$65 Per Person First Hour | \$59 Per Person each additional hour**

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

Pinot Grigio Ruffino Ducale

Flowers Chardonnay

Cloudy Bay Pinot Noir

Newton Cabernet

Domestic Beer

Imported Beer

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## PREMIER BAR

**\$30 Per Person First Hour | \$24 Per Person each additional hour**

Tito's Vodka

Tanqueray Gin

Cruzan Rum

Sauza Silver Tequila

Johnnie Walker Red Label Scotch

Jim Beam Bourbon

Canadian Club Whiskey

Hennessey V.S Cognac

BV Coastal Estate Wine

Domestic Beer

Imported Beer

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service

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

# BARS

## BEER & WINE

\$20 Per Person First Hour | \$14 Per Person each additional hour

BV Coastal Estate Red Wine, BV Coastal Estate White Wine, Domestic Beers, Imported Beers

## HOSTED OR CASH BAR BY THE DRINK

\$500 minimum

### Hosted

- Elite Cocktail **\$20**
- Signature Cocktails **\$15**
- Premier Cocktail **\$12**
- Imported Beer **\$9**
- Domestic Beer **\$8**
- House Wine, Red or White **\$12**
- House Champagne **\$12**
- Assorted Soft Drinks **\$6**
- Bottled Spring or Sparkling Water **\$6**
- Bottled Juices **\$6**

### Cash

- Elite Cocktail **\$22**
- Premier Cocktail **\$14**
- Imported Beer **\$11**
- Domestic Beer **\$10**
- House Wine, Red or White **\$13**
- House Champagne **\$13**
- Assorted Soft Drinks **\$7**
- Bottled Spring or Sparkling Water **\$7**
- Bottled Juices **\$7**

## SPECIALTY BARS

### Martini Bar

- Ketel One Vodka, Bombay Gin  
Olive or Twist | Shaken or Stirred  
**\$18 each | \$200 bar setup**

### Margarita Bar

- Traditional and Island Flavors  
Don Julio Tequila, Served on the Rocks  
**\$18 each | \$200 bar setup**

### Mojito Bar

- Cheeca Signature Mojitos  
Crafted to Order  
**\$18 each | \$200 bar setup**

### Knee-High Bar

- Just for the Kids  
Soft Drinks | Juices | Bottled Water  
**\$8 per child | \$150 bar setup**

- 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**

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



### **CHEF FEE 200**

Per chef, for first 2 hours. Each additional hour, 125 per chef.

### **BARTENDER FEE 200**

Per bartender, for first 3 hours. Each additional hour, 50 per bartender.

### **ATTENDANT FEE 200**

Per attendant, for first 3 hours. Each additional hour, 50 per attendant. \*Includes butlers, cocktail servers and buffet attendants

### **WINE CORKAGE FEE 30**

Per 750ML bottle

### **LIQUOR CORKAGE FEE 150**

per 1L bottle

### **SMALL GROUP SURCHARGE**

Should a group fall below the required minimum\* number of attendees at any group event, the following Small Group Surcharge fees will apply:

Continental Breakfast, min 10, **\$150**

Breakfast Buffet, min 20, **\$150**

Coffee Breaks, 15 min, **\$100**

Boxed Meals, min 10, **\$100**

Plated Lunch, min 15, **\$150**

Lunch Buffet, min 25, **\$250**

Plated Dinner, min 20, **\$250**

Dinner Buffet, 25 min, **\$350**

Receptions & Stations, 25 min, **\$250**

Bars, 25 min, **\$500**

\*Please note some menus may not be available to groups with fewer than 15 guests; please inquire about available options. Intimate groups with fewer than 10 guests may utilize Room Service menus or Restaurant Outlets.

#### Function Space Assignment

Function space is assigned according to the anticipated number of guests and setup requirements at time of booking. Should these factors change, Resort reserves the right to relocate function.

#### Guarantees

Final guarantees are required by 12noon EST, 5 business days prior to event. This number may be increased, upon availability, but may not be decreased. The day of event, Group will be charged for the guaranteed number of attendees, or actual number of guests served, whichever is greater.

#### Inclement Weather

Final decision to relocate any outdoor event to an indoor location due to inclement weather, will be made by Resort no less than 5 hours prior to event start time. Should Event host delay or override decision resulting in double set, a fee no less than \$1,000++ will apply. Event host also assumes responsibility for any damage to Resort or 3rd party vendor equipment, and acknowledges that F&B already prepared and served will not be replaced. Resort will be held harmless from any claims resulting from Event host's decision to proceed with the outdoor function against Resort's recommendation.

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service

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

## Service Standards

Bars: Resort will set up one bar per every 100 guests. One bartender is required for every 50 guests. One cocktail server is required for every 25 guests at events requesting tableside cocktail or wine service. NOTE: A \$500 minimum is required for Cash Bars and bars Hosted by the Drink.

Action Stations: Unless otherwise noted, one chef or buffet attendant is required per station, for every 30 guests, for all menus featuring cooking, grilling, carving or other action stations.

Receptions: Events with passed hors d'oeuvres or cocktails require one butler per every 25 guests.

### Site & Setup Fees

Fees apply for all outdoor, and some indoor, event locations.

### Service Charge & Tax

All food, beverage, site fees, and meeting room rentals are subject to 25% taxable service charge, and 7.5% Florida state sales tax. Labor and service fees are subject to 7.5% Florida state sales tax.

### Outside Vendors

All F&B must be provided by Resort. A surcharge will apply for all outside vendors.