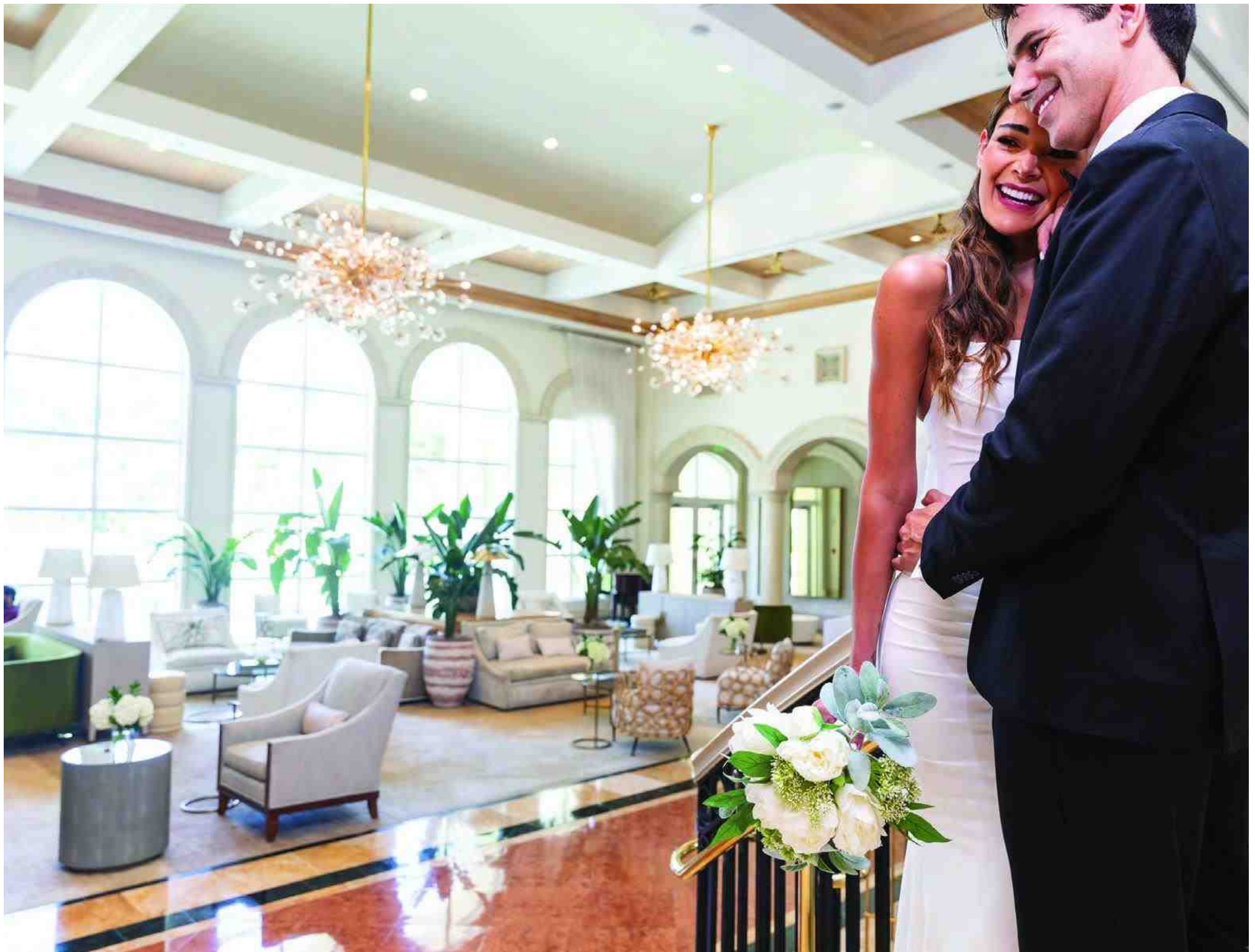




THE OCEAN CLUB
KEY BISCAINE

LOVE'S GRAND CELEBRATION.
PLAN YOUR PERFECT DAY & MEMORIES WITH US.

To schedule a meeting, contact
events@oceanclubkeybiscayne.org
or call (305) 361-1101







THE OCEAN CLUB
KEY BISCAYNE

Palm Collection

COCKTAIL HOUR BUTLER PASSED HORS D' OEUVRES

Based on 1 hour and a selection of 3 items

COCKTAIL HOUR

Palm Collection Open Bar with 1 complimentary butler passed signature cocktail

PRE-SELECTED 3 COURSE DINNER

Appetizer
Entrée
Wedding Cake

PALM COLLECTION OPEN BAR

4 Hours for Reception

COMPLIMENTARY CHAMPAGNE TOAST

\$225.00 PER GUEST*

*All food & beverage is subject to a 22% taxable service charge (taxable at 7%) and a 9% sales tax on food & beverage



THE OCEAN CLUB
KEY BISCAYNE

Lighthouse Collection

COCKTAIL HOUR BUTLER PASSED HORS D' OEUVRES

Based on 1 hour and a selection of 6 items

COCKTAIL HOUR

Lighthouse Collection Open Bar with 2 complimentary butler passed signature cocktails

PRE SELECTED 3 COURSE DINNER

Appetizer

Entrée

Wedding Cake from Earth & Sugar

LIGHTHOUSE COLLECTION OPEN BAR

4 Hours for Reception

COMPLIMENTARY CHAMPAGNE TOAST

\$300.00 PER GUEST*

*All food & beverage is subject to a 22% taxable service charge (taxable at 7%) and a 9% sales tax on food & beverage



THE OCEAN CLUB
KEY BISCAINE

Butter Passed Hors d'oeuvres

Palm Selection of 3 – 1 of each
Lighthouse Selection of 6 – 2 of each

Sea

- Sesame Ahi Tuna
- Smoked Salmon mousse in sesame basil tart
- Ceviche Shooters
- Coconut Shrimp with Sweet and Sour Sauce
- Lobster Empanada
- Scallop Wrapped In Bacon

Garden

- Cherry Tomato Caprese
- Vegetable Spring Rolls
- Bruschetta with Balsamic
- Crostini With Brie And Zucchini

Land

- Mini Beef Empanadas with Sour Cream
- Bleu cheese dates wrapped in bacon
- Grilled Chicken & Jack Quesadilla, Chipotle Sauce
- Teriyaki Chicken Skewers
- Lamb Lollipop, Dijon Mustard And Rosemary Crust
- Jerk Chicken Satay, Orange and Pineapple Dipping





THE OCEAN CLUB
KEY BISCAINE

3 Course Dinner

First Course

Select one

ARUGULA SALAD

With Olive Oil, Lemon, And Parmesan Cheese

HEARTS OF PALM SALAD

Fennel, Papaya, Avocado, Celery Roots, Micro Cilantro

ROASTED BEET SALAD

Florida Orange Segment, Orange Assented Salt,
Marinated Feta Cheese & Cilantro Coriander Vinaigrette

CLASSIC BOUQUET OF GREENS

Blue Cheese, Nuts with Orange Blossom Dressing

BRASSICA WILD PICK SALAD

Endive, Radicchio, Arugula, watercress,
With Roasted nuts and Seeds, Smalls chunks of Gorgonzola cheese

All Meals are Served with Freshly Baked Dinner Rolls and Butter





THE OCEAN CLUB
KEY BISCAYNE



Second Course

Select Two

BRAISED BONELESS SHORT RIBS

Gorgonzola polenta, roast rainbow carrots and bacon wrapped asparagus

ROASTED BEEF TENDERLOIN WITH DAUPHINOISE POTATOES

Spicy Broccolini, Carrot-Cumin Mousseline and chianti Red Wine.

PISTACHIO CRUSTED CHILEAN SEABASS +4

Beets Mashed Potato, Asparagus And Saffron Velouté

ROASTED SEMI BONELESS CHICKEN

Rosemary Roasted Marble Potatoes And Broccolini

DOU PLATE 15.00+ PER GUEST

“SURF N TURF” CARIBBEAN LOBSTER TAIL AND GRILLED FILET MIGNON +\$20

Carrot Mousseline and Seasonal Vegetables

VEGETARIAN ENTRÉE OPTION AVAILABLE

All Meals are Served with Freshly Baked Dinner Rolls and Butter

Reception Style Chef Stations

Tapas Española s

Croquetas de Jamon
Chorizo al Vino
Tortilla Española
Fish Dip and House Chips

\$26pp

“Mangia e Divertiti”
Bruschetta
Stuffed Zucchini Flower
Meatballs
Caprese Skewers w/ Balsamic Drizzle
Margherita Pizza Bites
Prosciutto Wrapped Breadsticks

\$36pp

Cheese & Cured Meat Board

Assortment of cured meats, cheese,
veggies, nuts, olives, dried fruits, and crackers

\$27pp

Crudité and House Dips Platter

Assortment of fresh seasonal veggies
(broccolini, radishes, tomatoes, cauliflower,
carrots, celery, Persian or English cucumber).
House made pita chips and dips to include
Hummus and tzatziki.

\$21pp

Small Passed Plates

Platos Fuertes Pasados
Choice of 2

- Primavera Risotto
- Beef Tortellini with Parmesan Fondue
- Ravioli With Veal Ossobuco & Sausage
- Lamb Lollipop with Rosemary Potatoes
- Honey Glazed Chilean Seabass

\$37pp

Live Stations

TUTTO PASTA

\$65pp

Selection of 4 Pastas

- Tortellini 4 Cheese
- Meat Lasagna Bolognese,
- Gnocchi Pesto
- Baked Ziti
- Veal Ravioli
- Ricotta-Spinach Ravioli
- Cacio e Pepe

Served with Garlic Bread, Grated Parmiggiano Reggiano Cheese

CARVING

\$90pp

Selection of 4 Proteins

- Pork Tenderloin, New York-style Pastrami,
- Vermont Turkey Breast, Roast Leg Of Lamb With Garlic And Rosemary
- Tequila-lime Marinated Flank Steak
- Peppercorn Crusted Sushi Grade Ahi Tuna Loin
- Apple And Chile Ancho Marinated Churrasco
- Roasted Beef Strip With Horseradish Cream

Served with Rustic Local Bread, Chimichurri & Cilantro Aioli

SUSHI CORNER

\$65pp

Rainbow Roll, California Roll, Spicy Tuna Roll
Spider Roll, Shrimp Tempura Roll, Dragon Roll
Boston Roll, Salmon Temaki, Sashimi Mori

Served with Soy Sauce, Wasabi, Pickled Ginger,
Spicy Mayo, Kimchee Mayo

PAELLA

\$70pp

Selection of 1 Option

- Valenciana (meat and seafood), only Seafood
- Vegetarian or Valenciana with Squid Ink

ARGENTINIAN GRILL

\$90pp

Selection of 4 Proteins

- Chorizo
- Blood Sausage
- Sweetbread
- Beef Skirt Steak,
- Beef New York Steak
- Chicken Thigh
- Pork St Luis Ribs
- Pork Tenderloin
- New Zealand Lamb Chops

Served with Rustic Local Bread, Chimichurri & Cilantro Aioli



THE OCEAN CLUB
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Live Stations

HAVANA "305"

\$85pp

Selection of 4 Proteins

Lechon "Roasted Suckling Pig", Ropa Vieja, Yucca Fries, Chicarrones, Croquetas de Jamon, Arroz Con Pollo, Mini Sandwich Cubano, Enchilado de Camarones, Mini Tamales. Served with White Rice, Black Beans, Maduros, Mariquitas

VEGETARIAN FARM

\$55pp

Veggie Crudite, Cous Cous, Marinated Eggplants, Tabbouleh, Falafel, Roasted Vegetables, Spinach Quiche. Served with Hummus, Spinach Dip, Balsamic Dip, Crackers

Dessert

VANILLA BEAN CRÈME BRULEE

\$10pp

Assorted Berries and Cookie Tuile

KEY LIME CHEESECAKE

\$9pp

CHURROS AND CINNAMON TORTILLAS

\$8.5pp

with Dulce de Leche Sauce

MILK N' DONUTS

\$35pp

Glazed, Cinnamon Sugar, Chocolate Glazed



THE OCEAN CLUB
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Late Night Snacks

French Fry Cone	\$10pp
Pigs In A Blanket	\$7pp
“Club-Donald’s” French Fries And Chicken Nuggets, Served In Red Fry Boxes	\$20pp
Mini Grilled Cheese & Tomato Soup Shooters	\$9pp
Mini Chicken and Waffles	\$10pp
Beef Sliders	\$13pp
Chicken Quesadilla	\$9pp
Mini Avocado And Hummus Quesadillas	\$5.50pp
Carnitas Tacos	\$6.50pp
Tequenos	\$5pp

Based on 1 Hour of Continuous Service.
Pricing Does Not Include
8% Sales Tax and 22% Service Charge.



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Beverage Packages

PALM COLLECTION OPEN BAR

Absolut Vodka
Dewar's White Label Scotch
Beefeater Gin
Crown Royal Whiskey
Sauza Tequila
Bacardi Silver Rum
Jack Daniels
House Wines
House Sparkling
Imported & Domestic Beer
Assorted Sodas and Juices
Bottled Water

LIGHTHOUSE COLLECTION OPEN BAR

Grey Goose Vodka
Crown Royal Whiskey
Bombay Sapphire Gin
Don Julio Blanco
Bacardi Silver Rum
Four Roses Kentucky Bourbon
Johnny Walker Black Scotch
House Wines
House Sparkling Brut & Rose
Domestic & Imported Beers
Assorted Sodas and Juices
Bottled Water





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