



THE OCEAN CLUB

KEY BISCAYNE

Event Catering Menus

Executive Chef | Giuseppe Galazzi





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Celebrate in Oceanfront Elegance

Indoor and outdoor private event spaces give you the capability to host 20 to 250 guests within an idyllic setting. Celebrate any occasion with international cuisine, a full-service private bar, custom stations, and an exceptional hospitality experience. Our oceanfront destination is perfect for corporate events, private parties, large gatherings, and more.



Palm Court

Limestone pillars and archways make the Palm Court an elegant venue suited to a wide range of events. Floor to ceiling windows offer spectacular views of the Grand Pool and ocean beyond. A key feature of the room is a movable divider which separates it from a private dining room and can be opened for your very special wedding or large event.

Capacity:

Reception | 350 PAX

Seated | 180/220 PAX

Palm Court Lounge

Adjacent to the Palm Court, this magnificent cathedral-style lounge can be used as a separate area or in conjunction with the restaurant for large events. Panoramic views of the ocean and Grand Pool area as well as soothing views of the infinity pool are afforded by floor to ceiling windows.

Capacity:

Reception | 100/130 PAX



Private Dining Room

A faux fireplace and mantel give this room a cozy atmosphere for intimate events. Ideally suited for bridal showers, baby showers, business meetings, christening receptions, intimate rehearsal dinner parties and bar or bat mitzvahs.

Capacity:

Reception | 70 PAX

Seated | 45/55 PAX



AM/PM Beverages and Breaks

AM/PM Beverages and Breaks

English Tea Break

\$37.00

Scones with Cream and Marmalade (V)

Assorted Open Faced Tea Sandwiches

Assorted Teas

Bakery

\$26.00 Per Person

Chocolate Chip Cookies

Mini Alfajor Cookies

Mini Nutella Brownies

Caramel and Regular Iced Coffee

Miami Break

\$22.00 Per Person

Mini Chicken or Beef Empanadas (Select
One) with Cilantro Aioli

Guava and Cheese Pastelitos (NF)

Ham Croquetas

Continuous Beverage Service - 4 hours

\$13.00 Per Person

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Assorted Teas

Still & Sparkling Water

Assorted Soft Drinks



Group Menus
Lunch, Dinner, Brunch

Plated Lunch

Option A

\$30.00++ / per person

For groups of 20 or more

Groups under 20 guests may order a la carte Thursday - Sunday

Appetizer

(Choice of 1)

Classic Caesar Salad

Shaved Parmigiano, Anchovies, Homemade Croutons, Tossed with Traditional Caesar Dressing

Gazpacho

Tomato, Cucumber, Olive Oil, and Bread Crumbs

Quinoa Arugula Salad

Heart of Palm, Avocado, Baby Heirloom Tomatoes, Red Beets, Scallions, Feta Cheese. Citronette

Entrees

(Choice of 1)

Melanzane al Forno

Layers of Baked Eggplant, Mozzarella, Parmigiano, Basil

Honey Garlic Glazed Salmon

Asparagus, Baby Carrots, Dill Sauce

Fettuccine Bolognese

Slow Braised Traditional Beef Pork Ragu, Tomato Sauce, Bechamel

**soft drinks included*

Plated Lunch

Option B

\$45.00++ / per person

For groups of 20 or more

Groups under 20 guests may order a la carte Thursday - Sunday

Appetizer

(Choice of 1)

Classic Caesar Salad

Shaved Parmigiano, Anchovies, Homemade Croutons, Tossed with Traditional Caesar Dressing

Ocean Club Salad

Mesclun Lettuce, Tomatoes, Avocado, Hard-boiled eggs, Shrimp, Blue Crab, Bacon Bits, Roasted Garlic Vinaigrette

Quinoa Arugula Salad

Heart of Palm, Avocado, Baby Heirloom Tomatoes, Red Beets, Scallions, Feta Cheese. Citronette

Entrees

(Choice of 1)

Melanzane al Forno

Layers of Baked Eggplant, Mozzarella, Parmigiano, Basil

Honey Garlic Glazed Salmon

Asparagus, Baby Carrots, Dill Sauce

Fettuccine Bolognese

Slow Braised Traditional Beef Pork Ragu, Tomato Sauce, Béchamel

Grilled Chicken Paillard

Arugula, Cherry tomatoes, Red Onions

Dessert

(Choice of 1)

Key Lime Pie or Chocolate Cake

**soft drinks included*

Plated Dinner

Option A

\$70.00++ / per person

Appetizer

(Family Style)

Melanzane al Forno

Layers of Baked Eggplant, Mozzarella, Parmigiano, Basil

Wedge Salad

Iceberg Lettuce, Bacon Crumbles, Diced Tomatoes, Chives, Blue Cheese Dressing

Peruvian Ceviche

Catch of the day, Red Onion, Cilantro, Choclo, Leche de Tigre, Sweet Potato, Cancha

Entree

(Choice of 1)

NY Strip steak

Loaded Baked Potato, Asparagus, Garlic Butter, Béarnaise Sauce

Miso Chilean Seabass

Braised Fennel, Baby Bok Choy, Squid Ink Risotto, Blood Orange Butter Sauce

Lobster Ravioli

Lobster Bisque, Blistered Yellow Tomatoes, Shaved Black Truffle

Dessert

(Choice of 1)

Key Lime Pie or Chocolate Cake

Plated Dinner

Option B

\$85.00++ / per person

Appetizer

(Family style)

Melanzane al Forno

Layers of Baked Eggplant, Mozzarella, Parmigiano, Basil

Peruvian Ceviche

Catch of the day, Red Onion, Cilantro, Choclo, Leche de Tigre, Sweet Potato, Cancha

Ocean Club Salad

Mesclun Lettuce, Tomatoes, Avocado, Hard Boiled Eggs, Shrimp, Blue Crab, Bacon Bits, Roasted Garlic Vinaigrette

Grilled Octopus

Purple Mashed Potatoes, Garlic Chips, Roasted Garlic Aioli

Entree

(Choice of 1)

Filet Mignon

Carrot Mousseline, Seasonal Vegetables

Branzino

Broccoli, Cauliflower, Preserved Lemon Gremolata, Lemon Butter sauce.

1 and 1/4 Maine Lobster

Carrot Mousseline, Seasonal Vegetables

Dessert

(Choice of 1)

Key Lime Pie or Rich Double Chocolate Brownie

Brunch

Station Style

\$75.00 ++ per person

+ \$150.00 Chef Attendant

Eggs your way

Eggs Benedict

Applewood Smoke Bacon

Breakfast Sausage

Sides: Roasted Tri-Color Fingerling Potatoes w/ Peppers and Onions.

Croissant

French Toast

Muffin

With Vermont Maple Syrup, Whipped Chantilly Cream, Butter, Jam, Honey

Antipasto

Sopressata Piccante, Salama, Mortadella Al Pistacchio, Capocollo Pecorino Toscano, Parmigiano Brie, Mozzarella, Balsamic Onion, Roasted Peppers, Grilled Eggplant.

Pasta

Pesto, Alfredo, Pomodoro, Bolognese

Frittata, Quiches & More

Quiche, Veggie Hash, Corn Beef Hash

Garden

Mesclun, Arugula, Beets, Tomatoes, Carrots, Onions, Radicchio, Olives, Corn, Cucumbers

Dressings: Balsamic, Ranch, Caesar, Citronette, Vinaigrette, Blue Cheese

Brunch

Station Style

Continued...

Carving

Roasted Sirloin of Beef, Sage Infused Turkey Breast
Mint Jelly, Peppercorn Demi, Sage Gravy, Horseradish

Smoke Fish

Smoked Salmon Fish Dip
Flatbread, Mini Bagels, Crackers, Cream Cheese, Tomatoes, Cucumber, Capers, Red onions,
Boiled Eggs, Horseradish Cream, Lemon.

Dessert & Fruits

Chef Desserts and Seasonal Fruit Selection

Mimosa and Bellini Bar

Unlimited for 3 hours \$40.00

Live Stations

a \$150.00 chef attendant fee is applicable

Tutto Pasta

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

\$65.00 per person

Carving

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

\$90.00 per person

Sushi Corner

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

\$65.00 per person

Paella

Selection of 1 Option

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

\$70.00 per person

Argentinian Grill

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

\$90.00 per person

Live Stations

Havana "305"

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

\$85.00 per person

Vegetarian Farm

Veggie Crudite, Cous Cous, Marinated Eggplants, Tabbouleh, Falafel, Roasted Vegetables, Spinach Quiche.

Served with Hummus, Spinach Dip, Balsamic Dip, Crackers

\$55.00 per person

Dessert

Vanilla Bean Crème Brulee

Assorted Berries and Cookie Tuile

\$10.00 per person

Key Lime Cheesecake

\$9.00 per person

Churros and Cinnamon Tortillas

with Dulce de Leche Sauce

\$8.50 per person

Milk n' Donuts

Glazed, Cinnamon Sugar, Chocolate Glazed

\$35.00 per dozen



Butler Passed Hors d'oeuvres

Butler Passed Hors d'oeuvres

Based on 1 Hour of Service

Option 1 - Choice of 3 (one from each tier) \$30.00 per person

Option 2 - Choice of 6 (two of each tier) \$55.00 per person

Tier 1

Grilled Chicken & Jack Quesadilla, Chipotle Sauce

Sesame Chicken Satay & Sweet Mustard

Jerk Chicken Satay, Orange and Pineapple Dipping

Blue Cheese Dates Wrapped In Bacon

Tequeno

Cherry Tomato Caprese

Bruschetta With Balsamic

Buttered Brioche Grilled Cheese And Tomato Bisque

Mini Quiche (Spinach Or Egg)

Crostini With Brie And Zucchini

Tier 2

Mini Angus Burger, Brie And Caramelized Onion

Lamb Lollipop, Dijon Mustard And Rosemary Crust

Mini Media Noche Sandwich

Tostones Topped With Ropa Vieja

Ceviche Shooters

Crab Cake, Chipotle Aioli

Scallop Wrapped in Bacon

Mini Tuna Tartar Taco

Smoked Salmon Rolled in Cucumber and Cream Cheese

Hamachi Tiradito

Mexican Seafood Cocktail

Tier 3

Mini Arepa Reina Pepiada
Arepa with Chicken and Avocado Filling

Coconut Shrimp with Sweet and Sour Sauce

Tempura Shrimp with Teriyaki

Lobster Empanada

Seared Tuna on Wonton with Wasabi

Gazpacho Bloody Mary Shooters

Tostones with Vegetarian Caponata



Reception Stations

Reception Stations

“Tapas Española's”

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

\$26.00 Per Person

“Mangia e Divertiti”

Bruschetta
Stuffed Zucchini Flower
Meatballs
Caprese Skewers w/ Balsamic
Drizzle
Margherita Pizza Bites
Prosciutto Wrapped Breadsticks

\$36.00 Per Person

Tabla Española

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

\$27.00 per person

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.

\$27.00 per person

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

\$37.00 per person - 1 hour



Late Night Snacks

Butler Passed Late Night Snacks

Based on 1 Hour of Continuous Service.

Pricing Does Not Include

8% Sales Tax and 22% Service Charge.

French Fry Cone
\$10.00 Per Person

Beef Sliders
\$13.00 Per Person

Pigs In A Blanket
\$7.00 Per Person

Chicken Quesadillas
\$9.00 Per Person

“Club-Donald’s”
French Fries And Chicken
Nuggets, Served In Red Fry Boxes
\$20.00 Per Person

Mini Avocado And Hummus Quesadillas
\$5.50 Per Person

Mini Grilled Cheese & Tomato Soup Shooters
\$9.00 Per Person

Carnitas Tacos
\$6.50 Per Person

Mini Chicken and Waffles
\$10.00 Per Person

Tequenos
\$5.00 Per Person



Beverage Packages

Package	Inclusive of	Cost per hour
Premium spirits, wine and beer	House wine & beer only, coffee, tea and soda	\$30.00 per person / 2 hours \$40.00 per person / 3 hours \$45.00 per person / 4 hours \$50.00 per person / 5 hours
	Absolut Vodka Dewar's White Label Scotch Beefeater Gin Crown Royal Whiskey Sauza Tequila Bacardi Silver Rum, Mezcal Rompecorazon, Jack Daniels House Wines House Sparkling imported & Domestic Beer Assorted Sodas and Juices Bottled Water,	\$40.00 per person / 2 hours \$50.00 per person / 3 hours \$60.00 per person / 4 hours \$70.00 per person / 5 hours
	Grey Goose Vodka, Kettle One Vodka, Crown Royal Whiskey Bombay Sapphire Gin, Hendricks Gin, Don Julio Blanco/Reposado, Mezcal Rompecorazon. Bacardi Silver Rum Four Roses Kentucky Bourbon Johnny Walker Black Scotch / Buchannan's Scotch, Macallan 12, House Wines House Sparkling Brut & Rose Domestic & Imported Beers Assorted Sodas and Juices Bottled Water	\$50.00 per person / 2 hour \$60.00 per person / 3 hours \$70.00 per person / 4 hours \$80.00 per person / 5 hours
	sommelier selected wine & beer only, coffee, tea and soda	MP minimum of two hours

GENERAL INFORMATION

COVER COUNT ATTRITION / MEAL GUARANTEE

The Venue will grant up to five percent (5%) off the cover count as it appears on your signed letter of agreement, without penalty, no later than noon, three (3) business days prior to the event.

A meal guarantee is required by noon seventy-two (72) hours prior to your function. If your function is scheduled on Tuesday the guaranteed attendance must be received by noon on the preceding Friday.

DISPLAYS AND DECORATIONS

All displays, including but not limited to, signage, i.e. nametags/badges, banners, decorations, advertising, or placing of the Venue's or its owners or affiliate's name, likeness, or logo on printed or online media, which is proposed to be used by patron, shall be subject to the prior written approval of the Venue in its sole discretion. The Venue will not permit the affixing of anything to the walls, floors, windows, or ceilings throughout the property. We are not responsible for loss or damage to any property, which you or your guests bring to the Venue, or leave before, during, or after the event.

SHIPMENTS

Shipments may be delivered to the Venue a maximum of three business days prior to the date of the function. Approval is required for packages, boxes, and/or equipment exceeding 200 pounds. Off-premise storage and transportation at the client's expense may be required. Additional charges will apply.

MUSIC AND ENTERTAINMENT

Should you wish to provide entertainment for your event, a demo of the group must be provided and will be approved at the sole discretion of the General Manager of Venue. Once approved, your entertainment may use our internal sound system. All music is subject to the noise ordinances of the city of Key Biscayne.

PRODUCTION/AUDIO-VISUAL REQUESTS

The Venue's exclusive vendor is TBD. They can provide you with a highly trained production and audio/visual staff with the latest in technical equipment. Rates and information is available under a separate cover; please review your production and audio-visual requirements with your catering manager.

FOOD AND BEVERAGE

The Florida state liquor commission regulates the sale and service of alcoholic beverages. The Venue is responsible for the administration of these regulations. It is Venue policy, therefore, that liquor cannot be brought into the Venue from outside sources. Additionally, the Venue does not allow any food to be brought into the Venue, whether purchased or catered from outside sources. Regarding select menu options note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.