



HARD ROCK EVENTS

VENUE ADDRESS

313 Duval St.
Key West, FL 33040

CONTACT

REGIONAL SALES & MARKETING MANAGER
KIFF GELBWAKS
Kiff.Gelbwaks@HardRock.com

FOOD & BEVERAGE MINIMUM

The food & beverage minimum is the minimum spend amount for the entire space before tax and gratuity/admin fee (++).

++ = 20% event admin OR 18% gratuity + 7.5% sales tax.

The minimum will guarantee your event space for (3) hours of event time. Additional hours may be added on at an additional cost.

***Prices/Fees/Minimums are subject to increase*

EVENT	DATE/TIME	F & B MINIMUM PRICING
Luncheons - IN CAFE	11am - 2pm OR 12pm - 3pm	\$40pp++
Dinners - IN CAFE	5pm - 8pm OR 6pm - 9pm	\$55pp++
OFF SITE CATERING	Lunch or Dinner	Varies per Event

To book a Hard Rock event, please note the following steps must be completed:

1. Choose an Event Space
2. Choose Menu/Beverage/Entertainment Options
3. Sign a Contract
4. Pay a 50% Deposit or Payment in Full based on the Food & Beverage Minimum
5. Last Day to Confirm/Change the Guest Count is Three Days Before the Event

MENUS – Off Site – Box Lunches and Catering Bundles



BOX MEAL

Boxed meals are “to-go” only and not available for dine in service. All boxed meals require an advanced meal count no less than 5 days prior to pick up.

Ham & Swiss Sandwich

BLT & Guacamole Sandwich

Turkey & Swiss Sandwich

Vegetable Flatbread Sandwich

Herbed Chicken Salad Sandwich

Includes chips, cookie and a bottle of water

Delivery available upon request

\$16.00++ per person

Minimum of 10 sandwiches required

LEGENDARY BURGERS

Choose between our *Classic Cheeseburger Bundle*
OR our *Customizable Burger Bar*.

THE BIG CHEESEBURGER BUNDLE

Twelve Cheeseburgers, individually wrapped and dressed with American cheese, lettuce, tomato and red onion. Comes with potato chips, cookie, ketchup, mustard, mayonnaise on the side.

\$130++

BUILD YOUR OWN BURGER BAR

A customizable burger bar with all the ingredients to create the perfect cheeseburger! Includes our signature Twisted Macaroni & Cheese and warm ranch-style beans as side items. Serves 12.

\$145++

WHAT’S INCLUDED

Premium Steak Burgers | Soft Burger Buns | American Cheese | Shredded Lettuce | Sliced Tomato | Pickle | Smoked Bacon | Sliced Red Onions | Onion Straws | Signature BBQ Sauce | Ketchup | Mustard | Mayo

Premium Catering Kit Available - \$19.99.

Delivery available upon request

PARTY PLATTERS

BUILD YOUR NACHOS BAR

A perfect way to snack for a big game, good time or just a night at home with friends! Customizable nacho bar so that your guests can snack the way they want to! Serves 4-6 guests. **\$40++**

WHAT’S INCLUDED

Premium Steak Burgers | Soft Burger Buns | American Cheese | Shredded Lettuce | Sliced Tomato | Pickle | Smoked Bacon | Sliced Red Onions | Onion Straws | Signature BBQ Sauce | Ketchup | Mustard | Mayo

JUMBO WINGS

A perfect add-on or party –size platters for the ultimate wing experience. Includes Classic Wing Sauce, BBQ Sauce, Fresh Celery, Ranch & Blue Cheese Dressing.

25 WINGS - \$45++ (serves 3-4)

50 WINGS - \$70++ (serves 6-8)

100 WINGS - \$105++ (serves 10-12)

CHIPS, GUACAMOLE & SALSA

A perfect extra with fresh guacamole, pico de gallo, grilled tomato salsa and seasoned chips. Serves 3-6. **\$25++**

Premium Catering Kit Available - \$19.99.

Delivery available upon request

++ 7.5% sales tax and 20% event administration fee; taxes and fees are subject to change at any time.



WHITE WEDDING

Passed Hors' D'Oeuvres

*Chicken Satay
Mini Crab Cakes*

Stationed Hors' D'Oeuvres

Domestic Cheeses with Fresh Fruit and Crackers

Entrée Buffet

*Tropical Salad
Jerk Chicken
Cuban Skirt Steak
Grilled Fresh Fish*

Sides

Black Beans, Yellow Rice, Yucca, Plantains, and Assorted Rolls

Dessert

Key Lime Tarts

\$60.95++ per person

*Premium Catering Kit Available.
Delivery available for additional fee.
Special Orders including Specialty Linens, Furniture, Plate ware/Glassware,
Rentals, etc...are available for an additional cost.*

PREMIUM BAR SERVICE

**Includes and Extensive Selection of Premium
Liquors, Wines, Beers and Non Alcoholic
Beverages**

NO SHOTS INCLUDED

**1 Hour package – Price TBD
Each Additional Hour – Price TBD**

*Premium Catering Kit Available.
Delivery available for additional fee.
Special Orders including Specialty Linens, Furniture, Plate ware/Glassware,
Rentals, etc...are available for an additional cost.*

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MENUS – GROUP DINING



FAMILY STYLE APPETIZER

Pre-Select One

Classic Nachos

Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh pico de gallo, spicy jalapenos, pickled red onions, melted cheddar & Monterey jack cheese and scallions served with our sour cream on the side.

One Night in Bangkok Spicy Shrimp

Crispy shrimp, tossed in a creamy, spicy sauce, topped with scallions and sesame seeds, served on a bed of coleslaw.

Wings

Out signature slow-roasted jumbo wings tossed with classic buffalo sauce, served with carrots, celery and blue cheese dressing.

Onion Ring Tower

Out signature crispy onion rings perfectly seasoned and served with barbecue and ranch sauce.

SALAD COURSE

Pre-Select One

Classic Caesar Salad

Romaine lettuce tossed in Caesar Dressing with parmesan crisps and croutons, topped with shaved parmesan cheese.

House Salad

Fresh greens with Roma tomatoes, Julienne red peppers and garlic butter croutons, served with choice of dressing.

ENTRÉE COURSE

Pre-Select Up to Four for "Choice of"

Baby Back Ribs

Seasoned with our signature spice blend, then glazed with our house-made BBQ sauce and grilled to perfection, served with coleslaw & ranch-style beans.

Twisted Mac, Chicken & Cheese

100% All-natural grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers.

Cedar Plank Salmon

Oven-roasted salmon, served on a cedar plank with a sweet and spicy mustard glaze, served with fresh vegetables.

Tupelo Chicken Tenders

Crispi, fresh chicken tenders served with seasoned fries, honey mustard and our house-made BBQ sauce.

New York Strip

USDA choice 12oz. New York strip steak, grilled medium and topped with herb butter, served with seasoned fried and fresh vegetables.

Original Legendary Burger

Fresh steak burger grilled medium well, with Applewood bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato, served with seasoned French fries.

**Groups of 50+ guests must agree to a pre-selected menu; 'Choice of' entrée not available.*

DESSERT COURSE

Pre-Select One

New York Style Cheesecake

Variety of Cookies

PRICING

Two Courses \$46++ Per Person

Three Courses \$53++ Per Person

Four Courses \$57++ Per Person

Menu includes a Beverage Choice of Coffee, Tea or Soda

++ Subject to sales tax and 18% gratuity; taxes and fees are subject to change at any time. Available for parties of 12 or more guests. Menus offered for a maximum of 2-hours of service.

Hors d'Oeuvres



Cold

Southern Style Deviled Eggs

Shrimp Cocktail with Cocktail Sauce

Crab and Avocado Salad Shooter

Smoked Chicken Crostini with Brandied Apricots

Smoked Salmon Crostini

Mozzarella & Grape Tomato Skewers

Fruit and Cheese Skewers

Hollowed Strawberries with Peppered Mascarpone, Aged Balsamic

Cucumber Bites with Goat Cheese and Black Sesame

Beef Tenderloin on Roquefort Shortbread, Horseradish Cream

Greek Salad Shooter

Individual Vegetable Crudit 

Hot

Conch Fritters with Mango Relish

Maple Glazed Sea Scallop Wrapped in Prosciutto

Coconut Shrimp with Mango Salsa

Southwest Spring Rolls with Guacamole Ranch

Caprese Arancini with Campari Tomato Coulis

Stuffed Mushrooms Rockefeller

Truffle Macaroni and Cheese Bites

Chicken or Beef Satay with Peanut Sauce

Chicago Deep Dish Style Mini Pizzas

Baby Potatoes with Pancetta and Cheddar Cheese

Vegetable Samosas with Mango Chutney

Southern Fried Chicken Wings with Blue Cheese

Tupelo Chicken Tenders with Honey Mustard

Asian Vegetable Spring Rolls with Sweet Chili Plum Sauce

Sliders

Handcrafted BLT with Tomato Aioli on Pretzel Bread

Legendary Burger Topped with Aged Cheddar

Filet Mignon with Roasted Mushrooms and Herb Goat Cheese

Blackened Salmon with Cider Spiked BBQ Sauce

Bite Sized Shrimp Po Boys with Spicy Sriracha Drizzle

Maryland Crab Cake with Tartar

Mini Franks in a Blanket with Dijon Mustard

Pulled Pork topped with BBQ Sauce & Monterey Jack

Mini Cubans with Pickles and Dijon Mustard

Chicken Parmesan with Provolone

Veggie Burger with Grilled Vegetables, Fresh Mozzarella Cheese

++ 7.5% sales tax and 20% event administration fee; taxes and fees are subject to change at any time. 2-hour service time.

*\$32++ per person – Three Selections
\$39++ per person – Four Selections
\$42++ per person – Five Selections
\$49++ per person – Six Selections*

Low-N-Slow Backyard BBQ

Pick Two

Grilled Hard Rock Legendary Burgers

With all the Fixin's: Aged Cheddar, Crispy Lettuce, Vine Ripened Tomatoes and Kosher Pickles

Bavarian Crusted Hot Dogs on Pretzel Roll

With Sauerkraut, Spicy Mustard and Relish

Southern Fried Chicken

With Jumbo Buttermilk Biscuits

Hickory-Smoked BBQ Chicken

Southern Style Rubbed Chicken, Grilled & Basted with Signature BBQ Sauce

Twisted Mac & Cheese

Twisted Cavatappi Pasta, Lightly Spiced Three-Cheese Sauce, Garlic, Fresh Red Peppers & Romano Parsley Bread Crumbs

Sides

Southern Style Potato Salad and Tangy Cole Slaw

Desserts

Homemade Mini Pies – Banana Cream, Peanut Butter and Pecan

PRICING - \$38++ Per Person

Nuevo Latino

Pick Two

Miami Spice Chicken and Rice

Pan Seared Latin Inspired Braised Chicken, Saffron Rice, Grilled Sausage with Cilantro Vegetables

Low Rider Taco Bar

Spicy Beef Picadillo & Adobo Pulled Chicken, served with Soft & Hard Taco Shells, Pico de Gallo, Guacamole, Blended Cheese, Salsa, Shredded Lettuce, Sour Cream and Queso Fresco

Hand Pressed Cubans

Slow Roasted Pork, Spicy Ham, Swiss Cheese, Pickles & Spicy Mustard, layered between Fresh Cuban Bread

Three Bean Enchiladas

Homemade Refried Beans topped with Zesty Enchilada Sauce & Queso Fresco

Sides

Saffron Rice and Papas Rellenas

Desserts

Churros and Havana Banana Crunch Cupcakes

PRICING - \$43++ Per Person

*++ 7.5% sales tax and 20% event administration fee; taxes and fees are subject to change at any time.
2 Hours of Service*

MENUS - Themed Buffets



The "Classics" Buffet Menu

A Celebration of Our Hard Rock Best Sellers!

Honey-Citrus Salad

Fresh-Cut Greens, Red Onions, Orange Segments, Spiced Pecans, Red Bell Pepper Strips, Sun-Dried Cranberries, Bleu Cheese Crumbles with a Honey-Citrus Dressing

Twisted Mac & Cheese

Twisted Cavatappi Pasta, Lightly Spiced Three-Cheese Sauce, Garlic, Fresh Red Peppers & Romano Parsley Bread Crumbs

Hickory-Smoked BBQ Chicken

Southern Style Rubbed Chicken, Grilled & Basted with Signature BBQ Sauce

Signature Pulled Pork

Hickory Smoked Pulled Pork with Marinated Slaw and BBQ Sauce, Served with Mini Rolls

Sides

Yukon Gold Mashed Potatoes and Honey Garlic Green Beans

Dessert

Hard Rock Homemade Cookies & Brownie Display

PRICING - \$49 ++ Per Person

"Floribbean Fusion" Buffet Menu

A Taste of Latin America and the Caribbean

Starters

Jamaican Jerk Chicken Satay and Coconut Shrimp with Mango Salsa

Key Biscayne Chopped Salad

Baby Romaine, Avocado, Grape Tomatoes, Crispy Cucumbers, Oranges, Spicy Bay Shrimp, and Feta Cheese with Mango Citrus Dressing

Spanish Style Rice

Shrimp, Scallops, Spicy Sausage, Roasted Pepper and Onions

Churrasco Cubano

Hand Carved Chimichurri Marinated Skirt Steak served with Spicy Black Beans & Steamed White Rice

Fried Plantains

Cuban Style fried Green Plantains served with Mango Habanero Sauce

Tropical Fruit Display

Fresh Fruits and Berries served with Coconut & Rum Spiked Sauce and Banana Bread

Island Confections

Key West Key Lime Pie Bites, Churros, and Caramel Flan

\$69 ++ Per Person

*++ 7.5% sales tax and 20% event administration fee; taxes and fees are subject to change at any time.
2 Hours of Service*

MENUS – Custom Buffet Selections



\$55.00++ Per Person

- (2) Salads
- (2) Entrees
- (2) Sides
- (1) Dessert

\$65.00++ Per Person

- (2) Salads
- (3) Entrees
- (2) Sides
- (2) Desserts

\$75.00++ Per Person

- (3) Salads
- (4) Entrees
- (3) Sides
- (3) Desserts

Salads

Classic Caesar Salad – Freshly Chopped Romaine Lettuce tossed in Caesar Dressing with Parmesan Crisps and Croutons, topped with Shaved Parmesan Cheese.

HRC House Salad – Fresh Mixed Greens, Hot House Cucumbers, Shaved Red Onions, Red & Yellow Tear-Drop Tomatoes, Maple Balsamic Vinaigrette, Goat Cheese.

Caprese Salad – Heirloom Cherry Tomatoes, Mixed Greens, Fresh Mozzarella, Olive Oil, Balsamic Reduction.

Sides

Green Beans & baby carrots with Honey Garlic Butter

Seasonal Seared Vegetables With Fresh Herbs

Roasted Brussels Sprouts With Caramelized Shallots

Rosemary & Roasted Garlic Red Potatoes

Mashed Potatoes

Grilled Asparagus with Shallot Butter Sauce

Desserts

Assorted Macaroons

Chocolate Covered Strawberries

Mini Cheesecakes

Mini Pies and Tarts

Assorted Gourmet Cupcakes

Entrees – Land, Sea, Air

Fire Grilled Salmon – Spicy Mustard Glaze

Pacific Rim Mahi Mahi – With Curry Coconut Sauce

Pan Fried Grouper – Lemon Butter, Shallots, Button Mushrooms, Scallions, Cherry Tomatoes

Sirloin Medallions – Topped with Chimichurri

Tuscan Flat Iron Steak – Shaved Red Onion Relish

Ginger & Apricot Pork Loin – Grilled Scallion & Bokchoy

Chicken Breast – Crusted with Fresh Herbs

Roasted Turkey Breast – Wild Mushroom and Cream Sauce

Entrees - Pasta

Orecchiette Carbonara – Rendered Pancetta, Shallots, Peas, Romano Cheese, Garlic Cream

Farfalle Agliolio – Olive Oil, Roasted Garlic, Fresh Herbs, Grilled Asparagus

Wild Mushroom Ravioli – Baby Spinach, Roma Tomato, White Wine, Grilled Scallions

Roasted Tomato – Cavatappi Pasta, Balsamic Marinara, Grilled Onion, Roasted Garlic

PASTA ADD-ONS:

Roasted Chicken – \$3.00++ Per Person

Gulf Shrimp – \$4.00++ Per Person

Grilled Beef – \$5.00++ Per Person

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2 Hours of Service*

CARVING STATIONS



Roasted Turkey Breast
(25 Person Minimum)
Cranberry Relish & Homemade Rolls with Apple Cider Mayo
\$15.95++ Per Person

Adobo Roast Pork Loin
(30 Person Minimum)
Assorted Rolls & Mango Chutney
\$15.95++ Per Person

Bourbon Glazed Ham
(30 Person Minimum)
Assorted Rolls & Mustards
Bavarian Pretzel Rolls
\$15.95++ Per Person

Top Round of Beef
(50 Person Minimum)
Assorted Rolls, Horseradish Sauce,
Dark Mustard & Mayonnaise
\$16.95++ Per Person

Beef Brisket
(20 Person Minimum)
Chipotle Mayo & Parker House Rolls
\$18.95++ Per Person

Slow Roasted Prime Rib of Beef
(30 Person Minimum)
Sourdough Rolls, Horseradish Sauce,
Dark Mustard & Mayonnaise
\$20.95++ Per Person

Dijon Crusted Rack of Lamb
(10 Person Minimum)
Mint Jelly
\$Market Price++ Per Person

Tenderloin Oscar
(30 Person Minimum)
Dry Aged Beef Tenderloin Crowned with King Crab,
Asparagus, and a rich Béarnaise Sauce
\$33.95++ Per Person

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90 Minutes of Service. Make in an action station (live carving) for \$125 per Chef attendant, 1 per 100 guests recommended*

RECEPTION STATIONS AND DISPLAYS



RECEPTION SALAD STATIONS

Handcrafted BLT Salad Station

Crispy Hearts of Iceberg Lettuce, Cold Smoked Applewood Bacon, Vine Ripened Tomatoes, Cave Aged Bleu Cheese, Sharp Cheddar & Romano-Crusted Pretzel Croutons tossed in Bleu Cheese Vinaigrette
\$11.95++ Per Person

Tuscan Chopped Salad

Crispy Romaine, Vine Ripened Tomatoes, Pancetta, Kalamata Olives & Gorgonzola Tossed in Balsamic Dressing
\$11.95++ Per Person

Hard Rock Cobb Salad

Mixed Greens, Roasted Turkey, Honey-Roasted Ham, Aged Cheddar, Applewood Smoked Bacon, Vine Ripened Tomatoes & Crispy Cucumbers, Tossed in a Greek Goddess Dressing
\$13.95++ Per Person

Baby Caesar Salad

Baby Romaine tossed in a Romano & Anchovy-Spiked Caesar Dressing with Shaved Parmesan & Brioche Croutons
\$10.95++ Per Person

Add Grilled Chicken \$6.95 ++ PP

Add Grilled Cuban Skirt Steak \$8.95 ++ PP

Add Grilled Shrimp \$10.95 ++ PP

COLD

Seasonal Crudité

Fresh Seasonal Vegetables Served with Bleu Cheese Spiked Ranch, & Seasonal Hummus
\$12.95++ Per Person

Domestic Cheese & Fruit

With Flat Breads & Crackers
\$18.00++ Per Person

Tuscan Antipasti

Italian Meats, Sausages & Cheeses
Served with Cured Olives & Peppers
Crusty Artisan Breads
\$17.95++ Per Person

Artisan Cheese

Classic Selection of Hand Crafted Cheeses served with Fresh Fruit, Fig Compote, Dried Fruit & Nuts, Kalamata Olives
Freshly Baked Breads to include Pretzel Sticks & Focaccia
\$24.00++ Per Person

Jumbo Shrimp Cocktail

Jumbo Prawns served with Cocktail & House Made Remoulade Sauce
\$16.95++

Chilled Seafood

Jumbo Prawns, Cracked Crab, Fresh Oysters & Clams Served with Spicy Cocktail Sauce, Remoulade with Fresh Lemons & Hot Sauce
\$Market Price++

Handcrafted Sushi & Sashimi

\$Market Price++

HOT

Spinach & Artichoke Dip

A creamy blend of romano and cheddar cheese, chopped spinach and artichoke hearts, served with crispy tortilla chips and pico de gallo on the side.
\$17.95 ++ Per Person

Maryland Jumbo Lump Crabcakes

served with Sriacha Remoulade
\$14.95++

Penne Primavera

with Pesto & Roasted Vegetables
\$17.95++ Per Person

Baked Ziti

with Fire Roasted Tomato Sauce
\$19.95++ Per Person

Andouille Sausage Rigatoni

With Tomato Basil Sauce
\$20.95++ Per Person

Braised Beef Pappardelle

With a Fire Roasted Tomato Sauce
\$21.95++ Per Person

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2 Hours of Service

Miniature Desserts

Choice of 3:

Carrot Cake • Devil's Food Cake • New York Cheesecake

Key Lime Pie • Coconut Custard

\$19.95++ Per Person

Miniature Homemade Pies

Key Lime • Apple • Chocolate Cream Pie

\$18.95++ Per Person

Build Your Own Ice Cream Bar

Hand Crafted Vanilla & Chocolate Ice Cream with Malted Waffles,
Fudge Brownies, Fresh Berry Toppings, Hot Fudge, Caramel,
Whipped Cream, Mini Candy & Roasted Nuts

\$32.95++ Per Person

Requires Attendant fee of \$125 per 100 guests

Sliced Fresh Fruit

\$12.95++ per person

Chocolate Dipped Strawberries

\$52.95++ per dozen

Assorted Gourmet Cookies

\$50.95++ per dozen

Chocolate Fudge Brownies

\$48.00++ per dozen

Jumbo Gourmet Hard Rock Cupcakes

\$82.00++ per dozen

Assorted Seasonal Flavors

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DRINK TICKETS – MINIMUM OF 2 PER GUEST

- Drink tickets valid towards beer or wine or soft drinks \$10++ each
- Drink tickets valid towards beer, wine, call brand liquor or soft drinks \$13++ per person

OPTION 1

CALL BRANDS BAR PACKAGE

\$25 per person – 1 hours
\$38 per person – 2 hours
\$50 per person – 3 hours
\$65 per person – 4 hours

OPTION 2

PREMIUM BRANDS BAR PACKAGE

\$30 per person – 1 hours
\$45 per person – 2 hours
\$60 per person – 3 hours
\$75 per person - 4 hours

OPTION 3

ULTRA PREMIUM BAR PACKAGE

\$35 per person – 1 hours
\$55 per person – 2 hours
\$75 per person – 3 hours
\$95 per person - 4 hours

All Packages are Subject to 20% Administrative Fee &
7.5% FL State Tax

All Beverage Packages include Soda, Coffee and Tea. Please inquire for package brands.

EVENT ENHANCEMENTS - Souvenir Glasses



Add a Hard Rock Cafe souvenir for each guest to take home after the event. Each shot, pint or hurricane glass comes in a Hard Rock box. Great for a departing gift or room drop.

(Beverage not included)

Shot Glass \$10.00 plus sales tax | Pint Glass \$12.50 plus sales tax | Hurricane Glass \$12.50 plus sales tax

CREATE CUSTOM COLLECTABLE GIVEAWAYS

Ask us about pricing, custom orders and quantities. We can create anything and everything that is the perfect fit for any company or special occasion.

