



THE OCEAN CLUB
Key Biscayne

Thank you for your interest in The Ocean Club, Key Biscayne for your upcoming event. This ocean-front resort is a true island sanctuary, just a short drive from Miami's cosmopolitan city center, yet seemingly a world away with its lush, tropical surroundings, infinite ocean views, and remarkable dining.

I am happy to enclose our preliminary Event packages including "All Inclusive" Packages for your review, which offer information about the services and amenities available at our club. Please review the information and make note of any questions or specifics you are interested in for so that we may create a custom package that will suit your needs and budget. We believe you will be impressed with the quality of the food and our impeccable service.

Our elegant Palm Court and Lounge can accommodate 250 guests. It is ideally suited for weddings and receptions for 80 to 150 guests, with ample room for a dance floor and buffets/food stations if needed. The main dining area can also be split to accommodate smaller parties of 50-75. We also have a lovely Terrace by the Pool that accommodates from 50 to 100 guests for your cocktail reception or main event, and an outdoor area for a wedding ceremony for 200+ guests. Therefore, we have many room and layout options that can work for your desired number of guests.

It will be our pleasure to assist you in planning a wonderful event. Thank you very much for the opportunity to delight you with unlimited possibilities. We look forward to the opportunity to welcome you to The Ocean Club, Key Biscayne.

Cordially,

Events & Catering
The Ocean Club, Key Biscayne
795 Crandon Boulevard
Key Biscayne, FL 33149
Office: (305) 361-1101
Fax: (305) 361-3337

Email: events@oceanclubkeybiscayne.org

"Our Special Day"

"All Inclusive"

(Minimum of 100 adult Guests)

Package includes Up-to Five (5) Hour Event, Menu-Food & Beverage, Space, Standard Dining Room Tables, Chairs, White Linen & Tabletop, Dance Floor, Cake Cutting, Bartenders, Waiters, Valet, Security. Taxes and Service Charge included. Charges apply on additional services.

Cold Hors d'oeuvres (Select Three)

Smoked Salmon Ravioli

Smoked Salmon with Crème Fraiche and Ossetra Caviar

Melon Pearls with Jabugo

Jabugo Ham "Bellota" marinated with Port Wine and Watermelon

Chilled Avocado and Crab Surprise

Spoon with Crab-stuffed Avocado and Chilled Spicy Tomato Coulis

Crostini and San Daniele

San Daniele Ham on Toasted Country Bread

Sesame Ahi Tuna... Seared Tuna with Marinated Daikon Flower

Foie Gras Torchon

Foie Gras with Fig Chutney and Brioche

Warm Hors d'oeuvres (Select Three)

Le Grand Benedict

Quail Egg on Spoon, finished with a White Truffle Sabayon and Prosciutto di Parma

Morel Mushrooms Cappuccino

Morel Mushrooms with Foie Gras Mousse and Foam

Kobe Beef Tartar

Smoked Kobe Beef with Violet Mustard Emulsion

Pissaladiere

Red Onions with Basil, Anchovies, Black Olives and Tomato on Puff Pastry

Teriyaki Wagyu Beef Skewers

Wagyu Beef Skewers Glazed with Teriyaki Sauce

Crab Soufflé

Jumbo Lump Crab meat with Warm Vegetables

Continued on Next Page

Deluxe Reception Display (Select One)

Selection of Imported and Domestic Cheese and Berries, Sliced Breads and Crackers

Selection of Baby Vegetable Crudités, Blue Cheese Dip, Garlic and Olive Tapenade

Appetizers & Salads (Select one)

Crab and Avocado Mousse

Lobster Crepes with Tarragon Essence

Classic Bouquet of Greens with Endive and Orange Blossom Dressing

Entrees (Select one)

Manchego Cheese Crusted Filet Mignon

Served with Truffle Mashed Potatoes and Vegetable Terrine

Hazelnut Crusted Grouper

Purple Mashed Potato, Pencil Asparagus, Pomegranate Reduction

Chicken Kiev

Merguez Sausages, Napa Cabbage Ragu, Pancetta and
Bordelaise Sauce

Compliments of the Club:

Freshly Brewed Regular and Decaf Coffee,
Tea Selections, Freshly Baked Dinner Rolls and Butter

5 Hour Premium Open Bar

Absolut Vodka, Beefeater Gin, Jose Cuervo Tequila, Bacardi Silver Rum,
Jack Daniels, Dewar's White Label Scotch, Seagrams V.O.,
House Wines/House Sparkling, Imported & Domestic Beer, Assorted Sodas and Juices.
(Upgrade to Super Premium for \$17.00++pp)

\$202 per person

Sales tax and Service Charge Included

"Land & Sea Creations"

"All Inclusive"

(Minimum of 100 adult Guests)

Package includes Up-to Five (5) Hour Event, Menu-Food & Beverage, Space, Standard Dining Room Tables, Chairs, White Linen & Tabletop, Dance Floor, Cake Cutting, Bartenders, Waiters, Valet, Security. Taxes and Service Charge Included. Charges apply on additional services.

Cold Hors d'oeuvres (Select Three)

Potatoes and Caviar with Crème Fraiche
Smoked Salmon on Blini with Lemon Mascarpone
Mini Spoon Seafood Ceviche
Cherry Caprese
Hummus and Black Olive Tapenade
Shrimp Bloody Mary Shooter

Warm Hors d'oeuvres (Select Three)

Beef Wellington
Mini Crab Cakes with Cilantro Paste
Mini Beef Empanadas with Sour Cream
Mushroom Caps Filled with Spinach & Cheese
Chorizo Puffs
Grilled Chicken & Jack Quesadilla, Chipotle sauce
Jalapeno Poppers

Appetizer or Salad (Select One)

Maryland Crab Cakes with Japanese BBQ Sauce
Lobster Ravioli with a Lemongrass Emulsion
Bouquet of fresh Mesclum and Cucumber Rings with Lemon- Honey Emulsion
Heirloom Tomatoes and Buffalo Mozzarella, Fresh Basil and Balsamic Reduction
Crispy Cheese Basque with Caesar Salad

Entrees (Guests' Select one)

Beef Florentine in Spinach Sauce, Pine Nuts and Potato Gallette
Chicken Breast Stuffed with Mushrooms, Seasonal Vegetables & Champagne Sauce
Wild Miso Salmon - Fennel Stew, Mint Oil and Keta Caviar

Compliments of the Club:

Freshly Brewed Regular and Decaf Coffee,
Tea Selections, Freshly Baked Dinner Rolls and Butter

5 Hour Premium Open Bar

Absolut Vodka, Beefeater Gin, Jose Cuervo Tequila, Bacardi Silver Rum,
Jack Daniels, Dewar's White Label Scotch, Seagrams V.O.,
House Wines/House Sparkling, Imported & Domestic Beer, Assorted Sodas and Juices
(Upgrade to Super Premium for \$17.00++pp)

\$189 per person

Sales tax and Service Charge Included

"Ocean's Exclusive"

"All Inclusive"

(Minimum of 100 adult Guests)

Package includes Up-to Five (5) Hour Event, Menu-Food & Beverage, Space, Standard Dining Room Tables, Chairs, White Linen & Tabletop, Dance Floor, Cake Cutting, Bartenders, Waiters, Valet, Security. Taxes and Service Charge Included. Charges apply on additional services.

Cold Hors d'oeuvres (Select Three)

Rare Tuna on Crostini with Wasabi
Caprese Croutons with Balsamic
Fried Cheese with Tomato Consommé
Beef Carpaccio on Arugula, Garlic Toast Points
16'-20' Large Chilled Poached Shrimp, Cocktail Sauce and Lemon
Mexican Bites

Warm Hors d'oeuvres (Select Three)

Beef Satay
Coconut Shrimp with Sweet and Sour Sauce
Sesame Chicken Fingers & Sweet Mustard
Brie & Raspberry Puffs
Tempura Shrimp Lollipop
Teriyaki Chicken Skewers
Vegetable Spring Rolls

Appetizer or Salad (Select One)

Maryland Crab Cakes with BBQ Sauce
Beef Carpaccio with Arugula & Black Truffles
Caribbean Caesar – Shaved Reggiano, Focaccia Crostini, Almonds, Homemade
Croutons and Caesar Dressing.
Tropical Salad – Hearts of Palm, Tomatoes, Mixed Greens and Cilantro Dressing

Entrees (Guests' Select One)

Sea Salt Roasted Prime Rib - Fingerling Potatoes and Natural Au Jus.
Organic Chicken Breast - Wild Mushroom Duxelle and Pinot Demi Sauce.
Miso Salmon - Baby Bok Choy and Saffron Potatoes.

Compliments of the Club

Freshly Brewed American Coffee, Tea Selections,
Freshly Baked Dinner Rolls and Butter.

5 Hour Premium Open Bar

Absolut Vodka, Beefeater Gin, Jose Cuervo Tequila, Bacardi Silver Rum,
Jack Daniels, Dewar's White Label Scotch, Seagrams V.O.,
House Wines/House Sparkling, Imported & Domestic Beer, Assorted Sodas and Juices
(Upgrade to Super Premium for \$17.00++pp)

\$176 per person

Sales tax and Service Charge Included

“Chef’s Display”

Please add 8% sales tax, plus applicable 22% Service Charge

Selection of Imported and Domestic Cheese

Berries, Sliced Breads and Cracker **\$13.95pp**

Selection of Baby Vegetable Crudités

Blue Cheese Dip, Garlic and Olive Tapenade **\$7.95pp**

Jumbo Shrimps & Snow Crab Claws, Traditional Condiments

(Three pieces per person) **Market Price**

Smoked Scottish Salmon Presentation

Crème Fraîche, Blini and Chives **\$23.95 pp**

Italian Antipasti Table

Assorted Marinated Vegetables, Focaccia, Tomatoes, Prosciutto di Parma and Caprese
Salad **\$25.95 pp**

Junk Food Display (*Choose 3*)

Angus Beef Sliders on Mini Brioche Buns, Mini Grilled Cheese Sandwiches, Pigs in a
Blanket, Truffle Scented Parmesan Fries, Frizzled Onions. **\$29.95pp**

Dim Sum, Sushi and Sashimi Display

Chicken, Pork and Vegetable Dumplings. California Roll, Smoked Salmon, Eel, Spicy
Tuna. Sauces: Wasabi, Pickled Ginger & Soy Sauce. **Market Price**

“Chef’s Specialty Stations”

(Chef Attendant required for Station)

Please add 8% sales tax, plus applicable 22% Service Charge

Pasta Station

Penne, Farfalle, Linguini/Sauces: Pomodoro, Pesto, Alfredo/Sundried Tomatoes, Peppers, Onion, Wild Mushrooms, Garlic, Broccoli, Pine Nuts, Basil, Roasted Peppers, Parmesan Cheese, Salmon Pieces, Shrimp, Grilled Chicken, Focaccia Bread **\$18.95 pp**

Paella Station

Seafood, Chorizo, Chicken, Peas and Saffron Rice **\$25.95 pp**

Carving Stations

Please add 8% sales tax, plus applicable 22% Service Charge

Sea Salt Crusted Prime Rib

Horseradish Sauce, Stone Ground Mustard, Au Jus **\$29.95 pp**

Cuban Style Pork “Caja China” ... Yucca and Garlic Mojo \$26.95 pp

Salmon Wellington ... Caramelized Shallots and Dill Sabayon \$19.95 pp

Moroccan Spices Lamb Leg ... Couscous \$19.95 pp

Marinated Beef Tenderloin

Papas a la Brava, Au Jus **\$34.95 pp**

"Chef's Sweets"

Please add 8% sales tax, plus applicable 22% Service Charge

Plated Selection- \$6.95 per slice

(More Selections Available Upon Request)

Key Lime Pie

Flavored Cheesecakes

Flourless Chocolate Torte

Bourbon Pecan Pie

Flavored Flan (*Vanilla, Coconut, Kahlua, Orange*)

Carrot Cake

Viennese Pastry Table

A Selection of Cakes, Tortes, Mousses, Caramel Flans, Mini Pastries, Petit Fours,
Assorted Truffles and Fresh Seasonal Tropical Fruits. **\$14.95 pp**

Chocolate Fountain Station

(Chef Attendant Required; Minimum of 30 Guests)

Assortment of Fresh Seasonal Tropical Fruits and Sweet Treats. **\$14.95 pp**

Petit Fours - \$2.50 each

Bar Selections

Premium and Super Premium Open Bar based on five-hour event. Per hour priced separately. Club Open Bar and Champagne Bar priced per hour. Premium Wines are available to be added to your Bar and will be charged at current Wine List price.

Premium Open Bar - \$63.50++ per person

Absolut Vodka	Dewar's White Label Scotch
Beefeater Gin	Seagrams V.O.
Jose Cuervo Tequila	House Wines
Bacardi Silver Rum	House Sparkling
Jack Daniels	Imported & Domestic Beer
Assorted Sodas and Juices	Bottled Water

Upgrade to Super Premium Open Bar Selection - \$17.00++ per person

Grey Goose Vodka	Crown Royal Whiskey
Bombay Sapphire Gin	House Wines
Patron Silver Tequila	House Sparkling
Bacardi Silver Rum	Johnny Walker Black Scotch
Jack Daniels	Domestic & Imported Beers
Bottled Water	Assorted Sodas and Juices

Club Open Bar - \$21.00++ per person for the first hour

\$8 per person for each additional hour

House White & Red Wines	Imported & Domestic Beer
Bottled Water	Assorted Sodas and Juices

Champagne Bar - \$21.00 ++per person for the first hour

\$10 per person for each additional hour

Domaine St. Michelle Brut	Mimosa
Assorted Sodas and Juices	Belini
Bottles Water	

Cordials & Liqueurs – \$14.00 ++ per drink

Anis Del Mono	Amaretto Di Saronno
B & B	Bailey's Irish Cream
Grand Marnier	Cointreau
Sambuca	Sambuca Black
Frangelico	Kahlua
Cardinal Mendoza	

Upgrade to Bloody Mary Bar – \$9.50 ++ per person

Absolut Vodka

FREQUENTLY ASKED QUESTIONS

Q. WHAT IS NEEDED TO SECURE MY DATE AND RESERVE MY SPACE?

A. A non-refundable deposit in the amount of \$1000.00 as well as the signed contract agreement secures your date and space. Once this is received and posted, an account is setup.

Q. HOW MUCH IS VALET PARKING?

A. Valet parking attendants are required per each event at \$80 per attendant (minimum 1 attendant per 60 ppl) This rate is subject to change.

Q. DOES THE CLUB PROVIDE A MICROPHONE FOR MY OFFICIANT?

A. No. It can be setup at an additional fee for rental of microphone and Bose system.

Q. DOES THE CLUB PROVIDE A CHUPPAH FOR JEWISH CEREMONIES?

A. No - This is be provided by your decorator/florist.

Q. WHAT BRAND OF LIQUORS IS PROVIDED AT THE BAR?

A. Please find the list of current liquor in our bar menu. Corkage fee applies only when Club can't provide same selection.

Q. ARE MARTINIS INCLUDED IN THE PREMIUM BAR?

A. Standard Gin or Vodka martinis are included in the bar.

Q. WHAT IS THE CHARGE IF I WANT TO HAVE AN ADDITIONAL BARTENDER?

A. Each additional bartender is \$100.00 for 5 hours.

Q. HOW MUCH IS SECURITY/WHY IS IT REQUIRED?

A. Security officers are required as per the Board members of the club per each event at \$80 per officer (minimum 1 attendant per 60 ppl). This rate is subject to change.

Q. CAN I HAVE MY WEDDING RECEPTION POOLSIDE/BEACHFRONT?

A. No.

Q. HOW EARLY CAN I HAVE MY VENDORS COME TO DECORATE AND SET UP FOR MY RECEPTION?

A. Typically (2 to 3) hours prior to the start of your event. One week prior to your event, please provide a contact list of vendors to your Catering Manager who will arrange load in and set up times directly with your vendors.

Q. WHAT IS THE SIZE OF THE DANCE FLOOR?

A. The maximum dance floor we offer is 20' x20'. Smaller Dance floors are available- Larger floor may be setup based upon available space thru an outside vendor. There is a fee should you want to use our dance floor, please speak with our catering department for more information.

Q. DO I HAVE A CHOICE OF LINENS?

A. The Ocean Club Key Biscayne provides the selection of standard white linens and napkins for your event. Other linens selections are available by your florist or specialty linen company.

Q. WHAT ARE THE SIZES OF THE TABLES?

A. 60" Round Tables, seating for 7 guests

72" Round Tables, seating for 10 Guests (using chairs we provide) 12 guests (with the rental of Chavarri Chairs)

Q. CAN I USE MY OWN VENDORS (ie. Florist, Entertainment, Photographer)?

A. Yes and we are happy to provide you with a Preferred List of Vendors who is familiar with events and standards at The Ocean Club Key Biscayne.

Q. CAN WE CHOOSE TWO ENTRÉE SELECTIONS?

A. Yes. For a sit down dinner, you may give your guests a choice of 2 entrées. You will need to have your guests pre-select and supply the Club with the count 7 days prior to the dinner, as well as place cards indicating the entrée selection for each guest.

Q. WHAT IS YOUR HOUSE CHAMPAGNE USED FOR THE CHAMPAGNE TOAST?

A. The house champagne is currently Domaine St. Michelle Brut.

Q. CAN I EXTEND MY OPEN BAR?

A. Yes, you have the option of extending your open bar on an hour basis. Please speak with our Catering Department for more information.

Q. IS THERE A CAKE CUTTING FEE?

A. Not for Weddings – Only.

Q. CAN I TASTE THE FOOD?

A. Yes. For all confirmed events that meet a minimum of \$80pp for food. No Tastings are offered for Hors D' Oeuvres and Buffet stations. Tastings are scheduled Fridays & Saturdays between 5:00 p.m. – 8:00 p.m. four to six weeks prior to the wedding date-subject to change due to pre-booked events.

Please coordinate date in advance with our Catering Team.

Q. DOES THE OCEAN CLUB OFFER VEGETERIAN OPTIONS?

A. Yes. Please inquire with the Catering Department for more menu options.

Q. CAN THE EVENT TAKE PLACE AT THE BEACH BAR & GRILL BY THE POOL?

A. No.

Q. CAN WE HOST AN EVENT BY USING AN OUTSIDE CATERING COMPANY AND ONLY UTILIZE THE SPACE?

A. No.

Q. WHAT IS THE ON-SITE CEREMONY FEE?

A. \$350 - Location only

Q. DO YOU HAVE ANY NOISE RESTRICTIONS FOR EVENTS?

A. Yes the City of Key Biscayne has Noise Restrictions for outside events. All music indoor events are allowed up to 2am. Please speak with the Catering Department for more information. Rules & Regulations for the club are subject to change

**Thank you for
considering
The Ocean Club,
Key Biscayne,
for your upcoming event!**

