



FLORIDA KEYS MOST SCENIC BAYSIDE AND BEACHFRONT

Event Venue

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General Information

Location Fees and Amenities

Islamorada Fish Company wedding location fee includes exclusive use of our Bridal Suite located above Fisherman's Pier overlooking the bay and beach area. A sand ceremony with a breathtaking view of the bayside of the Florida Gulf Coast. All site preparations including ceremony seating, dining, linens, cake table and reception table. In the event of inclement weather, management reserves the right to relocate any booked function into a contingency area of the Tarpon Room.

Outside Vendors and Services

Islamorada Fish Company can provide a referral list of local seasoned vendors for additional services. Outside vendors retained are to be disclosed to Islamorada Fish Company 30 days prior to the event date and are to provide proof of insurance at that time. Islamorada Fish Company provides no guarantees of goods or services of outside vendors. Any additional design or decoration are the sole responsibility of the guest and requires prior permission by Islamorada Fish Company to avoid damages or disruption of other guests.

Food Tasting

Food tastings are available at the request of the client. The number/variety of selections offered per tasting will be limited. Per person charges for a tasting will be based on the menu price of the food and the number of selections. Tasting charges are required to be paid at the time of the tasting.

Exclusive Bridal Suite

Islamorada offers the use of our exclusive Bridal Suite for the day of your event. Relax with the girls with one of our *You Deserve It* amenities before your big day.



All prices are subject to change.

All prices are subject to a 21% service charge and applicable sales tax.

Prices are guaranteed for 30 days prior to function date.

General Information

Alcohol Services

The sale and service of all alcoholic beverages is regulated by the State of Florida Liquor Authority. Islamorada Fish Company is responsible for the administration of these regulations. It is policy that no alcohol may be brought into the facility and served in public areas for the purpose of hospitality entertainment. A corkage fee of \$20 per bottle will be applied to any wine or sparkling wine not purchased from IFC.

Billing

All charges incurred, including location fees, are subject to 21% service charge and applicable tax. A deposit and signed contract are required to reserve banquet space. Wedding receptions and catering events require a deposit of 50% of the location fee to hold the date. The remaining balance is due at the conclusion of the event in the form of a debit/credit card or cash. Deposit are refundable 60 days prior to the event date. Deposit will be applied to the final bill at the conclusion of your event.

Damages

Islamorada Fish Company is not responsible for any damage to or loss of merchandise, articles, or valuables belonging to the host or their guests, located on our property during or subsequent to any function. The host is responsible for any costs incurred by Islamorada Fish Company resulting from any function, including those utilizing independent contractors arranged by the host or their representatives.

Guarantees

A guarantee for the number of persons attending your function is due two weeks in advance of the event date. All charges will be based on this guaranteed number of attendees, whichever is greater. If no guarantee is provided, the number on the banquet event order will be considered the final guarantee of attendance.

Main Selection

Please advise your event coordinator of final menu selections no later than 30 days prior to your scheduled event.

Price Changes

Due to constant fluctuation of fresh wholesale food prices, we are unable to guarantee pricing for more than 30 days prior to the function.
All prices are subject to change.



Children

A variety of menu options are available for children under the age of 10. Infants and children under the age of 3 will be complimentary.
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GET ME STARTED

Hors D'oeuvres



Specialty Displays

SMALL SERVES 25 · MEDIUM SERVES 50 · LARGE SERVES 100

ASSORTED CHEESE WITH GOURMET CRACKERS

Small \$80 | Medium \$160 | Large \$240

SEASONAL FRESH FRUIT

Medium \$100 | Large \$150

AHI POKE WITH CRISPY WONTONS

Small \$90 | Medium \$180 | Large \$270

IFC SMOKED FISH DIP WITH GOURMET CRACKERS

Small \$90 | Medium \$180 | Large \$270

Caribbean Raw Bar

STONE CRAB CLAWS (SEASONAL), FRESH SHRIMP, OYSTERS, AHI POKE, SMOKED FISH DIP, CRACKERS, COCKTAIL SAUCE, HORSERADISH, LEMONS, STONE CRAB MUSTARD SAUCE

SMALL \$500 - MEDIUM \$1000 - LARGE \$1500

*COVID-19 IMPORTANT NOTE:

When required, all Buffet Stations and Raw Bar will be set up as Served Stations staffed with Attendants to prevent direct contact with utensils or food.



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Hors D'oeuvres

SERVES 50 PERSONS 

***BP - BUTLER PASSED · *S - STATIONED**

FISH TACOS

\$300*_S

COCONUT CHICKEN BITES

\$175*_{BP}

MINI CRAB CAKES

\$200*_{BP}

IFC CONCH FRITTERS

\$200*_{BP}

CRISPY COCONUT SHRIMP

\$200*_{BP}

TEQUILA LIME CHICKEN SKEWERS

\$175*_S

MINI LOBSTER BITES

\$375*_{BP}

MINI BEEF SLIDERS WITH CARAMELIZED ONIONS

\$300*_S

GET ME STARTED



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Entrées

BUFFET • TWO ENTRÉE \$35 • THREE ENTRÉE \$40

ADD CAESAR OR GARDEN SALAD \$3 PER PERSON

ISLAMORADA SHRIMP AND SCALLOP PASTA

Cavatappi pasta topped with blackened shrimp and scallops with our homemade lobster brandy cream sauce

PASTA PRIMAVERA

Cavatappi pasta with fresh seasonal vegetables in a light white wine sauce

CHICKEN PICCATA

Pan sautéed chicken breast lightly breaded and finished in a light Piccata sauce topped with capers and lemon

JAMAICAN JERK CHICKEN

Grilled chicken breast seasoned to perfection with House Jerk marinade

TENDERLOIN BEEF TIPS

Braised and finished in a mushroom Burgundy sauce

ROASTED PRIME RIB

House seasoned and sliced at a medium rare temperature, served with au jus and horseradish sauce.
\$150 fee for Carving Station

MOHO PORK LOIN

Cuban style marinated pork in a citrus mojo sauce

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Entrées

PLATED

· SERVED WITH YOUR CHOICE OF TWO ENTRÉE SIDES AND ICED TEA

KEY LIME MAHI MAHI

Local fresh Mahi Mahi grilled with key lime sauce - \$23.95

GROUPEL PORTOFINO

Fresh grouper blackened and finished with Key West shrimp in a brandy lobster cream sauce - \$26.95

SEAFOOD STUFFED TWIN LOBSTER TAILS

Twin lobster tails grilled and topped with our homemade crab-meat shrimp stuffing - Market Price

SHRIMP SKEWERS

Grilled shrimp seasoned to perfection with our house-made marinade - \$21.95

PASTA PRIMAVERA

Braised and finished in a mushroom Burgundy sauce - \$18.00

CHICKEN PICCATA

Pan sautéed chicken breast lightly breaded and finished in a light Piccata sauce topped with capers and lemon - \$19.00

TENDERLOIN BEEF TIPS

Braised and finished in a mushroom Burgundy sauce - \$22.00

ROASTED PRIME RIB

House seasoned and sliced at a medium rare temperature, served with au jus and horseradish sauce - \$30.00

MOJO PORK LOIN

Cuban style marinated pork in a citrus mojo sauce - \$25.00

ENTRÉE SIDES

Garlic Mashed Potatoes

Morada Rice

Fresh Seasonal Vegetables



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Salads

Plated

CAESAR SALAD

Fresh romaine
tossed with Caesar dressing, parmesan cheese,
and house-made croutons

SIDE - \$5

IFC HOUSE SALAD

Fresh mixed greens & romaine lettuces,
topped with monterey jack & cheddar cheeses,
tomato wedges, cucumber, onions,
balsamic dressing drizzle

SIDE - \$5

Desserts

Our Famous
KEY LIME TART
\$5

Passion Fruit \$8
CHEESECAKE LAYER CAKE

Chocolate \$8
BANANA CAKE



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Private Satellite Bar Service

A private bar will be set up for your event.

Islamorada Fish Company features a wide variety of popular beer, wine and spirits for the enjoyment of your guests and may include some of the brands listed below.

Custom wine, beer, or spirits can be ordered with 30 days prior notice.

Let our professional bartenders customize a
Specialty Caribbean Cocktail for your special day!
A \$50 bar set up fee will be applied to the final bill.

Beverage Service

WINE, DOMESTIC BEER AND CRAFT BEER SERVICE - \$10 per hr.

Budweiser, Bud Light, Michelob Ultra, Corona, Sam Adams,

Blue Moon and local Brewery selections.

Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet, Riesling, and Sauvignon Blanc

CALL SPIRITS WITH WINE, DOMESTIC BEER AND CRAFT BEER SERVICE - \$12 per hr.

Add the following call spirits to our beer and wine service.

Bacardi Superior, Smirnoff Vodka, Dewars, Jack Daniels, Sauza Gold,

Captain Morgan Spiced Rum, Patron Citronge and Beefeater

PREMIUM SPIRITS WITH WINE, DOMESTIC BEER AND CRAFT BEER SERVICES - \$14 per hr.

Add the following to our beer and wine service. Tito's Vodka, Bombay Sapphire Gin,

Johnny Walker Black Scotch, Patron Silver, Crown Royal

No Shots will be served on any Open Bar Package.

Custom selections are available upon request. A corkage fee of \$20 per bottle will be applied to any wine or sparkling wine not purchased from IFC. Intent to bring outside wine will be requested of the Banquet Coordinator 30 days prior to the event. No outside liquor or beer is permitted.



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Bridal Suite Amenities

because *You Deserve It!*

Choose your favorite snacks and flavors,
delivered to you and your bridal party while you relax in our cozy,
private bridal suite!

2 HOUR - MIMOSA BAR

Pomegranate, pineapple, orange and grapefruit
round out this delicious and light mimosa bar
with fresh fruit garnishes
\$15/per person

2 HOUR - BLOODY MARY BAR

Have fun building your own bloody mary's
with olives, shrimp, bacon and vegetable sticks
\$18/per person

2 HOUR - FRESH JUICE BAR

Carafes of refreshing juices
Including pineapple, orange, pomegranate and mango
Add your favorite spirit for an additional \$5
\$12/per person



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Bridal Suite Amenities

Let's Eat!

4 HOUR – SNACK AND SWEET TREATS

FRUIT AND CHEESE DISPLAY

With a variety of domestic and imported cheeses
and seasonal fruits

\$15/per person

CRUDITE

Fresh vegetables
with hummus for dipping

\$15/per person

MINI SANDWICH STATION

With petite, bite-sized sandwiches for snacking

\$18/per person

FLORIDA KEYS FAVORITE

Ahi Tuna Poke with wonton strips,
Islamorada Fish Dip
with gourmet crackers and fresh shrimp
with cocktail and a stone crab mustard sauce

\$18/per person



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