



Event Venue

Krystal Jackson KNJackson2@basspro.com • 954-927-7737

220 GULF STREAM WAY, DANIA BEACH, FLORIDA 33004

General Information

Location Fees and Amenities

Islamorada Fish Company location fee includes exclusive use of dining area predetermined when booking, available spaces include our uniquely designed Marlin Bar with classic nautical themed decor or the gorgeous screened in patio with lakeside view. All site preparation including arrangement of seating, dining, & miscellaneous amenities suited to your event. Islamorada Fish company is the perfect venue to host your corporate event, reception, celebration or banquet. In the event of inclement weather, management reserves the right to relocate any booked function into a contingency plan. Weather contingency plan decisions must be made by noon, on the day of the function, as it is not possible to set up two areas for a function.

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.



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 \$25 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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Hors D'oeuvres

Specialty Displays

SMALL SERVES 25 · MEDIUM SERVES 50 · LARGE SERVES 100

ASSORTED CHEESE WITH GOURMET CRACKERS

Small \$100 | Medium \$150 | Large \$250

SEASONAL FRESH FRUIT

Medium \$100 | Large \$150

AHI POKE WITH CRISPY WONTONS

Small \$125 | Medium \$200 | Large \$300

IFC SMOKED FISH DIP WITH GOURMET CRACKERS

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

Caribbean Raw Bar

STONE CRAB CLAWS (SEASONAL), FRESH SHRIMP, OYSTERS, SMOKED FISH DIP,
CRACKERS, COCKTAIL SAUCE, HORSERADISH, LEMONS, STONE CRAB MUSTARD SAUCE
SMALL \$600 - MEDIUM \$1000 - LARGE \$1500



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Hors D'oeuvres

SERVES 50 PERSONS

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

FISH TACOS

\$300 *S

COCONUT CHICKEN BITES

\$175 *BP

CAPRESE SALAD

\$175 *S

MINI CRAB CAKES

\$300 *BP

CALIFORNIA ROLLS

\$175 *BP

SUSHI BOAT PLATTER

\$350 *S

CONCH FRITTERS

\$300 *BP

CRISPY COCONUT SHRIMP

\$300 *BP

TEQUILA LIME

CHICKEN SKEWERS

\$175 *S

MINI LOBSTER BITES

\$400 *BP

MINI BEEF SLIDERS

WITH CARMELIZED ONIONS

\$300 *S



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Entrées

BUFFET • TWO ENTRÉE \$40 • THREE ENTRÉE \$45

ADD CAESAR OR GARDEN SALAD \$4 PER PERSON

BUFFET SERVICE IS AVAILABLE FOR PARTIES OF 50 PEOPLE OR MORE

ISLAMORADA SHRIMP AND SCALLOP PASTA

Blackened Shrimp & Scallops , creamy lobster sauce, house- roasted tomatoes, green onion, linguine

PASTA PRIMAVERA

Gluten-free linguine with fresh seasonal vegetables in light white wine sauce - vegetarian, vegan and gluten free

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 charred pineapple salsa and 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 - *premium charge*

\$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

KEY LIME MAHI MAHI

Local fresh Mahi Mahi grilled with key lime sauce - \$25

GROUPEL PORTOFINO

Fresh grouper blackened and finished with Key West shrimp in a brandy lobster cream sauce - \$33

SEAFOOD STUFFED TWIN LOBSTER TAILS

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

SPICY JERK SHRIMP SKEWERS

Lightly seasoned in our jerk spice blend, grilled with charred pineapple salsa - \$23

PASTA PRIMAVERA

Gluten-free linguine with fresh seasonal vegetables in light white wine sauce - vegetarian, vegan and gluten free - \$20

CHICKEN PICCATA

Pan sautéed chicken breast lightly breaded and finished in a light Piccata sauce topped with capers and lemon - \$21

TENDERLOIN BEEF TIPS

Braised and finished in a mushroom Burgundy sauce - \$26

ROASTED PRIME RIB

House seasoned and sliced at a medium rare temperature, served with au jus and horseradish sauce - \$36

MOJO PORK LOIN

Cuban style marinated pork in a citrus mojo sauce - \$27.00

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 - \$6

IFC HOUSE SALAD

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

SIDE - \$6

Desserts

Our Famous
KEY LIME TART
\$5

DESSERT
Shooters
\$8



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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.

A \$50 bar set up fee will be applied to the final bill.

Beverage Service

All beverage packages include soda, iced tea, coffee, and juice.

WINE, DOMESTIC BEER AND CRAFT BEER SERVICE - \$11 per hr.

Budweiser, Bud Light, Michelob Ultra, Corona, Blue Moon and local Brewery selections. Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet, and Sauvignon Blanc

CALL SPIRITS WITH WINE, DOMESTIC BEER AND CRAFT BEER SERVICE - \$13 per hr.

Add the following call spirits to our beer and wine service. Bacardi Superior, Smirnoff Vodka, Dewars, Jack Daniels, Sauza, Captain Morgan Spiced Rum, and Beefeater

PREMIUM SPIRITS WITH WINE, DOMESTIC BEER AND CRAFT BEER SERVICES - \$15 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

FINE WINES AND CHAMPAGNE - Market Price

Reserve List Wines available upon Request. Consult with our in-house Sommelier regarding Fine Wine availability for your event. Additional Non-Refundable Deposits may apply for specialty wine orders.

No Shots will be served on any Open Bar Package.

A corkage fee of \$25 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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