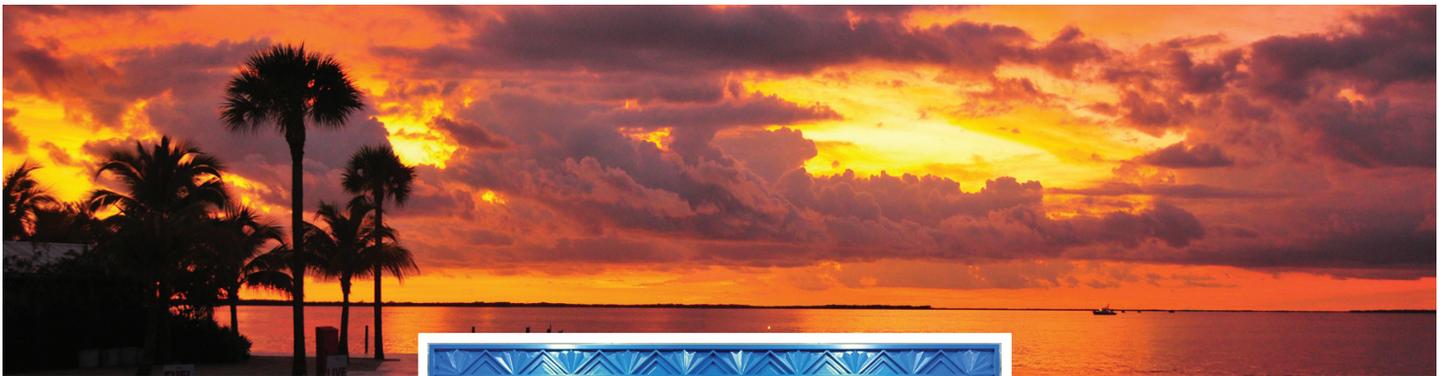


Sundowners

Seafood • Steaks • Sunsets



Group Menu

Parties • Events • Weddings

unique island flair for your special event



Luncheon Menus

Hawks Channel Luncheon

(guest chooses one upon arrival)

Key Largo Fish Sandwich

jerked, grilled fish served on a brioche bun and topped with American cheese and sauteed onions; served with a small salad on the side

Avocado and Goat Cheese Grilled Cheese Sandwich

served on whole wheat bread, with a small artisan greens salad on the side

Joe vs. the Volcano Salad

marinated steak, spinach, noodles, mango, avocado, cilantro, mint, and roasted peanuts, tossed with Chili Key Lime dressing

Key Lime Pie for Dessert

\$20 pp

Little Blackwater Luncheon

(guest chooses one upon arrival)

Jerked Shrimp Club Croissant

with housemade onion-garlic bacon and served with fresh tossed slaw

House Ground Burger

topped with Swiss and American cheese served with bacon, fresh cut French fries, and housemade ketchup on the side

Grilled Chicken Caesar Salad

Key Lime Pie for Dessert

\$20 pp

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Luncheon Menus

The Tides Luncheon

Appetizer

(preselect one)

Tomato Gazpacho

shrimp, sherry vinegar reduction

Lobster Bisque

cup, served with spiced Southern saltines on the side

Tides Salad

artisan greens, dried cranberries, tear drop tomatoes, goat cheese, and pumpkin seeds tossed with balsamic reduction vinaigrette

Entrée

(guest chooses one upon arrival)

Fresh Grilled Mahi

served with steamed vegetables

South Beach Chicken

grilled chicken breast served over fresh pappardelle pasta in a light garlic wine sauce. Topped with Swiss cheese, tomato, and finished with a hint of balsamic

Hawaiian Steak Kabob

marinated steak grilled with pineapple and fresh vegetables, served over coconut jasmine rice

Dessert

Polynesian Lemon Custard

with fresh berries and cinnamon

\$27 pp sit-down

\$24 pp buffet (min. 30 guests)



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Buffet Luncheon Menus

Beachside Luncheon Buffet

(minimum 30 guests)

Marinated Mozzarella and Beefsteak Tomato Salad

with fresh basil and balsamic syrup

Mixed Baby Field Green Salad

with shredded carrots, garlic croutons, and
an assortment of vinaigrette dressings

Southern Potato Salad

Assorted Deli Meats and Cheeses

to Include:

Ham, Smoked Turkey, Roast Beef, Proscuitto, and Grilled Chicken
Swiss, Cheddar, Pepper Jack, Gouda, and Provolone

Antipasto Platter

Chilled grilled seasonal vegetables, peppers, pickles, and capers

Assorted Breads and Rolls

Baguettes, Rolls, Sliced Breads, and Pita

Brownies and Assorted Housemade Cookies

Chocolate Covered Strawberries

\$28 pp

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& beverage prices. Set-up fees and minimum guarantees may apply.



Appetizers

Appetizer Reception Buffet

(minimum 20 people)

Mini Tuna Tacos

tuna tartar, guacamole, spicy mayo, and fresh cilantro (1)

Bacon Wrapped Scallops (2)

Conch Fritters

with cocktail and curry sauces (1)

Coconut Chicken Fingers

with housemade mango chutney (1)

Mini Jumbo Lump Crab Cakes

with Pommery mustard sauce (1)

\$18 pp (substitute for appetizers on menus, add \$12)

Expanded Appetizers

(minimum 20 people)

Southern Picked Shrimp Cocktail (2)

Filet Mignon Baked in Puff Pastry

with demi-glace dipping sauce (1)

Oysters on the Half Shell

with red wine mignonette, cocktail sauce, and horseradish
served on the side. (2)

Add \$14 pp to price above



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Appetizers

Hot Hors d'Oeuvres

(price per piece, minimum 24 pieces)

Mini Jumbo Lump Crab Cakes

with Pommery Mustard Sauce \$5

Crab Stuffed Mushrooms \$5

Twice Baked Wings

with Cilantro Ranch \$3

Grilled Oysters

with garlic butter, white wine,
and Parmesan cheese \$4

Scallops Wrapped in Bacon \$5

Mojo Fried Fish Fingers \$4

Pastry Wrapped Brie

with Raspberry Sauce \$3.50

Homemade Crab Rangoon \$4

Shrimp and Conch Egg Rolls \$5

Breaded Gourmet Mushrooms

with truffle oil or dill dipping sauce \$4

Coconut Chicken Fingers

with housemade mango chutney \$3

Bacon Wrapped Jalapeño Poppers

\$3

Mini Beef Wellingtons \$3.50

Roma Tomatoes and Goat Cheese

on flat bread \$3

Coconut Shrimp with Marmalade

Aioli \$4

Fried Artichoke Hearts

with Homemade Sauce \$3.50

Cold Hors d'Oeuvres

(price per piece, minimum 24 pieces)

Chilled Gulf Shrimp

with Cocktail Sauce \$4

Oysters on the Half Shell

with Red Wine Mignonette \$4

Jumbo Shrimp

Stuffed with Horseradish Cream Cheese \$4

Blackened Shrimp Fried Plantains

topped pico de gallo, and chipotle mayo \$3.50

Mini Tuna Tacos

tuna tartar, guacamole, spicy mayo,
and fresh cilantro \$4

Gourmet Deviled Eggs \$3.50

Melon Prosciutto Boats \$3.50

Peppered Beef on Pita Points \$3.50

Stone Crab on Herb Croutons

with Lemon-Dijon Mayonnaise \$5

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Appetizers

Specialty Displays

Small-serves 25 Medium-serves 50 Large-serves 100

Goat Cheese Bruschetta on Garlic Rubbed Toast Points

Small-\$85 Medium-\$125 Large-\$175

Deluxe Vegetable Display with Selection of Dips

Small-\$100 Medium-\$150 Large-\$175

Smoked Fish Dip with Spicy Pickled Vegetables and Butter Crackers

Small-\$85 Medium-\$125 Large-\$175

Imported and Domestic Cheese Display with Fresh Grapes & Gourmet Crackers

Small-\$150 Medium-\$200 Large-\$250

Seasonal Fruit Display with an Assortment of Fresh Berries

Small-\$100 Medium-\$150 Large-\$175

House Sushi Grade Smoked Salmon with Fresh Tomato, Capers, Chives and Sour Cream

Small-\$100 Medium-\$135 Large-\$175

Chocolate Covered Strawberry & Profiteroles Display

Small-\$85 Medium-\$125 Large-\$175

Wheel of Baked Brie with Toasted Almonds, Granny Smith Apples & Grapes with Crusty French Bread

\$95 per wheel



02/2015

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BBQ Action Station

Join our chef on the point at Sundowners while he serves your favorite items fresh from the grill. This is a grazing station where the food is served as it is prepared.

(minimum of 30 guests; \$150 chef charge)

Please note, that it is often common for the chef to throw additional items on the grill as the evening progresses, depending upon what is fresh and interesting. So prepare to be surprised!

Sunset Beach Grill

Rosemary Brazilian Cheese Rolls

Island Tropical Salad

Caesar Salad

Conch Fritters

Bacon Wrapped Jalapeños

stuffed with cream cheese

Grilled Oysters

Marinated and Grilled Skirt Steak

with chimichuri

Grilled Assorted Vegetables

Bayou Pasta with Grilled Chicken

Fresh Sweet Corn Kernels

with tomatoes,
cilantro, and grilled jalapeños

Key Lime Pie

\$58 pp

Southern Grill

Cornbread and Biscuits

with housemade
jellies and Sea Salt butter

Florida City Tomato & Cucumber Salad

Caesar Salad

Southern Pickled Shrimp

Grilled Hawaiian Marinated Scallops

wrapped in bacon

Grilled Garlic Marinated Tenderloin

Grilled Assorted Vegetables

Creamy Goat Cheese Polenta

with fresh rosemary

Chocolate Dipped Fruit Kabobs

\$68 pp

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Paella Action Station

COOKED IN FRONT OF THE GUESTS

Paella Marinera

Chicken, Chorizo, Roast Pork, Shrimp, Lobster, Scallops, Clams, Mussels, Calamari, King Crab, cilantro, red pepper, and sweet peas.

Number of Guests	On Premises	Off Premises	Full Meal On Premises	Full Meal Off Premises
20	\$ 800	\$1150	\$1000	\$1350
30	\$1170	\$1520	\$1470	\$1820
40	\$1520	\$1860	\$1920	\$2260
50	\$1850	\$2190	\$2350	\$2690
60	\$2160	\$2480	\$2760	\$3080
70	\$2450	\$2770	\$3150	\$3470
80	\$2720	\$3030	\$3520	\$3830
90	\$2970	\$3280	\$3870	\$4180
100	\$3200	\$3500	\$4200	\$4500

Paella Mixta

Chicken, Chorizo, Mussels, Shrimp, Clams, Calamari, red pepper, onions, scallions, sweet peas, and black olives.

Number of Guests	On Premises	Off Premises	Full Meal On Premises	Full Meal Off Premises
20	\$ 720	\$1070	\$ 920	\$1270
30	\$1050	\$1400	\$1350	\$1700
40	\$1360	\$1700	\$1760	\$2100
50	\$1650	\$1990	\$2150	\$2490
60	\$1920	\$2240	\$2520	\$2840
70	\$2170	\$2490	\$2870	\$3190
80	\$2320	\$2630	\$3120	\$3430
90	\$2520	\$2830	\$3420	\$3730
100	\$2700	\$3000	\$3700	\$4000

Paella Imperial

Chicken, Chorizo, Roast Pork, roasted red pepper, sun dried tomatoes, onions, scallions, and sweet peas.

Number of Guests	On Premises	Off Premises	Full Meal On Premises	Full Meal Off Premises
20	\$ 660	\$1010	\$ 860	\$1210
30	\$ 960	\$1310	\$1260	\$1610
40	\$1240	\$1580	\$1640	\$1980
50	\$1500	\$1840	\$2000	\$2340
60	\$1740	\$2060	\$2340	\$2660
70	\$1960	\$2280	\$2660	\$2980
80	\$2160	\$2470	\$2960	\$3270
90	\$2340	\$2650	\$3240	\$3550
100	\$2500	\$2800	\$3500	\$3800

“Whole Hog” Pig Roast

Roasted in a smoker/roasting box, then carved and served in front of the guests.

Choose BBQ smoked or mojo-injected “Cuban” Style.

Serves 50-60 guests.

Includes: Spanish tossed salad, wild rice and black beans, fire roasted vegetables, and Spanish cheese cake.

On Premises: \$2125

Off Premises: \$2425

For more than 60 guests, please ask for pricing.

Add to any Paella Meal

Spanish Tossed Salad

with fried capers and artichoke hearts in roasted red pepper vinaigrette.

\$5 per person/minimum 20 guests.

Fresh Fire Roasted Vegetables

carrots, zucchini, onions, squash.

\$3 per person/minimum 20 guests.

Spanish Cheese Cake

\$30 per cake.

Serves up to 10 guests.

Full Paella Meal Includes:

Spanish tossed salad, wild rice and black beans, fire roasted vegetables, and Spanish cheese cake.



Dinner Menus

Surf & Sand

Appetizer

(preselect 2)

Coconut Shrimp

with orange marmalade

Twice Baked Chicken Wings

with cilantro ranch dressing

Crab Stuffed Mushroom

Mini Crab Cakes

over Pommery sauce

Bacon Wrapped Scallop

over mango beurre blanc

Salad

(preselect 1)

Spinach Salad

with Feta cheese, red onion, black olives and cucumber salad with Greek salad dressing

Mini Wedge Salad

ice berg wedge topped with grilled onion gorgonzola dressing, housemade bacon, and grape tomatoes

House Salad

Artisan greens with carrots, tomatoes, bacon, cheese, and croutons served with Raspberry Vinaigrette

Grilled Flat Breads

served with garlic white bean purée and olive tapenade

Entrée

(guest chooses one upon arrival)

Fresh Grilled Catch of the Day

topped with tropical fruit salsa

Blackwater Pasta

chicken, shrimp, and lardons sautéed in a white wine sauce with a hint of spice. Served over penne with fresh wilted spinach and tomatoes

Grilled Skirt Steak

with chimichurri

Served with herb roasted red potatoes and green beans macadamia

Key Lime Cake

with housemade vanilla whipped cream

\$45 pp sit-down

\$42 pp buffet



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Dinner Menus

The Key Largo: A Plated Dinner

Mini Crab Cakes

over Pommery sauce

Coconut Shrimp

with orange marmalade aioli

House Salad

artisan greens with carrots, tomatoes,
bacon, cheese, and croutons
served with raspberry vinaigrette.

Choice of Entrée:

(guest chooses one upon arrival)

Onion Crusted Mahi

Fresh Mahi mahi encrusted with
crispy onions, pan sautéed and finished
with Key lime butter. Served with mashed
potato & green beans

Steak & Seafood Kabob

Grilled filet mignon tips, shrimp, mushroom
caps and fresh vegetables on a skewer,
topped with rum glaze and served with
coconut jasmine rice

South Beach Chicken

Grilled chicken breast topped with
fresh tomatoes and Swiss cheese;
served over pasta in a light garlic wine sauce
and finished with a splash of balsamic

Key Lime Pie

topped with meringue

\$38 pp



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Dinner Menu

Roughing it in the Everglades

Individual plated appetizers of:

Tuna Sashimi With Wasabi Cream

Crab Stuffed Mushroom

Horseradish-Cream Shrimp

German Wilted Leaf Spinach Salad

fresh spinach, diced eggs, mushrooms, bacon, and hot bacon dressing; prepared tableside

Choice of Entree:

(guest chooses upon arrival)

Grilled Filet Mignon

with Dauphinoise potato Napoleon Gratin, Grilled jumbo asparagus, and wild mushroom sauce

Butter Poached Florida Lobster Tail

garlic mashed potatoes, crispy green beans, and herbed drawn butter

Key Lime Seafood

Lobster, shrimp, and jumbo lump crab meat, sautéed in Key lime sauce, with tomatoes, scallions, and garlic. Finished with a dash of Tabasco, and served over rice

Duo Of Mini Crème Brulee and Mini Warm Chocolate Cake

with raspberry puree

\$58 pp

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Dinner Menus

Carysfort Lighthouse

Appetizer

(preselect 2)

Wild Snapper and Scallop

Peruvian Ceviche

served with crisp snapper and plantain chips

Shrimp Tempura

on sugar cane with pineapple citrus ponzu

Lobster, Avocado and Grapefruit Cocktail

Salad

(preselect 1)

Watermelon Salad

with bleu cheese and balsamic reduction

Asparagus Salad

with poached egg, Parmesan and crispy pancetta

Hearts of Palm

with heirloom tomatoes, avocado, arugula, orange sections, and citrus-jalapeno vinaigrette

Choice of Entree:

(guest chooses one upon arrival)

Thai Coconut Grouper

fresh grouper poached in coconut milk with a touch of chili sauce, and finished with toasted coconut and almonds; served with coconut rice, and garlic green beans with tomatoes

Sliced Grilled Tenderloin

with pan jus, served over mashed honey yuca, plantains, and charred brussel sprouts

Orange Seared Chicken Breast

pan seared and finished with housemade orange jelly glaze; served with black beans and rice

Roasted Banana Trifle

with caramelized bananas, caramel, chocolate and toffee.

\$60 pp sit-down

\$55 pp buffet



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Buffet Dinner Menus

Surfside Buffet

(minimum 30 guests)

She Crab Soup

rich, creamy crab bisque topped with a dash of cayenne.

Crispy Romaine Hearts

with Caesar dressing and garlic croutons

Waldorf Salad

apples, celery, walnuts in our creamy dressing

Sundowners BBQ Ribs

with housemade BBQ sauce

Garlic Smoked Chicken

(on the bone)

Shrimp Mac 'n' Cheese

Fresh Grilled Corn on the Cob

Red, White, and Bleu Mashed Potatoes

Housemade Apple Pie

New York Cheesecake

Peach Melba with Vanilla Ice Cream

\$38 pp

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Buffet Dinner Menus

Lobster Bake

(minimum 30 guests; \$150 chef charge)

New England Clam Chowder

Potato Salad

Tri Colored Pasta Salad

Tossed Salad with Assorted Dressings

Assorted Dinner Rolls

Assorted Grilled and Chilled Seasonal Vegetables

Oysters on the Half Shell

with red wine mignonette and spicy cocktail sauce

Action Station with Uniformed Chef:

Steamed Florida or Maine Lobsters

served with herbed drawn butter

Sliced Seared Tenderloin

with chimichurri sauce



Boiled Baby Red Potatoes

Key Lime Pie

Chocolate Covered Strawberries

\$60 pp



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Buffet Dinner Menus

Key Largo Sunset Buffet

(minimum 30 guests)

Conch Chowder

Smoked Fish Dip

with pickled vegetables and Lavosh crackers

Southern Pickled Shrimp

Assorted Rolls

Black Bean and Corn Salad

with roasted jalapeños

Homestead Tomato, Cucumber, and Red Onion Salad

with balsamic vinaigrette

Lightly Blackened Mahi Mahi

with mango salsa

Grilled Piña Colada Chicken Skewers

with fresh pineapple and red peppers

Assorted Steamed Vegetables

Parmesan Scalloped Potatoes

Key Lime Trifle

Chocolate Covered Fruit Kabobs

\$48 pp

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Buffet Dinner Menus

Southern Seafood Buffet

(minimum 30 guests)

Sausage & Chicken Gumbo

Housemade Biscuits

with housemade jellies

Pecan & Goat Cheese Salad

baby spinach, candied pecans, goat cheese, pickled red onions, dried cranberries and raspberry vinaigrette

Farmer Salad

mixed greens, fresh vegetables, vine ripe tomatoes, chopped egg, and croutons

Cast Iron Mahi

lightly blackend mahi topped with crab meat, diced tomato, garlic, shallots, and Creole cream

Shrimp & Grits

Grilled Ribeye

with gorgonzola cheese and roasted yellow pepper butter on the side

Mashed Cauliflower

Green Bean Casserole

Roasted Banana Trifle

with toffee, caramel, and chocolate shavings.

Coconut Cake

\$52 pp

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Brunch Menus

European Brunch Buffet

Hard Boiled Eggs

Sliced Prosciutto & Deli Cold Cuts

with breads and accompaniments

Mixed Baby Greens Salad with Dijon Vinaigrette

Assorted Sliced Fresh Fruits & Berries

Smoked Salmon

with caper cream cheese

Croissants & Nutella Filled Chocolate Croissants

Garlic Roasted Asparagus

Breakfast Potatoes

\$32 pp

Southern Brunch Buffet

Shrimp & Grits

Sunshine French Toast

made with orange juice and cinnamon custard

Chilled Asparagus with Raspberry Vinaigrette

Mixed Baby Greens with Dijon Vinaigrette

Housemade Biscuits

with Housemade Preserves & Butters

Scrambled Eggs

Housesmoked Onion Garlic Bacon

Grilled Southern Ham

Breakfast Potatoes

Pickled Okra Bloody Marys

\$34 pp



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Brunch Menu

Brunch Choice Menu

Family Style Housemade Beignets and French Toast Bites

Assorted Fresh Breads & Biscuits with Preserves

Choice of:

Eggs Nemo

Eggs served on crumpets with sauteed spinach, jumbo lump crab, and hollandaise

Breakfast Burger

Fresh ground chuck burger, topped with bacon jam, onion garlic bacon, and a fried organic egg.

Monte Cristo

Texas toast dipped in an egg wash and stuffed with ham, turkey, and cheeses, then grilled.

Breakfast Potatoes, Grilled Tomatoes, and Grilled Onions

served family style

Dessert: Strawberry & Key Lime Parfaits

\$30 pp

all brunches include:

**Fresh Squeezed Orange Juice,
Fresh Squeezed Grapefruit Juice
Coffee, Tea, Espresso
Mimosas**



Beverages

Cash Bars

Hosted bars are paid for on one tab by the host. Cash bars are paid for by the guest as they are ordered.

	Hosted	Cash
House Wines	\$5.50 each	\$5.50 each
Domestic Beers	\$4.00 each	\$4.00 each
Premium Beers	\$4.50 each	\$5.00 each
Sodas, Juices, Mineral Waters	\$3.00 each	\$3.50 each

Open Bars

Best for budgeting.

Select

Smirnoff Vodka
Tanqueray
Bacardi Rum
Canadian Club Whiskey
Cutty Sark Scotch
Jim Beam Bourbon
Sauza Conmemorativo Tequila

Premium

Absolut Vodka
Beefeaters Gin
Bacardi Select
Seagrams 7
Dewars White Label
Jack Daniels
Cuervo Gold

Super Premium

Grey Goose
Bombay Sapphire
Mount Gay
Crown Royal
Glenlivet
Makers Mark
Patron Silver

Substitutions may be made for Premium and Super Premium bars at the discretion of management.

An additional per person cost will be added for higher priced wine selections

Open Bar Pricing Options

	Beer & Wine	House	Select	Premium	Super Premium
1 Hour	\$10	\$14	\$15	\$16	\$18
2 Hours	\$19	\$23	\$24	\$26	\$32
3 Hours	\$27	\$31	\$34	\$36	\$44
4 Hours	\$35	\$40	\$44	\$46	\$56
Additional hours	\$5	\$6	\$7	\$8	\$9

Each Bar is subject to a \$75 bartender fee and a minimum of \$300 in sales.

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Children's Choice Menu

— available to children under 12 only —

Cheese Quesadilla

Chicken Fingers with French Fries

Kids Cheese Burger with French Fries

Grilled Chicken Breast with Steamed Vegetables

\$12 per child

Price includes juice or sodas, and dessert from adult menu.

Off-Property Catering Charges:

Off-Property Set-Up Charge. \$500 for up to 50 guests for an off-property catering event. This service includes action station chefs, appropriate service staff, plateware, silverware, napkins, and service platters, as well as clean up and garbage disposal after the event. This is for up to 4 hours per event. \$150 is charged for each additional hour. Gratuity is in addition to the off-property charge. Additional servers, chefs, or bartenders may be requested for \$50 per hour.

Off Property Bar Set-Up and Bartender. \$300. This includes bartender for 4 hours, up to 50 guests, ice, ice for beer and wines, mixers including: coke, diet coke, sprite, tonic, soda water, cranberry juice, fresh OJ, limes and lemons, sour mix for margaritas, simple syrup, wine key, and appropriate glass or plastic wear. \$50 per hour is charged for each additional hour over 4 hours. Gratuity is in addition to the off-property charge. Sorry, we will not tend bar without including the bar set-up.



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Frequently Asked Questions

What do I need to do to secure my date?

Your date will be secured once we receive a completed guest event agreement, complete with a credit card guarantee to hold the date.

When will you need my final head count?

We need your final head count at least 4 days before your event. If we do not get a final guest count, then we will charge based upon the greater of the number of guests on the signed guest agreement or the actual number of guests in attendance.

Is there a charge for a private area?

While we do not charge a fee for a “private area,” we do have minimum sales requirement to “lease out” our point and/or the restaurant, depending upon the season. However, as long as you are ordering food and beverages from us, we do not charge a location fee. If your event requires a lot of additional set-up or breakdown (you’ll know if it does) our fee is typically \$25 per worker per estimated work hour for these services with a minimum of 3 hours per worker.

What if I book the point and then we have bad weather?

Our weather cut-off is at 12 noon on the day of your event (assuming your event is at night). Noon is when you have to decide: inside or out.

Are specialty drinks included in my bar options?

We are famous for our stunning and original specialty drinks, so— yes! Specialty drinks are included in all full liquor bars. So as long as you have chosen a full liquor bar, we’ll have them waiting. If you have only chosen a beer and wine bar, specialty drinks can be added for an additional charge... it’s no problem.

Some of my guests have dietary restrictions, what can you do?

At Sundowners, we have an entire menu dedicated to vegetarians, and another for gluten-free options. Just let us know in advance and we will adjust the preselected portions of the menu to accommodate their special dietary requirements. For the entrée portion of the meal, you and any of your guests who are vegetarians or need gluten-free meals can order from our specialty menus.

Entertainment?

While we typically do not have entertainment (except during the Songwriters’ Festival), we will be happy to arrange entertainment for your event.

Will there be any additional charges?

Pretty much everything needed to put on your event has been included in our menu prices or the service charge. There will be additional charges for rental items, special linen colors, entertainment, and extensive set-up as discussed above. Don’t worry, we’ll let you know of any additional charges far in advance.

Photos

You can take all of the photos you want of your event, but we may also take some photos for use in our promotional materials. Please be advised that we reserve the right to use photos or video of functions at Sundowners.



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