



631 Greene Street, Key West, Florida, 33040

Telephone (305) 294-4403 x 121



Whether you are looking to hold a Key West style rehearsal dinner, a lavish wedding with all the trimmings, a casual "Welcome to the Island" party, or laid back Corporate event, the Conch Republic Seafood Company® has everything you are looking for.

Overlooking the Historic Seaport and the Key West Marina, this beautiful, open-air restaurant offers spectacular waterfront dining. The Conch Republic Seafood Company has daily entertainment with the best local bands playing an entertaining mix of island style and Caribbean music. Overall, the view and the atmosphere combine to bring you one of the finest restaurants in the Key West Bight.

Offering an eclectic mix of Caribbean influenced menu items, our top team of chefs have put together several suggested menus including both plated dinner and buffet options that feature fresh locally caught Dolphin, Grouper, Snapper, and Tuna. The Conch Republic Seafood Company also boasts an impressive raw bar with Oysters, Clams, Stone Crab, chilled Key West Pink Shrimp and succulent Royal Red Shrimp. Of course we also have certified Black



Angus steaks, tender pork chops, mouthwatering chicken entrees, tempting pasta dishes, and an exciting variety of surf and turf options. Our bar is the largest in South Florida and we have one of the widest selections of rums. Our extensive specialty drink menu lets you choose from Frozen Daiquiris and crisp, refreshing Mojitos. The bar proudly offers premium well and call drinks, a large selection of wines, and bottled and draft beers from around the world.



There are several areas to choose from for your event.

Smaller groups of 10-40 may choose to sit in the main Dining Room.



The outside Terrace Patio can seat 40-64 people.



The Brick Courtyard seats 30-108. Or up to 150 with limited seating



Larger groups up to 180 can also be accommodated in the outside area using both the patio and the courtyard. The End of Bar area offers a smaller space for group of 20-40 and is perfect for a cocktail style mixer with heavy appetizers. If you prefer something a little more exclusive, the entire restaurant is also available for private parties from 150 to 600 people on a full buyout basis.

Once you've chosen your area, all that's left is to choose the food & beverage package that you'd like to offer to your guests. **Please note:** Some menus may not be available depending upon the date, time, number of guests and area chosen. Please call us to confirm availability.

Plated Dinner Menus

These menus can be accommodated in both the inside and outside areas however, these are limited to a maximum of 40 people. If you have more than 40 guests, you'll want to take a look at our **Buffet Options**.

Just choose the option that suits your group the best and when your guests arrive they will order their own meals from your chosen menu. There is no need to pre order and all the items are freshly prepared to order.

Option # 1 - Plated Dinner

Soup or Salad Choice:

- House Salad of Baby Greens tossed with homemade Balsamic Vinaigrette.
- A Bowl of Bahamian Style Red Chowder with Fresh ground Conch, Herbs & Potatoes.

Entrée Choice:

- Plantain Crusted Mahi Mahi topped with Citrus Honey Glaze and Roasted Tomato and Avocado Guacamole
- Jerk Spiced Half Chicken topped with Mango Salsa.

Dessert:

- Key Lime Pie

Price per person: \$ 39.50



Option # 2- Plated Dinner

Choice of Appetizer:

- Caribbean Style Blue Crab Cakes topped with Roasted Red Pepper & Basil Aioli.
- Island Style Conch Fritters stuffed with Fresh Conch, served with Key Lime Mustard Sauce
- JuJu Slathered Chicken Tenders served with Blue Cheese & Celery.

Entrée Choice:

- Pan Seared Grouper Filet served with Tropical Fruit Habanero Chutney.
- Key West Pink Shrimp, available Grilled or Fried with your choice of Buffalo, Jerk or JuJu Slather.
- Grilled Pork Chops - Two Jerk Marinated Pork Chops dressed with a Guava Marmalade and Mango Salsa.

Dessert:

- Key Lime Pie

Price Per Person: \$ 46.00

(You may change from a choice of appetizer to family style appetizer platters for just an additional \$3)



All entrees are served with either our Specialty Seasoned Yellow Rice or Caribbean Smashed Potatoes and the Chef's choice of Fresh Vegetables

Option # 3 - Plated Dinner

Family Style Appetizer Platters with:

- Callaloo & Artichoke Dip - Warm Three Cheese Dip Blended with Artichoke Hearts and Savory Island Greens
- Island Style Conch Fritters stuffed with Fresh Conch, served with Key Lime Mustard Sauce
- Stuffed Mushroom Martinique. Stuffed with Blue Crab, Herbs, Cheese & Garlic Butter.

Salad:

- Side House Salad with Baby Greens tossed in Homemade Balsamic Vinaigrette.

Entrée Choice:

- Crab Cakes topped with Roasted Red Pepper & Basil Aioli.
- Key West Pink Shrimp, available Grilled or Fried with your choice of Buffalo, Jerk, or JuJu Slather.
- Jerk Spiced Half Chicken topped with Mango Salsa.
- Plantain Crusted Mahi Mahi topped with Citrus Honey Glaze and Roasted Tomato and Avocado Guacamole

Dessert Choice:

- Key Lime Pie
- Hot Buttered Rum Cake with a White Chocolate Glaze

Price Per Person: \$ 50.50



Option # 4 - Plated Dinner

Family Style Appetizer Platters with:

- Coconut Crusted Jumbo Shrimp. Served with a Hot Pepper Jelly & Hearts of Palm Salad
- Caribbean Jerk Chicken Tenders
- Island Style Conch Fritters served with Key Lime Mustard Sauce

Salad Choice:

- Side House Salad with Baby Greens tossed in Homemade Balsamic Vinaigrette.
- Side Caesar Salad

Entrée Choice:

- A Huge 9oz, Dry Aged, Black Angus, Filet Mignon. Grilled to order.
- Lobster Tail - Steamed in Garlic Butter with Cherry Tomatoes, Mango, Island Greens and Hearts of Palm. Served with Citrus Red Curry.
- Stuffed Shrimp. Jumbo Shrimp stuffed with Lump Crab Meat and wrapped with Bacon. Finished with Mango Salsa and a Sweet Chili Glaze.
- Jerk Spiced Half Chicken topped with Mango Salsa.

Dessert Choice:

- Key Lime Pie
- Hot Buttered Rum Cake with a White Chocolate Glaze
- Coconut Tres Leche Cake

Price Per Person: \$ 65.00



All entrees are served with either our Specialty Seasoned Yellow Rice or Caribbean Smashed Potatoes and the Chef's choice of Fresh Vegetables

Option # 5 - Plated Dinner

Family Style Appetizer Platters with:

- Island Style Conch Fritters served with Key Lime Mustard Sauce
- Stuffed Mushroom Martinique. Stuffed with Blue Crab, Herbs, Cheese & Garlic Butter.
- Smoked Fish Dip served chilled with Cuban Crackers.

Salad Choice:

- Side House Salad with Baby Greens tossed in Homemade Balsamic Vinaigrette.

Entrée Choice:

- Surf & Surf - Jumbo 10oz Grilled Lobster Tail basted with butter and served with a skewer of JuJu Grilled Shrimp.
- Surf & Turf - Certified Dry Aged, Black Angus 14oz New York Strip. Grilled to order and served with a skewer of JuJu Grilled Shrimp.
- Cayo Hueso Paella. - Pan Seared Shrimp, Clams, Mussels, Dolphin, and Chorizo tossed with a Vegetable Studded Yellow Rice, Garlic Butter, and Callaloo Greens.
- Local Snapper Filet -Topped with Chimmi Churri Vinaigrette and Cherry Tomato Gazpacho.

Dessert Choice:

- Key Lime Pie
- Hot Buttered Rum Cake with a White Chocolate Glaze
- Seven Layer Chocolate Cake

Price Per Person: \$ 73.50

Option # 6 - Plated Dinner

Family Style Appetizer Platters with:

- Coconut Crusted Jumbo Shrimp. Served with a Hot Pepper Jelly & Hearts of Palm Salad
- Island Style Conch Fritters served with Key Lime Mustard Sauce
- Fried Calamari with Island Marinara sauce

Salad Choice:

- Side House Salad with Baby Greens tossed in Homemade Balsamic Vinaigrette.
- Side Caesar Salad

Entrée Choice:

- Surf & Surf - Jumbo 10oz Grilled Lobster Tail basted with butter and served with a skewer of JuJu Grilled Shrimp.
- Premium Surf & Turf -A Huge 9oz, Dry Aged, Black Angus, Filet Mignon. Grilled to order and served with a Jumbo 10oz Grilled Lobster Tail basted with butter.
- Cayo Hueso Paella - Pan Seared Shrimp, Clams, Mussels, Today's Fresh Catch, and Chorizo tossed with a Vegetable Studded Yellow Rice, Garlic Butter, and Callaloo Greens.
- Shrimp and Scallop Stir Fry - Pan Seared Shrimp and Scallops tossed with Asian Style Vegetables and a Passion Fruit Sweet and Sour Glaze. Served in a Fresh Pineapple.

Dessert Choice:

- Key Lime Pie
- Hot Buttered Rum Cake with Vanilla Ice Cream
- Seven Layer Chocolate Cake with Vanilla Ice Cream

Price Per Person: \$ 89.00



All entrees are served with either our Specialty Seasoned Yellow Rice or Caribbean Smashed Potatoes and the Chef's choice of Fresh Vegetables

BUFFET MENUS

The buffet dinners can also be combined with any additional Appetizer Platters on the following pages. Please note: Buffet dinners are only available on the outside areas.

Buffet Option # 1 - The Cuban Twist

Appetizers

- Conch Republic House Salad of Baby Greens tossed with homemade Mango Poppy Vinaigrette

Entrees

- Cuban Mojo Pork with Tomato Salad and Chimmi Churri Sauce
- Cuban Style Picadillo
- Margarita Glazed Mahi Mahi
- Seasoned Yellow Rice
- Black Beans
- Fried Plantains
- Fresh Bread Rolls

Dessert

- Key West Key Lime Pie

Price per Person: \$ 41.00

Buffet Option # 2 - Flavor of the Keys

Appetizer Station

- Conch fritters served with Key Lime Mustard

Entrees

- Macadamia Crusted Snapper with Habanero Mango Chutney
- Grilled Key West Pink Shrimp with Key Lime Rum Butter
- JuJu Slathered Chicken Breasts
- Caribbean Smashed Potatoes
- Seasoned Yellow Rice
- Chef's Choice of Fresh Vegetables
- Fresh Bread Rolls

Dessert:

- Key West Key Lime Pie

Price: \$46.00 per person

Buffet Option 3 - Taste of the Islands

Appetizers Station

- Crab Cakes with Passion Fruit Remoulade.
- Conch fritters served with Key Lime Mustard

Entrees

- Coconut Crusted Chicken with Orange Marmalade
- Seared Grouper topped with our famous JuJu Slather (As featured on the Food Network)
- Marinated Churrasco Steak with Tomato Salad and Chimmi Churri Sauce
- Seasoned Yellow Rice
- Black Beans
- Fried Plantains
- Fresh Bread Rolls

Dessert

- Key West Key Lime Pie
- Coconut Tres Leche Cake

Price: \$49.50 per person

Buffet Option 4 - Surf 'n' Turf

Appetizer Station

- Conch Fritters served with Key Lime Mustard

Entrees

- Conch Republic House Salad of Baby Greens tossed with homemade Balsamic Vinaigrette
- Carving Station with Chef Carved Prime Rib served with Au Jus and Horseradish
- Grilled Key West Pink Shrimp with Key Lime Rum Butter
- Chicken wrapped in Banana Leaves, with Sweet Chili Glaze and Mango Salsa
- Caribbean Smashed Potatoes
- Seasoned Yellow Rice
- Chef's Choice of Fresh Vegetables
- Fresh Bread Rolls

DESSERT:

- Key West Key Lime Pie
- Hot Buttered Rum Cake with a White Chocolate Glaze

Price per Person: \$ 56.00

Buffet Option 5 - The Lobster Bake

Appetizers Station

- Crab Cakes
- Conch Fritters served with Key Lime Mustard

Entrees

- Conch Republic House Salad of Baby Greens tossed with homemade Balsamic Vinaigrette
- Baked Florida Lobster seasoned and served with Drawn Butter (One per person)
- Old Bay Spiced Crawfish
- Caribbean Jerk Chicken
- Boiled Spiced Potatoes
- Corn on the Cob
- Chef's Choice of Fresh Vegetables
- Coleslaw
- Fresh Bread Rolls

Dessert:

- Key West Key Lime Pie
- Hot Buttered Rum Cake with White Chocolate Glaze
- Coconut Tres Leche Cake



Price per Person: \$ 67.00

Buffet Option 6 - Premium Surf 'n' Turf

Appetizers Station

- Stuffed Mushrooms Martinique
- Key West Pink Peel & Eat Shrimp
- Conch Fritters served with Key Lime Mustard

Entrees

- Conch Republic House Salad of Baby Greens tossed with homemade Balsamic Vinaigrette
- Baked Florida Lobster seasoned and served with Drawn Butter (One per person)
- Carving Station with Chef Carved Prime Rib served with Au Jus and Horseradish
- JuJu Slathered Mahi Mahi
- Caribbean Smashed Potatoes
- Seasoned Yellow Rice
- Chef's Choice of Fresh Vegetables
- Fresh Bread Rolls

Dessert:

- Key West Key Lime Pie
- Hot Buttered Rum Cake with White Chocolate Glaze
- Coconut Tres Leche Cake

Price per Person: \$ 86.00

Appetizer Platter Menus

These platters can be served as butler style passed Hors D' Oeuvres, as a casual Appetizer Buffet, or added to any of our other plated or buffet dinners.

Herb & Cheese Stuffed Mushrooms	Small Platter \$ 80.00	Large Platter \$ 160.00
Fresh Mushroom Caps stuffed with Herb & Cheese Stuffing and broiled in Garlic Butter.		
Stuffed Mushrooms Martinique	Small Platter \$100.00	Large Platter \$200.00
Fresh Mushroom Caps stuffed with Fresh Blue Crab and Herb & Cheese Stuffing and then broiled in Garlic Butter.		
Oysters Callaloo	Small Platter \$ 100.00	Large Platter \$ 200.00
Freshly Shucked Oysters topped with Savory Island Greens and our secret recipe of seasonings. Oven Baked and finished with Roasted Garlic Aioli Sauce.		
Corn Fried Oysters	Small Platter \$ 100.00	Large Platter \$ 200.00
Freshly Shucked Oysters corn fried and topped with Goat Cheese, Roasted Tomatoes, Romaine Lettuce, and finished with Roasted Garlic Aioli Sauce.		
Crab Cakes	Small Platter \$100.00	Large Platter \$ 200.00
Bite size Crab cakes loaded with Crabmeat and flavored with a hint of Passion Fruit. Served with our very own Island Remoulade Sauce.		
Chicken Tenders	Small Platter \$80.00	Large Platter \$ 160.00
Traditional Chicken Breast tenders fried and served with a choice of Buffalo, Jerk, JuJu, or Bleu Cheese dipping sauces.		
Callaloo & Artichoke Dip	Small Platter \$90.00	Large Platter \$ 180.00
Warm Three Cheese Dip Blended with Artichoke Hearts & Savory Island Greens, served with crackers.		
Smoked Fish Dip	Small Platter \$90.00	Large Platter \$ 180.00
A blend of local Smoked Fish, Fresh Herbs, and Spices. Served with crackers.		
Conch Fritters	Small Platter \$80.00	Large Platter \$ 160.00
Traditional Island Style Fritters stuffed with Fresh Conch, served with Key Lime Mustard		
Fresh Seasonal Vegetable Platter	Small Platter \$75.00	Large Platter \$ 120.00
All your favorite Fresh Veggies served with our Chef's special Dipping Sauce.		
Fresh Fruit and Assorted Cheese Platter	Small Platter \$75.00	Large Platter \$ 120.00
A selection of the finest cheese served with and assortment of mouthwatering fresh fruits.		
Antipasto Skewers	Small Platter \$110.00	Large Platter \$ 220.00
Skewers of Fresh Mozzarella, Tomatoes, & Roasted Red Peppers with a Basil Pesto Sauce.		

Small Platter - 50 Pieces

Large Platter - 100 Pieces

NOTE: As an average guide each person will eat 2-3 pieces per platter although this will depend on the final amount of mixed platters chosen.

Platter Menus (continued)

Pot Stickers	Small Platter \$ 90.00	Large Platter \$ 180.00
A variety of stuffed wontons served either fried or steamed. Served with a Soy and Ginger Dipping sauce.		
Spring Rolls	Small Platter \$ 110.00	Large Platter \$ 220.00
A mixed selection of Spring Rolls perfect for dipping in the accompanying Sweet & Sour sauce		
Mozzarella Roulade	Small Platter \$ 140.00	Large Platter \$ 280.00
Fresh Mozzarella stuffed with Basil, Roasted Yellow Peppers and Oven Dried Tomatoes		
Italian Flatbread Rolls	Small Platter \$ 120.00	Large Platter \$ 240.00
Flatbreads stuffed with Cured Italian Meats, Vegetables, Cheese, and Olives rolled sushi style and sliced into bite size pieces		
Prosciutto Rolls	Small Platter \$ 150.00	Large Platter \$ 300.00
Rolls of Prosciutto stuffed with Arugula, Feta Cheese, and Port Soaked Apples.		
Tuna Tempura Sushi Rolls	Small Platter \$ 110.00	Large Platter \$ 220.00
Tempura Battered Fresh Tuna Sushi Rolls. Served with Ponzu Sauce and Coconut Wasabi.		
Steak Carpaccio Roll	Small Platter \$ 160.00	Large Platter \$ 320.00
Rare Strip Steak thinly sliced and stuffed with Watercress, Gorgonzola Cheese and a Fig Marmalade.		
Coconut Shrimp	Small Platter \$ 150.00	Large Platter \$ 300.00
Oversized Shrimp coated in Coconut and cooked to the perfect crispness. Served with a tropical fruit Habanero dipping sauce.		
Cuban Mojo Shrimp	Small Platter \$ 125.00	Large Platter \$ 250.00
Key West Shrimp grilled with a Cuban Mojo Glaze. Served chilled with Mango Cocktail Sauce.		
Jumbo Shrimp Cocktail	Small Platter \$ 125.00	Large Platter \$ 250.00
Key West Shrimp Cocktail served chilled with Mango Cocktail Sauce. A Key West Classic!		
Masterchef™ Stuffed Shrimp	Small Platter \$ 250.00	Large Platter \$ 500.00
Masterchef™ choice for best Key West Appetizer. Jumbo Key West Pink Shrimp stuffed with Lump Crab Meat and wrapped with Apple Wood Bacon. Finished with Mango Salsa and a Sweet Chili Glaze.		
Bacon Wrapped Scallops	Small Platter \$ 150.00	Large Platter \$ 300.00
Plump Scallops wrapped in Crispy Bacon.		
Lobster Summer Rolls	Small Platter \$ 200.00	Large Platter \$ 400.00
This adaptation of the classic Vietnamese Summer Roll includes Chilled Florida Lobster with Mango, Avocado, and Pickled Napa Cabbage wrapped in Rice Noodle Paper.		

Small Platter - 50 Pieces

Large Platter - 100 Pieces

NOTE: As an average guide each person will eat 2-3 pieces per platter
although this will depend on the final amount of mixed platters chosen

Beverage Options

Cash bar

- All drinks can be purchased individually by your guests. This package may require a separate bartender fee of \$150.00.

Consumption Bar

- The hosts will pay for the open bar based upon consumption. This will be added to the main check and will be paid at the end of the night. For large groups we'd recommend choosing one or two signature welcome drinks so that your guests can choose a refreshing beverage upon arrival. Servers will be provided to look after your guests. A bartender and separate bar can be added for \$150.00

Inclusive Open Bar

- The inclusive bar packages includes all drinks. Your guests can enjoy unlimited frozen drinks, premium well, call, and all mixed drinks, specialty drinks, domestic and imported beer, glasses of wine, and of course our famous Mojitos. The only exception is bottles of wine and champagne. We will provide trays of mixed welcome drinks upon your group's arrival and keep the drinks flowing until the party ends. The price is per person per hour.
- 1st hour - \$18 per person
- 2nd hour - \$14 per person
- 3rd hour - \$12 per person
- Each additional hour \$12 per person.

NOTE: There is a minimum two hours required for this package



Additional Costs & Information:

- 7.5% Sales Tax
- 20% Gratuity for the entire bill.
- Dining room set up \$50.00
- Terrace Patio Set-up/Rental fee \$150.00
- Brick Courtyard Set-up/Rental \$150.00
- Combination Terrace Patio & Brick Courtyard \$250.00
- Bar area overlooking the marina \$100.00
- Separate Bartender/Satellite Bar \$150.00
- We will supply all other service staff and support staff needed. If you require additional attendants for butler style passed appetizers add \$100.00 per server.
- Looking to bring a cake? We offer a cake cutting and plating service for just \$2.50 per person
- Decorations can be added at an additional cost.
- Event set up and breakdown included.
- Rain Policy for outside areas: When you received your contract it will include our rain policy. You'll need to call by a pre set time on the day of the event to guarantee space for your group inside the main dining room or you may wish to arrange a tent for the outside area.



Deposit Information:

- A 30 % deposit based upon your current menu and beverage selection is required & is non-refundable after confirmation letter is signed. Deposit can be made with cash, credit card, or check. The balance is payable on the night of the event with either cash or credit cards. No checks are accepted on the night of the event. Please note: We cannot hold a date without a signed contract and deposit.

Additional Information:

- Live entertainment is provided on our stage every day. Unfortunately, there is no option to set up a DJ or other live entertainment unless you take over the whole property on a "Buy Out" basis.
- Menu changes must be guaranteed 14 days prior.
- Please call 3 days (72 hours) in advance with any changes to the head count or you will be charged for each person or item booked and ordered.
- Coupons or discounts cannot be used in conjunction with private events.

Please keep in mind these are all suggested menus. We will try to accommodate any request you may have.

Please call me with any questions. I can be reached at (305) 294-4403 x 121.

Sincerely

Graff Kelly
Events Coordinator
Conch Republic Seafood Company
www.ConchRepublicSeafood.com
(305) 294-4403 x 121



FOR FRESHER SEAFOOD...YOU'LL HAVE TO CATCH IT YOURSELF!

GREAT THINGS TO DO IN KEY WEST WITH YOUR GROUP



The Southernmost Scavenger Hunt. This is the perfect option for **Wedding Groups**. Let your guests mix and mingle in a fun and exciting atmosphere while seeing the sights and sounds that the Southernmost City has to offer. Each hunt is custom designed around each group and with the addition of personalized clues about the Bride & Groom this will make your destination wedding a memorable event.

Corporate Groups will also benefit from the lighter side of team building with a Scavenger Hunt designed around your trip to Key West. Hunts can focus on points of interest, famous landmarks, bars, restaurants, or even your company's theme.

Check out www.KeyWestHunt.com or call (305) 292-9994



BEST OF THE BARS
Join the fun of this whirlwind adventure around the famous Key West bars and nightlife.
INCLUDES 2 FOR 1 DRINKS
"Voted one of the Top Ten things to do in Key West!"
The Southernmost
SCAVENGER HUNT
CALL 305-292-9994
\$20 per person plus 15% OFF with this Ad www.KeyWestHunt.com

The "Best of the Bars" combines the fun of a bar crawl with the excitement of a Scavenger Hunt. Teams of any size can sign up to join one of the regular hunts every Friday, Saturday, & Sunday at 7pm. You'll get **Two for One Drinks** at participating bars and great prizes to be won!

Check out www.KeyWestHunt.com or call (305) 292-9994

This "Award Winning" activity was voted one of the **TOP FIVE** things to do in Key West.



Keys Activities
www.KeysActivities.com
(305) 292-9994

Looking for something completely unique for your group?

Check out www.KeysActivities.com

- * * Beach Olympics * * Sandcastle Building Contests * *
- * * Bike Building * * Give Back to the Community Events * *
- * Team Building Activities * BINGO * Survive Key West *

(305) 292-9994