



EVENTS & CELEBRATIONS ON THE PIER

Key West Bar & Grill is located at the end of Bournemouth's iconic pier. Our unique location, 200 metres out to sea, provides spectacular panoramic views of the Hampshire and Dorset coastline.

We understand that each event is unique, so we have a fully experienced and dedicated team on site to ensure you have the perfect day.

SEATING CAPACITY

Theatre style meetings

Theatre style seating for 150 guests
(Using only the dancefloor area)

Sit down formal meal

13 tables of 12 (156 guests)
(Using only the carpeted area, leaving the dancefloor free)

Maximum of 18 tables of 12 (216 guests)
Including the dance floor area.

Buffet, casual seating and standing

Maximum of 300 guests (140 seated)

Maximum capacity including terrace area

500 guests (280 seats)

Contact us today for a free consultation for your special event and visit our spectacular venue.

Please let us know if you or your guests have any dietary requirements or special considerations and we will do our best to accommodate you. **IMPORTANT:** All our food is prepared in a kitchen where nuts are present.



CREATE YOUR MENU

Choose one starter, main course, and dessert,
Plus a vegetarian OR vegan starter and main course option.

Two courses £34.95pp

Three Courses £39.95pp

STARTERS

(Choose one starter from the following choices)

Tian of Fresh Salmon & Prawn (GF)

Bound with a cucumber and dill mayonnaise, dressed with a confit of fresh local tomatoes

Duck Parfait with Gin & Orange

Served with Melba toast

Chargrilled Chicken Caesar Salad

With Parmesan shavings and chive croutons

Homemade Tomato, Vodka & Orange Soup (Vegan)

Served with lime wedge and sprinkled celery salt

Duo of Melon with Palma Ham (GF)

Watermelon and cantaloupe melon with Parma ham and raspberry coulis

VEGETARIAN & VEGAN STARTER

(Choose one starter from the following)

Goats' Cheese and Pickled Beetroot Salad (V)(GF)

Drizzled with a fresh basil oil dressing

Grilled Pineapple Boat Marinated in Chilli & Coriander (Vegan)(GF)

Drizzled with a mango coulis and mint, garnished with seasonal fruits



MAIN COURSE

(Choose one main course from the following choices)

Pepper-crusted Roast Sirloin of Beef

With Yorkshire pudding and traditional roasted gravy with a hint of red wine

Loin of Pork with Apple Chutney Rolled with Smoked Bacon (GF)

Served with a Somerset scrumpy sauce

Slow-roasted Shank of Lamb (GF)

Served with a rich shallot and vegetable gravy

Stuffed Breast of Chicken, filled with Creamy Brie & Smoked Bacon (GF)

Coated and served with a tasty tomato Provençale sauce

Roast Fillet of Salmon (GF) (Autumn/Winter option)

Served with a dill and cream sauce, garnished with roast lemon

Roast Fillet of Salmon Salsa Verde (GF) (Summer Option)

Served on a salsa Verde of olives, gherkins, cucumber, capers and green pepper, bound together with whole grain mustard and lime juice

Main courses are served with a selection of seasonal vegetables, plus your choice of potato; roasted baby potatoes with garlic & rosemary or Parmentier potatoes

MAIN COURSE VEGETARIAN & VEGAN

(Choose one main course from the following)

Roasted Flat Mushroom Risotto (Vegan) (GF-rice gluten)

Finished with truffle oil

Roasted Butternut Squash & Halloumi Strudel (V)

With fennel couscous and vine tomato compote



DESSERT CHOICES

Salted Caramel Belgium Chocolate Torte

Finished with a raspberry coulis and toffee shard

Strawberry and Dragon Fruit Eton Mess (GF)

Finished with a light drizzle of raspberry puree

Homemade Strawberry & Vanilla Cheesecake

Accompanied by elderflower cream

Chocolate & Raspberry Torte (GF) (Vegan)

Raspberry pieces in rich and velvety chocolate fondant.

Profiteroles Filled with Cream

Laced with homemade butterscotch and chocolate sauce.

Seasonal Fresh Strawberries & Freshly Baked Homemade Scone

Served with traditional locally-supplied clotted cream

TO FINISH

After-dinner mints

CHILDREN'S MENU

(Under 12)

Smaller portions are available of all the above.

Two courses £15.95pp

Three courses £19.95pp

Please ask for other children's menu alternatives.

HAVE YOUR OWN MENU IDEAS?

**Our chef would be happy to create any bespoke menu of your choice,
please call to discuss with our events coordinator.**



UPGRADES

Make your event extra special with the following upgrades
(Add the following prices per person to the above 2 or 3 course charge)

STARTERS

Classic Prawn & Crab Cocktail £1.50pp

With homemade Marie Rose sauce, accompanied by granary bread

Shredded Sticky Duck Salad (GF) £1.50pp

Bound in a hoisin & orange dressing, with a bean shoot slaw and cos salad

MAINS

Grilled Fillet Steak Bordelaise £5.50pp

Grilled medium, topped with Portobello mushroom and Bordelaise sauce

Oven-roasted Barbary Duck (GF) £2.50pp

Complimented by a raspberry jus, garnished with kale sauté

DESSERTS

Selection of Local and Continental Cheeses (V) £2.50pp

Served with a selection of biscuits, celery and grapes



KEY WEST FINGER BUFFET

£12.95pp

Individual Mini Pretzels Rolls filled with:

Tuna with Red Onion, Peppers, bound in a Lime Mayonnaise

Egg Mayonnaise, Chive & Rocket

Curried Coronation Chicken with Sultanas & Mayonnaise

Philadelphia Cheese, Mature Cheddar Cheese & Red Onion (V)

Cornish Pork Sausage Rolls

Crispy & Sticky BBQ Chicken Wings

Freshly Baked Tomato, Mozzarella & Rocket Pizza (V)

Honey & Mustard Glazed Chipolatas

Hummus, Pitta Bread and Crudités (V)

Marinated Garlic & Lemon Olives (V)

Selection of Crisps (V)



PREMIUM FINGER BUFFET

Add selections from the following to the Key West Finger Buffet.

Individual Mini Pretzels Rolls filled with:

Smoked Salmon with Cucumber and Philadelphia Cream Cheese £1.75pp

Freshly Filled Wraps with:

Shredded Duck with Cucumber, Lettuce, Spring Onion and Hoisin Sauce £3.00pp

BBQ Pulled Pork, Grilled Peppers and Onions £2.50pp

Battered Chicken with Lettuce, Peppers, Onions, Mayonnaise and a Sweet Chilli Sauce £2.50pp

Roasted Baby Potatoes with Rosemary & Garlic (V) £2.00pp

Crispy Filled Potato Skins, with Cheddar Cheese and Mushrooms (V) £3.00pp

Crispy Filled Potato Skins, with Cheddar Cheese and Crispy Bacon £3.50pp

Freshly Fried Chips sprinkled with Sea Salt (V) £3.00pp

Lamb Kofta Kebabs £3.00pp

Chicken Tikka Skewer £3.00pp

Slow Cooked BBQ Ribs £3.00pp

Freshly Baked Tomato, Mozzarella & Pepperoni Pizza £2.00pp

Traditional Mini Frankfurter Hot Dogs £2.00pp

Breaded Sole Goujons with Homemade Tartare Sauce £2.50pp

Tempura Battered King Prawns with a Sweet Chilli Dip £3.25pp

Homemade Mini Lime & Red Chilli Crab Cakes £3.25pp

Warm Nachos with melted Cheddar Cheese and Jalapenos (V) £1.50pp

Cherry Tomato, Basil & Mozzarella Ball Skewers, drizzled with Balsamic Sauce (V) £1.50pp



BUFFET DESSERT OPTIONS

(Individually priced)

Salted Caramel Belgium Chocolate Torte (V) £5.95

Drizzled with salted caramel sauce

Gluten Free Brownie (GF) (V) £4.95

Served with Chantilly cream

Profiteroles Filled with Cream (V) £4.95

Laced with homemade butterscotch and chocolate sauce

Freshly Baked Homemade Scone (V) £4.25

Served with strawberry jam and traditional locally-supplied clotted cream

Fresh Fruit Salad (V) £4.95

Served with Chantilly cream

Lemon Meringue Citron Tart (V) £5.25

Served with raspberry coulis

Selection of Local & Continental Cheeses (V) £7.50

served with a selection of biscuits, celery, grapes and chutney

Chocolate & Raspberry Torte (GF) (Vegan) £5.95

Raspberry pieces in rich and velvety chocolate fondant



SIT DOWN KNIFE & FORK BUFFET

£27.95pp

Your guests will be greeted by our chefs serving the following:

Roasted Peppered Sirloin of Beef

Crown of Butter-roasted Turkey

Nut, Mushroom & Spinach Wellington (V) (Vegan pastry optional)

Roasted Fillet of Salmon on a bed of Salsa Verde

Roasted Baby Potatoes with Garlic & Rosemary (V)

SALADS

Freshly Prepared House Slaw (V)

Waldorf Salad (V)

Greek Pasta Salad (V)

Tossed Salad of Tomato, Cucumber, Red Onion & Mixed Peppers (V)

Seasonal Mixed Leaf with House Dressing (V)

Assorted Artisan Roll Selection

DESSERTS

Lemon Meringue Citron Tart (V)

Served with raspberry coulis

Chocolate & Raspberry Torte (GF) (Vegan)

Raspberry pieces in rich and velvety chocolate fondant

Eton Mess (V) (GF)

Meringue pieces, fresh strawberries and dragon fruit, bound together with fresh double cream



BBQ BUFFET

£21.95pp

MEATS

Homemade Prime Beef Burgers
Slow Cooked BBQ Pork Ribs
Marinated Chicken in Garlic, Lime Leaf & Coriander
Chargrilled Local Award-winning Pork Sausages

SALADS

Freshly Prepared House Coleslaw (V)
Waldorf Salad (V)
Red Onion Salad (V)
Seasonal Mixed Leaf with House Dressing (V)

ACCOMPANIMENTS

Roasted Baby Potatoes with Garlic & Rosemary (V)
Assorted Brioche Burger & Hot Dog Rolls with Traditional Accompaniments

VEGETARIAN OPTIONS

(Numbers must be pre-ordered)

Crisp & Aromatic Falafel Vegetarian Burgers (V)
Vegetarian Sausages (V)
Chargrilled Portobello Mushrooms & Peppers (V)
Chargrilled Halloumi Cheese with Coriander (V)

DESSERTS

Lemon Meringue Citron Tart (V)

Served with raspberry coulis

Chocolate & Raspberry Torte (GF) (Vegan)

Raspberry pieces in rich and velvety chocolate fondant

Eton Mess (V) (GF)

Meringue pieces, fresh strawberries and dragon fruit, bound together with fresh double cream

KEY WEST RESTAURANT, THE BOURNEMOUTH PIER, PIER APPROACH, BOURNEMOUTH BH2 5AA
EMAIL: KEYWEST@THEBOURNEMOUTHPIER.COM TEL: 01202 237902



HOT BUFFET

£16.95 pp

Homemade Chicken Curry

Homemade Thai Green Vegetable Curry

Homemade Chilli Con Carne

Homemade Five Bean Chilli

Coriander Steamed Rice (V)

Poppadums (V)

Naan Bread (V)

Tortilla Chips (V)

Onion & Coriander Tomato Salad (V)

Mango Chutney (V)

Lime Pickle (V)

Cucumber & Mint Yogurt (V)



CANAPÉS

Minimum choice of two canapés £3.50 pp. Extras available from £1.50 each
(Minimum of 20 people)

FISH CANAPÉS

Soft Cheese Mousse & King Prawns

Mackerel Pate with Pickle

Tuna Crunch

Gravlax & Sour Cream

MEAT CANAPÉS

Chicken Liver Pate with Red Onion Marmalade

Coronation Chicken

Chorizo & Camembert Mousse

Melon with Palma Ham

VEGETABLE CANAPÉS

Hummus Crudité Pot

Cherry Tomato, Mozzarella & Basil

Soft Cheese & Red Onion Marmalade Bellini

CANAPÉ BOWLS

£4.95 each (Minimum 50 people)

Choice of three for £12.00

Homemade Chicken Curry

Homemade Thai Green Vegetable Curry (V)

Homemade Chilli Con Carne

Homemade Five Bean Chilli (V)

Chipolata Sausages, Mash & Gravy

Battered Cod Finger with Tartare Sauce & Chips

Beetroot, Feta & Walnut Salad (V)

Mushroom Risotto with Truffle Oil (V)



PARTY DRINKS PACKAGES

(Pre-order Only)

Wine & Dine

House Red, White or Rose Wine

30 bottles	£20.00 per Bottle
40 Bottles	£19.00 per Bottle
50 Bottles	£18.00 per Bottle

Buckets of Beer

6 Bottles of Peroni or Corona	£30.00
12 Bottles of Peroni or Corona	£55.00

By the Glass

Prosecco per glass	£5.50
Champagne per glass	£9.00
Cocktail per glass (selected)	£5.50
Pimm's fruit punch per glass	£5.50
Jugs of cocktail (selected)	£19.00
Jugs of mocktails (selected)	£8.00
Glass of 175ml house wine	£6.00

Party Pack Option 1 at £15.00 per person

Arrival drink of your choice from: Prosecco, Pimm's punch, or a glass of cocktail (selected)

Plus 175ml glass of house wine with meal (red, white or rose)

Glass of Prosecco for the toast

Party Pack Option 2 at £19.00 per person

Arrival drink of your choice from: Prosecco, Pimm's punch, or a glass of cocktail (selected)

Plus a half bottle of house wine per person with meal (red, white or rose)

Plus a glass of Prosecco for the toast

(Upgrade to Champagne for the toast £22.00 per person)

There are many other drinks available, with many years' experience we can also mix a cocktail to suit your event or individual taste, and build bespoke drinks packages to your choice.

(All prices are quoted are for the 2019 tariff)



PRIVATE VENUE HIRE

Private venue hire for all events £500

Plus minimum spend requirement guidelines*

Minimum spend requirement includes total spend on food and drink, including spend on the day over the bar.
Any shortfall to be paid in full by card on the day of the event/party.

January – February – March – October – November – December

Full Day Hire – Monday to Friday	£2,500
Full Day Hire – Saturday & Sunday	£4,000
Evening Hire – From 7pm	£1,500

April – May – June – September

Full Day Hire – Monday to Friday	£3,500
Full Day Hire – Saturday & Sunday	£6,000
Evening Hire – Monday to Friday (From 7pm)	£2,000
Evening Hire – Saturday & Sunday (From 7pm)	£2,500

July – August

Full Day Hire – Monday to Friday	£7,000
Full Day Hire – Saturday & Sunday	£10,000
Evening Hire – Monday to Friday (From 7pm)	£3,500
Evening Hire – Saturday & Sunday (From 7pm)	£4,000

***NB Minimum spend requirement will vary for Bank Holidays, school holidays etc.
Please ask our party co-ordinator for more details**

**No venue hire charge for non-exclusive use of venue,
ideal for smaller parties.**

(Key West would remain open to the public)