



WEDDINGS & EVENTS 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 £32.95pp

Three Courses £39.95pp

Some suggested menu combinations.

Chef would be happy to cost any bespoke many ideas of your own.

Vegan (VG), Vegetarian (V), Gluten Free (GF)

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 (VG)

Served with lime wedge and sprinkled celery salt

(Soup of your choice)

Classic Prawn Cocktail

With homemade Marie Rose sauce, accompanied by granary bread

Shredded Sticky Duck Salad (GF) £1.00pp extra

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

VEGETARIAN & VEGAN STARTER

(Choose one starter from the following choices)

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

Drizzled with a fresh basil oil dressing

Grilled Pineapple Boat Marinated in Chili & Coriander (VG) (GF)

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



MAIN COURSE

(Choose one main course from the following choices)

Traditional Roast Beef, corner cut.

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

Pork Tenderloin with Apple Chutney Rolled with Smoked Bacon (GF)

Served with a Somerset Scrumpy and mustard gravy.

Slow-Roasted Shank of Lamb (GF)

Served with a rich shallot and vegetable gravy.

Stuffed Breast of Chicken, Filled with Creamy Brie & Prosciutto ham (GF)

Coated and served with a tasty white wine, cream and mustard sauce.

Grilled Seabass (GF)

Served on a bed of grilled asparagus, with a roasted lemon.

Roast Fillet of Salmon Salsa Verde (GF)

Served on a salsa Verde of olives, gherkins, cucumber, capers and green pepper,
Bound together with wholegrain mustard and lime juice.

Roast Fillet of Salmon (GF)

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

Grilled Fillet Steak Bordelaise £5.50pp extra

Grilled medium, topped with Portobello mushroom and Bordelaise sauce

Oven-roasted Barbary Duck (GF) £2.50pp extra

Complimented by a raspberry jus, garnished with kale sauté

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 choices)

Roasted Portobello Mushroom Risotto (VG) (GF-rice gluten)

Finished with truffle oil.

Roasted Butternut Squash & Halloumi Strudel (V)

With fennel couscous and vine tomato compote.



DESSERT CHOICES

(Choose one dessert from the following choices)

Salted Caramel Belgium Chocolate Torte

Finished with a raspberry coulis and toffee shard.

Fresh Dark Fruit Eton Mess (GF)

Finished with a light drizzle of raspberry coulis.

Cookie Dough Cheesecake

Accompanied with caramel sauce and whipped cream.

Chocolate & Raspberry Torte (GF) (VG)

Raspberry pieces in rich and velvety chocolate fondant.

Profiteroles Filled with Cream

Laced with homemade butterscotch and chocolate sauce.

Selection of Local and Continental Cheeses (V) £2.00 extra pp

Served with a selection of biscuits, celery and grapes

TO FINISH

After-dinner mints.

CHILDREN'S MENU

(Under 12)

Smaller portions are available of all the above.

Two courses £17.95pp

Three courses £22.95pp

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.**



KEY WEST FINGER BUFFET

£14.95pp

Individual Mini Pretzels Rolls & Wraps Filled With:

Tuna with Red Onion, Peppers, bound in a Lime Mayonnaise
Egg Mayonnaise, Chive & Rocket
Curried Coronation Chicken & Mayonnaise
Gammon ham & Mature Cheddar Cheese (V)

Mini Burger Bites
Crispy & Sticky BBQ Chicken Wings
Freshly Baked Tomato, Mozzarella & Rocket Pizza (V)
Honey & Mustard Glazed Chipolatas
Hummus, Pitta Bread and Crudités (VG)
Selection of Crisps (VG)

We also offer a fully vegetarian version, please ask for details.

Extras

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
Battered Cod Goujons with Homemade Tartare Sauce £3.00pp



BUFFET

DESSERT OPTIONS

(Individually priced)

Salted Caramel Belgium Chocolate Torte (V) £6.95

Drizzled with salted caramel sauce.

Gluten Free Brownie (GF) (V) £5.95

Served with Chantilly cream.

Profiteroles Filled with Cream (V) £5.95

Laced with homemade butterscotch and chocolate sauce.

Fresh Fruit Salad (V) £5.95

Served with Chantilly cream.

Lemon Meringue Citron Tart (V) £5.95

Served with raspberry coulis.

Selection of Local & Continental Cheeses (V) £8.00

Served with a selection of biscuits, celery, grapes and chutney.

Chocolate & Raspberry Torte (GF) (VG) £6.95

Raspberry pieces in rich and velvety chocolate fondant.

Fresh Dark Fruit Eton Mess (GF) £6.95

Meringue pieces, fresh dark fruits, bound together with fresh double cream.

Finished with a light drizzle of raspberry coulis.



BBQ BUFFET

£23.95pp

MEATS

Homemade Prime 4oz Beef Burgers
Slow Cooked BBQ Pork Ribs
Marinated Chicken in Garlic, Lime Leaf & Coriander
Chargrilled Local Award-Winning Gluten free Pork Sausages

SALADS

Freshly Prepared House Coleslaw (V)
Waldorf Salad (V)
Mixed Salad Selection (V)

ACCOMPANIMENTS

Choice of Roasted Baby Potatoes with Garlic & Rosemary (V) or Freshly Cooked Salted Chips

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) (VG)

Raspberry pieces in rich and velvety chocolate fondant.

Fresh Dark Fruit Eton Mess (GF) £6.95

Meringue pieces, fresh dark fruits, bound together with fresh double cream.

Finished with a light drizzle of raspberry coulis.



HOT BUFFET

£16.95 pp

Homemade Chicken Curry

Homemade Chilli Con Carne

(Vegetarian and Vegan options, numbers of each by request)

Homemade Thai Green Vegetable Curry

Homemade Five Bean Chilli

Coriander Steamed Rice (V)

Poppadum's (V)

Naan Bread (V)

Tortilla Chips (V)

Onion & Coriander Tomato Salad (V)

Mango Chutney (V)

Lime Pickle (V)

Cucumber & Mint Yogurt (V)



SIT DOWN KNIFE & FORK BUFFET

Any two choices from the following main meat and fish Selections
With the Mushroom and Spinach Wellington

£27.95pp

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

Roasted Peppered Sirloin of Beef

Honey Roasted Gammon Ham

Crown of Butter-roasted Turkey

Marinated Chicken in Garlic, Lime Leaf & Coriander

Roasted Fillet of Salmon on a bed of Salsa Verde

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

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)

Roasted Baby Potatoes with Garlic & Rosemary (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

Fresh Dark Fruit Eton Mess (GF) £6.95

Meringue pieces, fresh dark fruits, bound together with fresh double cream.

Finished with a light drizzle of raspberry coulis.



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

Gravadlax & Sour Cream

MEAT CANAPÉS

Chicken Liver Pate with Red Onion Marmalade

Coronation Chicken

Chorizo & Camembert

VEGETABLE CANAPÉS

Hummus Crudité Pot (VG)

Cherry Tomato, Mozzarella & Basil

Soft Cheese & Red Onion Marmalade Bellini

CANAPÉ BOWLS

£5.95 each (Minimum 50 people)

Choice of three for £15.00

Homemade Chicken Curry

Homemade Thai Green Vegetable Curry (V)

Homemade Chilli Con Carne

Homemade Five Bean Chilli (VG)

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

House Red, White or Rose Wine

30 bottles	£21.00 per bottle
40 bottles	£19.00 per bottle
50 bottles	£18.00 per bottle

Buckets of Beer

6 bottles of Peroni or Corona	£31.00
12 bottles of Peroni or Corona	£58.00

By the Glass

Prosecco per glass	£6.50
Champagne per glass	£10.00
Cocktail per glass (selected)	£8.00
Pimm's fruit punch per glass	£6.50
Glass of Mocktails (selected)	£4.00
Glass of 175ml house wine	£6.50

Party Pack Option 1 at £17.50 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 £22.00 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 £25.00 per person)

There are many other drinks available, with many years of 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 2020 tariff)



PRIVATE VENUE HIRE

Private venue hire for events from £1000- £4000 Plus a 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.

The minimum spend requirements are listed below (these prices do not include venue hire).

January – February – March – October – November – December

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

April – May – June – September

Full Day Hire – Monday to Friday	£4,000
Full Day Hire – Saturday & Sunday	£8,000
Evening Hire – Monday to Friday (From 7pm)	£2,000
Evening Hire – Saturday & Sunday (From 7pm)	£3,000

July – August

Full Day Hire – Monday to Friday	£10,000
Full Day Hire – Saturday & Sunday	£15,000
Evening Hire – Monday to Friday (From 7pm)	£5,000
Evening Hire – Saturday & Sunday (From 7pm)	£5,000

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

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