



# 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 120 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  
400 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.



# PRIVATE VENUE HIRE

## Low Season

**January – February – March – April – October – November - December**

Full Day Hire – Monday to Friday	£1,500
Full Day Hire – Saturday & Sunday	£2,000
Evening Hire – Monday to Friday 19:00 to 01:00 from	£1,000
Evening Hire – Saturday & Sunday 19:00 to 01:00 from	£1,500

## Mid-Season

**May – June – July - September**

Full Day Hire – Monday to Thursday	£2,000
Full Day Hire – Friday, Saturday & Sunday	£3,000
Evening Hire – Monday to Thursday 19:00 to 01:00 from	£1,500
Evening Hire – Friday, Saturday & Sunday 19:00 to 01:00 from	£2,000

## Peak Season

**August**

Full Day Hire – All Week	£6,000
Evening Hire – All Week 19:00 to 01:00 From	£4,000

**\* Bank Holidays, school holidays, half terms etc are peak trading times.  
Please ask our event co-ordinator to confirm room hire rates for these periods.**

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



# CREATE YOUR MENU

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

**Two courses £34.95  
Three Courses £39.95**

**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)*

### **Crispy Bacon & Blue Stilton Iceberg Wedge**

Crunchy iceberg wedge, topped with crispy bacon & blue stilton dressing with cherry tomatoes.

### **Duck & Orange Parfait**

Served with a fig and caramelized red onion chutney, & toasted ciabatta bread

### **Chargrilled Chicken Caesar Salad**

With parmesan shavings and chive croutons

### **Homemade Tomato, Vodka & Orange Soup (VG)**

Served with lime wedge and sprinkled celery salt  
(Or a soup of your choice)

### **Classic Prawn and Crayfish Cocktail**

With homemade Marie Rose sauce, accompanied by granary bread

### **Creamy Stilton & Mushroom Melt (V)**

Button mushrooms and blue stilton in a creamy garlic & white wine sauce, over toasted ciabatta.

## 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 Sirloin of Beef.**

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

### **BBQ Jack Daniels Brisket of Beef**

Slow cooked beef brisket, rubbed & Marinated with Jack Daniels & BBQ seasoning

### **Pork Tenderloin with Apple Chutney (GF)**

Served with a Somerset Scrumpy and mustard gravy.

### **Slow-Roasted Shank of Lamb (GF)**

Served with a rich shallot and vegetable Jus.

### **Stuffed and Wrapped Breast of Chicken, Filled with Creamy Brie and Sundried Tomatoes Wrapped and sealed with Smoked Steaky Bacon (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 (GF)**

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

### **Grilled Fillet Steak au Poivre £7pp extra**

Grilled medium, topped with a red wine and brandy jus, mixed peppercorns and double cream.

### **Oven-roasted Barbary Duck (GF) £3pp 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)*

### **Stuffed Risotto Peppers (VG) (GF-rice gluten)**

Roasted confit tomatoes and mixed pepper risotto, served in roasted peppers, drizzled with truffle & olive oil.

### **Vegetable Curry**

Medium spiced vegetable curry, served with steamed white rice and mini-Nan bread



## 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 £20pp**

**Three courses £26pp**

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

£18.00pp

## Selection of white and granary sandwiches.

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

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Lamb Kofta  
Chicken Tikka skewers  
Freshly Baked Tomato, Mozzarella & Rocket Pizza (V)  
Freshly baked Pepperoni Pizza  
Crispy Filled Potato Skins, with Cheddar Cheese and red Onion (V)  
Key West Nacho's – With Melted Cheese Sour Cream, Salsa, Guacamole & Jalapenos (V)  
Salted fries  
Selection of Crisps (VG)

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

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## Extras

Cheese & Biscuit selection board £3.00pp  
Slow Cooked BBQ Ribs £3.00pp  
Battered Cod Goujons with Homemade Tartare Sauce £3.00pp

Add a desert for £5.00pp



# BUFFET

## DESSERT OPTIONS

(Individually priced)

**Salted Caramel Belgium Chocolate Torte (V) £6.95**

Drizzled with salted caramel sauce.

**Gluten Free Brownie (GF) (V) £6.95**

Served with Chantilly cream.

**Profiteroles Filled with Cream (V) £6.95**

Laced with homemade butterscotch and chocolate sauce.

**Fresh Fruit Salad (V) £5.95**

Served with Chantilly cream.

**Lemon Meringue Citron Tart (V) £6.95**

Served with raspberry coulis.

**Selection of Local & Continental Cheeses (V) £7.95**

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

£35.00pp

## MEATS

Lamb Kofta

Homemade Prime 4oz Beef Burgers

Marinated Chicken in Garlic, Lime Leaf & Coriander

Chargrilled Local Award-Winning Gluten Free Pork Sausages

Chargrilled Corn on The Cob

## SALADS

Freshly Prepared House Coleslaw (V)

Waldorf Salad (V)

Mixed Salad Selection (V)

## ACCOMPANIMENTS

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

### **Chocolate & Raspberry Torte (GF) (VG)**

Raspberry pieces in rich and velvety chocolate fondant.

### **Fresh Dark Fruit Eton Mess (GF)**

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

Finished with a light drizzle of raspberry coulis.





# HOT BUFFET

£18pp

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

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Coriander Steamed Rice (V)

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Poppadum's (V)

Naan Bread (V)

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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

**£39.95pp**

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

Roasted Peppered Sirloin of Beef

Honey Roasted Gammon Ham

Marinated Chicken in Garlic, Lime Leaf & Coriander

Roasted Fillet of Salmon

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Stuffed Pepper Risotto (V) (VG)

### SALADS

Freshly Prepared House Slaw (V)

Waldorf salad (V)

Mixed Salad Bowl (V)

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Roasted Baby Potatoes with Garlic & Rosemary (V)

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Assorted Artisan Roll Selection

### DESSERTS

**Toffee Cheesecake**

**Chocolate & Raspberry Torte (GF) (Vegan)**

Raspberry pieces in rich and velvety chocolate fondant

**Fresh Dark Fruit Eton Mess (GF)**

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 £4 pp. Extras available from £2 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

## CANAPÉ BOWLS

£7 each (Minimum 50 people)

Choice of three for £18.00

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

12 bottles of Peroni or Corona	£60.00
24 bottles of Peroni or Corona	£100.00

### By the Glass

Prosecco per glass	£6.50
Champagne per glass	£10.00
Cocktail per glass (selected)	£8.50
Pimm's fruit punch per glass	£8.50
Glass of Mocktails (selected)	£4.00
Glass of 250ml house wine	£7.50

### 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)***