

Weddings 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 110 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 10-12 (206 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)



Private Venue Hire

Low Season

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

Full Day Hire – Sunday to Thursday	£1,500 + VAT
Evening Hire – Sunday to Thursday 19:00 to 01:00	£500 + VAT
Full Day Hire – Friday & Saturday	£2,000 + VAT
Evening Hire – Friday & Saturday 19:00 to 01:00	£750 + VAT

Mid-Season

May – June – July - September

Full Day Hire – Monday to Thursday	£2,000 + VAT
Evening Hire – Monday to Thursday 19:00 to 01:00	£800 + VAT
Full Day Hire – Friday & Saturday	£3,000 + VAT
Evening Hire – Friday & Saturday 19:00 to 01:00	£1,000 + VAT

Peak Season

August

Full Day Hire – All Week	£6,000 + VAT
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ALL ROOM HIRE RATES EXCLUDE VAT

*Bank holidays, school holidays, half terms etc are peak trading times.
Please ask our Event Coordinator to confirm room hire rates for these periods.

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



Food & Drink

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 and shellfish are present.



Create Your Menu

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

Two courses £37.00 inc VAT
Three Courses £44.95 inc VAT
Includes a section of bread
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

Chilled 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 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)

Goat's 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, roasted potatoes and traditional roasted gravy with a hint of red wine

Brisket of Beef

Slow cooked beef brisket, in a red wine, shallot and mushroom jus, served with creamed mash

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 Streaky Bacon (GF)

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

Roast Fillet of Salmon (GF)

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

Fish & Chips

Hand battered cod in our special crisp salt, pepper and vinegar batter.

Served with a lemon wedge, tartare sauce and chips.

Grilled Seabass (GF) £3pp extra

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

Grilled Fillet Steak au Poivre £7pp extra – For groups 50 or under

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

Oven-Roasted Barbary Duck (GF) £4pp extra

Complimented by a raspberry jus, garnished with kale sauté

MAIN COURSE VEGETARIAN & VEGAN

(Choose one main course from the following choices)

Stuffed Risotto Peppers (VG)

Roasted confit tomatoes and mixed pepper risotto,
served in roasted peppers, drizzled with truffle, olive oil and topped with vegan cheese

Vegan Lasagna (VG)

A ragout of tomatoes, courgette, peppers and aubergine lasagna,
made with vegan pasta and a creamy bechamel sauce

Butternut Squash Stuffed Boat (VG)

Roasted butternut squash with roast vegetables (courgette, onion, peppers, aubergine, and cherry tomato)
topped with melted vegan cheese and drizzled with homemade tomato compote

Main courses are served with buttered carrots and fine beans, plus your choice of potato:

Roasted baby potatoes with garlic & rosemary or salted chips

DESSERT CHOICES

(Choose one dessert from the following choices)

Salted Caramel Belgium Chocolate Torte
Finished with a raspberry coulis and toffee shard

Fresh Fruit Eton Mess (GF)
Finished with a light drizzle of raspberry coulis

Cookie Dough Cheesecake
Accompanied with caramel sauce and whipped cream

Chocolate & Clementine Torte (VG, GF)
A gluten free chocolate brownie base with a chocolate and clementine mousse incorporating natural clementine flavours and finished with a sprinkling of gold shimmer and cocoa nibs

Profiteroles Filled with Cream
Laced with homemade butterscotch and chocolate sauce

Fresh Fruit Salad (V)
Served with clotted cream

Deluxe Pistachio Ice Cream (V)
Vanilla gelato ice cream with coffee sauce and coffee flavored cocoa beans topped with pistachio nuts

Deluxe Cherry Ice Cream (V)
Vanilla gelato ice cream swirled with a cherry sauce and topped with black candied cherries

Selection of Sorbet (V) (some are (VG))

Selection of Local and Continental Cheeses (V) £2pp extra
Served with a selection of biscuits, celery and grapes

TO FINISH

After-dinner chocolates.

CHILDREN'S MENU (Under 12)

Smaller portions are available of all the above
Two courses £22pp inc VAT
Three courses £28pp inc VAT

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

Finger Buffet

£22.50pp inc VAT

Selection of white and granary sandwiches
Tuna with Red Onion, Peppers, bound in a Lime Mayonnaise
Curried Coronation Chicken & Mayonnaise
Gammon Ham & Mature Cheddar Cheese

Chicken Tikka Skewers
Freshly Baked Tomato, Mozzarella & Rocket Pizza (V)
Freshly Baked Pepperoni Pizza
Sausage Bites with Honey and Mustard Sauce
Salted Fries
Selection of Crisps (VG)

Vegan options

(this must be pre-ordered)
Shicken Tikka Sandwich with Vegan Mayonnaise
Shicken Skewer
Vegan Veggie Deluxe Pizza
Crispy Potato Skin with Violife Cheese

Dessert Buffet for £5.00pp

Mini Eclairs
Macaroons
Selection of Mini Cake

Or any dessert option for £7.95 extra



BBQ Buffet

£29.95pp inc VAT

FROM THE GRILL

Homemade Prime 4oz Beef Burgers
Marinated Chicken in Garlic, Lime Leaf & Coriander
Chargrilled Local Award-Winning Gluten Free Pork Sausages
Chargrilled Halloumi Cheese with Coriander (V)
Chargrilled Corn on the Cob

SALADS

Freshly Prepared House Coleslaw (V)
Mixed Salad Selection with House Dressing (V)

ACCOMPANIMENTS

Freshly Cooked Salted Chips
Assorted Brioche Burger & Hot Dog Rolls with Traditional Accompaniments
(GF options available upon request)

VEGETARIAN/VEGAN OPTIONS

(Numbers must be pre-ordered)
Crisp & Aromatic Falafel Vegetarian Burgers (VG)
Vegetarian Sausages (VG)
Shicken Tikka Skewers (VG)
Chargrilled Halloumi Cheese with Coriander (V)
Chargrilled Corn on the Cob



Hot Buffet

£25.00pp inc VAT

Homemade Chicken Curry
Homemade Chilli Con Carne (GF)
(Vegetarian and vegan options, numbers of each by request)
Homemade Thai Green Vegan Curry (VG) (GF)
Homemade Five Bean Chilli (VG)

Coriander Steamed Rice (V)
(GF rice available upon request)

Poppadoms (V)
Naan Bread (V)

Mango Chutney (V)
Lime Pickle (V)
Cucumber & Mint Yogurt (V)



Canapes

Minimum choice of two canapés £4pp. Extras available from £2 each
(Minimum of 20 people and all inc VAT)

FISH CANAPÉS

Cream Cheese & Smoked Salmon
Tuna Crunch
Prawn Cocktail

MEAT CANAPÉS

Chicken Liver Pate with Red Onion Marmalade
Coronation Chicken
Chorizo & Camembert

VEGETABLE CANAPÉS

Hummus Crudité Pot (VG)
Cherry Tomato, Mozzarella, Basil & Basmati Oil
Goat's Cheese & Red Onion Marmalade

VEGAN CANAPÉS

Shicken Tikka (VG)



Party Drinks Packages

(Pre-order only. All rates inc VAT)

Wine

House Red, White or Rosé Wine

30 bottles	£23.00 per bottle
40 bottles	£22.00 per bottle
50 bottles	£21.00 per bottle
4 bottles of prosecco	£120

Buckets of Beer

12 bottles of Peroni or Corona	£65.00
24 bottles of Peroni or Corona	£120.00

By the Glass

Prosecco	£6.75
Champagne	£14.50
Cocktail (selected)	£7.50
Mocktails (selected)	£6.50
House wine (250ml)	£8.30
Soft drinks	£3.50

Party Pack Option 1 at £13.50 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 rosé)

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 rosé)

(Upgrade to prosecco for a toast for £6.75 per person or champagne for £14.50 per person)

Drink Voucher at £7.50 per person

Includes: Any medium glass of house wine, glass of prosecco, glass of Pimm's, any draft beer or cider, any bottle of beer, single house spirit and mixer, any soft drinks

Non-Alcoholic Package at £6.00 per person

Arrival drink of your choice from: Mocktail, Coke, Lemonade, Soda or Orange Juice
(Upgrade to orange juice for a toast for £3 per person)

Other drinks are also available



Extras



Zip Wire Private Hire £750 + VAT (1.5hrs)

Operations are dependent on weather condition

Min Height 1.3m

Min Weight 30kg. Max Weight 120kg

*These weight restrictions can vary depending on weather conditions



Additional extras

DJ - from £360

Photo mirror - from £480

Table cloths - the whole room at £350

Chair covers - £1 per chair

Afternoon tea - £31.95 for 2 / £45 for 3

Contact Us

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

Call 01202 237915 or email events@thebournemouthpier.com

