

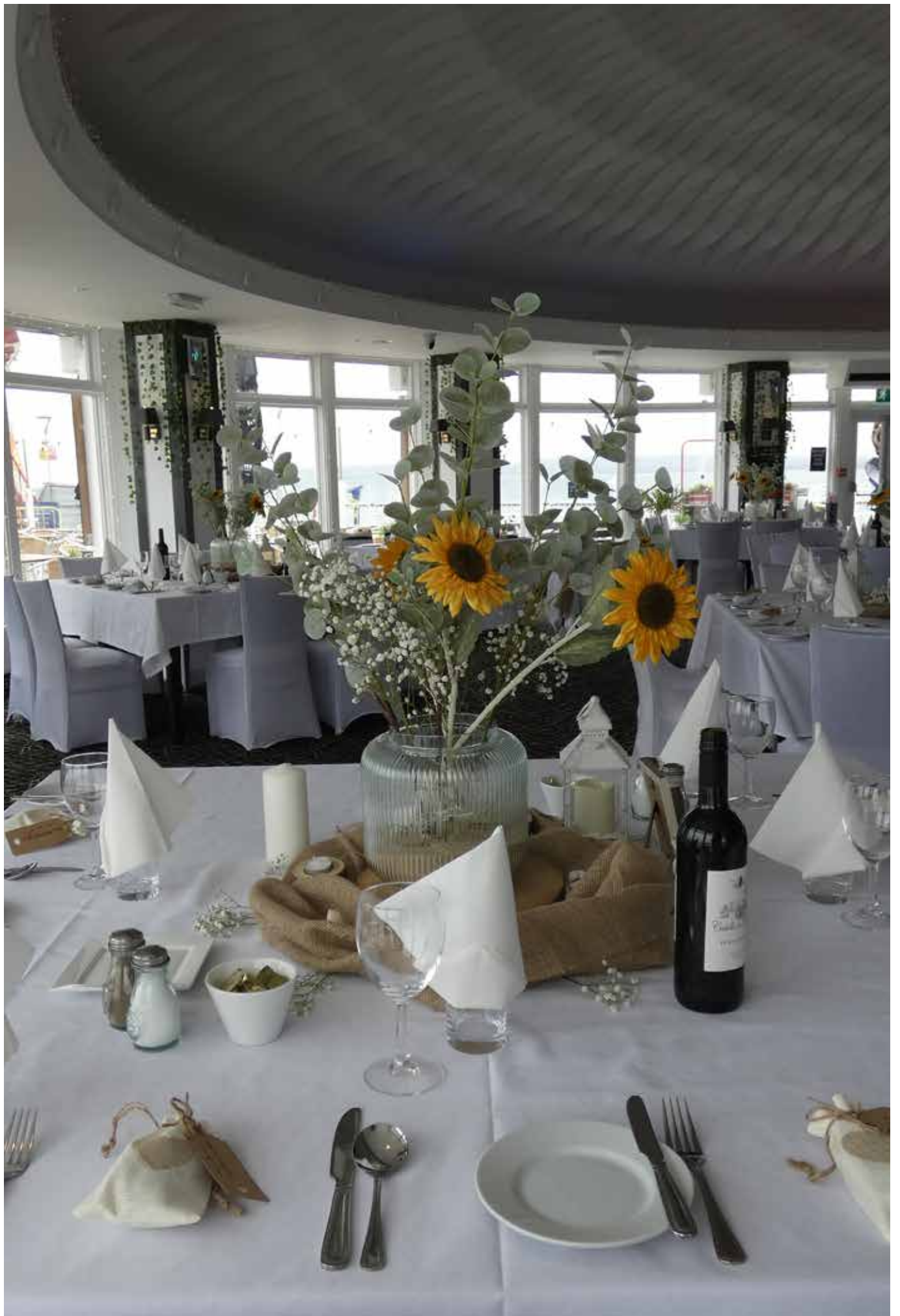


*- Elevate Your Wedding at Key West on Bournemouth Pier -*











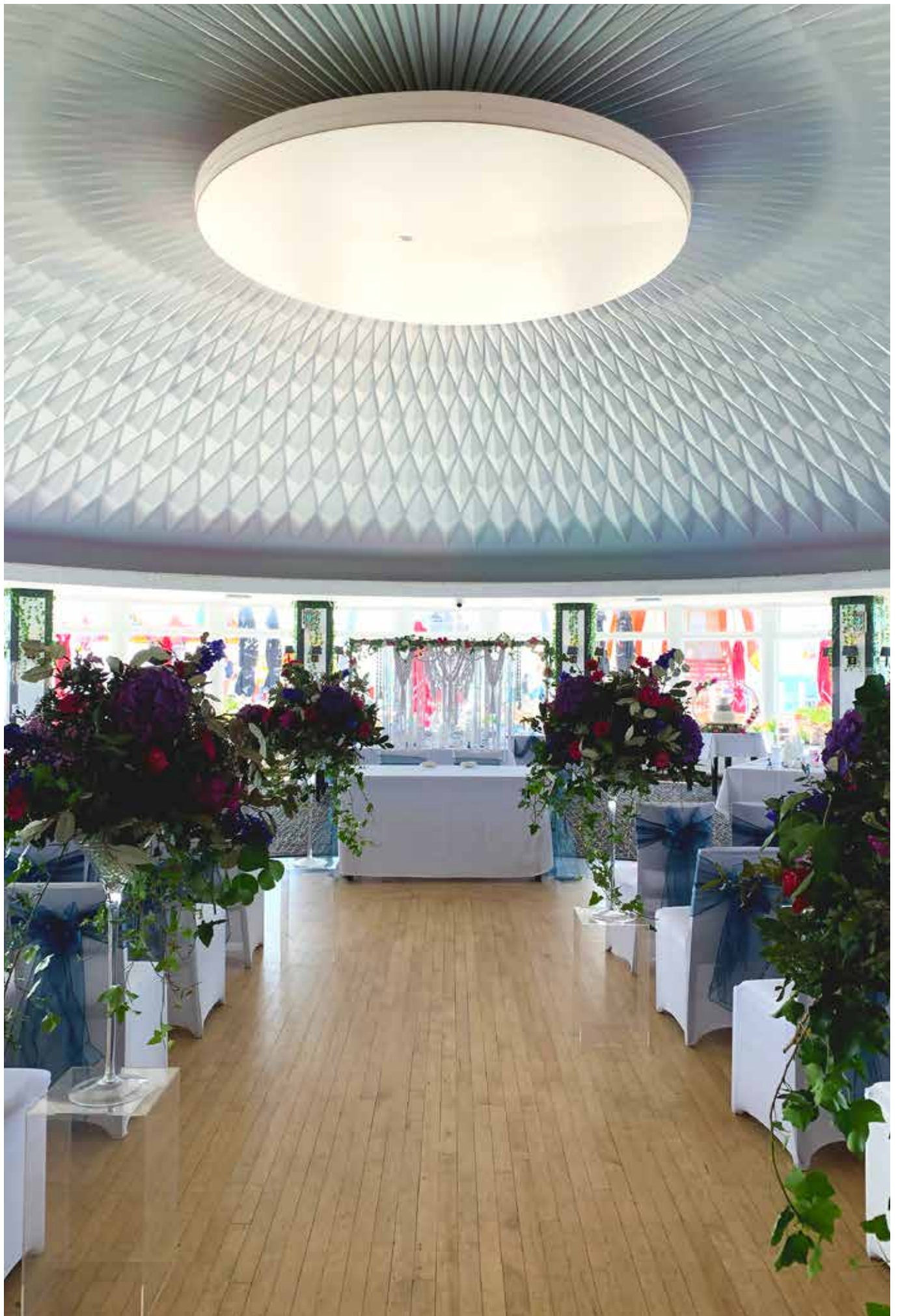








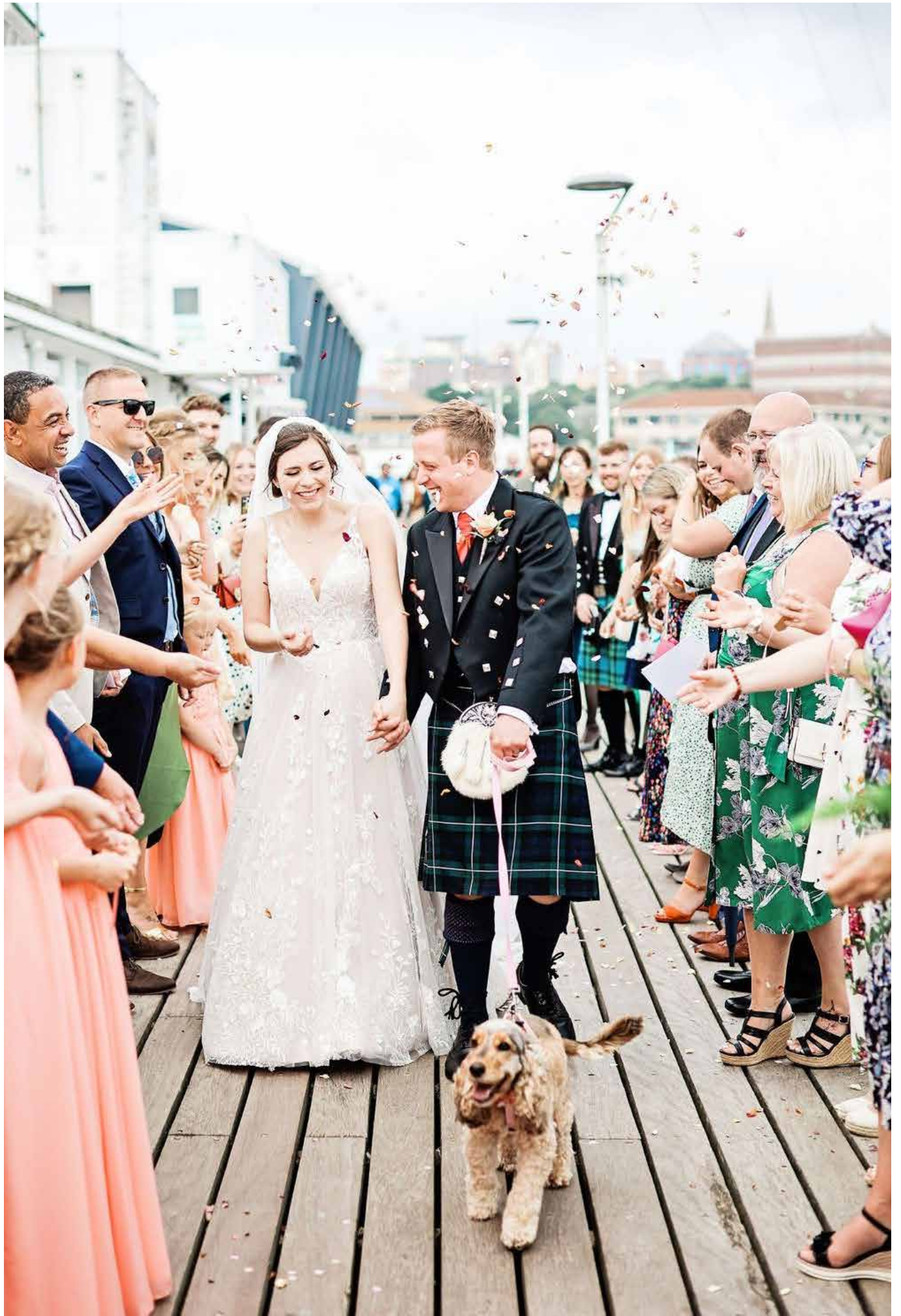


























## **Weddings on the Bournemouth Pier Key West Bar & Grill**

All prices quoted are inclusive of VAT

### **Wedding All Inclusive Package from £6,995.00**

For Sixty Guests

Inclusive of the following:

Private Hire of Key West Bar & Grill All Day and Evening until 1am  
Including Key West's Large Outside Terrace Area

Wedding Breakfast Reception  
Three Course Sit Down Meal from our Chef's Selection  
or Chef's BBQ Buffet Selection

Welcome Drink of Buck's Fizz, Glass of House Wine with Meal, Prosecco for Toast

Full Table Service for all Drinks & Food  
Including Cutlery, Luxury Napkins, Glassware and Church Candle Centre Piece

White Tablecloth Linen and White Chair Covers

Evening Light Finger Buffet for Eighty Guests

DJ for the Evening Entertainment from 8pm until 1am

Evening Door Security

Personal Key West Wedding Coordinator

Menu Tasting for the Bride & Groom  
(choice of four starters, mains and desserts, including vegan option)

Wedding Civil Ceremony at Key West, Available Inside or on our Outside Terrace Area  
(Excludes Registrar's Fees)

Bespoke Welcome Message on Arrival on Bournemouth Pier's Large LED Screen  
Video Message on our Electronic A-Board

Bespoke Message or Picture Printed on individual Martini Cocktails





## **Weddings on the Bournemouth Pier Key West Bar & Grill**

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 wedding is unique & personal, so, we have a fully experienced and dedicated team on site to ensure you have the perfect day.

### **Key West is Licensed to Hold Civil Wedding Ceremonies**

Registrar Fees not Included – Bookable by Bride & Groom

#### **SEATING CAPACITY**

##### **Civil Wedding Ceremonies at Key West**

Theatre-style seating for up to 100 guests

Using only the dance floor area but can accommodate more seating on the side carpeted areas

##### **Civil Wedding Ceremonies Held Outside on the Key West Terrace (£250.00 extra)**

Theatre-style seating for up to 130 guests

##### **Civil Ceremonies**

We are licensed for civil ceremonies with Bournemouth, Christchurch and Poole Registry Office. Please call **01202 123777** to reserve your ceremony date and time. We recommend a ceremony time of 1pm which would allow for your evening reception to begin around 7pm.

We do not offer ceremony only weddings.

##### **Sit Down Formal Meal Including Top Table**

12 tables of 12 (up to 144 guests)

Using only the carpeted area, leaving the dance floor free

##### **Maximum of 17 Tables of 10-12 (204 Guests)**

Including the dance floor area for dining seating

Dance floor tables can be removed later for the evening entertainment

##### **Buffet, Casual Seating and Standing**

Maximum of 250 guests inside only, seating for 156 people only

Standing for the guests over 156

##### **Maximum Capacity Including Terrace Area 500 guests (Conditions apply)**

(Weather permitting for inclusion of the outside terrace area)

Key West is fully licensed for alcohol sales until 1am

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

KEY WEST RESTAURANT, THE BOURNEMOUTH PIER, PIER APPROACH, BOURNEMOUTH BH2 5AA

EMAIL: [EVENTS@THEBOURNEMOUTHPIER.COM](mailto:EVENTS@THEBOURNEMOUTHPIER.COM) TEL: 01202 237915



## **Weddings on the Bournemouth Pier Key West Bar & Grill**

All prices quoted are inclusive of VAT

### **2024 Wedding Pricing Structure**

For Sixty Guests Inclusive of the Wedding Package

All prices are inclusive of VAT

#### **January, February, March, October, November & December**

Midweek Monday to Thursday **£6,995.00**

Friday, Saturday & Sunday **£7,495.00**

#### **April, May, June & September**

Midweek Monday to Thursday **£7,495.00**

Friday, Saturday & Sunday **£8,495.00**

#### **July & August**

Midweek Monday to Thursday **£8,995.00**

Friday, Saturday & Sunday **£9,995.00**

Prices for 2025 would be £5.00 pp extra

Prices for 2026 would be £10.00 pp extra

A non-refundable booking confirmation deposit of £1000.00 required at time of booking to secure the venue for your chosen date.

Payment in full is required 30 days before the wedding.

An additional charge of £70.00 per guest above the sixty included.

Evening buffet package would remain for 80 evening guests, £24.95 pp after 80.

Above prices are the minimum charge, regardless of the guest number of less than sixty.

For numbers under sixty, a credit of £70.00 pp can be credited to drinks, extras etc.

A credit of £40.00 per child included within the package can be credited to drinks etc.

(Buffet would still be catered for 80 evening guests)

All special requests, food allergies etc. are required 14 days before the wedding.

No refunds or credits for cancellations after 14 days before the wedding.

Discretionary gratuity for all team members, payable on the evening.

**There is no venue hire charge for non-exclusive use of the venue,  
ideal for smaller parties of up to 30 guests during normal trading hours  
whilst open to the general public (wedding package not included).**

**Key West's daily menu would apply.**





## Chef's Menu Selection

Choose three starters, mains & desserts. Include a vegan/vegetarian starter, main & dessert in your selection.

### Choice of Starters

#### Fish Selection

**Smoked Salmon Roulade** (GF option available)

Smoked salmon wrapped around a soft cream cheese filling with chopped dill and a hint of lemon juice and garlic. Served on a bed of mixed leaf salad, cherry tomatoes and balsamic glaze.

**Mini Prawn & Avocado Salad** (GF option available)

Served on shredded iceberg lettuce with a drizzle of Marie Rose sauce.

**Pan Fried Haddock** (GF option available)

Haddock fillet served on a bed of mixed leaves and tartare sauce, accompanied by a slice of roasted lemon.

**Salt & Pepper Squid**

Served on a bed of salad, accompanied by garlic and lemon mayonnaise.

#### Meat Selection

**Prosciutto, Melon & Mozzarella Skewer** (GF)

Cantaloupe melon, prosciutto ham, mozzarella balls and basil, skewered on a salad bed with balsamic glaze.

**Chicken & Pork Roulade**

Chicken breast stuffed with pork and apricot stuffing, wrapped in streaky bacon. Sliced and served on a bed of rocket and lightly drizzled with balsamic glaze.

**New York Deli** (GF)

Peppered pastrami served on a slice of buffalo tomato, accompanied by rocket and drizzled with Dijon mustard mayonnaise. Sprinkled with chopped gherkins.

**Duck & Orange Pâté**

Served with fig and caramelised red onion chutney, accompanied by a slice of toasted sourdough bread.

**Chargrilled Chicken Caesar Salad**

Chargrilled chicken and crispy bacon on a bed of shredded lettuce, drizzled with Caesar dressing and topped with croutons.

#### Vegetarian Selection (V)

**Arancini** (V)

A Sicilian street food classic. Risotto balls mixed with sundried tomatoes and mozzarella, breaded and gently fried. Served on a bed of rocket and topped with a drizzle of green pesto.

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

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

**Oven Baked Goats Cheese** (V) (GF)

Served cold on a bed of pickled beetroot and fresh rocket, drizzled with basil oil.

**Chef's Homemade Soup of Your Choice** (V) (GF option available)

#### Vegan Selection (VG)

**Mini Houmous & Olive Board** (VG)

Accompanied by freshly baked ciabatta, olive oil and balsamic vinegar.

**Grilled Pineapple Boat** (VG) (GF)

Marinated in chilli and coriander, drizzled with mango coulis and garnished with mint and seasonal fruits.

**Asparagus Salad** (VG) (GF) £2.00 pp extra

Asparagus served cold on a bed of salad, dressed with a champagne saffron vinaigrette.

**Garlic Mushrooms** (VG)

Button mushrooms sauteed with vegan garlic butter, chives and parsley. Served on toasted sourdough bread.



## Choice of Mains

### Fish Selection

#### Grilled Seabass Fillet (GF)

Pan-seared, then drizzled with a light caper butter and lemon dressing.

#### Pan Fried Fillet of Salmon (GF)

Fresh fillet of salmon, pan-fried and coated with a light lemon and dill Hollandaise sauce.

#### Cod Loin (GF)

Oven baked cod loin, drizzled with lemon and parsley butter.

#### Fresh Fillet of Tuna (GF) £4.00 pp extra

Freshly marinated in garlic and herbs, then grilled to perfection.

### Meat Selection

#### Roast Sirloin of Beef (cooked medium) £4.00 pp extra

This traditional roast classic is served with a rich red wine jus, Yorkshire pudding and horseradish sauce.

(Not available for sample menu)

#### Slow Cooked Beef Brisket (GF)

Slow-cooked tender beef brisket, covered with a shallot, mushroom and rich red wine jus.

#### Homemade Steak & Ale Pie

Best diced beef slow-cooked in a rich ale gravy with mushrooms, carrots and shallots. Topped with puff pastry lid.

#### Roast Stuffed Chicken Breast with Spinach, Garlic & Mozzarella (GF)

Chicken breast stuffed with garlic, creamy spinach and mozzarella, wrapped in streaky bacon.

Topped with a creamy white wine sauce.

#### Roast Stuffed Chicken Breast with Brie & Sundried Tomatoes (GF)

Chicken breast stuffed with creamy brie and sundried tomatoes, wrapped in streaky bacon.

Topped with a creamy white wine sauce.

#### Lamb Kofta Served with Mint Yoghurt

Skewered lamb kofta, chargrilled and lightly covered with a mint yogurt dressing.

### Vegan Selection (VG)

#### Loaded Butternut Squash Boat (VG) (GF option available)

Half a roasted butternut squash, loaded with roasted vegetables and diced smoked tofu.

Finished with a rich tomato and herb sauce.

#### Mushroom Risotto (VG) (GF)

Button and chestnut mushrooms cooked with Arborio risotto rice, garlic, black pepper and white wine.

Topped with a chargrilled portobello mushroom.

#### Shicken Tikka Skewers (VG)

Made with plant-based Shicken Tikka pieces, skewered and chargrilled.

Served with a fresh lemon, mint, coriander and garlic plant-based yogurt dressing.

#### Roast Beetroot & Vegetable Puff Pastry Parcel (VG)

Roast beetroot, butternut squash and seasonal vegetables, roasted in a puff pastry parcel.

**All main meals are served with**

**roast potatoes, buttered baton carrots, parsnips and green beans.**

### Children's Menu

Specially created for children between 2 and 12 years £25.00 per child

Including a welcome drink and their own special mocktail for the toast

To Start - Crudités Platter with Yoghurt or Humous Dip, Homemade Garlic Bread, Nachos or Mozzarella Sticks.

For Mains – Chicken Goujons, Pork Sausages, Veggie Sausages, Giant Fish Fingers & Scampi. All served with chips.

For Dessert – Chocolate Brownie with Vanilla Ice Cream or Ice Cream Sundae selection.





## Choice of Desserts

### Cherry Bakewell Cheesecake (GF)

Baked almond cheesecake swirled with a red cherry compote and topped with toasted almonds, on a digestive biscuit base. Garnished with chocolate swirls, fresh mint and fresh raspberries.

### Vanilla Crème Brûlée (GF)

Garnished with fresh mint and raspberries.

### Chocolate Profiteroles

Filled with cream and laced with chocolate sauce.

### Fresh Fruit Salad (V) (VG) (GF)

Served with clotted cream on the side. (Not VG)

### Chocolate Truffle Torte (VG) (GF)

Garnished with caramelised sugar glaze, chocolate sauce and fresh strawberries.

### Cheese Platter of Red Leicester, Mature Cheddar, Creamy Brie & Stilton (V)

Served with cheese biscuits, grapes and red onion chutney.

### Optional Fourth Course

#### Cheese Board Buffet Cart £9.00 per person extra

A selection of cheeses and biscuits, accompanied by fruits, olives, crudités, mini pickled gherkins, caramelised red onion chutney and chilli jam.

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Please let us know if you or your guests have any dietary requirements, special considerations or allergies and we will do our best to accommodate them.

**IMPORTANT: All our food is prepared in a kitchen where nuts and shellfish are present.**

## 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.*

## Evening Light Finger Buffet Inclusive of Package

For up to eighty guests, £24.95 per person over eighty inclusive

### Selection of Filled Wraps

Tuna Crunch, Red Onion, Diced Mixed Peppers, Mayonnaise & Rocket

Dorset Ham, Mature Cheddar with Garlic Mayonnaise

Smashed Avocado, Red Onion & Tomato (VG)

Houmous, Sundried Tomato & Lettuce (VG)

### Freshly Baked Pizza Selection

Pepperoni - Mozzarella, tomato sauce and spicy pepperoni.

Vegan Deluxe (VG) – Vegan Violife cheese, tomato sauce, grilled peppers, sundried tomatoes, olives and herbs.

### Light Bites

Breaded Chicken Goujons

Sausage Bites - Tossed in honey and coarse grain mustard.

Crispy Potato Skins (VG) (GF) - Topped with vegan Violife cheese and red onion.

Crispy Potato Skins (GF) - Topped with mature cheddar and crispy bacon bits.

Cherry Tomatoes with Bocconcini Mozzarella Mini Skewers (V) (GF)

Cheddar & Tomato Turnovers (V)

Falafel Served with Tzatziki (V)

Lightly Salted Chips (VG) (GF) - Selection of Dips



## **Chef's BBQ Buffet Wedding Breakfast Alternative**

### **Canapé Selection on Arrival to Start**

Choice of four from the following selections included in the package:

£2.00 per canapé extra for each additional choice added

### **Pastry Cases & Toasted Croutons**

Prawn Cocktail with Marie Rose Sauce - Smoked Salmon with Soft Cheese  
Tuna Crunch - Coronation Chicken - Avocado & Cherry Tomatoes (V)  
Egg Mayonnaise & Chives (V) - Soft Cheese & Red Onion (V) - Goats Cheese & Beetroot (V)

### **Mini Skewers**

Vegan Cheese, Olives & Cherry Tomatoes (VG) (GF) - Cheddar, Pepperoni & Olives (GF)  
Mozzarella Bocconcini, Cherry Tomatoes & Fresh Basil (V) (GF) - Camembert & Grapes (V) (GF)

### **Hot Canapés**

Mini Fish & Chips with Tartare Sauce - Shicken Tikka Skewers with Coriander & Sweet Chilli Sauce (VG)  
Falafel & Courgette Skewers with Tzatziki (V)

## **Hot BBQ Main Meal Buffet Selection**

### **Homemade Prime 4oz Grilled Beef Burgers**

With a selection of lettuce, tomato and red onion.

### **Crisp & Aromatic Lentil Vegan Burgers (VG)**

### **Local Award-Winning Pork Sausages (GF)**

### **Marinated Lemon & Herb Chicken Skewers (GF)**

### **Crispy Chicken Wings**

### **Chargrilled Halloumi with Coriander (V) (GF)**

### **Arancini (V)**

Gently fried and breaded risotto balls, mixed with sundried tomatoes and mozzarella.

### **Vegetable Spring Rolls - Falafel - Corn on the Cob**

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**Brioche Burger Buns (V) - Lightly Salted Chips (VG) (GF) - Rainbow Mixed Leaf Salad (VG)**

**Homemade Coleslaw (VG) - Selection of Dips**

## **Dessert**

### **Cheese Board Buffet Cart**

A selection of cheeses and biscuits, accompanied by fruits, olives, crudités, mini pickled gherkins, caramelised red onion chutney and chilli jam.

or

Selection of any three of the dessert choices





## Drinks Packages

### Drinks Package 1 - £25.00 per person

Welcome drinks, selection of the following:

Prosecco, cocktail from selection below, mocktail, bottles of Peroni or Corona  
Half bottle of house red, white or rosé wine per person with the meal  
Prosecco for toast

### Drinks Package 2 - £17.50 per person

Buck's Fizz (prosecco & orange juice) on arrival  
Glass of house red, white or rosé wine per person with meal  
Prosecco for the toast

### Additional Extra Packages

12 bottles of either Peroni or Corona, on ice, on the table for the meal - £65.00

### Build Your Own by the Glass

Prosecco	£6.75
Buck's Fizz	£4.50
Pimm's Punch	£8.00
Cocktails*	£8.00
Mocktails*	£6.50
Bottle of Beer	£5.75
Glass of House Wine	£7.50
Soft Drinks	£3.25
Half Bottle of House Wine	£12.50
Bottle of House Wine	£25.00
Drinks Voucher*	£6.50
Voucher & Cocktail*	£8.00

#### \*Cocktail Selection by the Glass

Sex on the Pier, Pimm's Punch, Bahama Mama, Big Blue or Passion Fruit Martini

#### \*Mocktail Selection by the Glass

Key West Cooler, Bubble Gum Lemonade, Blue Lagoon or soft drinks by the glass

\*Drinks Vouchers £6.50 per Voucher, Includes a Choice of:

Glass of house wine, glass of prosecco, Pimm's Punch, single house spirit and mixer,  
any pint of draught beer or cider, any bottle of beer, any soft drink by the glass.

\*Drinks Vouchers £8.00 per Voucher (Includes Cocktail Selection)

\*N.B. All bar tabs must be settled and paid in full on the night.

**CORKAGE:** We do not permit corkage; all alcohol must be supplied and sold through Key West.



## **Weddings on the Bournemouth Pier Key West Bar & Grill**

### **Extra Packages Available**

**Civil Wedding Ceremonies Held Outside on the Key West Terrace Area £250.00**

**Stationary Package £275.00**

Table Plan - Place Names - Table Menu

**Organza Fabric Chair Cover Ties £175.00**

Colour of your choice.

**Mr Whippy Ice Cream Reception £250.00**

Mr Whippy ice cream machine with cones, sprinkles and sauces.

**Candy Cart Reception £175.00**

Selection of sweets assortment, rock and fudge.

**Bournemouth Pier Rock Favours £1.25 each**

**Canapé Reception £8.00 per person**

Choice of four canapés from our canapé selection.

**Cheese Board Buffet Reception £9.00 per person**

A selection of cheeses and biscuits, accompanied by fruits, olives, crudites, mini pickled gherkins, caramelised red onion chutney and chilli jam.

**(\* Packages included)**

**\*Bespoke Message or Picture Printed on Individual Martini Cocktail £60.00**

**\*Bespoke Message on Bournemouth Pier's Large LED Screen £195.00**

**\*Video Message on Electronic A-Board £60.00**

**Zip Wire Reception Experience £900.00**

**Private hire of the zip wire for an hour for all guests to experience**

Operations are dependent on weather conditions.

Riders are not permitted under the influence of alcohol, operatives' discretion.

Min Height 1.3m - Min Weight 30kg

Max Weight 120kg\* These restrictions can vary depending on weather conditions.





## **Weddings on the Bournemouth Pier Key West Bar & Grill**

### **Recommended Supplier List**

**Bournemouth Balloons** | 01202 420 284 | [www.bournemouthballoons.com](http://www.bournemouthballoons.com)  
Balloon decorations, arcade machines, ice hockey table, mirror photobooth, audio guest book.

**Middleman Entertainment Limited** | 07967 597363 | [sarah@midman.uk](mailto:sarah@midman.uk)  
Any entertainment, bands, DJ's, entertainers, etc.

**The Photo Booth Bournemouth** | [www.photoboothbournemouth.co.uk](http://www.photoboothbournemouth.co.uk)

**Wedding Florist** | Clair Lythgoe | 07766 189978 | [clair@clairly.co.uk](mailto:clair@clairly.co.uk)

**Makeup Artist & Face Painting** | Claudia Horvath | 0731667093

**Photographer** | Amanda Clay | 07810616104

**Casino Tables, Roulette, Blackjack Tables** | 01935 414393 | [www.funtasiaentertainment.co.uk](http://www.funtasiaentertainment.co.uk)

**Light-up Letters & Neon Signs** | [www.elizabethjamesevents.co.uk](http://www.elizabethjamesevents.co.uk)

**Festidolls | Glitter & Body Art** | [www.festidolls.com](http://www.festidolls.com)

**Pink Giraffe | Flower Wall & Photobooth** | [bev@pinkgiraffephotobooth.co.uk](mailto:bev@pinkgiraffephotobooth.co.uk)

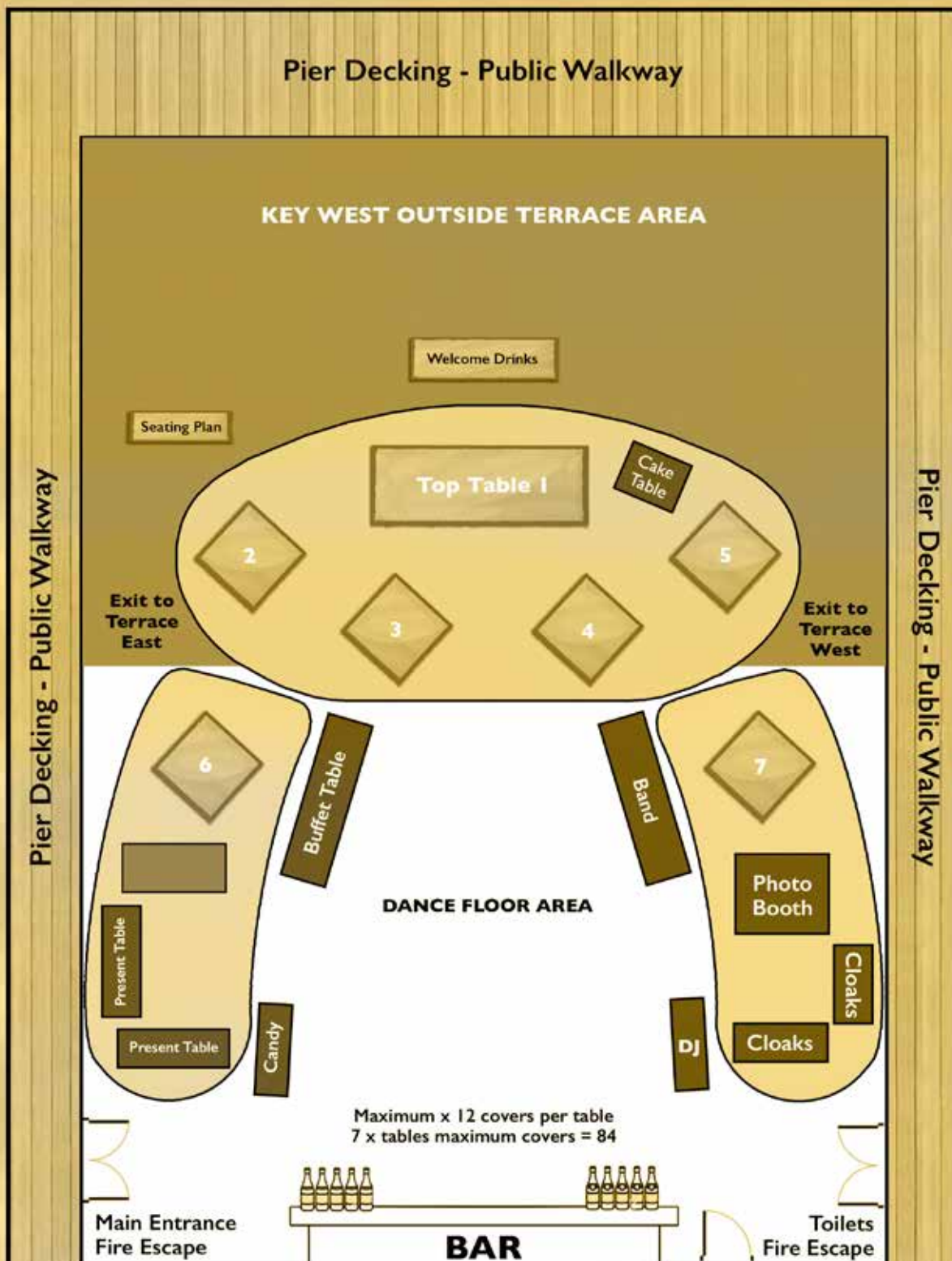
**Wedding Cakes** | Helen Jane Bakes | [www.helena-jane-bakes.co.uk](http://www.helena-jane-bakes.co.uk)

**Magician** | Simon South | [www.simonsouth.co.uk](http://www.simonsouth.co.uk)

**Ray of Light Letters** | Rachel Walden | 07703336103 | [www.rayoflightletters.co.uk](http://www.rayoflightletters.co.uk)



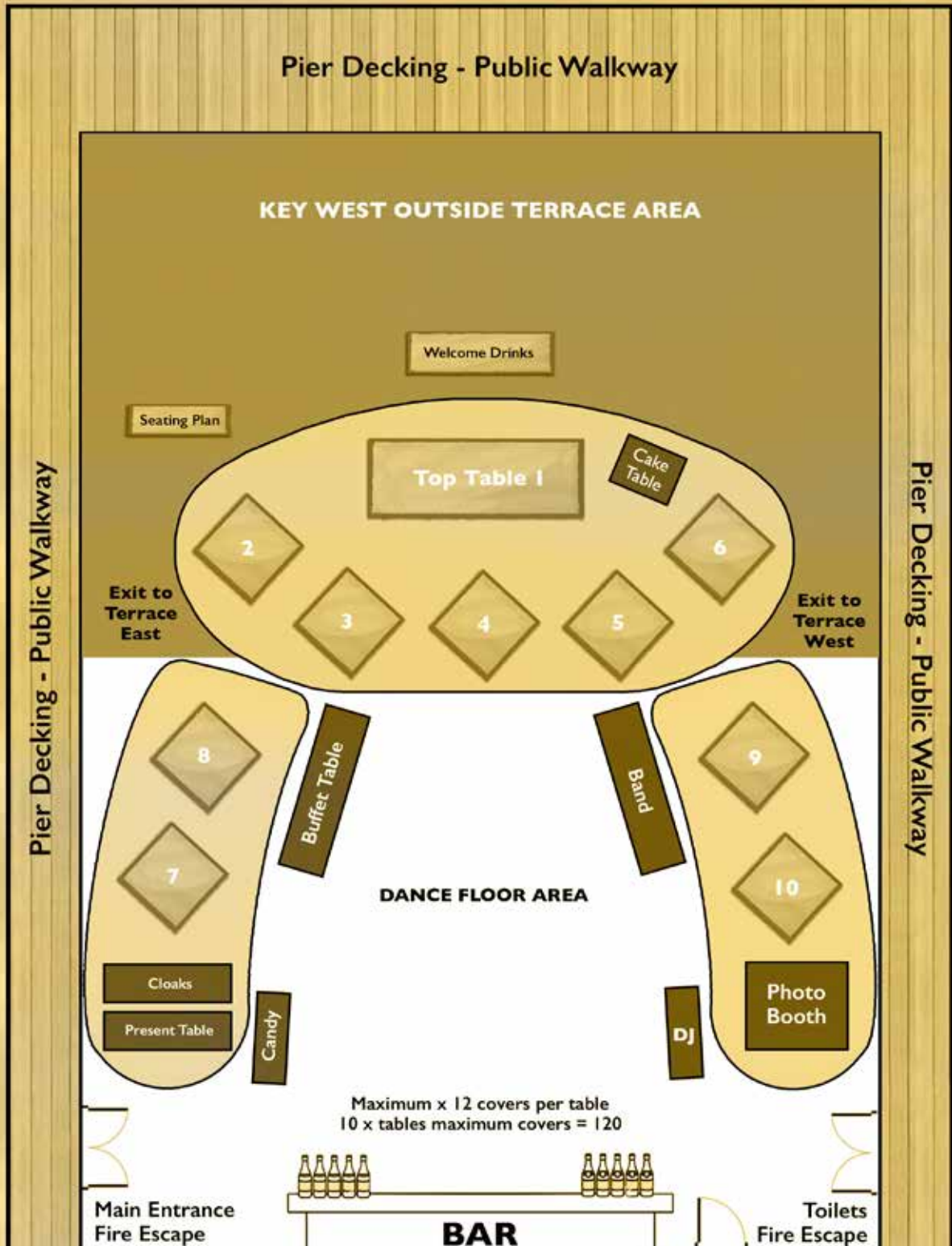
### Key West Table Plan Layout for up to 84 guests





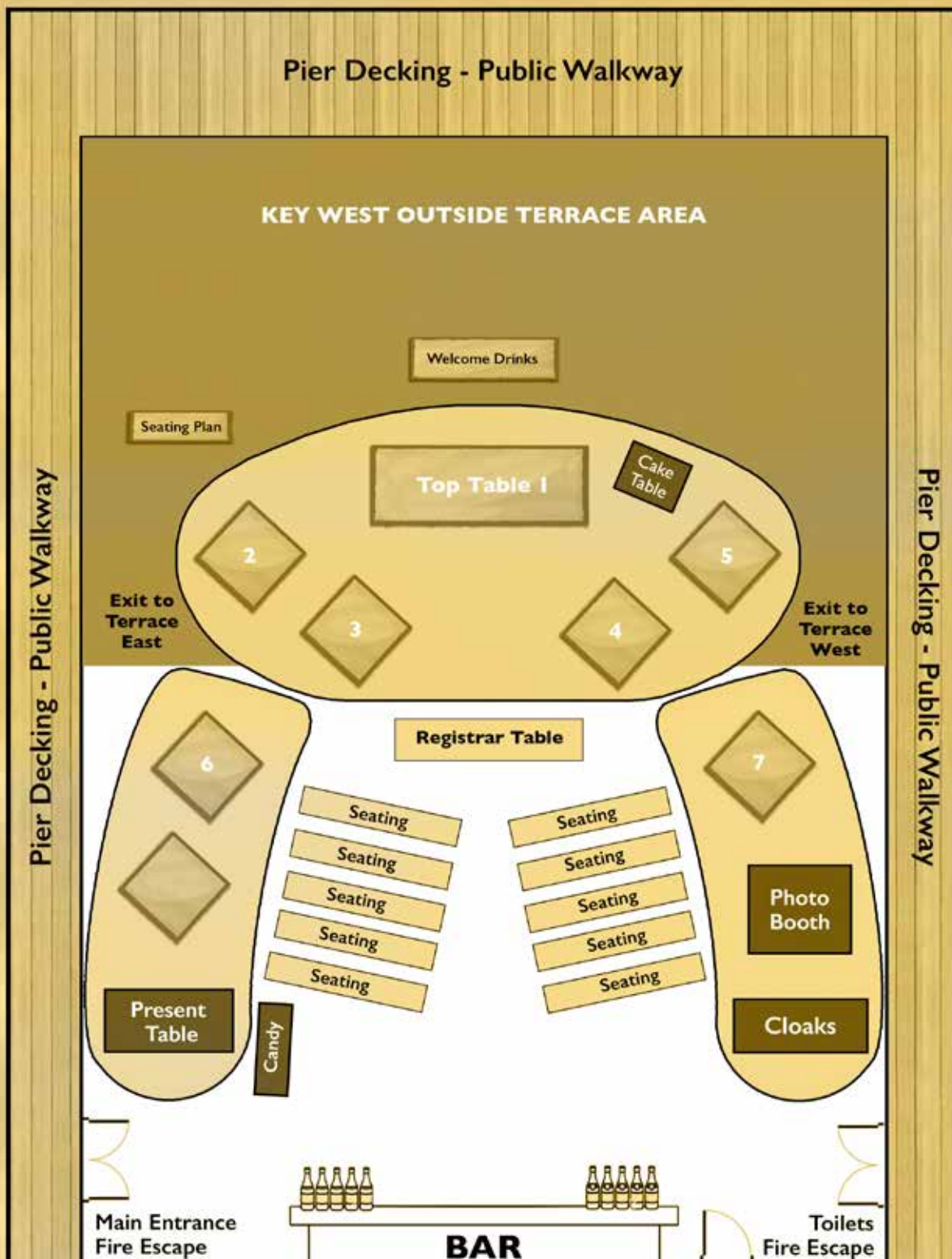


**Key West Table Plan Layout for up to 120 guests  
Two Extra Tables for a Maximum of 144 guests**





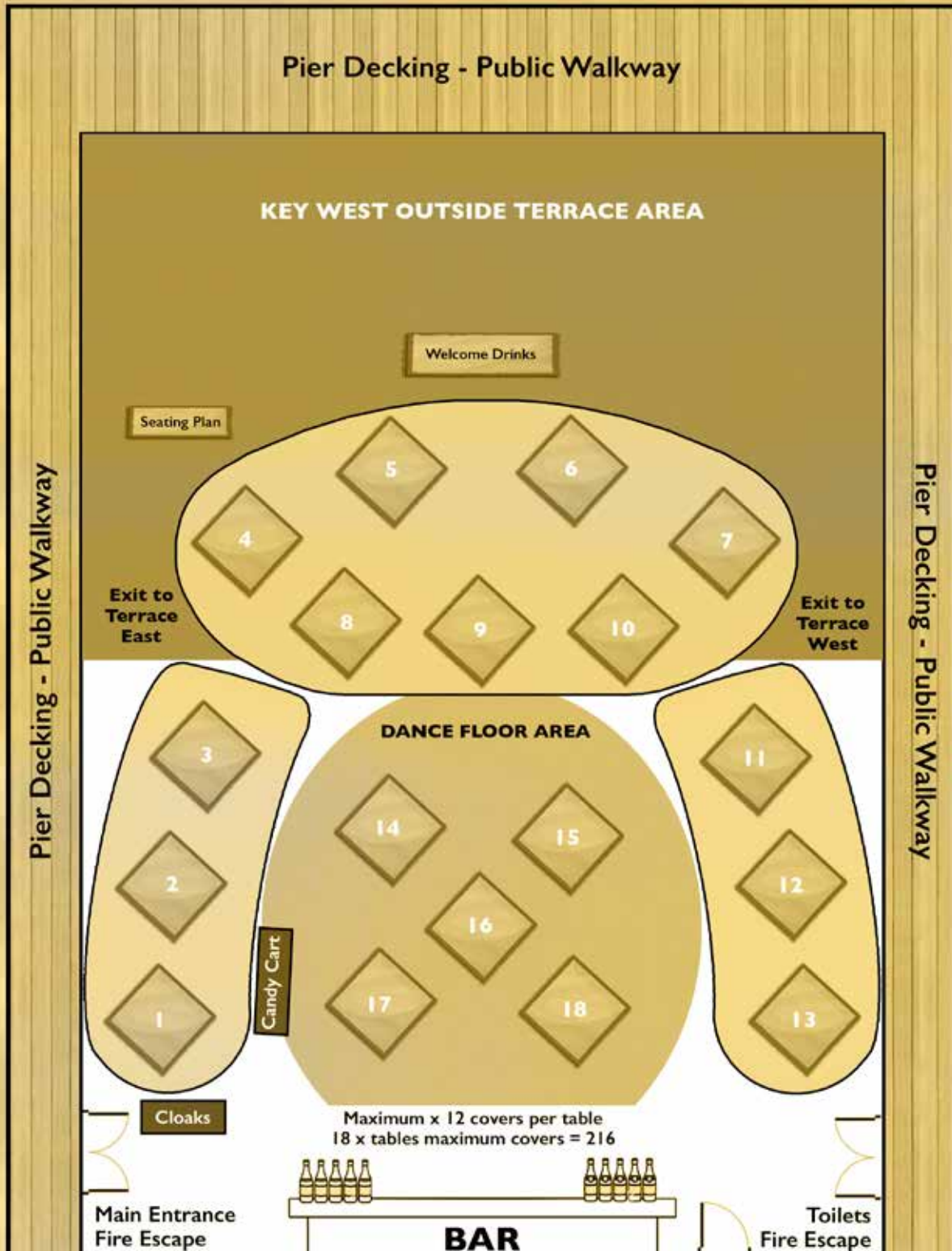
**CILVIL WEDDING ROOM PLAN**  
Maximum of 110 seated on dance floor







## KEY WEST TABLE PLAN LAYOUT FOR UP TO 216 GUESTS





*- Elevate Your Wedding at Key West on Bournemouth Pier -*

KEY WEST RESTAURANT, THE BOURNEMOUTH PIER, PIER APPROACH, BOURNEMOUTH BH2 5AA  
EMAIL: [EVENTS@THEBOURNEMOUTHPIER.COM](mailto:EVENTS@THEBOURNEMOUTHPIER.COM) TEL: 01202 237915