



# *Golden Sands*

Dinner  
Wedding Package  
2015 - 2016

# *Golden Sands*

For an unforgettable wedding celebration treat your guests to our lavish Golden Sands Wedding Package, which includes:

- A signature welcome drink
- 5-hour super-premium brand open bar
- 1-hour heavy hors d'oeuvres reception
- An elegant 4-course plated dinner with wine service tableside
- Prosecco Toast
- A custom butter cream wedding cake

## **CHEF'S WELCOME TABLE**

A delicious Gourmet Arrangement to welcome your Guests, which includes a colorful Variety of House Specialties:

- Artisanal Cheeses and Cured Meats
- Antipasto
- Marinated Artichokes
- Roasted Tomatoes
- Specialty Olives
- Fresh Crudités and Grilled Vegetables
- Bruschetta
- Hummus
- Tapenade
- Fresh and Dried Fruits
- Marcona Almonds
- Crackers, Baguette and Flatbread







## PASSED HORS D'OEUVRES SELECT 5

### FROM THE SEA

**Salmon Tartare & Caviar Blini** Crème Fraîche, Sustainably Sourced Caviar

**Ahi Tuna Tartare** Plantain Chips, Edamame Hummus, Sweet Chile Vinaigrette

**Seared Albacore Nicoise** Crispy Potato, Roasted Pepper Puree, Fresh Basil, Kalamata Olive Tapenade

**Coconut Fried Shrimp** Tropical Marmalade

**Thai Shrimp Popper** Spicy Coconut Curry Sauce

**Grilled Shrimp Cocktail** Mango Aji Amarillo Cocktail Sauce

**Shrimp Scampi** Risotto Cake

**Lobster "BLT" Crostini** Lobster Salad, Avocado, Bacon, Lettuce & Tomato

**Crab, Leek & Potato Cake** Preserved Lemon, Chive Crème Fraîche

**Prosciutto Wrapped Diver Scallop** Romesco Sauce, Crushed Marcona Almond

### FROM THE FIELD & FARM

**Tandoori Chicken Skewer** Mango Chutney, Mint Cilantro Drizzle

**Balinese Chicken Satay** Peanut Sauce, Pineapple Sambal

**Duck Pizzette** Duck Confit, Arugula Pistachio Pesto, Dried Fig, Goat Cheese

**Crispy Duck Dumplings** Spicy Mango Dipping Sauce

**Grilled Lamb Kofta** Fig Jam, Mint Cucumber Yogurt

**Seared Tenderloin Crostini** Port Peppercorn Sauce, Horseradish Puree

**Shredded Ropa Vieja on "Arepa"** Pico de Gallo, Lime Crema

**Bistro Slider** Red Onion Jam, Melted Brie

**Roast Beef 'n' Cheddar Sliders** Shaved Sirloin, Aged Cheddar, Brioche

**Mini Croque Monsieur** Country Ham, Fig Jam, Gruyere

**Italian Sausage Pizzette** Wild Mushroom, Leek, Gruyere

## CONTINUED PASSED HORS D'OEUVRES

### FROM THE GARDEN

**Tomato Tartine** Marinated Roasted Tomato, Tapenade Crostini, Ricotta, Truffle Balsamic Vinaigrette

**Butternut Squash Tartlet** Goat Cheese, Sage, Crushed Hazelnut

**Roasted Pear Tartlet** Brie and Gorgonzola, Thyme

**Mushroom Risotto Croquette** Roasted Red Pepper Sauce, Truffle

**Watermelon Gazpacho Shooter** Avocado, Toasted Pepitas, Basil Oil

**Mini Black Truffle Grilled Cheese**

**Vegetable Spring Rolls** Sweet Chile Mango Dipping Sauce

**Petit Brie en Croute** Cranberry and Pear Compote

## FOUR-COURSE MENU

### AMUSE BOUCHE SELECT 1

**Ahi Tuna Tataki** Adobo Spiced, Avocado Mango Salsa

**Curried Salmon Tartare** Grilled Na'an

**Signature Ceviche** Tropical Fruit, Plantain Crisp, Sweet Chile Vinaigrette

**Tropical Lobster Salad** Avocado, Heart of Palm, Fresh Mint, Cilantro Lime Aioli, Crispy Plantain

**Beef Tartare Toastette** Caper, Arugula, Mustard Seed, Horseradish Cream, Red Pepper Puree

**Eggplant Caponata** Crostini, Goat Cheese, Truffle







## SALADS SELECT 1

**The Palms Caesar** Hearts of Romaine, Shaved Parmesan, Herb Croutons, Toasted Pepitas, Dried Cranberries, Traditional Caesar Vinaigrette

**Tomato Burrata Caprese** Array of Red and Yellow Tomatoes, Tossed with Fresh Basil and Torn Arugula, Olive Oil, Balsamic, Sea Salt & Fresh Pepper

**Miami Salad** Romaine, Mango or Papaya (Depending on Season), Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts, Cilantro Lime Dressing

**Pear and Pecan Salad** Baby Greens, Roasted Pear, Spicy Candied Pecan, Crumbled Blue Cheese, Citrus Vinaigrette

**Red, White and Blue Salad** Frisee and Arugula, Blueberries, Strawberries, Crumbled Goat Cheese, Candied Pistachios, Champagne Dressing

## MAINS SELECT 2

Exact count for each due 3 business days prior to Event

**Herb Roasted Free Range Chicken Breast... \$184**

Eggplant Risotto, Artichoke Tomato Relish, Grilled Asparagus, Red Pepper Puree

**Prosciutto Wrapped Free-Range Chicken Breast... \$188**

Romesco Sauce, Celery Root-Potato Puree, Seared Haricot Verts

**Miso Glazed Loch Duart Salmon... \$194**

Forbidden Rice, Braised Baby Bok Choy, Pickled Cucumber Radish Salsa, Sesame

**Za'atar Spiced Loch Duart Salmon... \$194**

Black Lentils with Eggplant, Roasted Zucchini, Chermoula, Cucumber Mint Yogurt Sauce

**Cajun Dusted Mahi Mahi... \$194**

Grilled Fruit Salsa, Purple Peruvian Potatoes, Haricot Verts

**Macadamia Nut Crusted Grouper... \$198**

Coconut Saffron Sauce, Mango Compote, Black Thai Rice, Cumin Carrots

**Seared Natural Sirloin Filet... \$194**

Wild Mushroom & Leek Risotto, Blue Cheese Butter, Griddle Seared Broccolini, Crispy Leeks

## CONTINUED MAINS

### **Grilled 10 oz Angus New York Strip Steak... \$224**

Soy Ginger Demi, Roasted Yams with Lime & Cilantro, Braised Baby Bok Choy

### **8 oz Filet Mignon... \$234**

Horseradish & Aged Cheddar Hash Brown, Grilled Asparagus, Sautéed Mushrooms, Pink Peppercorn Demi, Truffle Essence

### **Lavender Rosemary Marinated Rack of Lamb... \$210**

Israeli Couscous Pilaf, Grilled Baby Carrots, Fig Demi, Pistachio Mint Yogurt

## VEGETARIAN MAINS SELECT 1

### **White Bean Cassoulet... \$184**

Butternut Squash, Kale, Shitake Mushroom

### **Deconstructed Eggplant Parmesan... \$184**

Breaded Eggplant Steaks, Pomodoro Dipping Sauce, Kale & Basil Pesto, Fresh Tomatoes and Burrata

### **Grilled Tofu... \$184**

Green Tea Soba Noodles, Flash Sautéed Mustard Greens, Turmeric Miso Coconut Broth

## DESSERTS SELECT 1

**Key Lime Meringue Tart** Mango Puree, Raspberry Caviar

**Chocolate Apricot Tart** Apricot Jam, Chocolate Filling, Orange Crème Anglaise

**Guava Cheesecake** Graham Crust, Mango Rum Salsa, Sugared Puff Dough

**Chocolate Hazelnut Mousse** Candied Hazelnuts, Chocolate Décor, White Chocolate Sauce

**Flourless Chocolate Truffle Cake** Coffee Crème Anglaise, Cocoa Nib Tuile

**Passion Fruit Panna Cotta** Coconut Shortbread, Blueberry Compote

**Bananas Foster Bread Pudding** Rum Sauce, Cinnamon Whipped Cream

## CUSTOM BUTTER CREAM WEDDING CAKE

Package Options available at participating Bakeries





## BEVERAGES

**WELCOME DRINK PASSED PRE OR POST-CEREMONY BASED ON 1 PER GUEST**  
**The Palms Breeze or White Sangria**

### OFFERED TABLESIDE WITH DINNER

**House Wines, Prosecco Toast**

**Freshly Brewed Lavazza Tierra Sustainable Regular and Decaffeinated Coffee,  
Selection of Organic First Tea, Green and Herbal Teas**

### 5-HOUR OPEN BAR

#### **Super Premium Brands**

Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Double Black Scotch, Crown Royal Whiskey, Bacardi Silver Rum, Zacapa Dark Rum, Patron Silver Tequila, Heineken, Corona, Budweiser and Bud Light

## RECEPTION HOUR ENHANCEMENTS

### **CEVICHE STATION... \$28**

All served with Plantain Chips, Tortilla Chips and Flatbread Crackers

**Florida Whitefish Ceviche** Citrus, Jalapeño, Tomato, Fresh Herbs

**Coconut Shrimp Ceviche** Sweet Chile Vinaigrette, Papaya, Mint

**Seafood Mix Ceviche** Calamari, Bay Scallop, Shrimp, Fish, Citrus, Aji Amarillo

### **CHILLED SEAFOOD STATION... \$32**

Jumbo Shrimp, Mussels, Oysters on the Half Shell, Snow Crab Claws, Cocktail Sauce, Horseradish, House Made Remoulade, Red Wine Mignonette, Lemon & Lime Wedges, Assorted Crackers

**Additional Options Available Upon Request**



## WEDDING ENHANCEMENTS

### Day-of-Coordinator Service... \$550

- Assistance with Ceremony Rehearsal line-up and walk-through the day before your wedding
- On location the day of your wedding to set personal items, assist with line-up for the ceremony and to handle any last minute details
- Please inquire with your Catering Manager for a full list of duties
- Recommendations for a Full-Service Wedding Planner available upon request

### Uplighting for Perimeter of the Room... \$150

### Round Gold or Square Silver Charger Plates... \$1.50 each

### Chiavari Chair Upgrade... \$6 each | Delivery Fee... \$75

Other enhancements available upon request

## LINEN | CHAIR COMBO PACKAGES

Delivery Fee... \$75

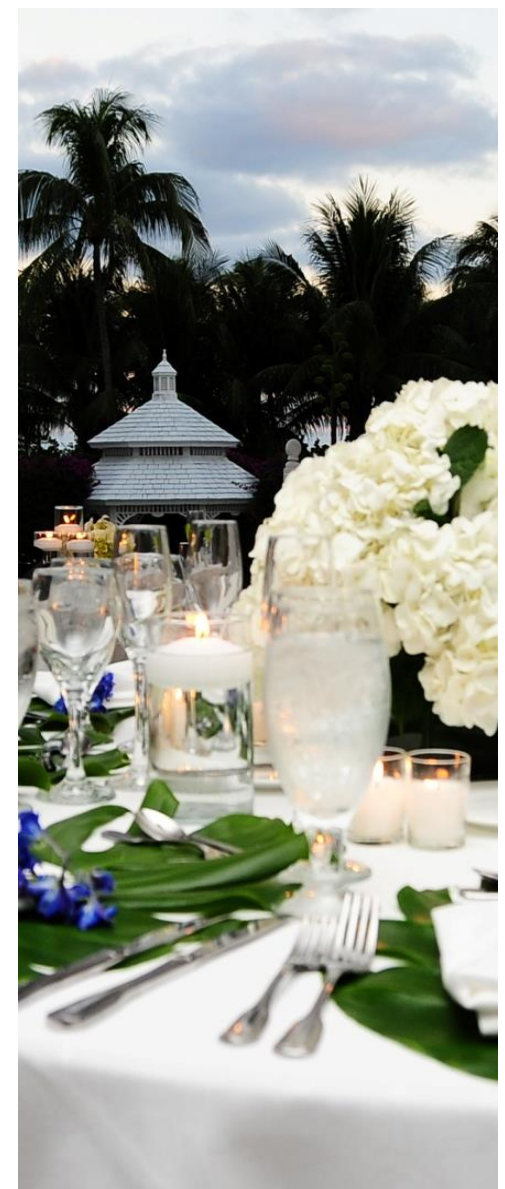
### Tier One Package... INCLUDED

- Pintuck, Galaxy, Fortuny, Dupioni or Satin Floor Length Cloths OR Allegro, Fantasia, Plumage Overlays to complement Hotel's White Floor Length Cloth
- Pintuck, Galaxy or Satin Napkins
- Gold, Silver, Black, White, Mahogany or Natural Wood Chiavari Chairs with Choice of any Chair Pad Fabric/Color in stock

### Tier Two Package... \$6 per person

- Couture Floor Length Cloths OR Overlays: any fabric, any color in-stock
- Napkins: any Fabric/Color in stock
- Napkin Rings: any style in stock
- Glass Beaded Gold or Silver Charger Plates
- Chiavari Chair Selection above plus Clear Acrylic; any Chair Pad Fabric/Color in stock

Visit [www.linencolors.com](http://www.linencolors.com) to see fabric/color options







## ADDITIONAL INFORMATION

**Location Fee...** \$800 - \$1500

### INCLUDES

#### **Ceremony**

White wood-style folding chairs, table for the officiate, microphone and speaker (Gazebo only) Beach ceremony includes a draped bamboo arch and cloth towel/water station at Boardwalk

#### **Dinner Reception**

Tables, banquet chairs/white wood-style folding chairs, white or aqua blue table cloths, white napkins, four votive candles per table, 8' x 16' stage (if needed), dance floor, all tables for DJ, cake, place cards, gifts, etc.

A minimum of 30 adult guests (or the financial equivalent) is required for a Banquet event

Minimum guest requirements may vary based on the day of the week

#### **Parking**

Discounted valet parking at \$20 per car for non-overnight guests

#### **Deposit**

A non refundable \$1,000 deposit is required to secure date and space

#### **Special Meals**

Children meals at \$35 | Vendor's meal at \$35

Special meals for vegetarians and guests with food allergies can be prepared upon request in advance

#### **Accommodation**

Complimentary Ocean Front Room for the Bride & Groom for the night of the Wedding with a minimum of 50 adult guests contracted at full Package price

#### **Sleeping Rooms**

Group rates are available for six or more rooms, to receive a quote please contact Andrea Ferguson, Director of Sales, at (305) 908-5473 or [aferguson@thepalmshotel.com](mailto:aferguson@thepalmshotel.com)



# *Mother of Pearl*

Dinner

Wedding Package

2015 - 2016



# Mother of Pearl

For an unforgettable wedding celebration treat your guests to our lavish Mother of Pearl Wedding Package, which includes:

- A signature welcome drink
- 4-hour premium brand open bar
- 1-hour hors d'oeuvres reception
- A reception-style dinner with wine service tableside
- Prosecco Toast
- A custom butter cream wedding cake

## PASSED HORS D'OEUVRES SELECT 5

### FROM THE SEA

**Ahi Tuna Tartare** Plantain Chips, Edamame Hummus, Sweet Chile Vinaigrette

**Seared Albacore Nicoise** Crispy Potato, Roasted Pepper Puree, Fresh Basil, Kalamata Olive Tapenade

**Coconut Fried Shrimp** Tropical Marmalade

**Thai Shrimp Popper** Spicy Coconut Curry Sauce

**Shrimp Scampi** Risotto Cake

**Lobster "BLT" Crostini** Lobster Salad, Avocado, Bacon, Lettuce & Tomato

**Crab, Leek & Potato Cake** Preserved Lemon, Chive Crème Fraîche

**Seared Diver Scallop** Sushi Rice Cake, Orange Miso Reduction

**Prosciutto Wrapped Diver Scallop** Romesco Sauce, Crushed Marcona Almond







## CONTINUED PASSED HORS D'OEUVRES

### FROM THE FIELD & FARM

- Tandoori Chicken Skewer** Mango Chutney, Mint Cilantro Drizzle
- Balinese Chicken Satay** Peanut Sauce, Pineapple Sambal
- Duck Pizzette** Duck Confit, Arugula Pistachio Pesto, Dried Fig, Goat Cheese
- Crispy Duck Dumplings** Spicy Mango Dipping Sauce
- Grilled Lamb Kofta** Fig Jam, Mint Cucumber Yogurt
- Seared Tenderloin Crostini** Port Peppercorn Sauce, Horseradish Puree
- Shredded Ropa Vieja on "Arepa"** Pico de Gallo, Lime Crema
- Bistro Slider** Red Onion Jam, Melted Brie
- Roast Beef 'n' Cheddar Sliders** Shaved Sirloin, Aged Cheddar, Brioche
- Mushroom, Brie and Bacon Tartlet** Truffle Essence (available without bacon)
- Mini Croque Monsieur** Country Ham, Fig Jam, Gruyere
- Italian Sausage Pizzette** Wild Mushroom, Leek, Gruyere

### FROM THE GARDEN

- Tomato Tartine** Marinated Roasted Tomato, Tapenade Crostini, Ricotta, Truffle Balsamic Vinaigrette
- Butternut Squash Tartlet** Goat Cheese, Sage, Crushed Hazelnut
- Roasted Pear Tartlet** Brie and Gorgonzola, Thyme
- Mushroom Risotto Croquette** Roasted Red Pepper Sauce, Truffle
- Mini Black Truffle Grilled Cheese**
- Vegetable Spring Rolls** Sweet Chile Mango Dipping Sauce
- Petit Brie en Croute** Cranberry and Pear Compote

## DINNER RECEPTION... \$199 per person

Based on 3 hours

### DISPLAYS SELECT 1

**Antipasto Station** Cured Meats and Artisan Cheeses, Olives, Pepperoncini, Olive Tapenade, Marinated Artichokes, Roasted Eggplant and Red Peppers, White Bean and Artichoke Dip, Roasted Garlic and Tomato Bruschetta, Hummus, Crostini, Lavosh and Breadsticks

**Imported & Domestic Cheeses** Fresh and Dried Fruits, Nuts, Baguette and Cracker Variety

**Grilled & Roasted Market Vegetable Display** Red Pepper Aioli, Artichoke Hummus, Tomato Caper Bruschetta, Balsamic Vinaigrette

**Guacamole Station** Fresh Made Guacamole with authentic mix-ins and toppings, including Pico de Gallo, Roasted Tomato and Chipotle Salsa, Spicy Chiles, Fresh Cilantro, Pickled Carrots and Onions, Fresh Lime, served with Fresh Tortilla Chips and Cucumber Slices

**Mediterranean Station** Lebanese Style Stuffed Grape Leaves with Herbed Rice Filling, Lemon Hummus with Kalamata Olives and Paprika, Roasted Eggplant Baba Ganoush, Cucumber Mint Yogurt Dip, Cucumber Crisps and Carrot Sticks, Pita Chips, Seedy Flatbread Crackers

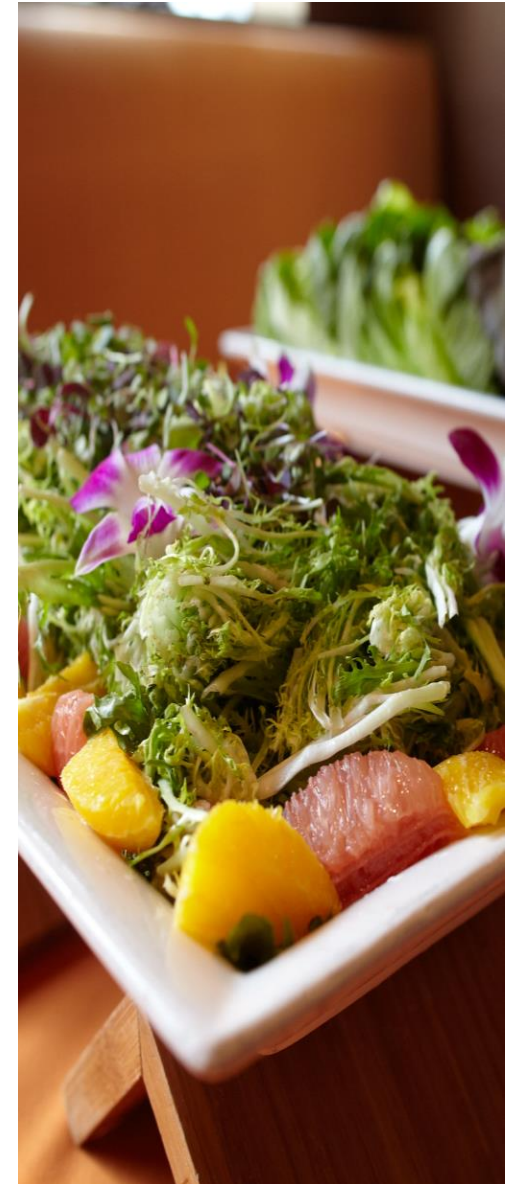
### ACTION STATIONS SELECT 1

Chef Attendant Fee per 65 Guests... \$150

**Street Taco Station** Shrimp Ceviche, Red Chile Chicken Al Pastor, Shredded Pork, Flour and Corn Tortillas, Pico de Gallo, Guacamole, Shredded Mexican Cheese, Cabbage Slaw, Sour Cream

**Potato Bar** Baked, Mashed, and Sweet Potato Mashed. Toppings include Shredded Cheddar Cheese, Crumbled Blue Cheese, Grilled Shrimp, Diced Chicken, Crispy Bacon, Sautéed Mushrooms, Caramelized Balsamic Onions, Truffled Sour Cream, Chives

**Risotto Station** Truffled Mushroom, Asparagus, Pea and Goat Cheese, Roasted Vegetable, Parmesan, and Basil, Add ins of Shrimp and Chicken





## CONTINUED ACTION STATIONS

**Polenta Station** Creamy Polenta and Grilled Polenta Triangles, Sautéed Mushrooms, Roasted Zucchini, Sautéed Italian Sausage, Shrimp Scampi, Pomodoro Sauce, Crumbled Blue Cheese, Goat Cheese, Shredded Aged Cheddar

**Paella Station** Traditional Valencia Rice with Saffron, Jumbo Shrimp, Chicken, Clams, Mussels, Chorizo, Roasted Peppers, Sweet Peas, and White Wine, Cooked in Seafood Broth  
Add Lobster Tail... \$12 pp

**Little Havana Station** Mini Classic Cuban Sandwiches, Mojo Roasted Pulled Pork Slider with Pickled Red Onion and Cilantro, Crisp Ham Croquettes with Hot Sauce, Picadillo Filled Empanada with Creole Salsa, Black Bean Salad, Fried Yucca, Sweet Plantains

## CARVING STATIONS SELECT 2

Chef Attendant Fee per 65 Guests... \$150

**Miso Glazed Side of Scottish Salmon** Served with Pickled Radish and Cucumber Salad, Soy Sriracha Sauce

**Blackened Mahi Mahi Filets** Served with Grilled Fruit Salsa, Coconut Saffron Sauce, Cilantro Mint Drizzle

**Chipotle Mango Marinated Tri Tip** Slow Roasted Served with Cilantro Lime Chimichurri, Creamy Aji Amarillo Sauce, Horseradish Crème Fraîche

**Mojito Marinated & Slow Roasted Pork Loin** Served with Traditional Cuban Sofrito and Tropical Fruit Compote

**Rosemary Citrus Roasted Whole Turkey** Served with Marsala Gravy, Port Pomegranate Reduction and Cranberry Orange Compote

**Whole Roasted Prime Rib of Beef** Horseradish Cream, Natural Au Jus, Red Onion Jam

**Oven Roasted Leg of Lamb... \$10**

Lavender Rosemary Marinade, Mint Pistachio Yogurt, Cherry Port Reduction

**Coffee Rubbed Angus Tenderloin of Beef... \$20**

Ancho Chile Fig & Chocolate Demi, Celery Root Potato Puree, Carrot Coin Chips

**Herb & Cracked Peppercorn Crusted Tenderloin of Beef... \$10**

Served with Port Wine & Pepper Demi, Gorgonzola Cream Sauce, Horseradish Crème



## DESSERT ACTION STATIONS SELECT 1

Attendant Fee per 75 Guests... \$100

### S'mores Station

Guests fire up their own creation with Marshmallows, choice of Graham or Chocolate-Graham Crackers, White, Dark and Caramel-filled Chocolate Squares

### Soda Shop

Vanilla Ice Cream, Brownie Bites, Root Beer

### Ice Cream Bar

Guest's choice of Vanilla or Chocolate Ice Cream with assorted Toppings

## CUSTOM BUTTER CREAM WEDDING CAKE

Package Options available at participating Bakeries

## BEVERAGES

### WELCOME DRINK PASSED PRE OR POST CEREMONY BASED ON 1 PER GUEST

**The Palms Breeze or White Sangria**

### OFFERED TABLESIDE WITH DINNER

**House Wines, Prosecco Toast**

**Freshly Brewed Lavazza Tierra Sustainable Regular and Decaffeinated Coffee,  
Selection of Organic First Tea, Green and Herbal Teas**

### FOUR HOUR OPEN BAR

#### Premium Brands

Absolut Vodka, Tanqueray Gin, Johnnie Walker Red Scotch, Jack Daniel's Whiskey, Bacardi Silver Rum, Flor de Caña Dark Rum, Camarena Tequila, Heineken, Corona, Budweiser and Budweiser Light

#### Super Premium Brands... \$12 per person

Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Double Black Scotch, Crown Royal Whiskey, Bacardi Silver Rum, Zacapa Dark Rum, Patron Silver Tequila, Heineken, Corona, Budweiser and Budweiser Light





## WEDDING ENHANCEMENTS

### **Day-of-Coordinator Service... \$550**

- Assistance with Ceremony Rehearsal line-up and walk-through the day before your wedding
- On location the day of your wedding to set personal items, assist with line-up for the ceremony and to handle any last minute details
- Please inquire with your Catering Manager for a full list of duties
- Recommendations for a Full-Service Wedding Planner available upon request

### **Uplighting for Perimeter of the Room... \$150**

### **Round Gold or Square Silver Charger Plates... \$1.50 each**

### **Chiavari Chair Upgrade... \$6 each | Delivery Fee... \$75**

Other enhancements available upon request

## LINEN | CHAIR UPGRADE COMBO PACKAGES

\$75 Delivery Fee

### **Tier One Package... Included**

- Pintuck, Galaxy, Fortuny, Dupioni or Satin Floor Length Cloths OR Allegro, Fantasia, Plumage Overlays to complement Hotel's White Floor Length Cloth
- Pintuck, Galaxy or Satin Napkins
- Gold, Silver, Black, White, Mahogany or Natural Wood Chiavari Chairs with Choice of any Chair Pad Fabric/Color in stock

### **Tier Two Package... \$6 per person**

- Couture Floor Length Cloths OR Overlays: any fabric, any color in-stock
- Napkins: any Fabric/Color in stock
- Napkin Rings: any style in stock
- Glass Beaded Gold or Silver Charger Plates
- Chiavari Chair Selection above plus Clear Acrylic; any Chair Pad Fabric/Color in stock

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## ADDITIONAL INFORMATION

**Location Fee... \$800 - \$1500**

### INCLUDES

#### **Ceremony**

White wood-style folding chairs, table for the officiate, microphone and speaker (Gazebo only) Beach ceremony includes a draped bamboo arch and cloth towel/water station at Boardwalk entrance

#### **Dinner Reception**

Tables, banquet chairs/white wood-style folding chairs, white or aqua blue table cloths, white napkins, four votive candles per table, 8' x 16' stage (if needed), dance floor, all tables for DJ, cake, place cards, gifts, etc.

A minimum of 30 adult guests (or the financial equivalent) is required for a Banquet event. Minimum guest requirements may vary based on the day of the week.

#### **Parking**

Discounted valet parking at \$20 per car for non-overnight guests

#### **Deposit**

A non refundable \$1,000 deposit is required to secure date and space

#### **Special Meals**

Children meals at \$35 | Vendor's meal at \$35

Meals for Guests with Vegan, Gluten-free or food allergy needs can be prepared with advance notice

#### **Accommodation**

Complimentary Ocean Front Room for the Bride & Groom for the night of the wedding available with groups of 50 adults or more contracted at full package price

#### **Sleeping Rooms**

Group rates are available for six or more rooms, to receive a quote please contact Andrea Ferguson, Director of Sales, at (305) 908-5473 or [aferguson@thepalmshotel.com](mailto:aferguson@thepalmshotel.com)







# *Silver Mist*

Dinner  
Wedding Package  
2015 - 2016

## *Silver Mist*

For an unforgettable wedding celebration treat your guests to our lavish Silver Mist Wedding Package, which includes:

- A signature welcome drink
- 5-hour premium brand open bar
- 1-hour hors d'oeuvres reception
- An elegant 4-course plated dinner or lavish buffet with wine service tableside
- Prosecco Toast
- A custom butter cream wedding cake

### PASSED HORS D'OEUVRES SELECT 5

#### FROM THE SEA

**Ahi Tuna Tartare** Plantain Chips, Edamame Hummus, Sweet Chile Vinaigrette

**Seared Albacore Nicoise** Crispy Potato, Roasted Pepper Puree, Fresh Basil, Kalamata Olive Tapenade

**Coconut Fried Shrimp** Tropical Marmalade

**Thai Shrimp Popper** Spicy Coconut Curry Sauce

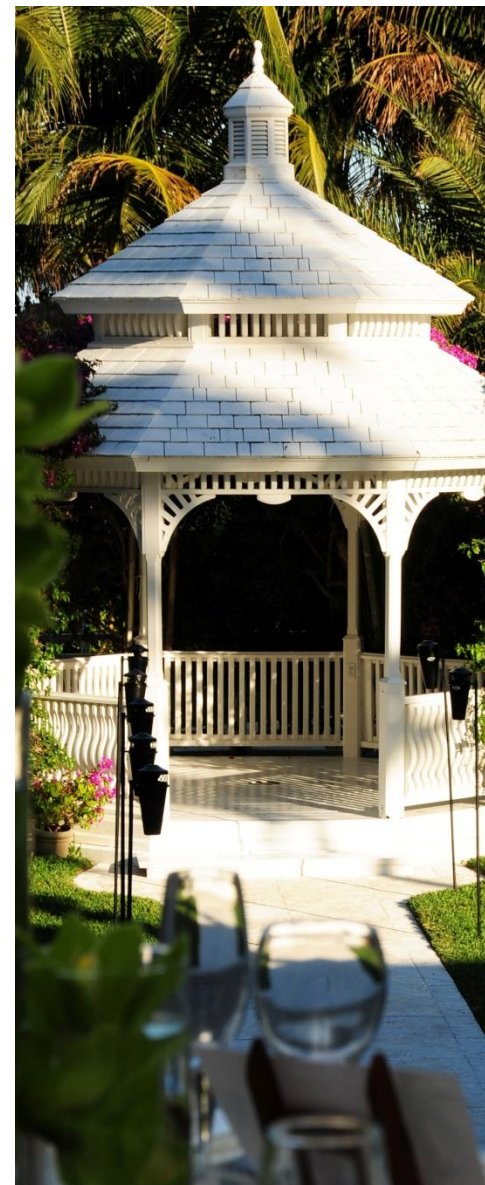
**Shrimp Scampi** Risotto Cake

**Lobster "BLT" Crostini** Lobster Salad, Avocado, Bacon, Lettuce & Tomato

**Crab, Leek & Potato Cake** Preserved Lemon, Chive Crème Fraîche

**Seared Diver Scallop** Sushi Rice Cake, Orange Miso Reduction

**Prosciutto Wrapped Diver Scallop** Romesco Sauce, Crushed Marcona Almond





## CONTINUED PASSED HORS D'OEUVRES

### FROM THE FIELD & FARM

**Tandoori Chicken Skewer** Mango Chutney, Mint Cilantro Drizzle

**Balinese Chicken Satay** Peanut Sauce, Pineapple Sambal

**Duck Pizzette** Duck Confit, Arugula Pistachio Pesto, Dried Fig, Goat Cheese

**Crispy Duck Dumplings** Spicy Mango Dipping Sauce

**Grilled Lamb Kofta** Fig Jam, Mint Cucumber Yogurt

**Seared Tenderloin Crostini** Port Peppercorn Demi, Horseradish Puree

**Shredded Ropa Vieja on "Arepa"** Pico de Gallo, Lime Crema

**Bistro Slider** Red Onion Jam, Melted Brie

**Roast Beef 'n' Cheddar Sliders** Shaved Sirloin, Aged Cheddar, Brioche

**Mushroom, Brie and Bacon Tartlet** Truffle Essence (available without bacon)

**Mini Croque Monsieur** Country Ham, Fig Jam, Gruyere

**Italian Sausage Pizzette** Wild Mushroom, Leek, Gruyere

### FROM THE GARDEN

**Tomato Tartine** Marinated Roasted Tomato, Tapenade Crostini, Ricotta, Truffle Balsamic Vinaigrette

**Butternut Squash Tartlet** Goat Cheese, Sage, Crushed Hazelnut

**Roasted Pear Tartlet** Brie and Gorgonzola, Thyme

**Mushroom Risotto Croquette** Roasted Red Pepper Sauce, Truffle

**Mini Black Truffle Grilled Cheese**

**Caramelized Onion & Swiss Chard Mini Quiche** Gruyere, Chive

**Vegetable Spring Rolls** Sweet Chile Mango Dipping Sauce

**Petit Brie en Croute** Cranberry and Pear Compote



## FOUR-COURSE PLATED DINNER

### AMUSE BOUCHE SELECT 1

**Ahi Tuna Tataki** Adobo Spiced, Avocado Mango Salsa

**Curried Salmon Tartare** Grilled Na'an

**Signature Ceviche** Tropical Fruit, Plantain Crisp, Sweet Chile Vinaigrette

**Tropical Lobster Salad** Avocado, Heart of Palm, Fresh Mint, Cilantro Lime Aioli, Crispy Plantain

**Beef Tartare Toastette** Capers, Arugula, Mustard Seed, Horseradish Cream, Red Pepper Puree

**Eggplant Caponata** Croustini, Goat Cheese, Truffle

### SALADS SELECT 1

**The Palms Caesar** Hearts of Romaine, Shaved Parmesan, Herb Croutons, Toasted Pepitas, Dried Cranberries, Traditional Caesar Vinaigrette

**Tomato Burrata Caprese** Array of Red and Yellow Tomatoes, Tossed with Fresh Basil and Torn Arugula, Olive Oil, Balsamic, Sea Salt & Fresh Pepper

**Miami Salad** Romaine, Mango or Papaya (Depending on Season), Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts, Cilantro Lime Dressing

**Pear and Pecan Salad** Baby Greens, Roasted Pear, Spicy Candied Pecan, Crumbled Blue Cheese, Citrus Vinaigrette

**Red, White and Blue Salad** Frisee and Arugula, Blueberries, Strawberries, Crumbled Goat Cheese, Candied Pistachios, Champagne Dressing

### MAINS SELECT 2

Exact count for each due 3 business days prior to Event

**Herb Roasted Free Range Chicken Breast... \$164**

Eggplant Risotto, Artichoke Tomato Relish, Grilled Asparagus, Red Pepper Puree

**Prosciutto Wrapped Free-Range Chicken Breast... \$168**

Romesco Sauce, Celery Root-Potato Puree, Seared Haricot Verts





## CONTINUED MAINS

### **Miso Glazed Loch Duart Salmon... \$174**

Forbidden Rice, Braised Baby Bok Choy, Pickled Cucumber Radish Salsa, Sesame

### **Za'atar Spiced Loch Duart Salmon... \$174**

Black Lentils with Eggplant, Roasted Zucchini, Chermoula, Cucumber Mint Yogurt Sauce

### **Cajun Dusted Mahi Mahi... \$174**

Grilled Fruit Salsa, Purple Peruvian Potatoes, Haricot Verts

### **Macadamia Nut Crusted Grouper... \$178**

Coconut Saffron Sauce, Mango Compote, Black Thai Rice, Cumin Carrots

### **Seared Natural Sirloin Filet... \$174**

Wild Mushroom & Leek Risotto, Blue Cheese Butter, Griddle Seared Broccolini, Crispy Leeks

### **Grilled 10 oz Angus New York Strip Steak... \$200**

Soy Ginger Demi, Roasted Yams with Lime & Cilantro, Braised Baby Bok Choy

### **8 oz Filet Mignon... \$204**

Horseradish & Aged Cheddar Hash Brown, Grilled Asparagus, Sautéed Mushrooms, Pink Peppercorn Demi, Truffle Essence

### **Lavender Rosemary Marinated Rack of Lamb... \$190**

Israeli Couscous Pilaf, Grilled Baby Carrots, Fig Demi, Pistachio Mint Yogurt

## VEGETARIAN MAINS SELECT 1

### **White Bean Cassoulet... \$164**

Butternut Squash, Kale, Shitake Mushroom

### **Deconstructed Eggplant Parmesan... \$164**

Breaded Eggplant Steaks, Pomodoro Dipping Sauce, Kale & Basil Pesto, Fresh Tomatoes and Burrata

### **Grilled Tofu... \$164**

Green Tea Soba Noodles, Flash Sautéed Mustard Greens, Turmeric Miso Coconut Broth

## DESSERTS SELECT 1

**Key Lime Meringue Tart** Mango Puree, Raspberry Caviar

**Guava Cheesecake** Graham Crust, Mango Rum Salsa, Sugared Puff Dough

**Chocolate Hazelnut Mousse** Candied Hazelnuts, Chocolate Décor, White Chocolate Sauce

**Flourless Chocolate Truffle Cake** Coffee Crème Anglaise, Cocoa Nib Tuile

**Passion Fruit Panna Cotta** Coconut Shortbread, Blueberry Compote

**Bananas Foster Bread Pudding** Rum Sauce, Cinnamon Whipped Cream

## CUSTOM BUTTER CREAM WEDDING CAKE

Package Options available at participating Bakeries







## BUFFET DINNER

Based on 1.5 Hours of Service

### SALADS SELECT 3

**The Palms Caesar** Hearts of Romaine, Shaved Parmesan, Herb Croutons, Toasted Pepitas, Dried Cranberries, Traditional Caesar Vinaigrette

**Tomato Mozzarella Caprese** Array of Red and Yellow Tomatoes, Tossed with Fresh Basil and Torn Arugula, Olive Oil, Balsamic, Sea Salt & Fresh Pepper

**Miami Salad** Romaine, Mango or Papaya (Depending on Season), Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts, Cilantro Lime Dressing

**Pear and Pecan Salad** Baby Greens, Roasted Pear, Spicy Candied Pecan, Crumbled Blue Cheese, Citrus Vinaigrette

**Red, White and Blue Salad** Frisee and Arugula, Blueberries, Strawberries, Crumbled Goat Cheese, Candied Pistachios, Champagne Dressing

**Quinoa Salad** Roasted Zucchini & Fennel, Fresh Tomatoes, Feta, Fresh Herbs, Lemon Basil Vinaigrette

**Greek Salad with Orzo** Cucumber, Tomato, Red Pepper, Kalamata, Feta, Herbs

### MAINS SELECT 2... \$179 | SELECT 3... \$199

**Pan Seared Corvina** Wild Mushroom Leek Ragout, Lemon Truffle

**Miso Glazed Loch Duart Salmon** Pickled Radish and Cucumber Salsa, Soy Sriracha Sauce

**Za'atar Spiced Loch Duart Salmon** Cucumber Mint Yogurt Sauce, Chermoula

**Argentinean Marinated Flat Iron Steak** Garden Herb Chimichurri, Peppercorn Demi

**Seared Natural Sirloin Filet** Peppercorn Demi, Blue Cheese Sauce

**Mojo Marinated Slow Braised Pork Loin** Roasted Tomatillo Sauce

**Herb Roasted Free Range Chicken Breast** Artichoke Tomato Relish, Red Pepper Puree

### SIDES SELECT 3

**Herb Roasted Fingerling Potatoes** Shallots & Fennel

**Herb Roasted Purple Peruvian Potatoes**

**Smashed Potatoes** Horseradish & Aged Cheddar

**Spinach & Goat Cheese Mashed Potatoes**

**Roasted Yams** Garlic, Lime and Cilantro

**Toasted Coconut Basmati Rice** Turmeric

**Aromatic Black Thai Rice**

**Israeli Couscous** Roasted Red Peppers, Currants, Pistachios & Mint

**Grilled Mixed Vegetable Display or Steamed Seasonal Vegetables**

**Quinoa Pilaf**

### DESSERTS

**Pastry Chef's Selection of Assorted Mini Desserts** Served Family-Style

## CUSTOM BUTTER CREAM WEDDING CAKE

Package Options available at participating Bakeries





## BEVERAGES

WELCOME DRINK PASSED POST-CEREMONY BASED ON 1 PER GUEST

**The Palms Breeze or White Sangria**

OFFERED TABLESIDE WITH DINNER

**House Wines, Prosecco Toast**

**Freshly Brewed Lavazza Tierra Sustainable Regular and Decaffeinated Coffee,  
Selection of Organic First Tea, Green and Herbal Teas**

FIVE HOUR OPEN BAR

### Premium Brands

Absolut Vodka, Tanqueray Gin, Johnnie Walker Red Scotch, Jack Daniel's Whiskey, Bacardi Silver Rum, Flor de Caña Dark Rum, Camarena Tequila, Heineken, Corona, Budweiser and Budweiser Light

### Super Premium Brands... \$12 per person

Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Double Black Scotch, Crown Royal Whiskey, Bacardi Silver Rum, Zacapa Dark Rum, Patron Silver Tequila, Heineken, Corona, Budweiser and Budweiser Light

## RECEPTION HOUR ENHANCEMENTS

### CEVICHE STATION... \$28

All served with Plantain Chips, Tortilla Chips and Flatbread Crackers

**Florida Whitefish Ceviche** Citrus, Jalapeño, Tomato, Fresh Herbs

**Coconut Shrimp Ceviche** Sweet Chile Vinaigrette, Papaya, Mint

**Seafood Mix Ceviche** Calamari, Bay Scallop, Shrimp, Fish, Citrus, Aji Amarillo

### CHILLED SEAFOOD STATION... \$32

Jumbo Shrimp, Mussels, Oysters on the Half Shell, Snow Crab Claws, Cocktail Sauce, Horseradish, House Made Remoulade, Red Wine Mignonette, Lemon and Lime Wedges, Assorted Crackers

**Additional Options Available Upon Request**



## WEDDING ENHANCEMENTS

### Day-of-Coordinator Service... \$550

- Assistance with Ceremony Rehearsal line-up and walk-through the day before your wedding
- On location the day of your wedding to set personal items, assist with line-up for the ceremony and to handle any last minute details
- Please inquire with your Catering Manager for a full list of duties
- Recommendations for a Full-Service Wedding Planner available upon request

### Uplighting for Perimeter of the Room... \$150

### Round Gold or Square Silver Charger Plates... \$1.50 each

### Chiavari Chair Upgrade... \$6 each | Delivery Fee... \$75

Other enhancements available upon request

## LINEN | CHAIR COMBO PACKAGES

Delivery Fee... \$75

### Tier One Package... INCLUDED

- Pintuck, Galaxy, Fortuny, Dupioni or Satin Floor Length Cloths OR Allegro, Fantasia, Plumage Overlays to complement Hotel's White Floor Length Cloth
- Pintuck, Galaxy or Satin Napkins
- Gold, Silver, Black, White, Mahogany or Natural Wood Chiavari Chairs with Choice of any Chair Pad Fabric/Color in stock

### Tier Two Package... \$6 per person

- Couture Floor Length Cloths OR Overlays: any fabric, any color in-stock
- Napkins: any Fabric/Color in stock
- Napkin Rings: any style in stock
- Glass Beaded Gold or Silver Charger Plates
- Chiavari Chair Selection above plus Clear Acrylic; any Chair Pad Fabric/Color in stock

Visit [www.linencolors.com](http://www.linencolors.com) to see fabric/color options





## ADDITIONAL INFORMATION

**Location Fee... \$800 - \$1500**

### INCLUDES

#### **Ceremony**

White wood-style folding chairs, table for the officiate, microphone and speaker (Gazebo only) Beach ceremony includes a draped bamboo arch and cloth towel/water station at Boardwalk

#### **Dinner Reception**

Tables, banquet chairs/white wood-style folding chairs, white or aqua blue table cloths, white napkins, four votive candles per table, 8' x 16' stage (if needed), dance floor, all tables for DJ, cake, place cards, gifts, etc.

A minimum of 30 adult guests (or the financial equivalent) is required for a Banquet event. Minimum guest requirements may vary based on the day of the week.

#### **Parking**

Discounted valet parking at \$20 per car for non-overnight guests

#### **Deposit**

A non refundable \$1,000 deposit is required to secure date and space

#### **Special Meals**

Children meals at \$35 | Vendor's meal at \$35

Meals for Guests with Vegan, Gluten-free or food allergy needs can be prepared with advance notice

#### **Accommodation**

Complimentary Ocean Front Room for the Bride & Groom for the night of the wedding available with groups of 50 adults or more contracted at full package price

#### **Sleeping Rooms**

Group rates are available for six or more rooms, to receive a quote please contact Andrea Ferguson, Director of Sales, at (305) 908-5473 or [aferguson@thepalmshotel.com](mailto:aferguson@thepalmshotel.com)



# *Lunch*

Wedding Package

2015 to 2016



## Lunch

For an elegant daytime wedding celebration treat your guests to the following:

- A 30-minute Hors d'Oeuvre Reception
- 3 hours hosted bar with beer and wine service
- 3-course Plated or Buffet Lunch
- Prosecco Toast
- A custom buttercream wedding cake from Ana Paz or Designs By Edda
- Freshly Brewed Regular or Decaffeinated Coffee and Selection of Hot Teas

### PASSED HORS D'OEUVRES SELECT 3

#### FROM THE SEA

**Za'atar Spiced Salmon Cakes** Cucumber Mint Yogurt, Chermoula

**Ahi Tuna Tartare** Plantain Chips, Edamame Hummus, Sweet Chile Vinaigrette

**Seared Albacore Nicoise** Crispy Potato, Roasted Pepper Puree, Fresh Basil, Kalamata Olive Tapenade

**Coconut Fried Shrimp** Tropical Marmalade

**Thai Shrimp Popper** Spicy Coconut Chile Sauce

**Shrimp Scampi** Truffled Risotto Cake

**Lobster Salad on Plantain** Hearts of Palm, Avocado, Cilantro Vinaigrette

**Crab, Leek & Herb Cake** Preserved Lemon, Chive Crème Fraîche





## CONTINUED PASSED HORS D'OEUVRES

### FROM THE FIELD & FARM

- Tandoori Chicken Skewer** Mango Chutney, Mint Cilantro Drizzle
- Mushroom, Brie and Bacon Tartlet** Truffle Essence (available without bacon)
- Crispy Duck Dumplings** Spicy Mango Dipping Sauce
- Duck Pizzette** Duck Confit, Arugula Pistachio Pesto, Dried Fig, Goat Cheese
- Italian Sausage Pizzette** Wild Mushroom, Leek, Gruyere
- Balinese Chicken Satay** Peanut Sauce, Pineapple Sambal
- Shredded Ropa Vieja on "Arepa"** Pico de Gallo, Lime Crema
- Roast Beef 'n' Cheddar Sliders** Shaved Sirloin, Aged Cheddar, Brioche
- Chicken Empanadas** Cuban Sofrito
- Manchego Stuffed Date** Bacon Wrapped
- Bistro Sliders** Red Onion Jam, Melted Brie

### FROM THE GARDEN

- Tomato Tartine** Marinated Roasted Tomato, Tapenade Crostini, Ricotta, Truffle Balsamic Vinaigrette
- Butternut Squash Tartlet** Goat Cheese, Sage, Crushed Hazelnut
- Roasted Pear Tartlet** Brie & Gorgonzola, Thyme
- Mushroom Risotto Croquette** Roasted Red Pepper Sauce, Truffle
- Watermelon Gazpacho Shooter** Avocado, Toasted Pepitas, Basil Oil
- Mini Black Truffle Grilled Cheese**
- Vegetable Spring Rolls** Sweet Chile Mango Dipping Sauce
- Petite Brie en Croute** Cranberry and Pear Compote



## THREE-COURSE PLATED LUNCH

### STARTER SELECT 1

**Watermelon Gazpacho** Avocado, Toasted Pepitas, Fresh Basil

**Pear and Pecan Salad** Baby Greens, Roasted Pear, Spicy Candied Pecan, Crumbled Blue, Citrus Vinaigrette

**Miami Salad** Romaine, Mango or Papaya (Depending on Season), Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts

**Traditional Caesar Salad** Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons

**Watermelon and Blistered Yellow Tomato Salad** Watercress, Feta, Marcona Almonds, Mint, Olive Oil & Balsamic

**Tri Color Citrus Salad** Frisee, Marcona Almonds, Shaved Manchego, Sliced Dates, Sherry Vinaigrette

### MAINS SELECT 2

Exact count for each due 3 business days prior to Event

**Herb Roasted Free Range Chicken Breast... \$100**

Eggplant Risotto, Artichoke Tomato Relish, Red Pepper Puree

**Za'atar Spiced Loch Duart Salmon... \$105**

Black Lentils with Eggplant, Roasted Zucchini, Chermoula, Cucumber Mint Yogurt Sauce

**Cajun Grilled Mahi Mahi... \$105**

Grilled Tropical Fruit Salsa, Purple Peruvian Potatoes, Haricot Verts

**Argentinean Marinated Flat Iron... \$105**

Smashed Yukon Gold Potatoes, Grilled Mini Peppers, Garden Herb Chimichurri

**Petite Natural Sirloin Filet... \$110**

Horseradish & Aged Cheddar Hash Brown, Grilled Asparagus, Sautéed Mushrooms, Pink Peppercorn Demi, Truffle Essence







### VEGETARIAN MAINS SELECT 1

**Quinoa Stuffed Beefsteak Tomato... \$100**

Roasted Vegetables, Feta Cheese, Fresh Herbs, Pesto

**White Bean Cassoulet... \$100**

Butternut Squash, Kale, Shitake Mushroom

### DESSERT SELECT 1

**Key Lime Meringue Tart** Mango Puree, Raspberry Caviar

**Chocolate Apricot Tart** Apricot Jam, Chocolate Filling, Orange Crème Anglaise

**Guava Cheesecake** Graham Crust, Mango Rum Salsa, Sugared Puff Dough

**Chocolate Hazelnut Mousse** Candied Hazelnuts, Chocolate Décor,  
White Chocolate Sauce

**Flourless Chocolate Truffle Cake** Coffee Crème Anglaise, Cocoa Nib Tuile

**Passion Fruit Panna Cotta** Coconut Shortbread, Blueberry Compote

**Bananas Foster Bread Pudding** Rum Sauce, Cinnamon Whipped Cream

## TASTE OF MIAMI BUFFET... \$105 per person

### SOUP/SALAD

**Black Bean Puree Soup** Crema, Avocado, Charred Corn, Toasted Pepitas

**Summer in Miami Salad** Romaine, Mango or Papaya, Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts

### MAINS

**Mojo Marinated Churrasco** Sofrito and Chimichurri Sauces

**Slow Braised Pork Loin** Roasted Tomatillo Sauce

**Garlic Grilled Shrimp** Cuban Mojo

### SIDES

**Roasted Plantains**

**Brazilian Rice and Beans**

**Cumin Roasted Baby Carrots or Grilled Mini Peppers**

### DESSERT DISPLAY

**Key Lime Meringue Tartlets**

**Mini Horchata Cakes**

**Guava Filled Pastelitos**





## COASTAL BUFFET... \$120 per person

### SOUP/SALAD

**Cauliflower Bisque** Lump Crab

**Red White and Blue Salad** Frisee & Arugula, Blueberries, Strawberries, Crumbled Goat Cheese, Candied Pistachios, Champagne Dressing

### MAINS

**Pan Seared Corvina** Wild Mushroom Leek Ragout, Truffle Emulsion

**Herb Roasted Free Range Chicken Breast** Red Pepper Puree, Artichoke Tomato Relish

**Seared Natural Sirloin Filet** Blue Cheese

### SIDES

**Celery Root-Potato Puree** or **Eggplant Risotto**

**Grilled Asparagus** or **Broccolini**

### DESSERT DISPLAY

**Guava Mini Cheesecakes**

**Mini Berry Shortcakes**

**Spiced Flourless Chocolate Cake**



## CUSTOM BUTTER CREAM WEDDING CAKE

From Ana Paz or Designs by Edda

## BEVERAGES

### WELCOME DRINK PASSED POST CEREMONY BASED ON 1 PER GUEST

Mojito or Prosecco Mimosa

### OFFERED TABLESIDE WITH DINNER

House Wines, Prosecco Toast

Freshly Brewed Lavazza Tierra Sustainable Regular and Decaffeinated Coffee,  
Selection of Organic First Tea, Green and Herbal Teas

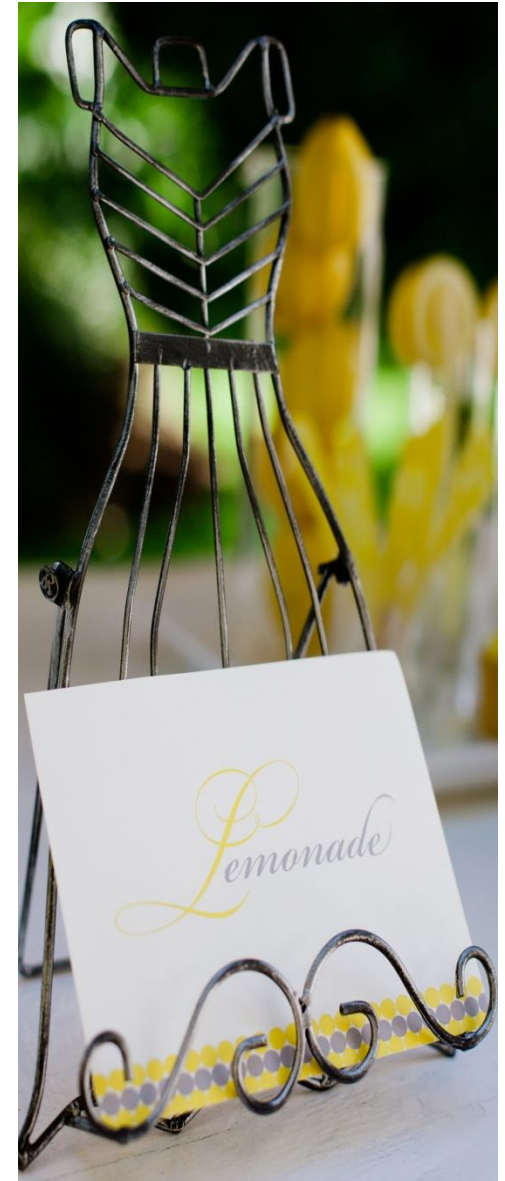
### THREE HOUR HOSTED WINE & BEER BAR

Heineken, Corona, Budweiser and Budweiser Light, House Selection of Red/White Wines, Assorted Soft Drinks, Juices, and Bottled Water

### BEVERAGE ENHANCEMENT OPTIONS PER PERSON

Add Call Brand Liquor to Bar... \$18

Wine & Beer bar overtime per hour... \$10





## WEDDING ENHANCEMENTS

### Day-of-Coordinator Service... \$550

- Assistance with Ceremony Rehearsal line-up and walk-through the day before your wedding
- On location the day of your wedding to set personal items, assist with line-up for the ceremony and to handle any last minute details
- Please inquire with your Catering Manager for a full list of duties
- Recommendations for a Full-Service Wedding Planner available upon request

### LINENS & CHAIR COMBO PACKAGES

#### Tier One Package – Included in Package

- Pintuck, Galaxy, Fortuny, Dupioni or Satin Floor Length Cloths OR Allegro
- Plumage Overlays to complement Hotel's White Floor Length Cloth
- Pintuck, Galaxy or Satin Napkins
- Gold or Silver Charger Plates
- Gold, Silver, Black, White, Mahogany or Natural Wood Chiavari Chairs with Choice of any Chair Pad Fabric/Color in stock

#### Tier Two Package – \$6.00 per person

- Couture Floor Length Cloths OR Overlays: any fabric, any color in-stock
- Napkins: any Fabric/Color in stock
- Napkin Rings: any style in stock
- Glass Beaded Gold or Silver Charger Plates
- Chiavari Chair Selection above plus Clear Acrylic; any Chair Pad Fabric/Color in stock

**Other enhancements available upon request**

## ADDITIONAL INFORMATION

**Location Fee...** \$800-1000 (Event must conclude by 4pm)

### INCLUDES

#### **Ceremony**

White wood-style folding chairs, table for the officiate, microphone and speaker (Gazebo only) Beach ceremony includes a bamboo arch with white draping; water station/cloth towels at Boardwalk entrance

#### **Lunch Reception**

Tables, banquet chairs/white wood-style folding chairs, white or aqua blue table cloths, white napkins, 8'x 16' stage (if needed), dance floor, lounge furniture, all tables for DJ, cake, place cards, gifts, etc.

The Palms can accommodate a minimum of 30 adult guests and a maximum of 180

#### **Parking**

Discounted valet parking at \$20 per car for non-overnight guests

#### **Deposit**

A non refundable \$1,000 deposit is required to secure date and space

#### **Special Meals**

Children meals at \$35 | Vendor's meal at \$35

Special meals for vegetarians/guests with food allergies can be prepared upon request in advance

#### **Sleeping Rooms**

Group rates are available for six or more rooms, to receive a quote please contact Andrea Ferguson, Director of Sales at (305) 908-5473 or [aferguson@thepalmshotel.com](mailto:aferguson@thepalmshotel.com)

