



PGA

NATIONAL RESORT

PALM BEACH GARDENS

WEDDING PACKAGES



## WEDDING PACKAGES

---

We are delighted you are entrusting us with such a memorable celebration. Our talented culinary team will create a menu as unique as the ceremony itself. Choose a plated, stationed, or buffet dinner package, and let our wedding team attend to the rest.

# WEDDING PACKAGES

---

## "I DO" CEREMONY | Starting at 3,000

- Indoor & Outdoor Ceremony Venues
- Rehearsal Space based on Availability
- Setup & Breakdown of Ceremony Space
- White Garden Chairs
- Complimentary Fruit-Infused Water Station
- Butler Passed Signature Beverage

## ALL FOR LOVE | 255 per guest

- Four Butler Passed Hors d'Oeuvres
- Four Hour Open Bar, Champagne Toast, Wine Service
  - Tito's Vodka, Bombay Sapphire Gin, Espolon Tequila, Bacardi Rum, Captain Morgan Rum, Jack Daniels, Woodford Reserve, Dewars White Label Scotch, House Wine, Assorted Imported and Domestic Beers
- Choice of One Display or Action Station
- Choice of One Salad and Two Single Entrées

## THE PERFECT PAIR | 290 per guest

- Four Butler Passed Hors d'Oeuvres
- Four Hour Open Bar, Champagne Toast, Wine Service
  - Tito's Vodka, Bombay Sapphire Gin, Espolon Tequila, Bacardi Rum, Captain Morgan Rum, Jack Daniels, Woodford Reserve, Dewars White Label Scotch, House Wine, Assorted Imported, Domestic, and Craft Beers
- Choice of One Display or Action Station
- Choice of One Salad and One Duet Entrée for All Guests

All pricing subject to 25% service charge and 7% sales tax .





# WEDDING PACKAGES

---

## FOREVER YOURS | 350 per guest

- Five Butler Passed Hors d'Oeuvres
- Five Hour Premium Open Bar, Champagne Toast, Wine Service
  - Grey Goose Vodka, Hendrick's Gin, Patron Tequila, Ron Zacapa 23 Rum, Crown Royal, Basil Hayden, Glenfiddich 12 Year, Premium Wine, Imported, Domestic, and Craft Beers
- Choice of Two Displays or One Display & One Action Station
- Choice of One Salad and One Duet Entrée for All Guests

## WEDDED BLISS | 380 per guest

- Six Butler Passed Hors d'Oeuvres
- Five Hour Premium Open Bar, Champagne Toast, Wine Service
  - Grey Goose Vodka, Hendrick's Gin, Patron Tequila, Ron Zacapa 23 Rum, Crown Royal, Basil Hayden, Glenfiddich 12 Year Scotch, Premium Wine, Imported, Domestic, and Craft Beers
- Choice of One Display or One Action Station
- Wedding Dinner Stations
  - Salad
    - Baby Spinach, Cranberries, Candied Pecans, Goat Cheese; Raspberry Vinaigrette
    - Yakisoba Noodles, Mango, Bok Choy, Cashews, Bean Sprouts; Spicy Thai Basil Vinaigrette
  - Pasta
    - Penne a la Vodka, Chicken Breast, Peas, Basil
    - Rigatoni Bolognese, Marinara, Fresh Parmesan, Basil
  - Carving
    - Smoked Pepper Crusted Beef Tenderloin, Whipped Potatoes, Caramelized Onion Jus, Horseradish Crema, Silver Dollar Rolls
  - Evo Grill
    - "Maryland" Style Crab Cake, Charred Corn Relish, Old Bay Tartar Sauce
    - Shrimp & Salmon Brochette, Spaghetti Squash, Honey-Dijon Glaze
  - Paella (select one)
    - Valenciana – Chicken, Chorizo, Peas, Roasted Peppers, EVOO
    - Marinera – Shrimp, Mussels, Clams, Fish, Crab Claw
    - Mixta – Seafood, Beef, Poultry
- Viennese Table Display or Sweet Ending

All pricing subject to 25% service charge and 7% sales tax.



# MENUS

---

## COLD CANAPES

- Mediterranean Skewer
- Endive, Churrasco, Chimioili
- Seared Beef Tenderloin, Ciabatta Crisp, Horseradish Mayo
- Shrimp Gazpacho Shooter, Pickled Carrots
- Mini Lobster Roll
- Tuna Tataki Roll, Julienne Vegetables, Hoisin Aioli
- Tomato & Mozzarella Bruschetta, Balsamic
- Miso Glazed Salmon Canape, Rice Cracker, Furikake
- Feta Watermelon Bites
- Deviled Egg
- Mini Tuna & Wonton Taco

## HOT HORS D'OEUVRES

- Yucca & Crab Fritters, Mojo Sauce
- Chicken & Wild Mushroom Meatball, Marsala Glaze
- Beef Wellington Puffs
- Pork Belly, Crispy Grits, Pimento Cheese
- Gochujang Chicken Satay, Korean BBQ
- Wild Mushroom Arancini, Saffron Mayo
- Mini Falafel, Piquillo Tzatziki
- Thai Spring Roll, Sweet Chili Sauce
- Lamb Lollipop, Mint Mostarda

# MENUS

---

## ENHANCEMENTS (not included in wedding package)

### Raw Bar (Ice carving available for an additional fee)

- Chilled Large Shrimp, Cocktail Sauce 7 per each
- Individual Ceviche, Coconut Leche de Tigre 8 per each
- Coldwater Oyster, Mignonette 7 per each
- Snow Crab Claw, Ginger Chili Sauce 10 per each
- Seasonal Stone Crab Claw, Mustard Wine Mayo- MP per each

Sushi, Sashimi, Nigiri 48 + per guest 350 per sushi chef

Six pieces per person, select 2 rolls, 2 nigiri, and 2 sashimi

### Sashimi

- Tuna, Yellowtail, Scottish Salmon, Scallop

### Nigiri

- Sweet Shrimp, Tamago, Eel, Tuna, Salmon, Hamachi

### Rolls

- Spicy Tuna, Sriracha Mayo, Cilantro
- JB Roll, Cream Cheese, Salmon, Asparagus
- Yellowtail, Hamachi, Jalapeño, Scallion
- California, Surimi Crab, Scallion, Cucumber, Avocado
- PGA, Peppers, Ginger, Asparagus, Avocado
- Rainbow, Salmon, Tuna, White Fish on top California Roll

## ACTION STATIONS

### Sliders 38 per guests (select three)

- Crab Cake, Cilantro Remoulade, Citrus Slaw
- Cheeseburger, Bacon, Cheddar, Roasted Garlic Mayo
- Fried Chicken, B&B Pickles, Pepper Jack, Ranch
- Black Bean Patty, Roasted Tomato, Vegan Cashew Mayo

### Eataly 26 per guest (select two)

- Cheese Tortellini, Chicken, Creamy Basil Pesto,
- Penne a la Vodka, Baby Shrimp, Peas, Basil,
- Rigatoni Bolognese, Marinara, Fresh Parmesan, Basil
- Orecchiette, Spicy Italian Sausage, Rapini, Cherry Tomato Pomodoro
- Cavatappi Primavera, Assorted Vegetables, Shallot Thyme Reduction

### Appetizers Upgrade to a Five-Course Experience

- Harissa Cauliflower, Whipped Hummus, Romesco, Toasted Almonds 16 per guest
- Lump Crab Cake, Guajillo Lime Esquites, Micro Cilantro 22 per guest
- Chilled Shrimp, Jicama & Mango Slaw, Lemon Syrup 19 per guest
- Compressed Watermelon, Prosciutto, Feta, Greens, Strawberry Relish 17 per guest

## ACTION STATIONS

### Pork Tenderloin Preparation 25 per guest (select one)

- American – BBQ Smoked, Cornbread, Fried Onions
- Asian – Teriyaki Glaze, Scallion Pancake, Bok Choy Slaw
- Mexican – Adobo Marinated, Flour Tortilla, Salsa Bar

### Whole New York Strip Steak 28 per guest

- Silver Dollar Rolls, Caramelized Onions, Horseradish Cream, Beef Demi

## DISPLAY STATIONS

- Soft Greens (Individually served in mason jars) 18 per guest
  - Ancient Grains, Farro, Quinoa, Roasted Vegetables, Lemon Vinaigrette
  - Caesar, Croutons, Garlic Parmesan Dressing
  - Roasted Beets, Goat Cheese, Arugula, Mache, Red Wine Dressing

### Charcuterie, Domestic & Imported Cheese 28 per guest

- Cured Meats, Camembert, Brie, Manchego, Boursin, Dried Fruits, Candied Nuts, Assorted Crostinis, and Bread

All pricing subject to 25% service charge and 7% sales tax .





# MENUS

---

## PLATED DINNER

### Soup (available for an additional fee)

- Butternut Squash, Toasted Pepitas 13 per guest
- Tomato, Smoked Gouda Cheese, Mini Croutons 11 per guest
- Lobster Bisque En Crouete 15 per guest

### Salad

- Tender Greens, Heirloom Baby Tomato, Candied Pecans, Red Wine Poached Pear, Whipped Goat Cheese, Carrot, Champagne Vinaigrette
- Baby Iceberg Wedge, Maytag Blue, Bacon, Tomato Carpaccio, Pickled Sweet Onion, Avocado Mousse, Chipotle Ranch
- Burrata, Heirloom Tomato, Baby Arugula, Crouton, Aged Balsamic, EVOO
- PGA Wedding Mixed Greens, Cucumber Wrap, Sundried Cranberries, Candied Pecans, Feta Cheese, Champagne Vinaigrette

### Entrees (all single and duets are served with seasonal vegetables and a choice of starch)

#### Single Entrées - All For Love

- French Chicken Breast, Chicken Demi
- Chicken Wellington, Mushroom Duxelles, Madeira Jus
- Scottish Salmon, Miso Ginger Glaze
- Seasonal Catch, Citrus Beurre Blanc
- Slow Braised Short Rib, Merlot Demi- additional 10 per guest
- Filet of Beef, Bordelaise Sauce - additional 25 per guest

#### Duet Entrées

##### Forever Yours & The Perfect Pair

- Braised Short Rib & Shrimp Skewer, Burgundy Mushroom, Citrus Gastrique
- Chicken Breast & Seasonal Catch, Lemony Thyme Jus
- Cajun New York & Seared Scallops, Chimichurri, Beurre Blanc
- Petit Filet & Caribbean Crab Cake, Corn Relish, Truffle Demi - additional 10 per guest
- Upgrade any Duet with Lobster Tail - additional MP per guest
- Choice of One Classic Accompaniments
  - Truffle Whipped Yukon Potato, Parmesan Risotto, Orzo Provençal, Lemon Boursin Crushed Potatoes, Cheesy Polenta Cake, Herb Roasted Fingerling Potatoes

All pricing subject to 25% service charge and 7% sales tax .

# MENUS

---

## BELOVED ENDING

- Sweet Endings additional 16 per guest (select one)
  - Chocolate Cremeux Compressed Pineapple, Chantilly Cream, Crispy Rice
  - Passion Fruit Cremeux, Tropical Salsa, Almond Florentine
  - Key Lime Cheesecake, Mint Berry Compote
  - Strawberry Shortcake Martini, Cassis Drizzle
  
- Viennese Table 28 per guest
  - Mini Fruit Tarts, Eclairs, Truffles, Macarons, Petit Fours, Mousses, Cake Pops

All pricing subject to 25% service charge and 7% sales tax .



# PACKAGE INCLUSIONS

---

## GENERAL

- Vegetarian Entrées Available Upon Request
- Food Tasting for Four Guests
- Standard Hotel Tables, Chairs, and Table Settings
- White Table Linens, White Linen Napkins, Dance Floor, Stage for Entertainment, Sweetheart Table, and Votive Candles (3 per table)
- Coffee & Tea Service
- One Overnight Complimentary King Room on Your Wedding Night
- Certain Packages Include:
  - 5th Hour of Bar
  - Stationed Displays or Action Stations
  - Viennese Display

## MISCELLANEOUS

- Ceremony Fee 3,000
- Children's Meals 60 per child 12 and under
- Vendor Meals 65 per vendor
- Bartender Fee 185 per each (recommend 1 per 75 guests)
- Chef Fee 185 per each (for action stations)
- Power Panel for a Band 450 (generally not needed for a DJ)
- Guestroom Delivery Fee 8.00 per gift (after guest check-in)
- Gift Bag at Front Desk Fee 5.00 per item
- Event Valet for your Guests at Front Drive 15+
- Event Valet for your Guests Outside Ballroom Space 25+
- Hotel Overnight Valet 35+

All pricing subject to 25% service charge and 7% sales tax .

