



Brunch

Social Package

Brunch From \$105 per person

Based on 3 hours

For a relaxed daytime celebration treat your guests to an indulgent and plentiful brunch buffet, which includes:

- Welcome Mimosas for the first half hour (Based on one per person)
- 2.5 hours hosted wine and beer bar service
- Prosecco Toast
- Freshly Brewed Regular or Decaffeinated Coffee and Selection of Hot Teas

DISPLAYS & STATIONS

HALF HOUR WELCOME RECEPTION

Imported & Domestic Cheese Display Fresh and Dried Fruits, Nuts, Baguette & Cracker Variety

CONTINENTAL

Fresh Seasonal Fruit Kebabs with Cinnamon Vanilla Dipping Sauce

Assorted Granola & Yogurt Fruit Parfaits

Fresh Scrambled Eggs

Applewood Smoked Bacon and Chicken-Apple Sausage

Roasted Fingerling Potatoes

Breakfast Breads and Bagels Regular and Light Cream Cheese, Jams and Marmalade

Eggs and Breakfast Potatoes





PANCAKES & WAFFLES SELECT 1

Croissant French Toast Bread Pudding Fresh Berries

Belgian Waffles Pure Maple Syrup

Buttermilk Pancakes Pure Maple Syrup

LUNCH STATION

Grilled Chicken Breast with lemon & herb wine sauce

Tortellini Alfredo Primavera with shrimp

Seasonal Roasted Vegetables with Wild Rice Pilaf

SALADS & SORTS SELECT 2

Tomato & Mozzarella Caprese Basil Oil and Balsamic Vinegar, Fresh Herbs

Provençal Pasta Salad Sun Dried and Fresh Tomatoes, Marinated Artichoke Hearts, Kalamata Olives, Toasted Pine Nuts, Basil Parsley Pesto Vinaigrette

Roasted Vegetable Quinoa Salad Roasted Zucchini and Fennel, Fresh Tomatoes, Feta, Fresh Herbs, Lemon Basil Vinaigrette

Moroccan Couscous Salad Currants, Red Bell Pepper, Shredded Carrot, Scallion, Chickpeas, Mint, Ginger 5 Spice Vinaigrette

Lemon & Tarragon Potato Salad Capers, Celery, Fennel, Tarragon Vinaigrette

Roasted Beet & Carrot Salad Basil-Cilantro Puree

Mediterranean Farro Salad Roasted Eggplant, Shredded Kale, Cranberries, Hazelnuts, Za'atar Spice, Fresh Herbs

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

Panzanella Salad Tomato, Cucumber, Red Bell Pepper, Fresh Herbs, House bread Croutons, Olive Oil & Sherry Vinegar

BUFFET ENHANCEMENTS OPTIONS PER PERSON

Omelet Station...\$12

Chef Attendant Fee per 50 Guest...\$150

Eggs Any Style with Guest's choice of accompaniments to include a variety of cheese, Bell Peppers, Roasted Red Pepper, Asparagus, Mushrooms, Spinach, Onions, Ham, Bacon and Fresh Herbs

Chicken & Waffles Served with Gravy and Syrup...\$12

Classic Eggs Benedict or Eggs Florentine...\$12

Crab Eggs Benedict...\$15

Spinach and Asparagus, Hollandaise

Bacon & Egg Croissant Sandwiches...\$12

Aged White Cheddar

Smoked Salmon Display...\$22

Mini Bagels, Cream Cheese, Classic Accoutrements

Vegetable Frittata...\$12

Spinach, Asparagus, Leek, Goat Cheese, Fresh Herbs

Breakfast Burritos...\$12

Egg, Breakfast Potatoes with Peppers, Sausage, Cheddar, Pico de Gallo, Guacamole

Peruvian Shrimp Ceviche...\$15

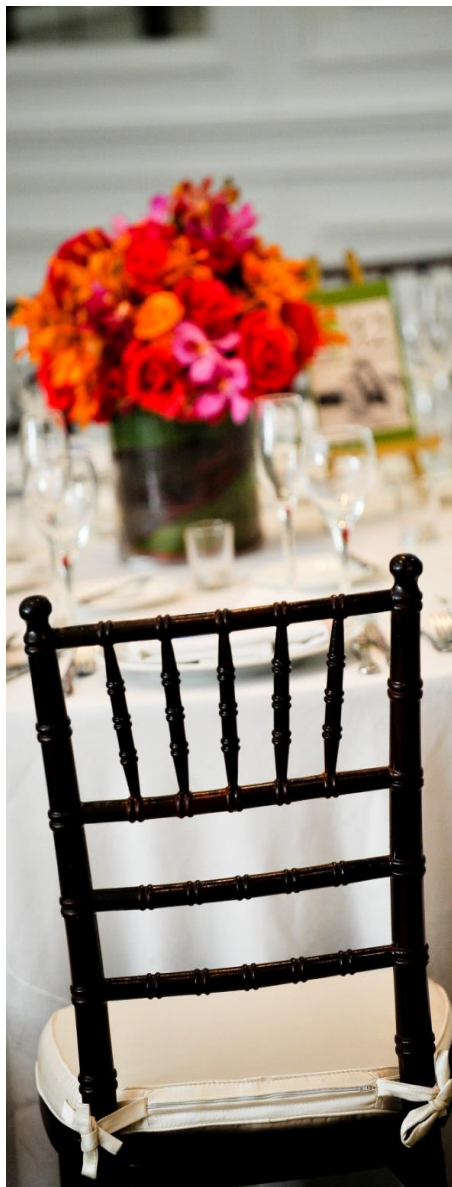
Plantain Chips and Flatbread Crackers

Mini Chilled Jumbo Shrimp Cocktail...\$22

Mango Aji Amarillo Sauce

ADDITIONAL MENU WITH THEMED STATIONS AND DISPLAYS AVAILABLE UPON REQUEST





BEVERAGES

WELCOME DRINK PASSED BASED ON 1 PER GUEST

Prosecco Mimosa

HOT BEVERAGE STATION

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

TWO & ONE HALF HOUR WINE & BEER BAR

Heineken, Corona, Budweiser & Bud Light, House Selection of Red/White Wines,
and choice of Prosecco Mimosa, Bellini, or Bloody Mary cocktails, Assorted Soft
Drinks, Juices & Bottled Water

BEVERAGE ENHANCEMENT OPTIONS PER PERSON

Add an Hour of Overtime with Wine & Beer Bar... \$15

Add Cocktail Option to Bar... \$45 per pitcher

Prosecco Mimosa, Bellini or Bloody Mary

Add Call Brand Liquor to 3-Hour Wine & Beer Bar... \$18

Add Premium Brand Liquor to 3-Hour Wine & Beer Bar... \$20

PREMIUM CHAIR & LINEN PACKAGE UPGRADE...\$10 PER PERSON

Linens & Chairs

–Pintuck, Galaxy, Fortuny, Dupioni or Satin Floor Lengths 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

Please Inquire with your Catering Manager for a Full List of Options

ADDITIONAL INFORMATION

Location Fee \$1600

INCLUDES

Brunch Reception

White or Tiffany Blue Tablecloth, White Folding Chairs, Stage (if needed), dance floor, all tables for buffet, DJ, cake, place cards, gifts, etc.

Parking

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

Deposit

A non refundable \$1000 deposit is required to secure date and space

Special Meals

Children meals at \$45 | Vendor's meal at \$35 (access to Buffet after Guests)
Food Labels for Buffet Items can be customized for vegetarians & guests with food allergies if advance notice is given

Sleeping Rooms

Group rates are available for six or more rooms, to receive a quote please contact Vanessa Ortiz, Catering Manager, at (305) 908-5410 or vortiz@thepalmshotel.com

