



Brunch

Wedding Package

Brunch From \$109 per person

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

- A 30-minute post ceremony Reception
- 3 hours hosted wine and beer bar service
- Prosecco Toast
- Welcome Mimosa and Cocktail Drink
- A custom buttercream Wedding Cake from Ana Paz or Designs By Edda
- Freshly Brewed Regular or Decaffeinated Coffee and Selection of Hot Teas

DISPLAYS & STATIONS

RECEPTION

A Display of Fresh Baked Breakfast Pastries and Muffins

CONTINENTAL

Fruit Skewers with Local Florida Farm Honey

Yogurt Parfaits

Applewood Smoked Bacon and Chicken-Apple Sausage (Turkey Available)

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

Deli Platter with Assorted Meats and Cheese

OMELETTE

Chef Attendant Fee per 40 Guests... \$150

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





PANCAKES & WAFFLES SELECT 1

Brioche Bread Pudding Fresh Berries

Belgian Waffles Pure Maple Syrup

Buttermilk Pancakes Pure Maple Syrup

UPGRADE ADD \$8 per person

Chicken & Waffles Served with Gravy and Syrup

Quinoa Lemon Poppy Seed Pancakes (GF) Blueberries, Ricotta, Mint

Whole Wheat Coconut Waffles Fresh Strawberries, Greek Yogurt, Fresh Basil, Honey

SALADS & SORTS SELECT 1

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

Kale Caesar Salad Curly Kale, Shaved Parmesan, Herb Croutons, Toasted Pepitas, Anchovy Vinaigrette

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

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

ENTREES SELECT 1

Herb Seared Chicken Breast with Preserved Lemon, Capers and Fresh Herbs

Roasted Salmon Filet with Dill Crème Fraiche

Penne Pasta with Asparagus, Sundried Tomatoes, Extra Virgin Olive Oil and Basil

CARVING STATIONS SELECT 1

Garden Herb and Roasted Garlic Strip Loin

Airline Oven Roasted Turkey Breast with House Sourdough and Cranberry Stuffing

Whole Roasted Manhattan Filet

Sweet Soy Glazed Ham Served with Pickled Radish & Cucumber Salad, Cilantro Mint Drizzle

Mojito Marinated and Slow Roasted Pork Loin Served with Traditional Cuban Chimichurri, and Tropical Fruit Compote

ACCOMPANIMENTS SELECT 1

Herb Roasted Fingerling Potatoes Shallots and Fennel

Creamy Alfredo Scalloped Potatoes

Rice Pilaf

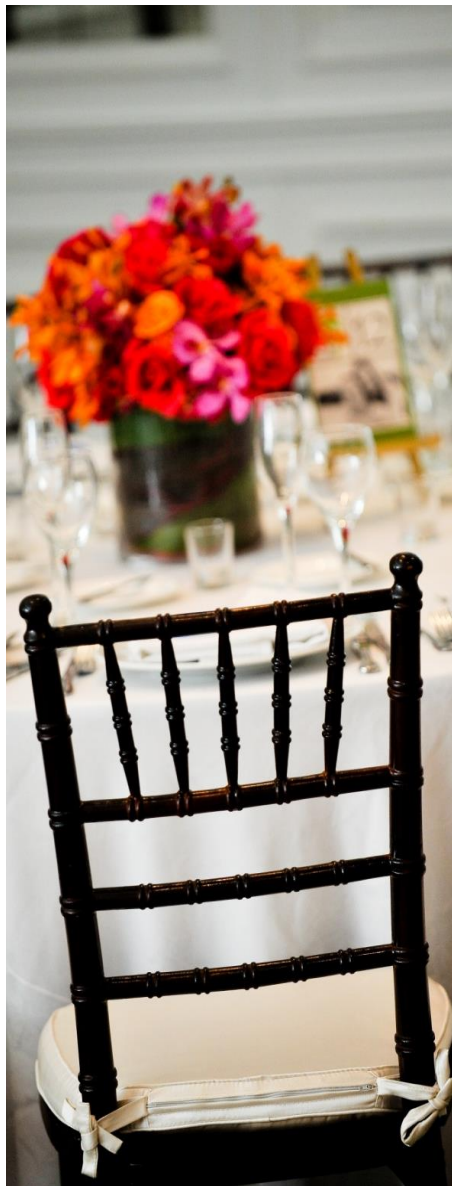
UPGRADE MINI DESSERTS ADD \$6 PER PERSON

Pastry Chef's Selection of Assorted Mini Desserts

CUSTOM BUTTER CREAM WEDDING CAKE

From Ana Paz or Designs by Edda





BEVERAGES

WELCOME DRINK PASSED POST CEREMONY BASED ON 1 PER GUEST

Prosecco Mimosa and One Cocktail Drink

HOT BEVERAGE STATION

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

THREE 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... \$10

Add 2nd Cocktail Option to Bar... \$40 per pitcher

Prosecco Mimosa, Bellini or Bloody Mary

Add Call Brand Liquor to 3-Hour Wine & Beer Bar... \$12

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

WEDDING INFORMATION

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

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

ADDITIONAL INFORMATION

Location Fee Gazebo Ceremony...\$1,000 | Beach Ceremony...\$1500

INCLUDES

Ceremony

Ceremony includes white wood-style folding chairs and table for the officiant. Gazebo also includes microphone and speaker. Beach includes a bamboo arch with white draping

Brunch Reception

Tables, Chiavari Chairs, Premium Linens & Napkins, 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 \$35 | 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

