

# Brunch

Wedding Package

## Brunch From \$129 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 Edda's Cakes or Earth & Sugar
- 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)

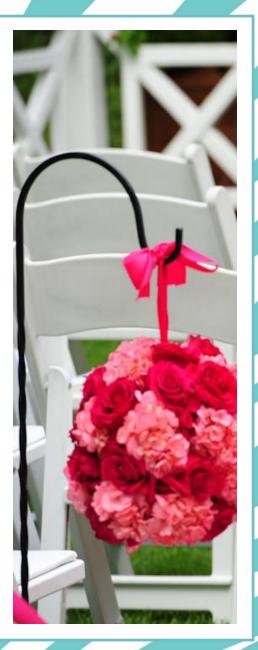
**Breakfast Breads and Bagels** Regular and Light Cream Cheese, Jams and Marmalade

**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**

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

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

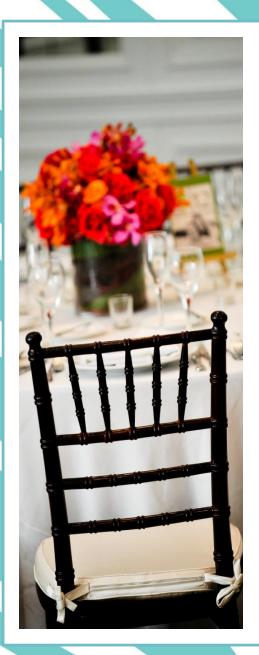
## **UPGRADE MINI DESSERTS ADD \$6 PER PERSON**

Pastry Chef's Selection of Assorted Mini Desserts

## **CUSTOM BUTTER CREAM WEDDING CAKE**

From Edda's Cakes, or Earth & Sugar





## **BEVERAGES**

## **WELCOME DRINK PASSED POST CEREMONY 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

### 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 2<sup>nd</sup> 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... \$650

- -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...\$1600

#### **INCLUDES**

#### Ceremony

Ceremony includes white wood-style folding chairs and table for the officiant. Gazebo also includes microphone and speaker. Beach ceremony includes white folding chairs and cloth towel/water station at Boardwalk. There is no power for beach ceremonies. Arch provided by contracted florist at an additional cost.

## **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

