



# Brunch

Wedding Package

2020

# 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 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... \$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 Andrea Ferguson, Director of Sales, at (305) 908-5473 or [aferguson@thepalmshotel.com](mailto:aferguson@thepalmshotel.com)

