

# **Coral Reef**

Available Sunday-Friday, our Coral Reef Wedding Package includes:

- -A signature welcome drink
- -3.5-hour open bar
- -30 minute hors d'oeuvres reception
- -A 3-course dinner with wine service tableside
- -Prosecco Toast
- -A custom butter cream wedding cake

# PASSED HORS D'OEUVRES SELECT 3

#### FROM THE SEA

**Za'atar Spiced Salmon Cakes** Cucumber Mint Yogurt, Chermoula **Ahi Tuna Tartare** Plantain Chips, Edamame Hummus, Sweet Chile Vinaigrette **Seared Albacore Nicoise** Crispy Potato, Roasted Pepper Puree, Fresh Basil, Kalamata Olive Tapenade

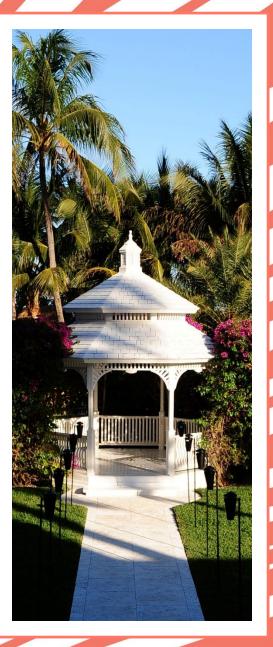
Coconut Fried Shrimp Tropical Marmalade

Thai Shrimp Popper Spicy Coconut Curry Sauce

Grilled Shrimp Cocktail Mango Aji Amarillo Cocktail Sauce

Shrimp Scampi Risotto Cake

Crab, Leek & Herb Cake Preserved Lemon, Chive Crème Fraîche





# CONTINUED PASSED HORS D'OEUVRES

#### FROM THE FIELD & FARM

Tandoori Chicken Skewer Mango Chutney, Mint Cilantro Drizzle

Mushroom, Brie and Bacon Tartlet Truffle Essence (available without bacon)

Crispy Duck Dumplings Spicy Mango Dipping Sauce

Duck Pizzette Duck Confit, Arugula Pistachio Pesto, Dried Fig, Goat Cheese

Italian Sausage Pizzette Wild Mushroom, Leek, Gruyere

Balinese Chicken Satay Peanut Sauce, Pineapple Sambal

Shredded Ropa Vieja on "Arepa" Pico de Gallo, Lime Crema

Roast Beef 'n' Cheddar Sliders Shaved Sirloin, Aged Cheddar, Brioche

Chicken Empanadas Cuban Sofrito

Manchego Stuffed Date Bacon Wrapped

Bistro Slider Red Onion Jam, Melted Brie

## FROM THE GARDEN

**Tomato Tartine** Marinated Roasted Tomato, Tapenade Crostini, Ricotta, Truffle Balsamic Vinaigrette

Butternut Squash Tartlet Goat Cheese, Sage, Crushed Hazelnut

Roasted Pear Tartlet Brie and Gorgonzola, Thyme

Mushroom Risotto Croquette Roasted Red Pepper Sauce, Truffle

Watermelon Gazpacho Shooter Avocado, Toasted Pepitas, Basil Oil

Mini Black Truffle Grilled Cheese

Vegetable Spring Rolls Sweet Chile Mango Dipping Sauce

Petit Brie en Croute Cranberry and Pear Compote

# THREE-COURSE PLATED DINNER

Based on 3 hours

#### **SALADS SELECT 1**

**The Palms Caesar** Hearts of Romaine, Shaved Parmesan, Herb Croutons, Toasted Pepitas, Dried Cranberries, Traditional Caesar Vinaigrette

**Miami Salad** Romaine, Mango or Papaya (Depending on Season), Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts, Cilantro Lime Dressing

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

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

**Tri Color Citrus Salad** Frisee, Marcona Almonds, Shaved Manchego, Sliced Dates, Sherry Vinaigrette

## MAINS SELECT 2

Exact count for each due 10 business days prior to Event

# Herb Roasted Free Range Chicken Breast... \$134

Eggplant Risotto, Artichoke Tomato Relish, Grilled Asparagus, Red Pepper Puree

## Miso Glazed Loch Duart Salmon... \$139

Forbidden Rice, Braised Baby Bok Choy, Pickled Cucumber Radish Salsa, Sesame

#### Cajun Dusted Mahi Mahi... \$139

Grilled Fruit Salsa, Purple Peruvian Potatoes, Haricot Verts

#### Argentinian Marinated Flat Iron Steak... \$144

Smashed Yukon Gold Potatoes, Grilled Mini Peppers, Garden Herb Chimichurri





#### **VEGETARIAN MAINS SELECT 1**

White Bean Cassoulet... \$134

Butternut Squash, Kale, Shitake Mushroom

Deconstructed Eggplant Parmesan... \$134

Breaded Eggplant Steaks, Pomodoro Dipping Sauce, Kale & Basil Pesto, Fresh Tomatoes and Burrata

Grilled Tofu... \$134

Green Tea Soba Noodles, Flash Sautéed Mustard Greens, Turmeric Miso Coconut Broth

#### **DESSERTS**

Pastry Chef's Selection of Assorted Mini Desserts Served Family-Style

# **CUSTOM BUTTER CREAM WEDDING CAKE**

Package Options available at participating Bakeries

# **BEVERAGES**

## WELCOME DRINK PASSED POST-CEREMONY BASED ON 1 PER GUEST

Mojito or White Sangria

#### **OFFERED TABLESIDE WITH DINNER**

House Wines, Prosecco Toast

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

## **OPEN BAR** Cocktail & Dinner Reception, Based on 3.5 Hours

#### **Call Brands**

New Amsterdam Vodka, New Amsterdam Gin, Dewars Scotch, Seagram's 7 Whiskey, Shellback Light Rum, Crusoe Dark Rum, Camarena Tequila, Heineken, Corona, Budweiser and Budweiser Light

# Premium Brands... \$6 per person

Absolut Vodka, Tanqueray Gin, Johnnie Walker Red Black, Jack Daniel's Whiskey, Bacardi Silver Rum, Flor de Caña Dark Rum, Camarena Tequila, Heineken, Corona, Budweiser and Budweiser Light

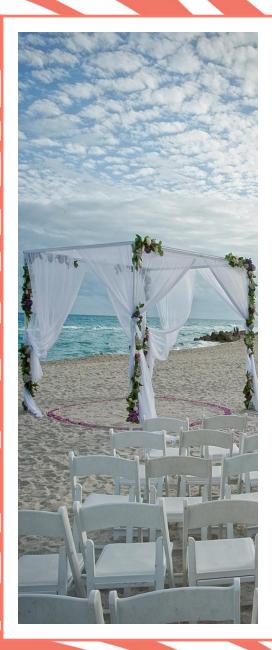
# Super Premium Brands... \$12 per person

Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Double Black Scotch, Crown Royal Whiskey, Bacardi Silver Rum, Zacapa Dark Rum, Patron Silver Tequila, Heineken, Corona, Budweiser and Budweiser Light

## Additional Hour of Open Bar... \$16 per person

Per hour, based on final guarantee





# 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

## Premium Chair & Linen Package... INCLUDED

- Pintuck, Galaxy, Fortuny, Dupioni or Satin Floor Length 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

# **ADDITIONAL INFORMATION**

Location Fee... \$1000-\$1500

#### **INCLUDES**

#### Ceremony

White wood-style folding chairs, table for the officiate, microphone and speaker (Gazebo only) Beach ceremony includes a draped bamboo arch and cloth towel/water station at Boardwalk. There is no power for beach ceremonies.

## **Cocktail Reception**

Lounge furniture, cocktail rounds of 5, highboy tables, votive candles

## **Dinner Reception**

Tables, white wood-style folding chairs, white or aqua blue table cloths, white napkins, four votive candles per table, 8' x 16' stage (if needed), dance floor, all tables for DJ, cake, place cards, gifts, etc.

The Palms can accommodate a minimum of 30 adult guests and a maximum of 180 guests.

# **Parking**

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

## **Deposit**

A non refundable \$1,000 deposit is required to secure date and space

#### **Special Meals**

Children meals at \$35 | Vendor's meal at \$35

Meals for Guests with Vegan, Gluten-free or food allergy needs can be prepared with advance notice

#### Accommodation

Complimentary Ocean Front Room for the Bride & Groom for wedding night available with groups of 60 guests or more, based on a minimum package of \$124 per person

#### **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

