



Golden Sands

Dinner
Wedding Package

2021

Golden Sands

For an unforgettable wedding celebration treat your guests to our lavish Golden Sands Wedding Package, which includes:

- A signature welcome drink
- 5-hour super-premium brand open bar
- 1-hour heavy hors d'oeuvres reception
- An elegant 4-course plated dinner with wine service tableside
- Prosecco Toast
- A custom butter cream wedding cake

CHEF'S WELCOME TABLE

A delicious Gourmet Arrangement to welcome your Guests, which includes a colorful Variety of House Specialties:

- Artisanal Cheeses and Cured Meats
- Antipasto
- Marinated Artichokes
- Roasted Tomatoes
- Specialty Olives
- Fresh Crudités and Grilled Vegetables
- Bruschetta
- Hummus
- Tapenade
- Fresh and Dried Fruits
- Marcona Almonds
- Crackers, Baguette and Flatbread





PASSED HORS D'OEUVRES SELECT 5

FROM THE SEA

Salmon Tartare & Caviar Blini Crème Fraîche, Sustainably Sourced Caviar

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

Lobster "BLT" Crostini Lobster Salad, Avocado, Bacon, Lettuce & Tomato

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

Prosciutto Wrapped Diver Scallop Romesco Sauce, Crushed Marcona Almond

FROM THE FIELD & FARM

Tandoori Chicken Skewer Mango Chutney, Mint Cilantro Drizzle

Balinese Chicken Satay Peanut Sauce, Pineapple Sambal

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

Crispy Duck Dumplings Spicy Mango Dipping Sauce

Grilled Lamb Kofta Fig Jam, Mint Cucumber Yogurt

Seared Tenderloin Crostini Port Peppercorn Sauce, Horseradish Puree

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

Bistro Slider Red Onion Jam, Melted Brie

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

Mini Croque Monsieur Country Ham, Fig Jam, Gruyere

Italian Sausage Pizzette Wild Mushroom, Leek, Gruyere

CONTINUED PASSED HORS D'OEUVRES

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

FOUR-COURSE MENU

AMUSE BOUCHE SELECT 1

Ahi Tuna Tataki Adobo Spiced, Avocado Mango Salsa

Curried Salmon Tartare Grilled Na'an

Signature Ceviche Tropical Fruit, Plantain Crisp, Sweet Chile Vinaigrette

Tropical Lobster Salad Avocado, Heart of Palm, Fresh Mint, Cilantro Lime Aioli, Crispy Plantain

Beef Tartare Toastette Caper, Arugula, Mustard Seed, Horseradish Cream, Red Pepper Puree

Eggplant Caponata Crostini, Goat Cheese, Truffle





SALADS SELECT 1

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

Tomato Burrata Caprese Array of Red and Yellow Tomatoes, Tossed with Fresh Basil and Torn Arugula, Olive Oil, Balsamic, Sea Salt & Fresh Pepper

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

MAINS SELECT 2

Exact count for each due 10 business days prior to Event

Herb Roasted Free Range Chicken Breast... \$184

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

Prosciutto Wrapped Free-Range Chicken Breast... \$188

Romesco Sauce, Celery Root-Potato Puree, Seared Haricot Verts

Miso Glazed Loch Duart Salmon... \$194

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

Za'atar Spiced Loch Duart Salmon... \$194

Black Lentils with Eggplant, Roasted Zucchini, Chermoula, Cucumber Mint Yogurt Sauce

Cajun Dusted Mahi Mahi... \$194

Grilled Fruit Salsa, Purple Peruvian Potatoes, Haricot Verts

Macadamia Nut Crusted Grouper... \$198

Coconut Saffron Sauce, Mango Compote, Black Thai Rice, Cumin Carrots

Seared Natural Sirloin Filet... \$194

Wild Mushroom & Leek Risotto, Blue Cheese Butter, Demi Glaze, Griddle Seared Broccolini, Crispy Leeks

CONTINUED MAINS

Grilled 10 oz Angus New York Strip Steak... \$224

Soy Ginger Demi, Roasted Yams with Lime & Cilantro, Braised Baby Bok Choy

8 oz Filet Mignon... \$234

Horseradish & Aged Cheddar Hash Brown, Grilled Asparagus, Sautéed Mushrooms, Pink Peppercorn Demi, Truffle Essence

Lavender Rosemary Marinated Rack of Lamb... \$210

Israeli Couscous Pilaf, Grilled Baby Carrots, Fig Demi, Pistachio Mint Yogurt

VEGETARIAN MAINS SELECT 1

White Bean Cassoulet... \$184

Butternut Squash, Kale, Shitake Mushroom

Deconstructed Eggplant Parmesan... \$184

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

Grilled Tofu... \$184

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

DESSERTS SELECT 1

Key Lime Tart Key Lime Custard, Sable Crust, Meringue

Chocolate Decadence Dark, Milk and Ivory Chocolate Mousse, Chocolate Almond Sponge

Apple-Cranberry Crumble Sable Dough Crust, Caramelized Apples and Cranberries, Crumble

Ivory Passion Crème Brûlée Mousse, Mango and Passion Fruit Cream, Tropical Fruit Compote Mix, Coconut and Lime Dacquoise Sponge Cake, White Chocolate

CUSTOM BUTTER CREAM WEDDING CAKE

Package Options available at participating Bakeries





BEVERAGES

WELCOME DRINK PASSED PRE OR 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**

5-HOUR OPEN BAR

Super Premium Brands

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 Bud Light

\$18.00 per person per hour for any additional hours, based on guaranteed # of guests.

RECEPTION HOUR ENHANCEMENTS

CEVICHE STATION... \$28

All served with Plantain Chips, Tortilla Chips and Flatbread Crackers

Florida Whitefish Ceviche Citrus, Jalapeño, Tomato, Fresh Herbs

Coconut Shrimp Ceviche Sweet Chile Vinaigrette, Papaya, Mint

Seafood Mix Ceviche Calamari, Bay Scallop, Shrimp, Fish, Citrus, Aji Amarillo

CHILLED SEAFOOD STATION... \$32

Jumbo Shrimp, Mussels, Oysters on the Half Shell, Snow Crab Claws, Cocktail Sauce, Horseradish, House Made Remoulade, Red Wine Mignonette, Lemon & Lime Wedges, Assorted Crackers

Additional Options Available Upon Request

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 Linen & Chair 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... \$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

Dinner Reception

Tables, banquet chairs/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.

A minimum of 30 adult guests (or the financial equivalent) is required for a Banquet event

Minimum guest requirements may vary based on the day of the week

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

Special meals for vegetarians and guests with food allergies can be prepared upon request in advance

Accommodation

Complimentary Ocean Front Room for the Bride & Groom for the night of the Wedding with a minimum of 50 adult guests contracted at full Package price

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