



# Golden Sands

Dinner  
Wedding Package

2020

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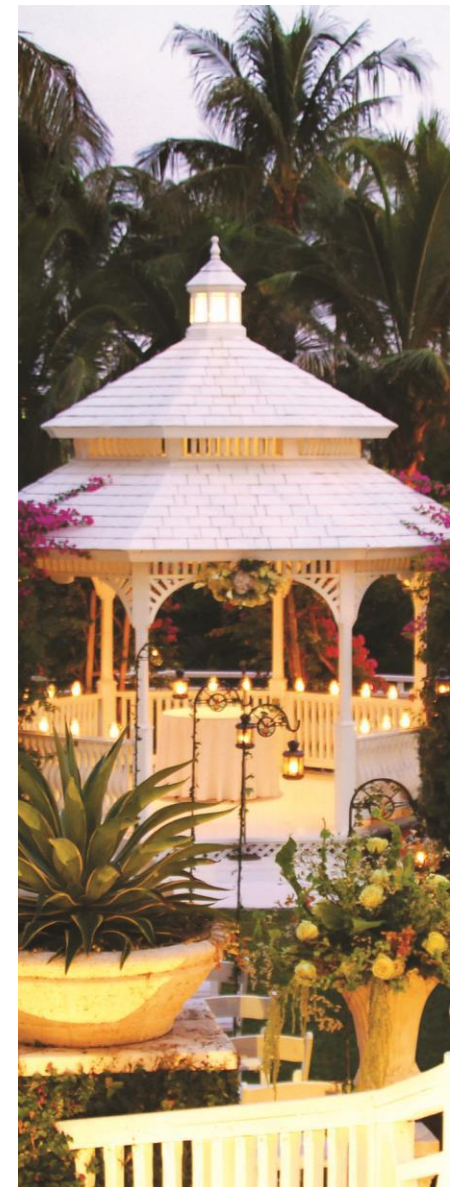
For an unforgettable wedding celebration treat your guests to our lavish Golden Sands Wedding Package, which includes:

- 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 Meringue Tart** Mango Puree, Raspberry Caviar

**Chocolate Apricot Tart** Apricot Jam, Chocolate Filling, Orange Crème Anglaise

**Guava Cheesecake** Graham Crust, Mango Rum Salsa, Sugared Puff Dough

**Chocolate Hazelnut Mousse** Candied Hazelnuts, Chocolate Décor, White Chocolate Sauce

**Flourless Chocolate Truffle Cake** Coffee Crème Anglaise, Cocoa Nib Tuile

**Passion Fruit Panna Cotta** Coconut Shortbread, Blueberry Compote

**Bananas Foster Bread Pudding** Rum Sauce, Cinnamon Whipped Cream

## 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**

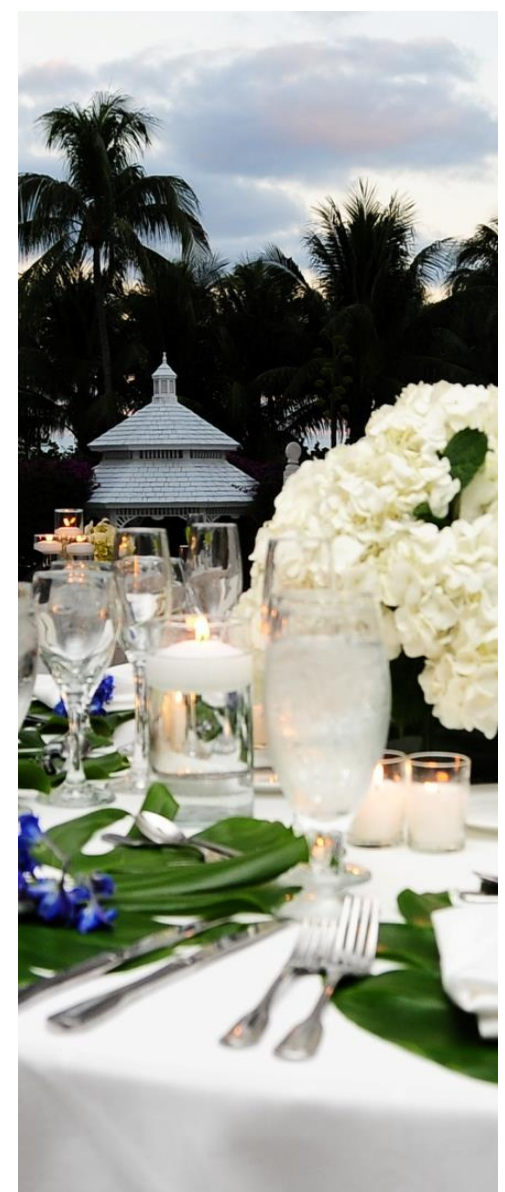
## WEDDING INFORMATION

### 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](mailto:aferguson@thepalmshotel.com)