



# Lunch

Wedding Package

2020

# Lunch

For an elegant daytime wedding celebration treat your guests to the following:

- A 30-minute Hors d'Oeuvre Reception
- 3 hours hosted bar with beer and wine service
- 3-course Plated or Buffet Lunch
- Prosecco Toast
- A custom buttercream wedding cake from Ana Paz or Designs By Edda
- Freshly Brewed Regular or Decaffeinated Coffee and Selection of Hot Teas

## 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 Chile Sauce

**Shrimp Scampi** Truffled Risotto Cake

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

**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 Sliders** 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 & 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
- Petite Brie en Croute** Cranberry and Pear Compote

## THREE-COURSE PLATED LUNCH

### STARTER SELECT 1

**Watermelon Gazpacho** Avocado, Toasted Pepitas, Fresh Basil

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

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

**Traditional Caesar Salad** Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons

**Watermelon and Blistered Yellow Tomato Salad** Watercress, Feta, Marcona Almonds, Mint, Olive Oil & Balsamic

**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... \$100**

Eggplant Risotto, Artichoke Tomato Relish, Red Pepper Puree

**Za'atar Spiced Loch Duart Salmon... \$105**

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

**Cajun Grilled Mahi Mahi... \$105**

Grilled Tropical Fruit Salsa, Purple Peruvian Potatoes, Haricot Verts

**Argentinean Marinated Flat Iron... \$105**

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

**Petite Natural Sirloin Filet... \$110**

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





### **VEGETARIAN MAINS SELECT 1**

**Quinoa Stuffed Beefsteak Tomato... \$100**

Roasted Vegetables, Feta Cheese, Fresh Herbs, Pesto

**White Bean Cassoulet... \$100**

Butternut Squash, Kale, Shitake Mushroom

### **DESSERT 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

## TASTE OF MIAMI BUFFET... \$105 per person

### SOUP/SALAD

**Black Bean Puree Soup** Crema, Avocado, Charred Corn, Toasted Pepitas

**Summer in Miami Salad** Romaine, Mango or Papaya, Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts

### MAINS

**Mojo Marinated Churrasco** Sofrito and Chimichurri Sauces

**Slow Braised Pork Loin** Roasted Tomatillo Sauce

**Garlic Grilled Shrimp** Cuban Mojo

### SIDES

**Roasted Plantains**

**Brazilian Rice and Beans**

**Cumin Roasted Baby Carrots or Grilled Mini Peppers**

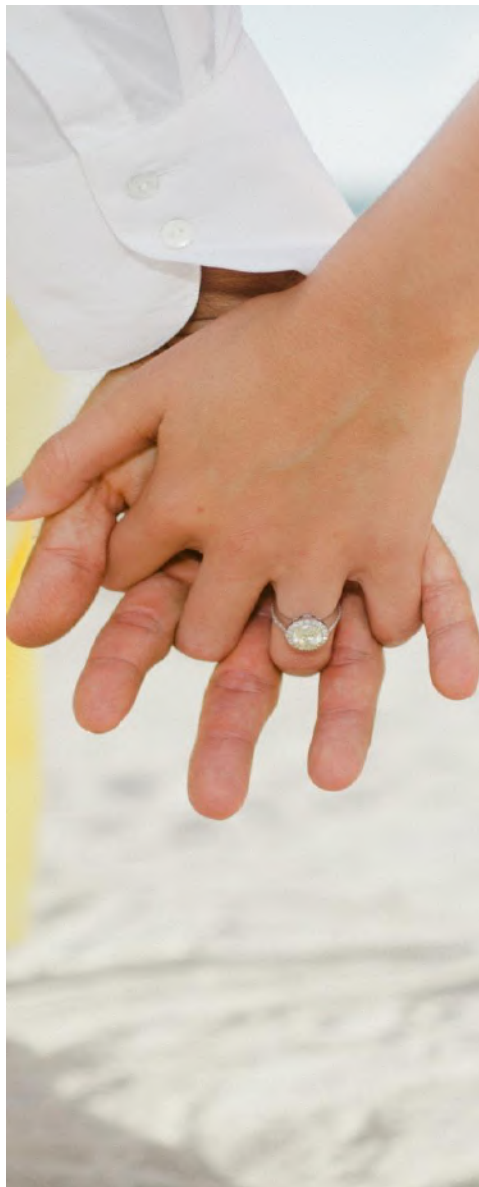
### DESSERT DISPLAY

**Key Lime Meringue Tartlets**

**Mini Horchata Cakes**

**Guava Filled Pastelitos**





## COASTAL BUFFET... \$120 per person

### SOUP/SALAD

**Cauliflower Bisque** Lump Crab

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

### MAINS

**Pan Seared Corvina** Wild Mushroom Leek Ragout, Truffle Emulsion

**Herb Roasted Free Range Chicken Breast** Red Pepper Puree, Artichoke Tomato Relish

**Seared Natural Sirloin Filet** Blue Cheese

### SIDES

**Celery Root-Potato Puree or Eggplant Risotto**

**Grilled Asparagus or Broccolini**

### DESSERT DISPLAY

**Guava Mini Cheesecakes**

**Mini Berry Shortcakes**

**Spiced Flourless Chocolate Cake**

## CUSTOM BUTTER CREAM WEDDING CAKE

From Ana Paz or Designs by Edda

## BEVERAGES

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

Mojito or Prosecco Mimosa

### 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

### THREE HOUR HOSTED WINE & BEER BAR

Heineken, Corona, Budweiser and Budweiser Light, House Selection of Red/White Wines, Assorted Soft Drinks, Juices, and Bottled Water

### BEVERAGE ENHACEMENT OPTIONS PER PERSON

Add Call Brand Liquor to Bar... \$18

Wine & Beer bar overtime per hour... \$10







## 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
- 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... \$800-\$1500 (Event must conclude by 4pm)**

### INCLUDES

#### **Ceremony**

White wood-style folding chairs, table for the officiate, microphone and speaker (Gazebo only) Beach ceremony includes a bamboo arch with white draping; water station/cloth towels at Boardwalk entrance

#### **Lunch Reception**

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

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

#### **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/guests with food allergies can be prepared upon request in advance

#### **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)

