



Midsummer Breeze

Wedding Package

Midsummer Breeze from \$99-\$139

For the Summer wedding celebration of your dreams enjoy our Midsummer Breeze Wedding Package available June, July, August and September 2021 which includes:

- A signature welcome drink
- 30 minute hors d'oeuvres reception
- 4-hour open bar
- An elegant 3-course plated 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

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, Citrus Segments, Shaved Manchego, Crushed Marcona Almonds, Sliced Dates, Sherry Vinaigrette

MAINS SELECT 2

Exact count for each due 10 business days prior to Event

Herb Roasted Free Range Chicken Breast... \$129

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

Miso Glazed Loch Duart Salmon... \$129

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

Argentinean Marinated Flat Iron Steak... \$139

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

VEGETARIAN MAINS SELECT 1

White Bean Cassoulet... \$129

Butternut Squash, Kale, Shitake Mushroom

Deconstructed Eggplant Parmesan... \$129

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

Grilled Tofu... \$129

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





DESSERT

Custom Butter Cream Cake From Ana Paz or Designs by Edda

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

FOUR-HOUR OPEN BAR 30 minute for Reception, 3.5 Hours for dinner

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... \$8 per person

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

Additional Hour of Party Time with Call Brand Open Bar... \$14 per person

Per hour, based on final guarantee

COCKTAIL RECEPTION ENHANCEMENTS

Grilled and Roasted Market Vegetable Display... \$14

Red Pepper Aioli, Artichoke Hummus, Tomato Caper Bruschetta, Balsamic Vinaigrette

Guacamole Station... \$14

Fresh made Guacamole with Authentic Mix-ins and Toppings, Including Pico de Gallo, Roasted Tomato and Chipotle Salsa, Spicy Chiles, Fresh Cilantro, Pickled Carrots and Onions, Fresh Lime, served with Fresh Tortilla Chips and Cucumber Slices

Additional Options available upon Request

WEDDING INFORMATION

-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

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





ADDITIONAL INFORMATION

Location Fee... \$800-\$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.

Dinner Reception

Tables, upgraded chiavari chairs, white or aqua blue table cloths, white napkins, four votive candles per table, band 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

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

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