



# 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 2022 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, Edda's Cakes, or Earth & Sugar

## 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... \$650**

- 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 white folding chairs and cloth towel/water station at Boardwalk. There is no power for beach ceremonies. Arch provided by contracted florist at an additional cost.

#### **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](mailto:vortiz@thepalmshotel.com)