Midsummer Breeze
Wedding Package
2020
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 2019 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 tables side
− 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

All prices are subject to 22% Service charge and 9% Miami Beach F&B Tax
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

All miscellaneous non-food/beverage charges are subject to 7% Sales Tax
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 Andrea Ferguson, Director of Sales, at (305) 908-5473 or aferguson@thepalmshotel.com