



Mother of Pearl

Dinner
Wedding Package

2021

Mother of Pearl \$169 to \$199

For an unforgettable wedding celebration treat your guests to our lavish Mother of Pearl Wedding Package, which includes:

- A signature welcome drink
- 4-hour premium brand open bar
- 1-hour hors d'oeuvres reception
- A reception-style dinner with wine service tableside
- Prosecco Toast
- A custom butter cream wedding cake

PASSED HORS D'OEUVRES SELECT 5

FROM THE SEA

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

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

Crab, Leek & Potato Cake Preserved Lemon, Chive Crème Fraîche

Seared Diver Scallop Sushi Rice Cake, Orange Miso Reduction

Prosciutto Wrapped Diver Scallop Romesco Sauce, Crushed Marcona Almond





CONTINUED PASSED HORS D'OEUVRES

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
- Mushroom, Brie and Bacon Tartlet** Truffle Essence (available without bacon)
- Mini Croque Monsieur** Country Ham, Fig Jam, Gruyere
- Italian Sausage Pizzette** Wild Mushroom, Leek, Gruyere

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
- Mini Black Truffle Grilled Cheese**
- Vegetable Spring Rolls** Sweet Chile Mango Dipping Sauce
- Petit Brie en Croute** Cranberry and Pear Compote

DINNER RECEPTION... \$199 per person

Based on 3 hours

DISPLAYS SELECT 1

Antipasto Station Cured Meats and Artisan Cheeses, Olives, Pepperoncini, Olive Tapenade, Marinated Artichokes, Roasted Eggplant and Red Peppers, White Bean and Artichoke Dip, Roasted Garlic and Tomato Bruschetta, Hummus, Crostini, Lavosh and Breadsticks

Imported & Domestic Cheeses Fresh and Dried Fruits, Nuts, Baguette and Cracker Variety

Grilled & Roasted Market Vegetable Display Red Pepper Aioli, Artichoke Hummus, Tomato Caper Bruschetta, Balsamic Vinaigrette

Guacamole Station 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

Mediterranean Station Lebanese Style Stuffed Grape Leaves with Herbed Rice Filling, Lemon Hummus with Kalamata Olives and Paprika, Roasted Eggplant Baba Ganoush, Cucumber Mint Yogurt Dip, Cucumber Crisps and Carrot Sticks, Pita Chips, Seedy Flatbread Crackers

ACTION STATIONS SELECT 1

Chef Attendant Fee per 65 Guests... \$150

Street Taco Station Shrimp Ceviche, Red Chile Chicken Al Pastor, Shredded Pork, Flour and Corn Tortillas, Pico de Gallo, Guacamole, Shredded Mexican Cheese, Cabbage Slaw, Sour Cream

Potato Bar Baked, Mashed, and Sweet Potato Mashed. Toppings include Shredded Cheddar Cheese, Crumbled Blue Cheese, Crispy Bacon, Sautéed Mushrooms, Caramelized Balsamic Onions, Truffled Sour Cream, Chives

Risotto Station Truffled Mushroom, Asparagus, Pea and Goat Cheese, Roasted Vegetable, Parmesan, and Basil, Add ins of Shrimp and Chicken





CONTINUED ACTION STATIONS

Polenta Station Creamy Polenta and Grilled Polenta Triangles, Sautéed Mushrooms, Roasted Zucchini, Sautéed Italian Sausage, Shrimp Scampi, Pomodoro Sauce, Crumbled Blue Cheese, Goat Cheese, Shredded Aged Cheddar

Paella Station Traditional Valencia Rice with Saffron, Jumbo Shrimp, Chicken, Clams, Mussels, Chorizo, Roasted Peppers, Sweet Peas, and White Wine, Cooked in Seafood Broth
Add Lobster Tail... \$12 pp

Little Havana Station Mini Classic Cuban Sandwiches, Mojo Roasted Pulled Pork Slider with Pickled Red Onion and Cilantro, Crisp Ham Croquettes with Hot Sauce, Picadillo Filled Empanada with Creole Salsa, Black Bean Salad, Fried Yucca, Sweet Plantains

CARVING STATIONS SELECT 2

Chef Attendant Fee per 65 Guests... \$150

Miso Glazed Side of Scottish Salmon Served with Pickled Radish and Cucumber Salad, Soy Sriracha Sauce

Blackened Mahi Mahi Filets Served with Grilled Fruit Salsa, Coconut Saffron Sauce, Cilantro Mint Drizzle

Chipotle Mango Marinated Tri Tip Slow Roasted Served with Cilantro Lime Chimichurri, Creamy Aji Amarillo Sauce, Horseradish Crème Fraîche

Mojito Marinated & Slow Roasted Pork Loin Served with Traditional Cuban Sofrito and Tropical Fruit Compote

Rosemary Citrus Roasted Whole Turkey Served with Marsala Gravy, Port Pomegranate Reduction and Cranberry Orange Compote

Whole Roasted Prime Rib of Beef Horseradish Cream, Natural Au Jus, Red Onion Jam

Oven Roasted Leg of Lamb... \$10

Lavender Rosemary Marinade, Mint Pistachio Yogurt, Cherry Port Reduction

Coffee Rubbed Angus Tenderloin of Beef... \$20

Ancho Chile Fig & Chocolate Demi, Celery Root Potato Puree, Carrot Coin Chips

Herb & Cracked Peppercorn Crusted Tenderloin of Beef... \$10

Served with Port Wine & Pepper Demi, Gorgonzola Cream Sauce, Horseradish Crème

DESSERT ACTION STATIONS SELECT 1

Attendant Fee per 75 Guests... \$100

S'mores Station

Guests fire up their own creation with Marshmallows, choice of Graham or Chocolate-Graham Crackers, White, Dark and Caramel-filled Chocolate Squares

Soda Shop

Vanilla Ice Cream, Brownie Bites, Root Beer

Ice Cream Bar

Guest's choice of Vanilla or Chocolate Ice Cream with assorted Toppings

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**

FOUR HOUR OPEN BAR

Premium Brands

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

Super Premium Brands... \$12 per person

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 Budweiser Light





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 entrance

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

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

Accommodation

Complimentary Ocean Front Room for the Bride & Groom for the night of the wedding available with groups of 50 adults or more 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

