



# Mother of Pearl

Dinner  
Wedding Package

# Mother of Pearl

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

- A signature welcome drink
- 5-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... \$220 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

## SALAD & SORTS SELECT 4

**The Palms Caesar** Hearts of Romaine, Shaved Parmesan, Herb Croutons, Toasted Pepitas, Dried Cranberries, Traditional Caesar Vinaigrette

**Tomato Burrata Caprese** Array of Red and Yellow Tomatoes, Tossed with Fresh Basil and Torn Arugula, Olive Oil, Balsamic, Sea Salt & Fresh Pepper

**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

**Herb Roasted Fingerling Potatoes** Shallots & Fennel

**Smashed Potatoes** Horseradish & Aged Cheddar

**Israeli Couscous** Roasted Red Peppers, Currants, Pistachios & Mint

**Grilled Mixed Vegetable Display or Steamed Seasonal Vegetables**



## 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... \$150

### 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... \$20 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... \$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

### **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... \$1600**

#### **INCLUDES**

##### **Ceremony**

White wood-style folding chairs, table for the officiate. 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, 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 \$45 | 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 Vanessa Ortiz, Catering Manager, at (305) 908-5410 or [vortiz@thepalmshotel.com](mailto:vortiz@thepalmshotel.com)

