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

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

01/2019

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