Golden Sands

Dinner
Wedding Package

2020
Golden Sands

For an unforgettable wedding celebration treat your guests to our lavish Golden Sands Wedding Package, which includes:

- A signature welcome drink
- 5-hour super-premium brand open bar
- 1-hour heavy hors d’oeuvres reception
- An elegant 4-course plated dinner with wine service tableside
- Prosecco Toast
- A custom butter cream wedding cake

CHEF’S WELCOME TABLE

A delicious Gourmet Arrangement to welcome your Guests, which includes a colorful Variety of House Specialties:

- Artisanal Cheeses and Cured Meats
- Antipasto
- Marinated Artichokes
- Roasted Tomatoes
- Specialty Olives
- Fresh Crudités and Grilled Vegetables
- Bruschetta
- Hummus
- Tapenade
- Fresh and Dried Fruits
- Marcona Almonds
- Crackers, Baguette and Flatbread
PASSED HORS D’OEUVRES SELECT 5

FROM THE SEA

Salmon Tartare & Caviar Blini Crème Fraîche, Sustainably Sourced Caviar
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
Grilled Shrimp Cocktail Mango Aji Amarillo Cocktail Sauce
Shrimp Scampi Risotto Cake
Lobster “BLT” Crostini Lobster Salad, Avocado, Bacon, Lettuce & Tomato
Crab, Leek & Potato Cake Preserved Lemon, Chive Crème Fraîche
Prosciutto Wrapped Diver Scallop Romesco Sauce, Crushed Marcona Almond

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
Mini Croque Monsieur Country Ham, Fig Jam, Gruyere
Italian Sausage Pizzette Wild Mushroom, Leek, Gruyere
CONTINUED PASSED HORS D’OEUVRES

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

FOUR-COURSE MENU

AMUSE BOUCHE SELECT 1

Ahi Tuna Tataki Adobo Spiced, Avocado Mango Salsa

Curried Salmon Tartare Grilled Na’an

Signature Ceviche Tropical Fruit, Plantain Crisp, Sweet Chile Vinaigrette

Tropical Lobster Salad Avocado, Heart of Palm, Fresh Mint, Cilantro Lime Aioli, Crispy Plantain

Beef Tartare Toastette Caper, Arugula, Mustard Seed, Horseradish Cream, Red Pepper Puree

Eggplant Caponata Crostini, Goat Cheese, Truffle
SALADS SELECT 1

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

Red, White and Blue Salad Frisée and Arugula, Blueberries, Strawberries, Crumbled Goat Cheese, Candied Pistachios, Champagne Dressing

MAINS SELECT 2

Exact count for each due 10 business days prior to Event

Herb Roasted Free Range Chicken Breast… $184
Eggplant Risotto, Artichoke Tomato Relish, Grilled Asparagus, Red Pepper Puree

Prosciutto Wrapped Free-Range Chicken Breast… $188
Romesco Sauce, Celery Root-Potato Puree, Seared Haricot Verts

Miso Glazed Loch Duart Salmon… $194
Forbidden Rice, Braised Baby Bok Choy, Pickled Cucumber Radish Salsa, Sesame

Za’atar Spiced Loch Duart Salmon… $194
Black Lentils with Eggplant, Roasted Zucchini, Chermoula, Cucumber Mint Yogurt Sauce

Cajun Dusted Mahi Mahi… $194
Grilled Fruit Salsa, Purple Peruvian Potatoes, Haricot Verts

Macadamia Nut Crusted Grouper… $198
Coconut Saffron Sauce, Mango Compote, Black Thai Rice, Cumin Carrots

Seared Natural Sirloin Filet… $194
Wild Mushroom & Leek Risotto, Blue Cheese Butter, Demi Glaze, Griddle Seared Broccolini, Crispy Leeks
CONTINUED MAINS
Grilled 10 oz Angus New York Strip Steak… $224
Soy Ginger Demi, Roasted Yams with Lime & Cilantro, Braised Baby Bok Choy
8 oz Filet Mignon… $234
Horseradish & Aged Cheddar Hash Brown, Grilled Asparagus, Sautéed Mushrooms, Pink Peppercorn Demi, Truffle Essence
Lavender Rosemary Marinated Rack of Lamb… $210
Israeli Couscous Pilaf, Grilled Baby Carrots, Fig Demi, Pistachio Mint Yogurt

VEGETARIAN MAINS SELECT 1
White Bean Cassoulet… $184
Butternut Squash, Kale, Shiitake Mushroom
Deconstructed Eggplant Parmesan… $184
Breaded Eggplant Steaks, Pomodoro Dipping Sauce, Kale & Basil Pesto, Fresh Tomatoes and Burrata
Grilled Tofu… $184
Green Tea Soba Noodles, Flash Sautéed Mustard Greens, Turmeric Miso Coconut Broth

DESSERTS SELECT 1
Key Lime Tart Key Lime Custard, Sable Crust, Meringue
Chocolate Decadence Dark, Milk and Ivory Chocolate Mousse, Chocolate Almond Sponge
Apple-Cranberry Crumble Sable Dough Crust, Caramelized Apples and Cranberries, Crumble
Millefeuille Caramelized Puff Pastry, Light Vanilla Mascarpone Cream, Served with Berries
Ivory Passion Crème Brûlée Mousse, Mango and Passion Fruit Cream, Tropical Fruit Compote Mix, Coconut and Lime Dacquoise Sponge Cake, White Chocolate

CUSTOM BUTTER CREAM WEDDING CAKE
Package Options available at participating Bakeries

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

5-HOUR OPEN BAR
Super Premium Brands
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 Bud Light
$18.00 per person per hour for any additional hours, based on guaranteed # of guests.

RECEPTION HOUR ENHANCEMENTS

CEVICHE STATION... $28
All served with Plantain Chips, Tortilla Chips and Flatbread Crackers
Florida Whitefish Ceviche Citrus, Jalapeño, Tomato, Fresh Herbs
Coconut Shrimp Ceviche Sweet Chile Vinaigrette, Papaya, Mint
Seafood Mix Ceviche Calamari, Bay Scallop, Shrimp, Fish, Citrus, Aji Amarillo

CHILLED SEAFOOD STATION... $32
Additional Options Available Upon Request

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

All miscellaneous non-food/beverage charges are subject to 7% Sales Tax
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

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
Special meals for vegetarians and guests with food allergies can be prepared upon request in advance

Accommodation
Complimentary Ocean Front Room for the Bride & Groom for the night of the Wedding with a minimum of 50 adult guests 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