Silver Mist

Dinner
Wedding Package

2020
Silver Mist

From $164 to $204
For an unforgettable wedding celebration treat your guests to our lavish Silver Mist Wedding Package, which includes:
- A signature welcome drink
- 5-hour premium brand open bar
- 1-hour hors d’oeuvres reception
- An elegant 4-course plated dinner or lavish buffet with wine service tablesides
- 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 Demi, 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
Caramelized Onion & Swiss Chard Mini Quiche Gruyere, Chive
Vegetable Spring Rolls Sweet Chile Mango Dipping Sauce
Petit Brie en Croute Cranberry and Pear Compote
FOUR-COURSE PLATED DINNER

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 Croustini, 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 Frisee 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... $164
Eggplant Risotto, Artichoke Tomato Relish, Grilled Asparagus, Red Pepper Puree
Prosciutto Wrapped Free-Range Chicken Breast... $168
Romesco Sauce, Celery Root-Potato Puree, Seared Haricot Verts
VEGETARIAN MAINS

SELECT 1

**White Bean Cassoulet**... $164
Butternut Squash, Kale, Shiitake Mushroom

**Deconstructed Eggplant Parmesan**... $164
Breaded Eggplant Steaks, Pomodoro Dipping Sauce, Kale & Basil Pesto, Fresh Tomatoes and Burrata

**Grilled Tofu**... $164
Green Tea Soba Noodles, Flash Sautéed Mustard Greens, Turmeric Miso Coconut Broth

CONTINUED MAINS

**Miso Glazed Loch Duart Salmon**... $174
Forbidden Rice, Braised Baby Bok Choy, Pickled Cucumber Radish Salsa, Sesame

**Za’atar Spiced Loch Duart Salmon**... $174
Black Lentils with Eggplant, Roasted Zucchini, Chermoula, Cucumber Mint Yogurt Sauce

**Cajun Dusted Mahi Mahi**... $174
Grilled Fruit Salsa, Purple Peruvian Potatoes, Haricot Verts

**Macadamia Nut Crusted Grouper**... $178
Coconut Saffron Sauce, Mango Compote, Black Thai Rice, Cumin Carrots

**Seared Natural Sirloin Filet**... $174
Wild Mushroom & Leek Risotto, Blue Cheese Butter, Demi Glaze, Griddle Seared Broccolini, Crispy Leeks

**Grilled 10 oz Angus New York Strip Steak**... $200
Soy Ginger Demi, Roasted Yams with Lime & Cilantro, Braised Baby Bok Choy

**8 oz Filet Mignon**... $204
Horseradish & Aged Cheddar Hash Brown, Grilled Asparagus, Sautéed Mushrooms, Pink Peppercorn Demi, Truffle Essence

**Lavender Rosemary Marinated Rack of Lamb**... $190
Israeli Couscous Pilaf, Grilled Baby Carrots, Fig Demi, Pistachio Mint Yogurt
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
BUFFET DINNER
Based on 1.5 Hours of Service

SALADS SELECT 3
The Palms Caesar  Hearts of Romaine, Shaved Parmesan, Herb Croutons, Toasted Pepitas, Dried Cranberries, Traditional Caesar Vinaigrette

Tomato Mozzarella 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

Quinoa Salad  Roasted Zucchini & Fennel, Fresh Tomatoes, Feta, Fresh Herbs, Lemon Basil Vinaigrette

Greek Salad with Orzo  Cucumber, Tomato, Red Pepper, Kalamata, Feta, Herbs

MAINS SELECT 2... $179  |  SELECT 3... $199
Pan Seared Corvina  Wild Mushroom Leek Ragout, Lemon Truffle
Miso Glazed Loch Duart Salmon  Pickled Radish and Cucumber Salsa, Soy Sriracha Sauce
Za’atar Spiced Loch Duart Salmon  Cucumber Mint Yogurt Sauce, Chermoula
Argentinean Marinated Flat Iron Steak  Garden Herb Chimichurri, Peppercorn Demi
Seared Natural Sirloin Filet  Peppercorn Demi, Blue Cheese Sauce
Mojo Marinated Slow Braised Pork Loin  Roasted Tomatillo Sauce
Herb Roasted Free Range Chicken Breast  Artichoke Tomato Relish, Red Pepper Puree
SIDES SELECT 3
Herb Roasted Fingerling Potatoes Shallots & Fennel
Herb Roasted Purple Peruvian Potatoes
Smashed Potatoes Horseradish & Aged Cheddar
Spinach & Goat Cheese Mashed Potatoes
Roasted Yams Garlic, Lime and Cilantro
Toasted Coconut Basmati Rice Turmeric
Aromatic Black Thai Rice
Israeli Couscous Roasted Red Peppers, Currants, Pistachios & Mint
Grilled Mixed Vegetable Display or Steamed Seasonal Vegetables
Quinoa Pilaf

DESSERTS
Pastry Chef’s Selection of Assorted Mini Desserts Served Family-Style

CUSTOM BUTTER CREAM WEDDING CAKE
Package Options available at participating Bakeries
BEVERAGES

WELCOME DRINK PASSED POST-CEREMONY BASED ON 1 PER GUEST
Mojito or White Sangria

OFFERED TABLESIDES WITH DINNER
House Wines, Prosecco Toast
Freshly Brewed Lavazza Tierra Sustainable Regular and Decaffeinated Coffee, Selection of Organic First Tea, Green and Herbal Teas

FIVE 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
$16.00 per person per hour for any additional hours, based on guaranteed # of guests.

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

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
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. There is no power for beach ceremonies.

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