



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 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

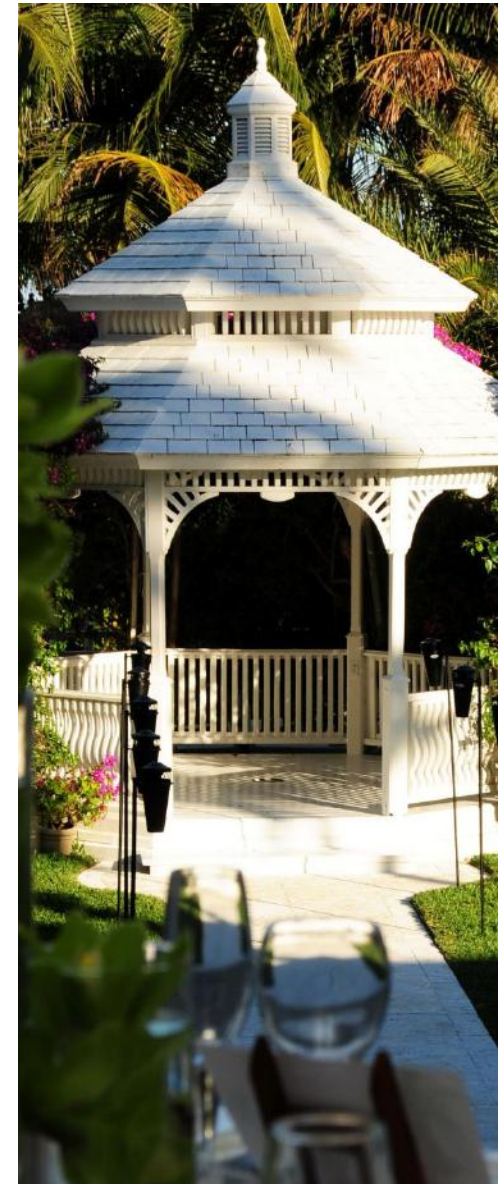
Shrimp Scampi Risotto Cake

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 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 Capers, 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





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 Broccoli, 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

VEGETARIAN MAINS SELECT 1

White Bean Cassoulet... \$164

Butternut Squash, Kale, Shitake 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

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 Frisee 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

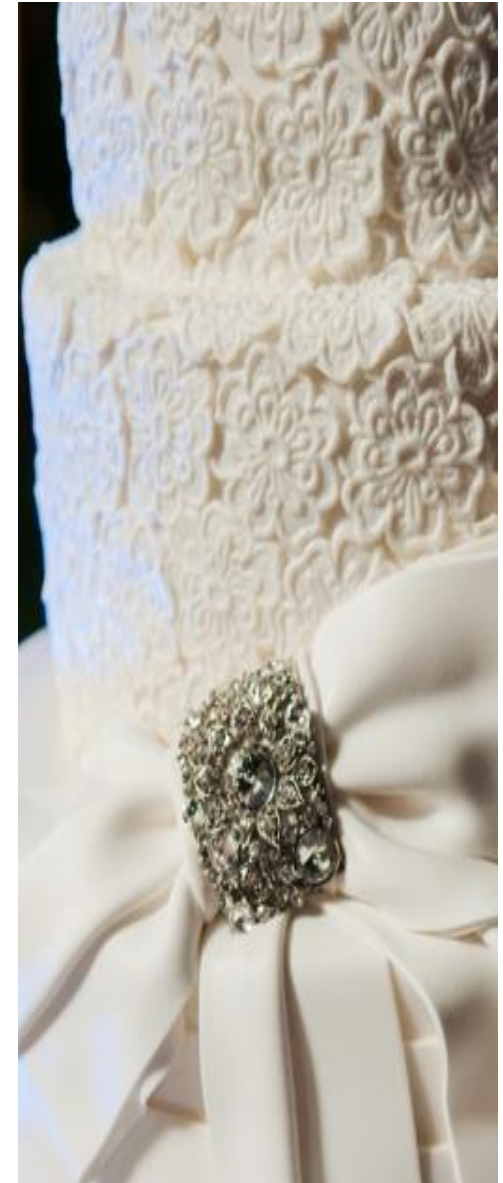
Quinoa Pilaf

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 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**

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

Jumbo Shrimp, Mussels, Oysters on the Half Shell, Snow Crab Claws, Cocktail Sauce, Horseradish, House Made Remoulade, Red Wine Mignonette, Lemon and Lime Wedges, Assorted Crackers

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