



2010-2011 BRUNCH WEDDING PACKAGE

(Based on a minimum of 30 people)

COCKTAIL RECEPTION..... post ceremony 30 minutes

**One Mimosa upon arrival
Station with Starbucks® Organic Regular and Decaffeinated Coffee and Tazo® Teas
& Homemade Pastries**

BRUNCH 3 hours

Fresh Seasonal Fruit Kebabs & Assorted Yogurts with Honey

Apple Wood Smoked Bacon and Healthy Chicken-Apple Sausage Links
Roasted Fingerling Potato Hash Browns
Scottish Smoked Salmon Display with Lemon, Capers, Onions and Tomatoes
Homemade Breakfast Breads, Assorted Bagels with regular and light Cream Cheese, Jams, Marmalade and Butter
Sliced Assorted Daily Meats to include French Ham, Cecilian Salami, Proscuitto di Parma and Roasted Turkey
Assorted Domestic and Imported Cheeses to include: Smoked Gouda, Brie, Boursin and Spanish Manchego

Pasta Salad with Pesto Dressing
Tomato Mozzarella Salad with Fresh Basil and Extra Virgin Olive Oil

Omelet Station (*Chef Fee Required \$125.00*):
Farm Fresh Eggs any style and Omelets with traditional Accompaniments

Please select one of the following:
French Toast with Vermont Maple Syrup
Buttermilk Pancakes
Belgium Waffles

Mimosas, Bellinis and Rossinis
Chilled Fresh Fruit Juices
Starbucks® Organic Regular and Decaffeinated Coffee and Tazo® Teas

Traditional Butter Cream Wedding Cake

\$75.00++ per person

Enhancement Options:

Wine and Beer Bar for 3 hours at \$24++ per person
Open bar and Cash Bar Options available upon request
Pitchers of Bloody Marys are available on consumption at \$36++ each
Food enhancement options available upon request

All food and beverage is subject to a 21% service charge and applicable state and local taxes



Welcome to wedding paradise! The Palms Hotel & Spa's stylish serenity and understated elegance is the ideal backdrop for the day you have been dreaming of, your wedding day! With Sobe chic style throughout our grounds and interiors, exquisite cuisine and personalized world-class service, your wedding at The Palms will feel like a slice of heaven just like your wedding cake. From start to finish, The Palms will make your dream day an event you wish you could do over and over again! Let the festivities begin....

WEDDING ENHANCEMENTS

DAY COORDINATOR.....	\$ 250.00
UPLIGHT FOR PERIMETER OF ROOM.....	\$150.00
CHIVARI CHAIR UPGRADE.....	\$ 6.00

*Other enhancements available upon request (linen, charger plates...)

ADDITIONAL INFORMATION

LOCATION FEE

Varies from \$800.00 to \$1500.00

The fee includes:

CEREMONY: white wood folding chairs, table for the officiant, microphone and speaker (Gazebo only)

DINNER RECEPTION: tables, banquet chairs/white wood folding chairs, white linens, napkins, four votive candles per table, stage, dance floor, lounge furniture (if necessary), all tables for DJ, cake, place card, gifts, etc...

The minimum number of guests is 50 and the maximum number of guests is 180.

A minimum of 100 is required for Saturday evening weddings.

PARKING

Discounted valet parking \$17.00 per car for non-overnight guests

DEPOSIT

A non refundable \$1000.00 deposit is required to secure date and space

SPECIAL MEALS

Children meals at \$25.00++

Vendor's meal at \$25.00++

Special meal for vegetarian, gluten free, kosher, allergies can be prepared upon request

SLEEPING ROOMS

Group rates are available for six or more rooms, to receive a quote please contact Andrea Ferguson, Director of Group Sales at (305) 908-5473 or aferguson@thepalmshotel.com



2010-2011 Lunch Wedding Package

Based on a minimum of 50 guests

INCLUDES: Three Hours Beverage Service with Beer, Wine and Mimosas, Wine Service and Champagne Toast, an Elegant Three-Course Lunch, Traditional Wedding Cake, Coffee Service

COCKTAIL RECEPTION..... post ceremony 30 minutes

**One Mimosa upon arrival
Beer and Wine Bar**

HORS D'OEUVRES (Please select a total of three items – mix of fish, meat and vegetarian)

Meats

Herb Crusted Beef Filet on Crostini, Cognac Aioli and Crisp Shallots
Shredded Beef (Ropa Vieja) Canapé with Pickled Red Onion and Chipotle BBQ
Beef Carpaccio Wrapped Asparagus with Blue Cheese Aioli
Prosciutto Wrapped Asparagus with Maytag Blue Cheese Aioli
Baby Red Potato Stuffed with Curried Chicken Salad, Grapes & Walnuts
Chicken Sate with Spicy Coco Lopez Sauce

Fish

English Pea Blini with Cured Salmon and Dill
Tequila Cured Salmon Floret on Phyllo with Cilantro Crema
Salmon Tartar on Wonton Crisps
Pan Roasted Seafood Cakes with Horseradish Black Pepper Aioli
Shrimp Pot Stickers with Sweet Chili Garlic Sauce
Ahi Tuna Tataki on Plantain Crisp

Vegetarian

Cipollini Onion Tartlets
Portobello Sate with Fig Balsamic Syrup
Sweet Potato Pumpkin Croquettes with Curry Mayo
Eggplant Caponata
Petite Brie en Croute, Cranberry and Pear compote
Mascarpone Polenta Cake with Portobello Mushroom & Saffron Garlic Aioli
Boursin Stuffed Grape Tomato with Basil Pesto & Balsamic Syrup

BEER AND WINE BAR INCLUDES:

Heineken and Corona - Budweiser Regular and Light - House Chardonnay and Merlot

*Upgrade available upon request

* Bar overtime fee at \$8.00 per person per hour based on the final guarantee

All food and beverage is subject to a 21% service charge and applicable state and local taxes.



LUNCH

2.5 hours

SALAD (Please select one)

THE PALMS HOUSE SALAD

Mixed Greens, heirloom tomatoes, avocado, walnuts, bleu cheese crumbles and fresh berries with citrus vinaigrette

THE CAPRESE SALAD

Beefsteak tomatoes, buffalo mozzarella, balsamic reduction, basil, organic extra virgin olive oil and aged balsamic syrup

ENTREES (up to two)

ROASTED ORGANIC FREE RANGE CHICKEN BREAST TUSCANY

With melted Fontina cheese and prosciutto accompanied by Portobello mushroom risotto, baby spinach and tomatillos

\$85.00++ per person

MAPLE GINGER GLAZED SALMON

With sweet potato spinach mash

\$100.00++ per person

SWEET CHILI GLAZED LOCAL MAHI MAHI

with rice pilaf, baby bok choy and dried fruit Chutney

\$105.00++ per person

FREE RANGE CHICKEN BREAST TUSCANY AND SEAFOOD CAKE

Citrus Cabbage slaw, sweet red pepper relish and lemon caper aioli

\$120.00++ per person

DESSERT

SYMPHONY OF CHOCOLATES

Sweet chocolate dipped strawberries and white chocolate mousse in a dark chocolate tulip shell

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Selection of Tazo® Teas

TRADITIONAL BUTTER CREAM WEDDING CAKE

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SPECIAL MEALS

Children meals at \$25.00++

Vendor's meal at \$25.00++

Special meal for vegetarian, gluten free, kosher, allergies can be prepared upon request

WEDDING ENHANCEMENTS

DAY COORDINATOR.....\$250.00

UPLIGHT FOR PERIMETER OF ROOM.....\$150.00

CHIVARI CHAIR UPGRADE\$ 6.00

*Other enhancements available upon request (linen, charger plates...)

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ADDITIONAL INFORMATION

LOCATION FEE

Varies from \$800.00 to \$1500.00

The fee includes:

CEREMONY: white wood folding chairs, table for the officiant, microphone and speaker (Gazebo only)

DINNER RECEPTION: tables, banquet chairs/white wood folding chairs, white linens, napkins, four votive candles per table, stage, dance floor, lounge furniture (if necessary), all tables for DJ, cake, place card, gifts, etc...

The minimum number of guests is 50 and the maximum number of guests is 180.

A minimum of 100 is required for Saturday evening weddings.

PARKING

Discounted valet parking \$17.00 per car for non-overnight guests

DEPOSIT

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Children meals at \$25.00++

Vendor's meal at \$25.00++

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SLEEPING ROOMS

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2010-2011 Gold Wedding Package

Based on a minimum of 50 guests

INCLUDES: Complimentary Ocean Front Accommodations for the Bride & Groom on their Wedding Night, Five Hours Premium Brand Open Bar (1 hr cocktail reception, 4 hr dinner) Welcome Drink, Champagne Toast, Wine Service with Dinner

COCKTAIL RECEPTIONpost ceremony

WELCOME DRINK

PREMIUM OPEN BAR

THE PALMS MEDITERRANEAN "TAPAS" BOARD DISPLAY: Spanish Meatballs, Marinated Artichoke Hearts, Spinach & Parmesan Dip, Kalamata Olives in a Garlic Olive Oil, Green Olives Stuffed with Bleu Cheese, Diced Smoked Turkey, Manchego Cheese, Roasted Pepper & Garlic Cheese Dip, Pesto Marinated Mozzarella, Assortment of Crackers, Lavash & Flatbread

HORS D'OEUVRES (Please select a total of five items – mix of fish, meat and vegetarian)

Meats

Herb Crusted Beef Filet on Crostini, Cognac Aioli and Crisp Shallots
Shredded Beef (Ropa Vieja) Canapé with Pickled Red Onion and Chipotle BBQ
Beef Carpaccio Wrapped Asparagus with Blue Cheese Aioli
Prosciutto Wrapped Asparagus with Maytag Blue Cheese Aioli
Baby Red Potato Stuffed with Curried Chicken Salad, Grapes & Walnuts
Chicken Sate with Spicy Coco Lopez Sauce

Fish

English Pea Blini with Cured Salmon and Dill
Tequila Cured Salmon Floret on Phyllo with Cilantro Crema
Salmon Tartar on Wonton Crisps
Pan Roasted Seafood Cakes with Horseradish Black Pepper Aioli
Shrimp Pot Stickers with Sweet Chili Garlic Sauce
Ahi Tuna Tataki on Plantain Crisp

Vegetarian

Cipollini Onion Tartlets
Portobello Sate with Fig Balsamic Syrup
Sweet Potato Pumpkin Croquettes with Curry Mayo
Eggplant Caponata
Petite Brie en Croute, Cranberry and Pear compote
Mascarpone Polenta Cake with Portobello Mushroom & Saffron Garlic Aioli
Boursin Stuffed Grape Tomato with Basil Pesto & Balsamic Syrup

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WEDDING DINNER...

FIRST (Please select one)

Tropical Fruit Cocktail

Wheel of brie with candied walnuts, organic honey and petite roll

Prosciutto wrapped melon with Gorgonzola aioli

SALAD (Please select one)

THE PALMS HOUSE SALAD

Mixed greens, heirloom tomatoes, avocado, walnuts, bleu cheese crumbles, fresh berries and citrus vinaigrette

THE CAPRESE SALAD

Beefsteak tomatoes, buffalo mozzarella, balsamic reduction, basil, organic extra virgin olive oil and aged balsamic syrup

ENTREES (Please select up to 2)

ROASTED ORGANIC FREE RANGE CHICKEN BREAST TUSCANY

With melted Fontina cheese and prosciutto accompanied by Portobello mushroom risotto, baby Spinach and tomatillos

\$147.00++ per person

MIAMI-WEST INDIAN POLLO

Spicy grilled organic chicken breast with a fresh pineapple, black bean salsa, rice and sweet plantains

\$147.00++ per person

MAPLE GINGER GLAZED SALMON

With sweet potato spinach mash

\$154.00++ per person

FLORIDA YELLOW TAIL SNAPPER

Steamed baby bok choy, black thai sticky rice and red thai curry sauce

\$165.00++ per person

GRILLED NEW YORK STEAK

In a horseradish-potato crust with a smoked garlic Merlot glaze with a light broccoli soufflé

\$170.00++ per person

PEPPER CRUSTED ANGUS TENDERLOIN

Root vegetable hash browns, grilled pencil asparagus, and Portobello mushroom accompanied with Port wine sauce

\$170.00++ per person

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DUO PLATES

FREE RANGE CHICKEN BREAST TUSCANY AND SEAFOOD CAKE

Citrus Cabbage slaw, sweet red pepper relish and lemon caper aioli

\$160.00++ per person

BEEF TENDERLOIN WITH GREEN PEPPERCORNS AND FLORIDA LOBSTER TAIL

With béarnaise sauce, served with broccoli, potato tart and fresh seasonal vegetables

\$205.00++ per person

DESSERTS (Please select one)

SYMPHONY OF CHOCOLATES

Chocolate dipped strawberries with white chocolate mousse in a dark chocolate tulip shell

KEY LIME TART FANTASY

A delicate pastry tart with fresh tropical fruit coulis

Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Selection of Tazo Teas

TRADITIONAL BUTTER CREAM WEDDING CAKE

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OUR LAVISH DINNER BUFFET

(Minimum of 50 guests)

SALADS

Traditional Caesar Salad
Avocado Salad with Citrus Vinaigrette
Heirloom Tomato Mozzarella Salad with Fresh Basil
Mediterranean Seafood Salad
Grilled Asparagus Topped with Crumbled Goat Cheese
International Basket of Fresh Baked Rolls & Artisan Breads, Creamy Butter

FROM SILVER CHAFERS

Grilled Mahi-Mahi with Roasted Pepper Coulis
Chicken Provençal with Spinach and Peppers
Sliced Sirloin with Merlot Reduction
Gemelli Pasta with Artichoke Hearts, Sun Dried Tomatoes, Kalamata Olives & Pesto
Fresh Seasonal Vegetables
Basmati Rice
Potatoes Gratin

DESSERTS

Mini Crème Brûlée
Mini Key Lime Pie
Mini Tiramisu
Mini Mousse au Chocolat
Assorted Fruit Display
Traditional Wedding Cake
Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Selection of Tazo Teas
\$160.00 ++ per person

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OPEN BAR INCLUDES:

Absolut Vodka
Bacardi Rum
Tanqueray Gin
Johnny Walker Black
Dewar's 12
Jim Beam Black Bourbon
Seagrams 7 Rye
Jose Cuervo Tequila
Heineken and Corona
Budweiser Regular and Light
House Chardonnay and Merlot

- *Vodka upgrade to Ketel One or Grey Goose at \$4.00++ per person
- *Chivas upgrade at \$4.00++ per person
- *Other upgrade available upon request
- *Open bar overtime fee at \$16.00 per person per hour based on the final guarantee

AFTER-DINNER CORDIALS

Bailey's, Grand Marnier, Remy VS, Hennessy VS, White or Dark Sambuca
\$8.00++ per cordial

FOOD ENHANCEMENTS

*You may add any of the following selections at an additional cost

SUSHI STATION

Asian display of hand rolled sushi including California Roll, Shrimp Tempura Roll, spicy tuna roll, crab spider roll, smoked salmon with cream cheese roll with Wasabi, pickled ginger, soy dipping sauce and chop sticks

\$20.00++ per person

*Additional **\$125.00++** for sushi station Chef per hour

RAW BAR STATION

Mussels, jumbo shrimp, oysters, ceviche, cocktail sauce, red and green Tabasco, horseradish, lemon wedges and assorted crackers

\$30.00++ per person

*Stone crabs available upon request, market price (In season)

*Other food options are available upon request

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