

2010-2011 Gold Wedding Package

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

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

MIAMI-WEST INDIAN POLLO

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

MAPLE GINGER GLAZED SALMON

With sweet potato spinach mash

GRILLED FLORIDA BLACK GROUPER

Served with three potato salad, sugar snap peas and mango- rum sauce

FLORIDA YELLOW TAIL SNAPPER

Steamed baby bok choy, black thai sticky rice and red thai curry sauce (extra curry sauce on the Plates)

GRILLED NEW YORK STEAK

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

PEPPER CRUSTED ANGUS TENDERLOIN

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

DUO PLATES

FREE RANGE CHICKEN BREAST TUSCANY AND SEAFOOD CAKE

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

BEEF TENDERLOIN WITH GREEN PEPPERCORNS AND FLORIDA LOBSTER TAIL

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

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

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

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
*Chivas upgrade
*And other upgrades, available upon request
*Open bar overtime fee per person per hour based on the final guarantee

AFTER-DINNER CORDIALS

Bailey's, Grand Marnier, Remy VS, Hennessy VS, White or Dark Sambuca

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

*Additional fee 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

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

*Other food options are available upon request

WEDDING ENHANCEMENTS

DAY COORDINATOR.....

UPLIGHT FOR PERIMETER OF ROOM.....

CHIVARI CHAIR UPGRADE.....

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

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....

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 25 and the maximum number of guests is 180.
A minimum of 100 is required for Saturday evening weddings.**

PARKING

Discounted valet parking rate per car for non-overnight guests

DEPOSIT

A non refundable deposit is required to secure date and space

SPECIAL MEALS

Children meals

Vendor's meal

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 Intimate Wedding Package

This package was carefully designed for weddings for 25 guests.

INCLUDES: Three Hour Premium Open Bar, Welcome Drink, Wine Service with Dinner and Champagne Toast, An Elegant Four-Course Dinner, Traditional Wedding Cake

WEDDING DINNER.....post ceremony

WELCOME DRINK

- PREMIUM OPEN BAR

- 4 COURSE DINNER

FIRST

Prosciutto wrapped melon with Gorgonzola aioli

SALAD (Please select one)

THE PALS 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

MAPLE GINGER GLAZED SALMON With sweet potato spinach mash

GRILLED FLORIDA BLACK GROUPER Served with three potato salad, sugar snap peas and mango-rum sauce

SWEET CHILI GLAZED LOCAL MAHI MAHI with rice pilaf, baby bok choy and dried fruit Chutney

FREE RANGE CHICKEN BREAST TUSCANY AND SEAFOOD CAKE Citrus Cabbage slaw, sweet red pepper relish and lemon caper aioli

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

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

*Chivas upgrade

*And other upgrades available upon request

*Open bar overtime fee per person per hour based on the final guarantee

AFTER-DINNER CORDIALS

Bailey's, Grand Marnier, Remy VS, Hennessy VS, White or Dark Sambuca

FOOD ENHANCEMENTS

HORS D'OEUVRES (one half hour of butler passed hors d'oeuvres)

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

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

*Additional fee 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

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

*Other food options available upon request

WEDDING ENHANCEMENTS

DAY COORDINATOR.....

UPLIGHT FOR PERIMETER OF ROOM.....

CHIVARI CHAIR UPGRADE.....

*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 25 and the maximum number of guests is 180.

A minimum of 100 is required for Saturday evening weddings.

PARKING Discounted valet parking rate per car for non-overnight guests

DEPOSIT A non refundable fee deposit is required to secure date and space

SPECIAL MEALS

Children meals

Vendor's meal

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

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