

## Mother of Pearl

For an unforgettable wedding celebration treat your guests to our lavish Mother of Pearl Wedding Package, which includes:
-A signature welcome drink
-5-hour premium brand open bar
-1-hour hors d'oeuvres reception
-A reception-style dinner 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



## DINNER RECEPTION... \$242 per person

Based on 3 hours

## DISPLAYS SELECT 1

Antipasto Station Cured Meats and Artisan Cheeses, Olives, Pepperoncini, Olive Tapenade, Marinated Artichokes, Roasted Eggplant and Red Peppers, White Bean and Artichoke Dip, Roasted Garlic and Tomato Bruschetta, Hummus, Crostini, Lavosh and Breadsticks

Imported \& Domestic Cheeses Fresh and Dried Fruits, Nuts, Baguette and Cracker Variety
Grilled \& Roasted Market Vegetable Display Red Pepper Aioli, Artichoke Hummus, Tomato Caper Bruschetta, Balsamic Vinaigrette
Guacamole Station Fresh Made Guacamole with authentic mix-ins and toppings, including Pico de Gallo, Roasted Tomato and Chipotle Salsa, Spicy Chiles, Fresh Cilantro, Pickled Carrots and Onions, Fresh Lime, served with Fresh Tortilla Chips and Cucumber Slices
Mediterranean Station Lebanese Style Stuffed Grape Leaves with Herbed Rice Filling, Lemon Hummus with Kalamata Olives and Paprika, Roasted Eggplant Baba Ganoush, Cucumber Mint Yogurt Dip, Cucumber Crisps and Carrot Sticks, Pita Chips, Seedy Flatbread Crackers

## ACTION STATIONS SELECT 1

Chef Attendant Fee per 65 Guests... \$150
Street Taco Station Shrimp Ceviche, Red Chile Chicken Al Pastor, Shredded Pork, Flour and Corn Tortillas, Pico de Gallo, Guacamole, Shredded Mexican Cheese, Cabbage Slaw, Sour Cream

Potato Bar Baked, Mashed, and Sweet Potato Mashed. Toppings include Shredded Cheddar Cheese, Crumbled Blue Cheese,Crispy Bacon, Sautéed Mushrooms, Caramelized Balsamic Onions, Truffled Sour Cream, Chives
Risotto Station Truffled Mushroom, Asparagus, Pea and Goat Cheese,
Roasted Vegetable, Parmesan, and Basil, Add ins of Shrimp and Chicken




## CUSTOM BUTTER CREAM WEDDING CAKE

Package Options available at participating Bakeries

## 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

## FOUR HOUR OPEN BAR

## Premium Brands

Titos 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
Super Premium Brands... \$20 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



## ADDITIONAL INFORMATION

## Location Fee... \$1600

## INCLUDES

## Ceremony

White wood-style folding chairs, table for the officiate. Beach ceremony includes white folding chairs and cloth towel/water station at Boardwalk. There is no power for beach ceremonies. Arch provided by contracted florist at an additional cost.

## 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 \$45| 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 our Catering Department at (305) 908-5416 or
catering@thepalmshotel.com

