





ENJOY THE PERFECT BACKDROP FOR THE PERFECT DAY.

Make your wedding day picture perfect. With sandy backdrops, striking ocean sunsets and a stylish array of indoor and outdoor event spaces—our beach resort offers a picturesque and simply unforgettable experience. Unwind in our sumptuous oceanfront spa. Splash in our waterfall pool. And kick back in our all condo-style suites. So when the music plays, you'll be even more relaxed and radiant than your surroundings.

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BRIDE'S TIMELINE CHECKLIST

2 MONTHS BEFORE YOUR WEDDING

- Mail invitations
- Develop system for organizing RSVPs
- Begin writing vows
- Review ceremony details with officiant
- Lay out the content for wedding programs
- Apply for marriage license: order 2-3 extras
- Finalize wedding day timeline
- Finalize seating arrangements
- Finalize playlists with musicians
- Finalize fittings and attire for wedding party and parents
- Create "wedding day" schedule and send to vendors and officiant
- Create honeymoon itinerary for family at home
- Decide "Something Old, New, Borrowed, Blue"
- Book spa and beauty treatments for you and bridal party
- Book wedding day transportation
- Purchase gifts for attendants

1 MONTH BEFORE YOUR WEDDING

- Call vendors to confirm date, times and location
- Final dress fitting
- Confirm honeymoon reservations
- Pick up wedding rings
- Pick up marriage license
- Pack for honeymoon
- Write Thank You notes as gifts are received

2 WEEKS BEFORE YOUR WEDDING

- Follow up with guests who haven't yet RSVP'd
- Give final count to caterer
- Update registries
- Begin breaking in wedding shoes
- Make arrangements for the caring of pets and plants while on honeymoon
- Get final haircut and color
- Get playlists to DJ/Musicians
- Delegate wedding day duties: gift table, guestbook, etc.
- Delegate someone to return tuxes, rentals and tend to wedding dress
- Send directions to wedding day limo/transportation driver

1 WEEK BEFORE YOUR WEDDING

- Prepare final payments to vendors and cash tips for service personnel
- Prepare wedding day emergency kit
- Lay out wedding clothes
- Give readers their scripts, if necessary
- Give photographer and videographer your image and video requests
- Get spa treatments for you and the bridal party

THE DAY BEFORE YOUR WEDDING

- Deliver welcome baskets
- Get mani/pedi/massage
- Attend wedding rehearsal
- Have fun at the rehearsal dinner
- Get to bed at a decent hour

WEDDING DAY

- Eat a good breakfast
- Mail wedding announcements
- Allow yourself plenty of time to get ready
- Give wedding rings and officiant fee to Best Man
- Congratulations! ENJOY the Day

AFTER THE WEDDING

- Return tuxes and rentals
- Get wedding dress to preservationist or cleaners

AFTER THE HONEYMOON

- Send Thank You cards as soon as possible
- Enjoy your marriage



CEREMONY INFORMATION

WEDDING CEREMONY FEE

\$2,500.00

PRICING INCLUDES THE FOLLOWING

- Reserves a private beach location or our beautiful gazebo
- White Garden Chairs
- Set-up and break down of ceremony space
- Water & Sangria Station for your wedding guests
- Back-up space in case of inclement weather



REHEARSAL DINNER

ITALIAN CAFÉ *\$64 per person*

- Cream of Tomato-Basil Soup, Roasted Garlic Crostini
- Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad, Basil, Parmesan, Chianti Vinaigrette
- Bruschetta
- Assorted Panini Sandwiches
- Penne a la Vodka with Italian Sausage
- Italian Cookies
- Mini Apple Crostadas
- Pistachio and Chocolate Biscotti

CARIBBEAN GETAWAY *\$66 per person*

- Coconut Conch Chowder
- Local Greens with Mango, Almonds and Goat Cheese
- Pineapple-Soy Grilled Chicken with Papaya Salsa
- Pumpkin Rice
- Assorted Rolls
- Passion Fruit Tarts and Selection of Cookies

SOUTHERN BBQ *\$64 per person*

- Iceberg Wedge, Vine Ripe Tomato, Applewood Bacon, Creamy Maytag Blue Cheese Dressing
- BBQ Chicken and Baby Back Ribs
- Southern Style Potato Salad
- Cole Slaw
- Buttermilk Biscuits
- Apple Crumb Pie

MEXICAN FIESTA *\$64 per person*

- Snapper Ceviche Margarita
- Avocado and Tomato Salad
- Hard and Soft Tacos
Choice of Chicken, Shrimp, Steak
Selection of Salsa Verde, Tomato-Jalapeño Salsa, Guacamole, Cheddar-Monterey Jack Cheese, Corn-Black Bean Salsa
- Warm Flour Tortilla or Crispy Corn Taco Shells
- Chicken Quesadillas
- Yellow Rice and Refried Beans

AMERICAN GRILL *\$65 per person*

- Grilled Meyer Angus Hamburgers
- All-Beef Hot Dogs
- Grilled Chicken Breast
- Sauerkraut
- Red Bliss Potato Salad
- Corn on the Cobb
- Pickles, Lettuce, Tomato, Red Onion
- Assorted Cheeses and Condiments
- Brioche and Multigrain Sandwich Rolls
- Fresh Fruit Salad
- Chocolate Chip Cookies and Brownies

Consumer Advisory: *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLATED WEDDING PACKAGES

PASSED HORS D' OEUVRES

Choice of Five

COLD SELECTIONS

- Mini Tomato Bruschetta
- Prosciutto, Focaccia, Truffle Butter
- Miso Chicken Salad on Crispy Won Ton
- Chilled Shrimp Cocktail, Horseradish, Lemon
- Tuna Tartar Coronets, Soy, Yuzu, Sesame, Wasabi Cream
- Carpaccio of Beef, Horseradish Cream, Micro Arugula, Roasted Garlic Crostini
- Crab Salad, Coconut Geleé, Avocado, Citrus Marmalade
- Manchego and Chorizo Scones, Smoked Paprika Butter
- Fresh Ricotta Crostini, Tomato Jam, Pistachio Pesto
- Smoked Salmon, Lemon Dill Cream, Potato Beignet
- Gorgonzola Stuffed Dates, Aged Balsamic

HOT SELECTIONS

- Artichoke Beignets, Crab Aioli
- Grilled Beef Skewers, Sweet Soy Glaze
- Tempura Shrimp, Mango "Duck Sauce"
- Crispy Pecorino Polenta, Red Pepper Jam
- BBQ Chicken Phyllo Cups, Corn and Tomato Relish
- Sweet Potato Gnocchi with Sage Brown Butter and Parmesan
- Crispy Risotto "Arancini," Parmesan, Sundried Tomato, Basil Aioli
- Crispy Potato Cakes with Sour Cream and Caviar
- Mini Chicken Quesadillas, Salsa, Guacamole
- Maine Lobster Fritters, Volcano Sauce
- Crispy Goat Cheese, Raspberry Coulis
- Blue Crab Cakes, Lemon-Garlic Aioli
- Crispy Avocado, Chipotle Aioli

SILVER WEDDING PACKAGE

\$190 per person

Champagne Toast

5 Hour Premium Bar

Reception

- Choose 5 Passed Hors D' Oeuvres

STARTERS

Choice of One

- **Cream of Tomato-Basil**
Roasted Garlic Crostini
- **Baby Lettuce and Red Grapes Salad**
Goat Cheese, Walnuts, Sherry Vinaigrette

ENTRÉES

Choice of One

- **Pan Seared Chicken Breast**
Risotto Cake, Vegetable Bundle, Madeira Sauce
- **Dijon-Herb Crusted Salmon**
Roasted Red Bliss Potatoes, Three Pea Medley

DESSERT

- Buttercream Wedding Cake

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GOLD WEDDING PACKAGE

\$215 per person

Champagne Toast
5 Hour Premium Bar

Reception

- Choose 5 Passed Hors D' Oeuvres
- Artisan Cheese Display and Vegetable Crudité Display

STARTERS

Choice of One

- **Maine Lobster Bisque**
Mini Profiteroles, Truffle Cream
- **Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad**
Prosciutto Crisp, Aged Balsamic, Olio Verde
- **Cream of Tomato-Basil**
Roasted Garlic Crostini
- **Baby Lettuce and Red Grapes Salad**
Goat Cheese, Walnuts, Sherry Vinaigrette

ENTRÉES

Choice of Two

- **Pan Seared Chicken Breast**
Risotto Cake, Vegetable Bundle, Madeira Sauce
- **Dijon-Herb Crusted Salmon**
Roasted Red Bliss Potatoes, Three Pea Medley
- **Grilled Beef Tenderloin**
Truffle Whipped Potato Puree, Roasted Broccolini, Baby Carrot, Cabernet Sauce, Roasted Cocktail Tomato
- **Pan Roasted Grouper**
Artichoke-Potato Hash, Roasted Red Pepper Buerre Blanc, Crab Salad

DESSERT

- Buttercream Wedding Cake

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PLATINUM WEDDING PACKAGE
\$245 per person

Champagne Toast
5 Hour Deluxe Bar
Reception

- Signature Cocktail
- Choose 5 Passed Hors D' Oeuvres
- Artisan Cheese Display and Vegetable Crudité Display

CHOOSE ONE ACTION STATION

Not Chef Attended

- Italian Pasta Station
- Dim Sum Station
- Ceviche "Martini" Bar

STARTERS

Choice of One

- **Maine Lobster Bisque**
Mini Profiteroles, Truffle Cream
- **Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad**
Prosciutto Crisp, Aged Balsamic, Olio Verde
- **Yellowfin Tuna, Mango and Avocado Salad**
Citrus-Soy, Yuzu, Crispy Won Ton Noodle, Wasabi Cream
- **Shrimp and Grits "Creole"**
Jumbo Shrimp, Calabaza, Corn, Cheesy Grits, Spicy Creole Sauce
- **Southern Comfort BBQ Glazed Pork Belly**
Apple, Raisin Celery Root Slaw, Crisp Onion Ring

ENTRÉES

Choice of Two

- **Grilled Beef Tenderloin**
Truffle Whipped Potato Puree, Roasted Broccolini, Baby Carrot, Cabernet Sauce, Roasted Cocktail Tomato
- **Half Rack of Lamb**
Potato Gratin, Port Braised Shallots, Baby Vegetables
- **Pan Roasted Grouper**
Artichoke-Potato Hash, Roasted Red Pepper Buerre Blanc, Crab Salad
- **Butter Poached Maine Lobster Tail**
Swiss Chard, Wild Mushroom, Lobster Nage

DESSERT

- One Pre-selected Plated Dessert--See Menu
- Fondant Wedding Cake



BUFFET WEDDING PACKAGES

PASSED HORS D' OEUVRES

Choice of Five

Cold Selections

- Mini Tomato Bruschetta
- Prosciutto, Focaccia, Truffle Butter
- Miso Chicken Salad on Crispy Won Ton
- Chilled Shrimp Cocktail, Horseradish, Lemon
- Tuna Tartar Coronets, Soy, Yuzu, Sesame, Wasabi Cream
- Carpaccio of Beef, Horseradish Cream, Micro Arugula, Roasted Garlic Crostini
- Crab Salad, Coconut Geleé, Avocado, Citrus Marmalade
- Manchego and Chorizo Scones, Smoked Paprika Butter
- Fresh Ricotta Crostini, Tomato Jam, Pistachio Pesto
- Smoked Salmon, Lemon Dill Cream, Potato Beignet
- Gorgonzola Stuffed Dates, Aged Balsamic

Hot Selections

- Artichoke Beignets, Crab Aioli
- Grilled Beef Skewers, Sweet Soy Glaze
- Tempura Shrimp, Mango "Duck Sauce"
- Crispy Pecorino Polenta, Red Pepper Jam
- BBQ Chicken Phyllo Cups, Corn and Tomato Relish
- Sweet Potato Gnocchi with Sage Brown Butter and Parmesan
- Crispy Risotto "Arancini," Parmesan, Sundried Tomato, Basil Aioli
- Crispy Potato Cakes with Sour Cream and Caviar
- Mini Chicken Quesadillas, Salsa, Guacamole
- Maine Lobster Fritters, Volcano Sauce
- Crispy Goat Cheese, Raspberry Coulis
- Blue Crab Cakes, Lemon-Garlic Aioli
- Crispy Avocado, Chipotle Aioli

SILVER WEDDING PACKAGE

\$210 per person

Champagne Toast
5 Hour Premium Bar
Reception

- Choose 5 Passed Hors D' Oeuvres

SOUP

Choice of One

- **Cream of Tomato-Basil**
Roasted Garlic Crostini
- **Italian Wedding Soup**
Mini Meatballs, Spinach, Ditalini Pasta
- **Bahamian Conch Chowder**
Corn and Sweet Potato

SALAD

Choice of Two

- **Baby Lettuce and Red Grapes Salad**
Goat Cheese, Walnuts, Sherry Vinaigrette
- **Caesar Salad**
Hearts of Romaine, Fresh Parmesan Reggiano, Roasted Garlic Crostini
- **Roasted Beet and French Feta Cheese Salad**
Cucumber, Mache, Grape Tomato, Cumin-Raisin Vinaigrette

DESSERT

- Buttercream Wedding Cake

ENTRÉE

Choice of One

- **Pan Seared Chicken Breast**
Madeira Sauce
- **Dijon-Herb Crusted Salmon**
Chardonnay Sauce
- **Grilled Mahi-Mahi**
Local Papaya-Honey Salsa
- **Braised Boneless Short Rib**
Creamy Horseradish Sauce

Choice of One Vegetable and One Starch or Grain

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GOLD WEDDING PACKAGE

\$235 per person

Champagne Toast
5 Hour Premium Bar
Reception

- Choose 5 Passed Hors D' Oeuvres
- Artisan Cheese Display and Vegetable Crudité Display

SOUP

Choice of One

- **Maine Lobster Bisque**
Mini Profiteroles, Truffle Cream
- **Cream of Tomato-Basil**
Roasted Garlic Crostini
- **Italian Wedding Soup**
Mini Meatballs, Spinach, Ditalini Pasta
- **Bahamian Conch Chowder**
Corn and Sweet Potato

SALAD

Choice of Two

- **Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad**
Prosciutto Crisp, Aged Balsamic, Olio Verde
- **Caesar Salad**
Hearts of Romaine, Fresh Parmesan Reggiano, Roasted Garlic Crostini
- **Roasted Beet and French Feta Cheese Salad**
Cucumber, Mache, Grape Tomato, Cumin-Raisin Vinaigrette
- **Baby Lettuce and Red Grapes Salad**
Goat Cheese, Walnuts, Sherry Vinaigrette
- **Baby Iceberg Wedge**
Vine Ripe Tomato, Applewood Bacon, Creamy Maytag Blue Cheese Dressing

ENTRÉE

Choice of Two

- **Pan Seared Chicken Breast**
Madeira Sauce
- **Dijon-Herb Crusted Salmon**
Chardonnay Sauce
- **Pan Roasted Grouper**
Roasted Red Pepper Buerre Blanc
- **Chef Carved Herb Roasted Prime Rib of Beef**
Cabernet Jus, Horseradish-Sour Cream

Choice of One Vegetable and One Starch or Grain

DESSERT

- Buttercream Wedding Cake



PLATINUM WEDDING PACKAGE
\$275 per person

Champagne Toast
5 Hour Deluxe Bar

Reception

- Signature Cocktail
- Choose 5 Passed Hors D' Oeuvres
- Artisan Cheese Display and Vegetable Crudité Display

CHOOSE ONE ACTION STATION

Not Chef Attended

- Italian Pasta Station
- Dim Sum Station
- Ceviche "Martini" Bar

SOUP

Choice of One

- **Maine Lobster Bisque**
Mini Profiteroles, Truffle Cream
- **Cream of Tomato-Basil**
Roasted Garlic Crostini
- **Italian Wedding Soup**
Mini Meatballs, Spinach, Ditalini Pasta
- **Bahamian Conch Chowder**
Corn and Sweet Potato

SALAD

Choice of Two

- **Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad**
Prosciutto Crisp, Aged Balsamic, Olio Verde
- **Caesar Salad**
Hearts of Romaine, Fresh Parmesan Reggiano, Roasted Garlic Crostini
- **Roasted Beet and French Feta Cheese Salad**
Cucumber, Mache, Grape Tomato, Cumin-Raisin Vinaigrette
- **Baby Lettuce and Red Grapes Salad**
Goat Cheese, Walnuts, Sherry Vinaigrette
- **Baby Iceberg Wedge**
Vine Ripe Tomato, Apple-wood Bacon, Creamy Maytag Blue Cheese Dressing

ENTREES

Choice of Two

- **Pan Seared Chicken Breast**
Madeira Sauce
- **Dijon-Herb Crusted Salmon**
Chardonnay Sauce
- **Pan Roasted Grouper**
Roasted Red Pepper Buerre Blanc
- **Chef Carved Herb Roasted Tenderloin of Beef**
Cabernet Jus, Horseradish-Sour Cream, Bernaise
- **Rack of Lamb**
Ruby Port Reduction
- **Butter Poached Maine Lobster Tail**
Parsley Butter, Truffle Hollandaise

Choice of One Vegetable and One Starch or Grain

DESSERT

- Chef Mini Dessert Table (4 Selections Included)
- Fondant Wedding Cake

STARCHES, GRAINS AND VEGETABLES

STARCHES AND GRAINS

Choice of One

- Roasted Shallot Whipped Potatoes
- Candied Sweet Potato Mash
- Scalloped Potatoes "Au Gratin"
- "Confetti" Vegetable Rice Pilaf
- Creamy Parmesan Polenta
- Herb Roasted Fingerling and Red Potatoes

VEGETABLES

Choice of One

- Roasted Baby Carrots and Broccolini
- French Green Beans and Mushrooms
- Grilled Seasonal Vegetables
- Traditional Stewed Ratatouille

CHEF DESSERT TABLE

Choice of Four

- Chocolate Dip Strawberry
- Seasonal Crém Brûlée Spoon
- Cream Puff
- Chocolate Dipped Pistachio Biscotti
- Mini French Macaroons
- Mini Cupcake
- Mini Key Lime Tartlet
- Mini Chocolate Passion Tartlet
- Mini Fresh Berry Tartlet
- Mini Cheesecake
- Strawberry Shortcake Cup
- Lemon Panna Cotta with Fresh Blackberry
- Tiramisu Cups
- Apple Crumb Bites
- Mini Pecan Pie

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BRUNCH BUFFET WEDDING PACKAGES

INCLUDED IN YOUR WEDDING PACKAGE

- Champagne Toast
- Four Hour Bottomless Mimosas, Peach Bellinis and Bloody Marys

PASSED HORS D'OEUVRES

Choice of Four

COLD SELECTIONS

- Mini Tomato Bruschetta
- Prosciutto, Focaccia, Truffle Butter
- Miso Chicken Salad on Crispy Won Ton
- Chilled Shrimp Cocktail, Horseradish, Lemon
- Tuna Tartar Coronets, Soy, Yuzu, Sesame, Wasabi Cream
- Carpaccio of Beef, Horseradish Cream, Micro Arugula, Roasted Garlic Crostini
- Crab Salad, Coconut Geleé, Avocado, Citrus Marmalade
- Manchego and Chorizo Scones, Smoked Paprika Butter
- Fresh Ricotta Crostini, Tomato Jam, Pistachio Pesto
- Smoked Salmon, Lemon Dill Cream, Potato Beignet
- Gorgonzola Stuffed Dates, Aged Balsamic

HOT SELECTIONS

- Artichoke Beignets, Crab Aioli
- Grilled Beef Skewers, Sweet Soy Glaze
- Tempura Shrimp, Mango "Duck Sauce"
- Crispy Pecorino Polenta, Red Pepper Jam
- BBQ Chicken Phyllo Cups, Corn and Tomato Relish
- Sweet Potato Gnocchi with Sage Brown Butter and Parmesan
- Crispy Risotto "Arancini," Parmesan, Sundried Tomato, Basil Aioli
- Crispy Potato Cakes with Sour Cream and Caviar
- Mini Chicken Quesadillas, Salsa, Guacamole
- Maine Lobster Fritters, Volcano Sauce
- Crispy Goat Cheese, Raspberry Coulis
- Blue Crab Cakes, Lemon-Garlic Aioli
- Crispy Avocado, Chipotle Aioli

BUFFET

Choice of Four

COLD SELECTIONS

- Yogurt and Granola Parfaits
- Assorted Muffins
- French Butter and Chocolate Croissants
- Assorted Bagels
- Seasonal Fruit and Berries
- Smoked Salmon Gravlox Platter
- Tomato, Onion, Caper and Cream Cheese
- Butter, Cream Cheese and Jams

HOT SELECTIONS

- Traditional Eggs Benedict
- Poached Eggs, Canadian Bacon, English Muffin, Traditional Hollandaise Sauce
- Brioche French Toast with Vermont Maple Syrup or Buttermilk Pancakes (Choose One)
- Scrambled Eggs
- Applewood Smoked Bacon & Country Sausage
- Fingerling Breakfast Potatoes

CHEF COOKED TO ORDER OMELET STATION

- Shredded Cheddar, Feta and American Cheeses
- Diced Ham, Bacon and Sausage
- Tomato, Spinach, Mushrooms, Onions and Peppers
- Regular and Decaf Coffee
- Orange, Grapefruit and Apple Juice

DESSERT

- Buttercream Wedding Cake

\$115 per person

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BRUNCH PLATED WEDDING PACKAGES

INCLUDED IN YOUR WEDDING PACKAGE

- Champagne Toast
- Four Hour Bottomless Mimosas, Peach Bellinis and Bloody Marys

PASSED HORS D' OEUVRES

Choice of Four

COLD SELECTIONS

- Mini Tomato Bruschetta
- Prosciutto, Focaccia, Truffle Butter
- Miso Chicken Salad on Crispy Won Ton
- Chilled Shrimp Cocktail, Horseradish, Lemon
- Tuna Tartar Coronets, Soy, Yuzu, Sesame, Wasabi Cream
- Carpaccio of Beef, Horseradish Cream, Micro Arugula, Roasted Garlic Crostini
- Crab Salad, Coconut Geleé, Avocado, Citrus Marmalade
- Manchego and Chorizo Scones, Smoked Paprika Butter
- Fresh Ricotta Crostini, Tomato Jam, Pistachio Pesto
- Smoked Salmon, Lemon Dill Cream, Potato Beignet
- Gorgonzola Stuffed Dates, Aged Balsamic

HOT SELECTIONS

- Artichoke Beignets, Crab Aioli
- Grilled Beef Skewers, Sweet Soy Glaze
- Tempura Shrimp, Mango "Duck Sauce"
- Crispy Pecorino Polenta, Red Pepper Jam
- BBQ Chicken Phyllo Cups, Corn and Tomato Relish
- Sweet Potato Gnocchi with Sage Brown Butter and Parmesan
- Crispy Risotto "Arancini," Parmesan, Sundried Tomato, Basil Aioli
- Crispy Potato Cakes with Sour Cream and Caviar
- Mini Chicken Quesadillas, Salsa, Guacamole
- Maine Lobster Fritters, Volcano Sauce
- Crispy Goat Cheese, Raspberry Coulis
- Blue Crab Cakes, Lemon-Garlic Aioli
- Crispy Avocado, Chipotle Aioli

PLATED BRUNCH

Choice of Three

- **Steak and Eggs Breakfast**
Grilled Beef Tenderloin Medallions, Two Fried Eggs, Rosti Potato Pancakes, Sautéed Spinach, Truffle Béarnaise
- **Traditional Eggs Benedict**
Poached Eggs, Canadian Bacon, English Muffin, Traditional Hollandaise Sauce
- **Smoked Salmon Gravlox Platter**
Vine Ripe Tomato, Red Onion, Caper, Bagel and Cream Cheese
- **Nutella and Banana Stuffed French Toast**
Whipped Cream, Vermont Maple Syrup
- **Ham and Vermont Cheddar Omelet**
Three Egg Omelet, Sautéed Ham, Melted Vermont Cheddar, Fresh Tomato Relish

DESSERT

- Buttercream Wedding Cake

\$95 per person

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WEDDING CAKES

WEDDING CAKES

- **Buttercream Frosted Cake**
Sponge Cake Layered with Filling
Included with Package
- **Fondant Covered Satin Cake**
Sponge Cake Layered with Filling
Add \$8 Per Person to Package
(Included in Platinum Package)
- **Personalized Custom Cake**
Bride and Groom Specifications with Pastry Chef
Price to be Determined

CAKE FLAVOR CHOICES

- **Raspberry Chambord**
Vanilla Sponge Cake, Chambord Simple Syrup,
Fresh Raspberries, Raspberry White
Chocolate Mousse
- **Key Lime Cream**
Vanilla Sponge Cake, Key Lime Curd,
Graham Cracker Bavarian Cream,
Key Lime Mousse
- **S'mores**
Vanilla Sponge Cake, Graham Cracker
Bavarian Cream, Chocolate Pot De Crème,
Toasted Marshmallows

CAKE FLAVORS CONTINUED

- **Chocolate Overload**
Chocolate Fudge Cake, Milk Chocolate Mousse
Chocolate Ganache, Chocolate Crunchies
- **Lemon Delight**
Lemon Pound Cake, Lemon Curd,
Raspberry Marmalade
- **Strawberry Shortcake**
Vanilla Sponge Cake, Strawberry Marmalade,
Fresh Strawberries, Vanilla Bean Chantilly
- **Cookies & Cream**
Chocolate Fudge Cake, Cookies and
Cream Mousse, Chocolate Ganache

PLATED DESSERT OPTIONS

- **Triple Chocolate Mousse Cake**
Raspberry Sauce
- **Chef Seasonal Crème Brûlée**
Fluer De Sel Chocolate Cookies
- **Key Lime Tart**
Coconut Cream, Florida Strawberry Sauce

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VIP AFTER HOURS WEDDING PARTY

\$52 per person

INCLUDED IN YOUR AFTER HOURS PACKAGE

- 1 hour open bar extended at package price

MINI CHEESEBURGER SLIDER STATION

- With Accompaniments Of Lettuce, Tomato, Pickle, Ketchup, Mustard and Mayo

FLATBREAD PIZZA STATION

Choice of Three

- Margarita
- Italian Sausage, Pepper and Onion
- Florentine: Spinach, Ricotta, Roasted Garlic
- Pepperoni Parmesan
- Housemade Meatball and Pecorino
- BBQ Chicken, Corn, Black Bean, Green Onion, Red Onion, Cheddar, Fresh Tomato, Mozzarella and Basil

TORTILLA CHIPS, SALSA AND GUACAMOLE

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PALM BEACH MARRIOTT® SINGER ISLAND BEACH RESORT & SPA

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