



EAU PALM BEACH
Resort & Spa



Cocktail Hour

6 pieces per person \$60

8 pieces per person \$80

10 pieces per person \$100

PASSED HORS D'OUERVES COLD

Tomato Artichoke Bruschetta
Micro Basil (Vegan)

Snapper Ceviche, Red Onions, Cilantro
Jalapeño, Citrus Plantain Chips

Citrus Poached Jumbo Prawns
Wasabi, Cocktail Sauce

Lobster Gougère, Frisee
Fine Herb Salad

Seared Tenderloin
Whipped Blue Cheese, Red Onion Jam Fresh
Horseradish, Pretzel Baguette

Prime Beef Tartare, Dijon, Cornichon
Truffle, Crostini

Smoked Salmon, Chives
Crème Fraîche, Cornets

Ahi Tuna Tartare, Sesame Ginger Dressing
Avocado, Crispy Wonton

Hamachi Tostada, Macadamia Nut Slaw
Yuzu, Avocado Mousse

Foie Gras Torchon, Cashew Butter
Strawberry Shallot Jam, Brioche

ENHANCEMENTS:

Caviar Blini, Crème Fraîche, Chives
\$21 per person

Trio of Sushi Bites:
California Roll Tuna Nigiri, Vegetable Roll
(Cucumber, Avocado, Asparagus)
\$28 per person

PASSED HORS D'OUERVES HOT

Vegetable Spring Rolls, Sweet Chile Sauce
(Vegan)

Chicken Satay, Coconut Peanut Sauce

House-Made Pigs in a Blanket
Cornichon, Spicy Mustard Sauce

Coconut Shrimp, Pineapple Sambal Chutney

Truffle Mac & Cheese Bites, Gruyere

Manchego Croquette, Spicy Aioli

Chicken Empanadas, Plantain Aioli

BLT, Pork Belly, Roasted Tomato
Charred Romaine, Aioli

Angus Beef Slider, American Cheese
Bread & Butter Pickles, Special Sauce

Braised Shredded Beef Short Ribs
Potato Hash Croquette, Queso Fresco

Lobster Corn Dogs, Papaya Mustard

Lamb Lollipops, Salsa Verde, Pistachio

Jumbo Lump Crab Cake
Chipotle Remoulade

Cocktail Hour Stations

30 Guest Minimum

\$175 per Chef (One Chef per 75 Guests)

60 Minute Presentation

FLATBREADS \$30

Select Three or Add \$15 For All Four

Margherita

The Classic, Fresh Mozzarella San Marzano
Tomatoes, Fresh Basil

Sausage & Peppers

House-Made Sausage Sweet Peppers
Onions, Brick Mozzarella Fresh Herbs

Pepperoni

Mozzarella, Fresh Basil, Dried Oregano
Parmigiano Reggiano

Treviso

Grilled Radicchio, Tomato Confit Zucchini
Roasted Garlic Aioli

Wood Burning Pizza Oven - Can Be Added for

Outside Events Only \$500

Chef Attendant Fee Applies

PASTA BAR \$30

Select Two or Add \$15 For All Three

Fusilli Sugo De Pomodoro

Garlic, Red Chili Oregano, White Wine

Mushroom Ravioli

Parmesan, Herbs, Chives Asparagus
Truffle Cream

Orecchiette Tre Formaggi

Fontina, Pecorino Mascarpone, Basil
Parsley

Penne Bolognese

Tomato Sauce, Beef, Veal Pork, Parmesan

Add:

Grilled Chicken Breast \$12/person

Italian Sausage \$10/person

Sautéed Rock Shrimp \$18/person

Grilled Skirt Steak \$28/person

Parmesan Wheel \$2000

Cocktail Hour Stations

CHINESE TAKE OUT \$30

Attendant Required

Select Two or Add \$15 For All Three

Lacquered BBQ Pork, Hoisin, Chinese Mustard

Orange Chicken, Chili, Candied Orange Peel

Sweet & Sour Shrimp, Peppers, Pineapple

Served with the following:

Seasonal Vegetable Fried Rice in Takeout Boxes

RISOTTO \$35

Select Two or Add \$15 for All Three

Mushroom

Asparagus, Grana Padano
Truffle Oil

Saffron Squash, Zucchini, Peppers

Ocean Shrimp, Scallops, Cherry Tomatoes

Add:

Grilled Chicken Breast \$12/person

Italian Sausage \$10/person

Sautéed Rock Shrimp \$18/person

Grilled Skirt Steak \$28/person

Parmesan Wheel \$2000

Cocktail Hour Stations

POKE BOWLS \$45

Attendant Required

Select Two or Add \$15 for All Three

Traditional Diced Ahi Tuna

Marinated with Sesame, Soy, Ginger

Organic Diced Salmon

Marinated in Tamari Lime

Diced Hamachi

Marinated in Coconut Milk Kaffir Lime Dressing

Served With the Following:

Brown or White Sushi Rice, Edamame
Carrots, Radish, Cucumbers, Pickled Ginger
Wakame, Avocado, Bean Sprouts, Sriracha
Mayo, Wasabi Aioli, Sweet Soy, Nori
Sesame Seeds, Tempura Crispies

Add Ice Sculpture Display:

4 ft Display (for up to 75 people)

Without Monogram or Custom Piece \$900 / With Monogram or Custom Piece \$1200

8 ft Displays (for up to 150 people)

Two-tiered Base Only \$1500 / Add Any Optional Wedding Designs \$2500

SAUTÉED SHRIMP \$50

Select Two or Add \$15 for All Three

Scampi

Sautéed Rock Shrimp
Preserved Lemon, Tomato, White Wine
Garlic Butter, Herbs, Penne Pasta

Coconut Curry

Sautéed Rock Shrimp
Thai Red Curry, Ginger, Lime Leaf
Cilantro, Jasmine Rice

Cajun

Blackened Gulf Shrimp, Andouille Sausage
Peppers, Onion, Celery, Shellfish Broth
Anson Mills Heirloom Corn Grits

Cocktail Hour Stations

STREET TACOS \$50

Attendant Required

Select Two or Add \$15 for All Three

Build To Order: Flour and Corn Tortillas

Carne Asada Lime and Cilantro
Marinated Grilled Angus Beef

Chipotle Braised Chicken Smoked
Jalapeño, Garlic, Onion, Citrus Braised
Chicken Thighs

Pork Carnitas Poblano, Garlic, Onion
Braised Pork Shoulder

Served with the Following Condiments:

Pico de Gallo, Salsa Verde, Salsa Roja
Queso Fresco, Diced Onions
Mexican Crema, Pickled Jalapeño
Cholula Sauce, Lime Wedges, Cilantro

GAUCHO FLAIR \$85

50 Guest Minimum

\$175 Per Chef (One Chef Per 100 Guests)

Paella Shrimp, Chicken, Mussels, Clams
Chorizo, Sofrito, Bomba Rice, Saffron
Broth

Top Sirloin Garlic, Oregano, Black Pepper
Citrus Marinade

Grilled Whole Chicken Annatto, Garlic
Chili, Sour Orange, Oregano Rub

Linguica Sausage Chili, Garlic Spiced
Sausage

Served With Chimichurri, Grilled Lemon
Black Beans

CAVIAR BAR MARKET PRICE

Premium Caviar from Caviar & Caviar

Kaluga, Siberian or Imperial
Can Be Ordered By the Ounce

Served with the following:

Buckwheat Blini, Crème Fraîche
Sieved Egg Yolk, Capers
Diced Red Onions, Chives

Add Ice Sculpture Display:

4 ft Display (for up to 75 people)

Without Monogram or Custom Piece \$900

With Monogram or Custom Piece \$1200

8 ft Displays (for up to 150 people)

Two-tiered Base Only \$1500

Add Any Optional Wedding Designs \$2500

RECEPTION CARVING STATIONS

30 Guest Minimum

\$175 per Chef (One Chef per 100 Guests)

CITRUS BRINED TURKEY BREAST \$27

Mango Mustard Compote, Cranberry Orange Relish
Pan Gravy, Multi Grain Rolls

HERB MARINATED SALMON \$30

Orange Fennel Salad, Citrus Beurre Blanc

BANANA LEAF WRAPPED WHOLE SNAPPER \$38

Tostones, Lime, Mango Salsa

SLOW ROASTED RIBEYE \$48

Brandy Braised Mushrooms, Creamed Horseradish
Rosemary Au Jus, Silver Dollar Rolls

RECEPTION DISPLAYS

30 Guest Minimum

Over 75 People Will Require a Second Station

MEDITERRANEAN \$28

(Vegan)

Hummus, Tabbouleh, Baba Ghanoush, Muhammar, Grape Leaves, Cucumbers, Radish Cashew Yogurt Tzatziki, Pickled Vegetables, Marinated Olives, Pita Bread, Chips

ITALIAN ANTIPASTO \$35

Imported Italian Genoa Salami Prosciutto De Parm, Coppa Mortadella, Fontina, Gorgonzola Dolce, Grana Padano, Truffle Pecorino

Served with Assorted Olives, Pickled Mushrooms, Artichoke Hearts Marinated Peppers, Grilled Asparagus Ciabatta, House-Made Focaccia

SPANISH TAPAS \$35

Imported Spanish Jamon Serrano Chorizo, Lomo Embuchado Sobrassada, Manchego, Idiazabal Mahon, Cabrales, Roncal

Served with Compressed Melon Marcona Almonds, Imported Olives Crusty Bread

LETTUCE WRAPS \$35

Select Two or Add \$15 for All Three

Bulgogi Beef Soy Sauce, Ginger Garlic Brown Sugar, Pear Juice, Gochujang

Cashew Chicken Oyster Sauce, Soy Sauce, Chicken Stock, Cashew

Bang Bang Shrimp Sweet Chili Sauce Garlic, Sriracha, Lime Juice, Kewpie Mayonnaise

Iceberg Lettuce Cups Toasted Peanuts Cucumber Salad, Scallions, Pickled Carrots, Shaved Radish, Cilantro, Mint Fried Rice Noodles

ARTISAN CHEESES \$35

Selection of American Artisanal Cheeses

Humboldt Fog (Goat's Milk Cheese From California)
Thomasville Tomme (Cow's Milk Cheese From Georgia)
Cloth Bound Cheddar (Cow's Milk Cheese From Vermont)
Rogue Smoky Bleu (Cow's Milk Cheese From Oregon)
Hudson Valley Camembert (Blend of Sheep's and Cow's Milk Cheese From New York)

Seasonal Fresh Berries, Nuts Water Crackers, Rustic Breads Fresh Honeycomb

MAKI SUSHI \$75

6 pieces per person

Served with Wasabi, Pickled Ginger Soy Sauce

Spicy Tuna

California

Firecracker Roll

Shrimp, Kani Krab Yellowtail Salmon, Spicy Mayo Masago Tobiko, Chili

Salmon Nigiri

Hamachi Nigiri

Vegetable Roll

Edamame

Wakame Salad

FRUITS OF THE SEA \$90 "RAW BAR"

Half Chilled Lobster, Jonah Crab Claws

Poached Shrimp, Oysters on the 1/2 Shell, Clams on the 1/2 Shell, Local Catch Ceviche

Cocktail Sauce, Champagne Mignonette, Mustard Aioli, Tabasco Lemon

Carved Ice Display Upon Request

REHEARSAL DINNERS

BACKYARD BARBECUE \$120

*Warm Cornbread Muffins
Honey Butter*

SALAD

Tomatoes, Cucumbers, Grilled Red Onions, Fresh Basil

Cabbage Slaw, Florida Citrus
Poppy Seed Aioli

Watermelon Slices

ENTRÉE

Mango Barbecue Chicken

Rum & Pepper Glazed Florida Grouper

Grilled Prime Brisket Burgers
Lettuce, Tomato, Red Onion, Cheese
Pickles, Kaiser Rolls

Corn on the Cobb

Garlic Butter Roasted New Potatoes

DESSERTS

Seasonal Fruit Cobbler

Fried Apple Pie

Pecan Pie

Double Chocolate Brownies

LITTLE HAVANA \$150

Pikliz Coleslaw, Cumin Citrus
Dressing

Assorted Empanadas

"Mojito" Shrimp Ceviche Tostones

Arroz Con Pollo, Braised Chicken
Rice, Peppers, Annatto, Cumin

Bistec de Palomilla, Citrus
Marinated Sirloin, Caramelized
Onions, Chimichurri

Lechon Asado, Slow Roasted Pork
Mojo Criollo

Maduros Fried Plantains

Black Beans & Rice

Tres Leches Cake

Cuban Coffee Flan

Guava Pastelitos

*Little Havana May Be Enhanced
with the Following:

Suckling Pig Carving Station \$30

Banana Leaf Wrapped Whole
Snapper \$35

THE CONCH REPUBLIC \$170

SOUP

Bahamian Conch Chowder

SALAD

Key West Shrimp Salad, Bowtie
Pasta, Key Lime, Radish, Celery

Mixed Green Salad, Cucumbers
Tomatoes, Croutons, Papaya
Hearts of Palm, Coconut, Guava
Vinaigrette

Smoked Fish Dip

ENTRÉE

"Copper Point Lager" Grilled Chicken
Mustard Onion Relish, Smoked Paprika
Jus

Grilled Pineapple Chipotle Grouper
Charred Scallions, Pineapple Jalapeño
Relish

Jerk Marinated Flank Steak, Chimichurri

Watermelon BBQ Pulled Pork, Pickled
Red Onions, Cilantro, Queso Fresco

SIDES

Lime Roasted Potatoes

Off the Cob Grilled Key West Street Corn

DESSERTS

Key Lime Tart

Rice Pudding

Pineapple Rum Upside Down Cake

PLATED DINNER SELECTIONS

Includes: Freshly Baked Assorted Rolls, Soup or Salad, Entrée, Faux Wedding Cake and Plated Cake with Garnish, Freshly Brewed Regular, Decaffeinated Coffee & Tea

Choice of Soup or Salad

SOUPS *(included in the three-course pricing)*

Andalusian Tomato Gazpacho, Olive Oil Croutons, Fresh Herbs

Wild Mushroom, Chantilly Cream, Chives

Sweet Corn & Shrimp, Smoked Paprika Oil

Conch Chowder, Bacon, Tomato, Potatoes

Classic Lobster Bisque, Brandy Crema

Butternut Squash, Spiced Pepitas, Crème Fraîche

Truffled Potato Bisque, Crispy Leeks

SALADS *(included in the three-course pricing)*

Compressed Melon, Pickled Persian Cucumbers, Mint, Basil, Honey Citrus Mascarpone, Chili Lime Emulsion

Baby Mixed Greens, Grilled Pineapple, Hearts of Palm, Edible Flowers, Candied Pecans, Mango Vinaigrette

Baby Bibb Lettuce, Beets, Citrus, Asher Blue Cheese, Broken Pomegranate Molasses Vinaigrette

Burrata, Focaccia Crostini, Toy Box Tomatoes, Micro Basil, Aged Balsamic, Olive Oil

Arugula, Asian Pear, Brûléed Brie, Red Wine Reduction, Minus 8 Vinaigrette

Chopped Hearts of Romaine, Preserved Tomatoes, Roasted Garlic Herb Croutons, Classic Caesar Dressing

ADD AN INTERMEZZO \$8

Passion Fruit - Mango

Champagne Orange

Strawberry - Mint

Can Be Enhanced with an Individual Ice Carving

Individual Sorbet Plate With LED \$21 / Individual sorbet plate with top & LED \$27

APPETIZER *Additional Price*

Gulf Pink Shrimp Risotto, Calabrian Chiles, Preserved Tomatoes \$38

Polenta Cake, Wild Mushroom Ragout, Shaved Parmesan, Fine Herb Salad \$25

Ahi Tuna Crudo, Radish, Pickled Jalapeño, Soy Pearls \$30

Jumbo Lump Crab Cake, Avocado Silk, Piquillo Coulis \$35

Beef Tenderloin Tatake, Whipped Foie Gras, Bourbon Cherries, Fried Brioche \$40

PLATED DINNER SELECTIONS

ENTRÉES

FROM THE SEA

Seared Faroe Island Salmon, Sweet Corn & Crab Succotash, Fine Herb Salad, Roasted Tomato Jus \$195

Pan Roasted Swordfish, Ratatouille, Polenta, Sauce Vierge, Piquillo Chili Oil \$210

Herb Seared Snapper, Crushed Olive Oil Potatoes, Orange Fennel Salad, Spanish Olives, Heirloom Tomato Salsa \$215

Seared Grouper, Avocado Silk, Coconut Rice, Tropical Fruit Emulsion \$225

Miso Sesame Crusted Sea Bass, Rice Cake, Steamed Bok Choy, Confit Tomatoes, Sweet Soy Vinaigrette \$240

FROM THE LAND

Chicken Breast, Texture of Carrot, Cherry Tomatoes, Garlic Scape Sauté, Black Garlic Jus \$175

Red Wine Braised Short Rib, Beemster Grits, Pickled Shaved Vegetables, Natural Jus \$195

Steak Au Poivre, NY Striploin, Truffle Whipped Potatoes, Haricot Verts, Vegetable Bundle, Cognac Pink
Peppercorn Cream Sauce \$225

Seared Filet Mignon, Papas Bravas, Boursin Stuffed Piquillo Peppers, Wilted Spinach, Rioja Sauce \$250

Colorado Lamb Chops, Mascarpone Polenta, Caponata, Blistered Cherry Peppers, Aged Balsamic \$265

VEGETARIAN OPTIONS

Whole Roasted Japanese Eggplant, Polenta, Gremolata, Pickled Shallots, Smoked Tomato Sauce

Truffle Mushroom Gnocchi, Asparagus, Roasted Shallots, Basil Chips, Parmesan Fondue

Roasted Cauliflower Steak, Baby Spinach, Asparagus, Chimichurri

Grilled Tofu, Snow Peas, Shiitake Mushrooms, Glazed Carrots, Miso-Ginger Vinaigrette

Make It a Duo

Jumbo Shrimp \$28

Grilled Salmon \$30

Florida Snapper \$40

Grilled Grouper \$45

Roasted Seabass \$60

Lobster Tail \$65

Late Night

MAC & CHEESE \$30

Select Two or Add \$15 for All Three

Ham & Cheese Cane Roasted Ham, Artisan Cheddar, Monterey Jack

Truffle & Gruyere Mushrooms, Gruyere, Crème Fraîche, Truffle, Chives

Braised Short Rib & Smoked Cheddar
Caramelized Onion

AROUND THE WORLD HOT DOGS \$30

Select Two or Add \$15 for All Three

Chorizo Dog Charred Corn Salsa, Crispy Fried Jalapeños, Ancho Crema

Kosher Dog Yellow Mustard, Diced Onions
Green Pickle Relish, Pickle Spear, Tomato Slice
Poppy Seed Bun

Veggie Dog Pickled Vegetables, Pepper Relish
Garlic Aioli, Served on Pretzel Bun

ULTIMATE NACHOS \$35

Select Two or Add \$15 for All Three

Red Chili Braised Short Ribs Adobo Chili
Sauce, Lime, Cilantro

Chipotle Braised Chicken Smoked Jalapeños
Garlic, Onion, Citrus Pulled Thighs

Pork Carnitas Poblano, Garlic, Onion, Braised
Pork Shoulder

Served Over Corn Tortilla Chips, Chili Con
Queso, Refried Beans, Guacamole, Pico de
Gallo, Salsa Roja, Sour Cream, Red Onions
Black Olives, Pickled Jalapeños, Shredded
Lettuce

CHILDHOOD DREAM BAR \$35

Select Two or Add \$15 for Each Additional

Grilled Cheese Sandwiches Wonder Bread
American Cheese

Mac & Cheese Mini Shells, Velveeta

Fluffernutter Marshmallow Fluff, Crunchy Peanut
Butter

Peanut Butter & Jelly Creamy Peanut Butter
Grape Jelly

Sack of Sliders Griddled Onions, American Cheese
Hawaiian Roll

Loaded Waffle Fries Bacon, Cheddar, Green Onions
Ranch

STREET TACOS \$50

Select Two or Add \$15 for All Three

Build to Order Flour & Corn Tortillas

Blackened Mahi Mahi Cajun Blackening Spice

Bulgogi Beef Soy Sauce, Ginger, Garlic, Brown Sugar
Pear Juice

Bang Bang Shrimp Sweet Chili, Garlic, Sriracha, Lime
Juice, Kewpie Mayonnaise

Served with Pico de Gallo, Queso Fresco, Diced Onions
Mexican Crema, Pickled Jalapeños, Cholula Sauce, Lime
Wedges, Cilantro, Guacamole, Kimchi

PASSED DESSERTS \$30

Select Three or Add Additional Items \$15 Each

Mini Salted Dulce de Leche Chocolate Tarts

Boston Cream Profiteroles

Citrus Cream Lollipops

Mini Key Lime Tarts

Mini Lemon Bar Tarts

His (Chocolate) & Hers (Vanilla) Mini Cupcakes

Mini Seasonal Pâté De Fruits

BRUNCH

GRAND FLORIDIAN \$65

Minimum of 50 ppl

Florida's Seasonal Harvest Fruits & Berries

Plain & Fruit Flavored Greek Yogurt, House-Made Granola

Skim & Whole Milk

Homemade Muffin & Pastries to Include: Guava Turnover, Whipped Butter, Honey, Fruit Preserves

Bread Station: Multi-Grain, White, Rye

Scrambled Eggs

Yukon Gold O'Brien Potatoes

Select Two:

Thick Cut Smoked Bacon

Turkey Bacon

Breakfast Sausage Links

Chicken Apple Sausage

Select One Option:

Cinnamon Raisin Brioche French Toast

Crème Brûlée French Toast, Pastry Cream, Caramel Sauce

Traditional Buttermilk Pancakes

Choice of Toppings: Blueberry, Strawberry, Banana, Chocolate Chips

Served with Warm Maple Syrup

Freshly Pressed Juices

Freshly Brewed Regular and Decaffeinated Coffee & Eau Pam Beach Tea Selection

BRUNCH

Add as an Enhancement to Your Brunch Buffet

SALAD BAR \$22

Green Lettuce, Arugula, Spinach Mix
Cherry Tomatoes, Sliced Cucumbers, Carrots, Cashews, Walnuts
Thousand Island Dressing, Lemon Dressing, Balsamic Dressing

SMOKED SALMON DISPLAY \$25

Nova Lox, Served with Capers, Onions, Chopped Eggs, Lemon
Tomatoes, Assorted Bagels, Whipped Cream Cheese

OMELET STATION \$24

Made to Order, 30 Guest Minimum \$175 per Chef (One Chef per 75 people)

Egg Whites, Liquid Whole Eggs, Egg Beaters
Applewood Smoked Bacon, Country Ham, Breakfast Sausage, Chorizo Sausage, Smoked Salmon
Onions, Peppers, Mushrooms, Ripe Tomatoes, Baby Spinach
Monterey Jack, Cheddar, Goat Cheese, Feta

CHEESE & CHARCUTERIE DISPLAY \$35

Cloth Bound Cheddar (Cow's Milk From Vermont), Rogue Smoky Bleu (Cow's Milk Cheese From Oregon)
Hudson Valley Camembert (Blend of Sheep's and Cow's Milk From New York), Imported Italian Genoa Salami
Prosciutto De Parm, Coppa
Seasonal Fresh Berries, Nuts, Water Crackers, Rustic Breads, Fresh Honeycomb

AVOCADO TOAST STATION \$40

Select Two or Add \$15 for All Three

Multigrain Candied Bacon, Aged Cheddar Cheese

Ciabatta Smoked Bacon, Chèvre, Infused Olive Oil

Focaccia Feta, Pickled Onions, Pepperonata, Marinated Tomatoes, Aged Balsamic

SIGNATURE ICE CARVINGS



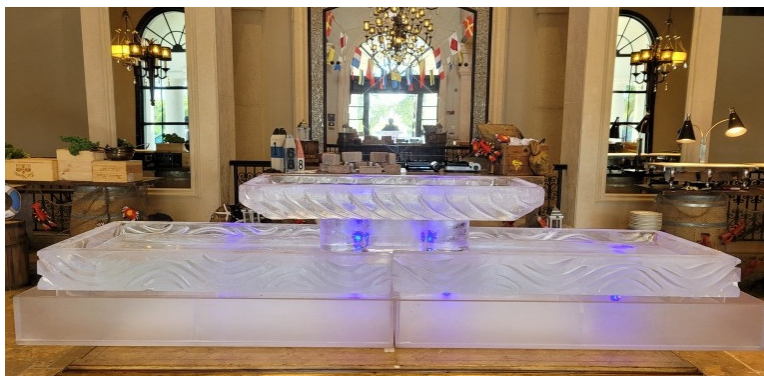
Two tiered display with logo or monogram

Three tiered display with logo or monogram

Ceviche table display with ice bowls, and monogram

4 ft Display (for up to 75 people)

Without Monogram or Custom Piece \$900 / With Monogram or Custom Piece \$1200



Two tiered 8ft display base for seafood displays



Two tiered 8 ft display with 14"x20" trays & 50th Birthday logo

8 ft Displays (for up to 150 people)

Two-tiered Base Only \$1500 / Add Any Optional Wedding Designs \$2500



Individual sorbet plate with LED \$21



Individual sorbet plate with top & LED \$27



Options for Wedding Designs



Let Them Eat Cake

WEDDING CAKE FLAVORS

CHOICE OF SPONGE:

VANILLA

CHOCOLATE

STRAWBERRY

CITRUS ORANGE

MYER LEMON

CARROT CAKE

FUNFETTI

CHOICE OF BUTTER CREAM:

VANILLA BEAN

CHOCOLATE FUDGE

RASPBERRY

PASSION FRUIT

COCONUT

KEY LIME

CREAM CHEESE

CHOICE OF FILLING:

COCOCUT LIME

FLORIDA ORANGE

PEANUT BUTTER CUP

WHITE CHOCOLATE RASPBERRY

SEA SALT CARAMEL

EAU CHOCOLATE CHIP

CHEF KEITH'S DREAM CAKE

BANOFI SPONGE, ESPRESSO SYRUP, CARAMELIZED BANANAS
FRENCH BUTTER CREAM, GRAHAM CRACKER SPONGE

Candy Store

SMALL BITE CANDY BARS

MILKY WAY

SNICKERS

100 GRAND

NESTLE CRUNCH

BABE RUTH

M&M'S

BUTTERFINGER

TOOTSIE POPS

GLOW IN THE DARK

PÂTE DE FRUITS

PANNA COTTA

KEY LIMES

CHOCOLATE LOLLIPOPS

SUGAR COOKIES

GUMMY BEARS

VANILLA OR CHOCOLATE CAKE POPS

DONUT HOLES

BRIDE & GROOM'S CHOICE OF TOPPINGS

CHOICE OF FILLING:

COCOCUT LIME

FLORIDA ORANGE

PEANUT BUTTER CUP

WHITE CHOCOLATE RASPBERRY

SEA SALT CARAMEL

EAU CHOCOLATE CHIP

Approved Vendor List

EVENT PLANNING

POSH PARTIES

Heather Lowenthal
(561) 302-0702
poshpartiesonline.com

SARA RENEE EVENTS

Sara Lowell
(954) 326-8426
sarareneeevents.com

CREATIVE TOUCH PARTY DESIGN

Danielle Dworkowitz
(561) 329-0942
creativetouchparties.com

RACKEL GEHLSSEN WEDDINGS & EVENTS

(480) 560-1456
rackel.gehlsen@gmail.com

GOURMET ADVISORY BOARD

Claudia Warner
(212) 535-0005
claudia@gourmetadvisory.com

YSD EVENTS

Justin Scalzo & Brad Frey
(561) 419-0701
ysdevents.com

FLORAL DESIGN

XQUISITE EVENTS

Jon Buick
(561) 988-9798
xefla.com

RENNY & REED

Reed McIlvaine
(561) 776-1122
rennyandreed.com

RICHARD GRILLE EVENTS

Richard Grille
(561) 766-1637
richardgrilleevents.com

BIRCH EVENT DESIGN

Josh Spiegel
(718) 853-8538
birchevents.com

THE SPECIAL EVENT RESOURCE AND DESIGN GROUP

Cameron Keating
(561) 686-7757
specialeventresource.com

ENTERTAINMENT

AA CEREMONY MUSICIANS

Alan Andai
(305) 989-0117
aamusicians.com

MASTER MUSICIANS (CEREMONY)

(561) 245-5324
info@mastermusiciansinc.com

ROCK WITH U (DJ)

Brittany Hanslip
(954) 404-6547
rockwithu.com

DJ ADAM LIPSON

(305) 785-3557
djadamlipson.com

TROPICS ENTERTAINMENT

Steve Mittenthal
(305) 531-3468
tropicsentertainment.com

ELAN ARTISTS

Josh Friedman
(888) 800-ELAN
elanartists.com

EAST COAST ENTERTAINMENT

Tiffany Guttenplan
(305) 240-1534
eastcoastentertainment.com

HEATWAVE MUSIC & ENTERTAINMENT

Art Weiss
(954) 748-8555
heatwavemusic.com

PAVAN EVENTS

Pavan Madaan
(954) 494-3567
pavanevents.com

ZANADU GROUP

Nadia Croner Rodriguez
(561) 385-1127
zanadugroup.com

PHOTOGRAPHY

EMILY HARRIS PHOTOGRAPHY

Emily Harris
(954) 600-0470
emilyharrisphotography.com

PS PHOTOGRAPHY + FILMS

Susie Canino
(561) 459-1590
psphotographyandfilms.com

PHOTOGRAPHY

MUNOZ PHOTOGRAPHY

Mario or Tom Munoz
(954) 564-7150
munozphotography.com

JESSICA BORDNER PHOTOGRAPHY

Jess Bordner
(561) 758-5131
jessicabordner.com

DOMINO ARTS

Paulina & Plamen
(954) 776-9472
domino-art.com

JONATHAN SCOTT STUDIO

Jonathan Scott
(561) 750-7006
jspstudio.com

ERIKA DELGADO PHOTOGRAPHY

Erika Delgado
(954) 394-7278
erikadelgado.com

MANOLO DORESTE

(305) 596-1885
info@manolodoreste.com

DONNA NEWMAN PHOTOGRAPHY

(305) 401-9691
donna@donnanewman.com

VIDEOGRAPHY

SENDEREY VIDEO PRODUCTIONS

Ruben Senderey
(954) 748-8999
sendereyvideo.com

KEY MOMENT FILMS

Mary Angelini
(954) 333-8519
keymomentfilms.com

MERGE SOCIAL

Julien Diaz
(305) 405-8067
social.merge-studios.com

TIMELINE VIDEO PRODUCTIONS

(954) 571-5155
office@timelinepro.com

Approved Vendor List

INVITATION DESIGN

CECI NEW YORK

Ceci Johnson
(212) 989-0695
cecinewyork.com

ALPINE CREATIVE GROUP

(212) 989-4198
alpinecreativegroup.com

SINCERELY YOURS DIANE

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General Information

GUARANTEE OF ATTENDANCE

To ensure the utmost quality, we request Food & Beverage selections are made 30 days in advance with your Catering Manager to allow for proper ordering and preparation from our Executive Chef and Culinary Team. Should this timeframe not be observed, we cannot guarantee menu contents or other necessary arrangements. Final Guarantee of Attendance and special meal requests are required by Noon, 5 business days prior to the event. For events over 100 guests, the Resort will prepare for five percent (5%) above the guaranteed number of attendees, if requested by event in advance. Should more guests actually attend than guaranteed, event will be charged for the greater amount. The variance from the contract to the actual guaranteed number of guests attending the event can be no greater than 5%. For all breakfast, lunch and dinner buffets is 30 guests.

SERVICE CHARGE AND TAXES

A 24% taxable service charge is added to all food and beverage functions. Local sales tax of 7% (or the then current prevailing tax) will be applied and be added to your total bill. They will be calculated in strict accordance with federal, state/provincial and local tax regulations on service charge and on all other charges. All funds will be taken pre-event.

FOOD

All food served at functions associated with the event must be provided, prepared, and served by Resort, and must be consumed on Resort premises. No food or beverage of any kind may be brought into the Resort by the Client without the permission from the Catering Manager. For any Resort approved outside food, "Forkage" fees will be applied as necessary only in the event the resort is unable to provide the requested item.

MENU TASTINGS

Complimentary plated dinner menu and wedding cake tastings are offered for events of 100 guests or more. Tastings are based on 6 guests total and are hosted Tuesday through Friday starting at 2:00pm [based on Chef's availability]. Your Catering Manager will schedule the date and confirm the selections (two salads, two entrees, two wedding cakes) to be sampled four to eight weeks prior to the wedding or event date.

ALCOHOLIC BEVERAGE SERVICE

Florida State Liquor Commission regulates the sale and service of alcoholic beverages. Eau Palm Beach is responsible for the administration of these regulations held on its premises. It is Resort Policy therefore, that liquor cannot be brought into the Resort from outside sources. Eau Palm Beach reserves the right to refuse or discontinue service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages. All alcoholic beverages must be consumed in the function area where they were served. No shots will be served or permitted. If there is wine or alcohol Eau Palm Beach is unable to provide, a corkage fee of \$50 per bottle will be charged and alcohol must be requested through our hotel distributor. All guests whom we believe to be less than thirty (30) years of age must present an acceptable form of identification to consume alcohol.

SMOKING

Eau Palm Beach is a smoke free environment and smoking is not permitted in any form (including forms such as e-cigarettes or vaping) in the guestrooms, public areas and/or meeting spaces. Designated outdoor smoking areas are available.

SECURITY

Eau Palm Beach cannot ensure the security of items left unattended in function rooms. If your event requires additional security, the Resort will assist in making these arrangements at the rate of \$50 per hour with a four (4) hour minimum. All security personnel to be utilized during the Event are subject to Resort approval. If your event is an event for children 25 years of age and under, one officer per 25 children is required. Appropriate fees will be applied.

LABOR

Eau Palm Beach staffs each event to meet and exceed the expectations of our guest, however, should you decide you would like additional staff, you may request extra servers at a rate of \$200 per server or bartender per event.

AUDIO VISUAL AND POWER

We have an available in-house Audio Visual Department for all your audio visual needs, using state-of-the-art equipment and technical expertise. Audio Visual equipment rental prices are subject to a 24% daily taxable service charge. Due to insurance regulations, all lighting that requires use of the ceiling or air wall tract and all rigging services, inclusive of equipment (chain hoists, nylon or polyester round slings or snapets, shackles, special theatrical alloy chain and steel wire rope) and labor must be handled through our in-house Audio Visual Department. Pricing and additional information is available upon request. In the event that Client chooses to utilize an off-premise audio visual company, all vendors must be approved by Resort and agree to the terms of the Resort's established vendor guidelines. In the event that an outside company is contracted to provide technical and/or audio visual services, a daily fee of \$350.00++ will be applied to the Master Bill. This includes load-in day, meeting dates, and load-out day. The fee covers electrical use, supervision and mandatory technical support by the Eau Palm Beach AV team. The design, layout, and set-up of any AV/Technical and/or supporting equipment provided by sources other than Eau Palm Beach Resort must be submitted and approved by the Resort a minimum of 14 days prior to the event. The Resort assumes no liability or responsibility for equipment or services not provided by the Resort. Please note that any lighting, draping, or usage of the ceilings must be arranged through the in-house audio visual only.

VENDOR LIST

Your Catering Manager will provide you with Eau Palm Beach's list of Preferred Event Professionals; however, vendors used outside of the list, with approval and appropriate COI's will be permitted to be used for your event. Vendors must sign the Resort's established vendor guidelines, wear provided identification badges and provide certificates of insurance, naming Eau Palm Beach Resort & Spa as additional insured. Vendors are not permitted to dine or drink in event spaces and client is responsible to provide vendor meals.

PARKING

Valet parking is available for all guests. A daily event valet parking fee of \$10.00+ per car will be charged to the final bill for outside guests attending the hosted events. No self-parking options are available on site. Vendors are not permitted to utilize valet and should enter through the Resort's service entrance. If vendor does utilize valet, charges will be posted to the master account.

SHIPPING

Eau Palm Beach will accept packages up to three (3) working days prior to event start date. The first five (5) packages up to 50 pounds will be stored and delivered to your meeting space complimentary. Additional packages will be charged accordingly at \$5 per box. Pallets, crates or drop shipments are subject to additional fees based on weight and size and must be stored offsite at a local warehouse if scheduled delivery is greater than 3 days prior to start date. All packages should be marked with the following information: Event Name, Attention: Receiving Department, Client Name, Catering Manager Name, Date of Event. Additionally, tracking numbers are to be provided to the Catering Manager prior to the delivery of the items.

OUTDOOR EVENTS

All outdoor events must comply with local ordinances and Resort Policies regarding sound parameters, lighting and inclement weather back-up space. All evening events and entertainment that are outdoors must conclude no later than 10:00 p.m. This is in accordance with local ordinances and the respect of our other resort guests.

The use of glassware outdoors is prohibited. The Resort will utilize plastic ware for all food & beverage service. Due to the remoteness of the locations services, and to ensure the finest quality in culinary product, outdoor meal functions are limited to being passed or displayed at buffets or stations only.

The booking of all outdoor events requires the additional reservation of an indoor "weather back up" space. For all outdoor events, the final weather call will be made three (3) hours prior to the event start time and will be based on the local weather report. For the safety and comfort of all guest and employees, events will be moved indoors in the case of high winds, lightning, extreme temperatures, or other threatening conditions. The final weather call resides with the Resort.

March 1-October 31 is marine turtle nesting season. All outdoor events along with lighting must be done by 10:00 p.m and in compliance with town ordinances. During evening hours, additional lighting is usually required for outdoor events.

This lighting varies on the size and scope of the event, and the desired effect. Our in house Audio Visual team will be happy to provide you with appropriate options.

DÉCOR

All displays, exhibits, and decorations must conform to, and comply with the rules and regulations of the Resort, as well as all applicable building codes and fire ordinances. All displays, exhibits, decoration and equipment must be delivered and entered through the Resort's receiving entrance and/or Security Office. Delivery and arrival time must be coordinated with the Resort in advance.

Items must be free standing and may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape, or any other substance in order to prevent damage to the fine fixtures and furnishings. No decor of any kind is permitted in the lobby or on the public grounds. Any structure or items removed from event spaces will incur additional fees.

SIGNAGE

Digital signage listing the name of your event, time and location will be available outside each ballroom and meeting space and throughout the resort. Registration desks or additional signage are not permitted in the lobby or any other undesignated public spaces. Please speak with your Catering Manager to arrange for display easels to use in your contracted event spaces if needed. Signage is to be used outside meeting rooms only and must not be larger than 22" wide and 16" high. Signage is not permitted in any public areas of the Resort.

Placement of tables and use of decorations, props and staging tables must be located in compliance with the local Fire Department regulations pertaining to mandatory aisles and fire exits. Event is responsible for ensuring that decorations, props, or staging brought into the Resort comply with local fire department regulations. Event may not utilize pyrotechnics. Staging and dance floors are available complimentary.