



## Wedding Experience Menu Package

Tideline Ocean Resort 2842 Ocean Boulevard Palm Beach, Florida 33480

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# For your Information

## AIRPORTS

- Palm Beach – PBI 561-471-7400
- Fort Lauderdale – FLL 954-359-1200
- Miami – MIA 305-876-7000

## PARKING

For your convenience, the Resort offers overnight guests and event visitor's complimentary parking.

## CHECK-IN/OUT

- Check-in: 4:00 PM
- Check-out: 11:00 AM

## GUESTROOMS & GROUP RATES

134 Beautifully appointed guest rooms. Special group rates are available for your out of town guests.

## WEDDING VENDORS

Resort does not recommend or endorse any specific outside vendors, we are happy to help assist with a list of area vendors, whom some are familiar with our Resort and have worked with our past clients. Before you confirm any outside vendors, please share documentation with your event manager to ensure that they are licensed and insured, and their insurance meets the Resorts requirements. The Resort is not responsible for any cancellation fees with your vendors incurred as a result of failure to confirm these details in advance.

## REHEARSALS

Considering planning a rehearsal dinner or Welcome reception for your wedding party? Just inquire with your event planner. All confirmed wedding groups will enjoy preferred pricing for rehearsal or welcome receptions.

## CHILDREN MEALS

Children 3-11 years of age will be charged \$55.00 and under 3 are complimentary.

## VENDOR MEALS

Your hired vendor will receive a non-alcoholic beverage and a meal, chefs' choice at a fee of \$45.00 per vendor.

## PAYMENTS/DEPOSITS

Payments must be on time and all events must be paid in full 30 days prior to day of event. Hotel requires a \$2,500.00 non-refundable deposit to hold the date and space.

*All prices subject to 7% tax and 22% service charge, which is taxable.*

# Wedding Packages

Our Gift to you:

- Complimentary Overnight Accommodation for couple on their wedding night (with a F&B minimum of \$5,000)
- Exclusivity, host one wedding per day to ensure each couple has a unique and special experience
- Champagne Toast
- Coffee and Tea Service
- Banquet tables
- Banquet chairs
- Floor length table linen/underlay and napkins (White, Black or Ivory)
- China
- Wooden Dance floor
- Dedicated server for the head table - so you don't miss out on anything!

*For parties of 50 guests or more, the resort will also provide one complimentary food/menu tasting. All tastings reservations must be pre-confirmed in advance with your event manager. For parties more intimate in size, a tasting can still be arranged. Please inquire with your event manager.*

*All couples will partner with an experienced event manager to assist with your event planning needs as they pertain to menu selections, set-up, timing and guestrooms. For additional support and coordination, the Resort recommends hiring an outside wedding planner. Please consult with your event manager to review specific support needs in greater details.*

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# Your Ceremony and Rental Fee

## Ceremony includes:

- White folding chairs -Ceremony table with linen -Infused water refreshment station
- Private champagne toast for the couple - Backup Space.



## OCEAN TERRACE

Seeking an oceanfront Ceremony or Reception, minus the sand between your toes? Our Ocean Terrace features an elevated view of the Atlantic Ocean and a unique venue for such a special affair.

Rental Fee \$2,000



## INDOOR ROOM

This indoor oceanfront event space is simply perfect for Wedding celebrations and Ceremonies. The Malcolm Room is ideal for a superior oceanfront view.

Rental Fee \$2,000

*All prices subject to 7% tax and 22% service charge, which is taxable. A ceremony fee of \$750 is additional.*

# Reception Evening Package

## Silver Palm Package:

- Choice of 5 Passed Hors D'oeuvres
- Salad Selection
- Choice of 2 Plated Entrée Selection
- Champagne Toast
- Custom Designed Buttercream Wedding Cake
- Coffee and Tea Service

\$95 per person

*Duet Entrée Available upon request, +\$20/person.*

*All prices subject to 7% tax and 22% service charge, which is taxable.*



Queen Palm Package:

- Choice of 6 Passed Hors D'oeuvres
- One Display
- Salad Selection
- Choice of 2 Plated Entrée Selection
- Champagne Toast
- Custom Designed Buttercream Wedding Cake
- Coffee & Tea Service

\$110 per person

*Duet Entrée Available upon request, +\$20/person.*

*All prices subject to 7% tax and 22% service charge, which is taxable.*



Royal Palm Package:

- Choice of 6 Passed Hors D'oeuvres
- Choice of two Display
- 1 Chef Carving Station
- 1 Chef Action Station
- Salad Selection
- Choice of 2 Plated Entrée Selection
- Viennese Dessert Station (Choose 4)
- Champagne Toast
- Custom Designed Buttercream Wedding Cake
- Coffee & Tea Service

\$155 per person

*\*Chef Fee of \$125 per attendant is additional*

*Duet Entrée Available upon request, +\$20/person.*

*All prices subject to 7% tax and 22% service charge, which is taxable.*



# MENU SELECTIONS

## **Passed Hors D'oeuvres**

Potato Pancakes with Caviar & Crème Fraîche

Raspberry and Brie En Croute

Chicken Skewers with Peanut Tamarind Sauce

Beef Wellington with Fresh Horseradish Sauce

Thai-Style Beef Satay with Crushed Peanuts and Scallions

Beef Carpaccio Baguette with Parmesan Cream

Beef Tartare on Mini Crostini

Grilled Radicchio

Buffalo Mozzarella on Spanish Toast

Smoked Salmon Blinis with Crème Fraîche

Tomato Basil Bruschetta

Spicy Tuna Wonton

Spicy Gazpacho Shooters with Crème Fraîche

Tuna Tartare on Cucumber Slice with Wasabi

Grouper Ceviche Shooters

## **Included in Queen and Royal Packages**

Sea Scallops Wrapped in Applewood Smoked Bacon

Herb Crusted Lamb Lollipop with Mint Jam

Beef Sliders

Poached Shrimp

Crab Cakes with Spicy Mustard

Crab Ceviche

Prosciutto and Boursin Cheese Wrapped Figs



# Cocktail Reception Displays

## Artisan Cheese Board

Chef's Selection of Aged Artisan Cheeses Served with  
Fresh Toasted Baguette, Grain Crackers, Fresh Fruit

## Charcuterie Board

Prosciutto di Parma, Hard Salami, Sopresata, Imported Provolone Cheese, Kalamata Olives  
Crostini and Crusty Italian Bread

## Local Roasted Vegetables

Herb-Marinated Roasted Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms,  
Roasted Red Peppers, Rosemary Infused Olive Oil

## Poached Prawn Cocktail Display

Based on three pieces total per guest  
Jumbo Chilled Shrimp, Served Over Crushed Ice with  
Horseradish, Cocktail Sauce, Fresh Citrus

## Mediterranean Display

White Bean Hummus, Vegetable Couscous Salad, Roasted Red Peppers, Baba Ghanoush,  
Marinated Olives, Pita Chips

## Crudité Display

Array of Crisp Vegetables and Assorted Dressings



# Cocktail Reception Displays (Enhancements)

## Raw Bar

Jumbo Chilled Shrimp, Oysters on The Half Shell,  
Crab Claws and Little Neck Clams Served Over Crushed Ice with Condiments  
Additional Charge, Market Price

## Sushi Boat

Ahi Tuna, Wild Salmon, Flounder, Hamachi, BBQ Eel,  
Shrimp, Spicy Tuna Roll, Avocado, Cucumber Roll,  
Fresh Crabmeat California Roll,  
Wasabi, Pickled Ginger  
Additional \$35 per person

## Risotto Station

Arborio rice with spices with toppings to include:  
Applewood Smoked Bacon, Grilled Porcini Mushrooms,  
Artichoke Ragout, Asparagus Tips, Sautéed Spinach and Garlic, Parmesan  
Additional \$25 per person

## Lobster Paella Station

Bomba rice with Saffron, Sofrito, Lobster, Mussels, garlicaioli  
Additional \$35 per person

# First Course Selections

## Baby Mixed Greens

Red Onion, Avocado, Tomato, Dried Cranberry and Balsamic Vinaigrette

## Baby Kale Salad

Roasted Beets, Dried Cranberry, Red Onion, Goat Cheese, Lemon Balsamic Vinaigrette

## Caesar Salad

Romaine Hearts, Pecorino, Anchovy, Croutons

## Caprese Salad

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, and Balsamic Drizzle

# Entrée Selections

Roasted Chicken Breast  
Miso Bread Crumbs, Braised Leeks, Chicken Jus

Roasted Wild Salmon  
Toasted Orzo, Grilled Asparagus,

Pan Seared Atlantic Snapper - Need a Snapper  
Steamed Asparagus, Roasted Heirloom Potatoes, Key Lime Béarnaise

Grilled Local Gouper  
Fresh Mango Salsa over Jasmine Rice with Carrot-Wrapped Asparagus Bundle

Red Wine Braised Beef Short Ribs  
Creamy Parmesan Polenta, Baby Carrots, and Cabernet Demi-Glace

Honeynut Squash  
Jerk spices, maple, goat cheese

Seafood Bucatini  
Mussels, Shrimp, Garlic, Lemon, Pecorino, Breadcrumbs

## **Included in Queen and Royal Packages**

Roasted Pork Loin  
Shallots, Baby Artichokes, Roasted Fingerling Potatoes, Grain Mustard

Seared Diver Scallops  
Melted Leeks, Baby Cipollini Onions, Crispy Pancetta and Brown Butter

Filet Mignon  
Bearnaise Sauce, Red Wine Onions, Spinach

## **Viennese Dessert station**

Chocolate tart  
Caramel and hazelnuts

Florida Citrus Panna Cotta  
Orange compote and cara cara oranges

Carrot Cake Bites  
Cream cheese frosting and chardonnay soaked raisins

Lemon Meringue Tart  
lemon curd and vanilla meringue

Assorted French Macarons

## Entrée Enhancements

*Additional \$35 per person*

Soy and Honey Marinated Sea Bass  
Toasted garlic rapini, green lentil jasmine rice pilaf, Sesame Ginger Vinaigrette

Colorado Lamb Loin  
Roasted Fingerling Potato, Baby Carrots, Pistachio Dijon crust and Barolo Sauce

Butter Poached Lobster  
Creamy Orzo "Mac' n Cheese", Pea Tendrils

Prime NY Strip Steak and Lobster Tail Duet  
Mushroom and asparagus Risotto, Porcini Steak Sauce, Drawn Butter

## Tideline Brunch Reception

- 2 hours of Passed Prosecco and Mimosa
- Champagne Toast
- Custom Designed Buttercream Wedding Cake
- Coffee & Tea Service
- Smoked Salmon Display: Bagels, Dill Cream Cheese, Sliced Tomato, Red Onion, Capers

\$95 per person

# Menu Selection

Slice Tropical Fruit Display

Fresh Baked Croissants, Sliced Breakfast Bread, Pastries

Coconut French toast, Guava Syrup

Scrambled Eggs with Herbs

Apple Smoked Bacon

Roasted Breakfast Potatoes

Herb Crusted Mahi, Tropical Fruit Salsa, Sugar Snap Peas

Roasted Chicken Breast, Miso Breadcrumbs, Braised Leeks, Chicken Jus

## Enhancements

*Additional \$17 per person*

Cooked to Order "French" Omelet Station, cheese, vegetables

Belgian Waffle Station, maple syrup, berries, whipped cream

Crepe Station, fruit, selection of sauces

*\*Chef Fee of \$125 per station is additional*

*\*Buffet fee of \$150 for groups under 20 or less*

*All prices subject to 7% tax and 22% service charge, which is taxable.*



## Bar Packages

### **Standard Bar:** \$45 per person

#### Wine:

- House White
- House Red

#### Beer and Seltzer:

- Heineken
- Heineken 0.0
- Yuengling
- Blue Moon
- Michelob Ultra
- Funky Budha Hard Seltzer

#### Spirits:

- Lunazul Tequilla
- Absolut Vodka
- Bombay Gin
- Bacardi Rum
- Johnnie Walker Red
- Jack Daniels

### **Platinum Bar:** \$60 per person

#### Wine:

- Proverb Chardonnay
- Proverb Sauvignon Blanc
- Beverly Hills Winery Chardonnay
- Proverb Pinot Noir
- Beverly Hills Winery Malbec
- Beverly Hills Winery Cabernet Sauvignon

Beer:

- Guinness
- Funky Budha IPA
- Stella Artois
- Heineken
- Heineken 0.0
- Long Board Ale
- Michelob Ultra

Spirits:

- Casa Amigos Tequilla
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Johnnie Walker Black
- Knob Creek
- Knob Creek Rye

**Titanium Bar:** \$145 per person

Wine:

- Caymus Carbernet, 2018
- Williams-Selyem Pinot Noir Russian River Valley
- Chateau Grand Puy Lacoste Pauillac, 2016
- Domaine Vacheron Sancerre Blanc 'Les Romains', 2018
- Pahlmeyer Chardonnay, Napa Valley, 2018
- Le Chemin du Roi Brut Champagne

Beer:

- Personal Preference

Spirits

- Gran Patron Tequilla
- Chopin Family Reserve Vodka
- Joseph Magnus Vigilant Navy Strength Gin
- Ron Zacapa Rum XO
- Johnnie Walker Blue

- Knob Creek, Single Barrel Reserve

*\*Bartender fee of \$125/bartender is additional, 1 bartender per 50 people required*

*Prices are based on 5 hour open bar. Each additional hour is \$15 per person and \$45 per bartender. Titanium bar excluded. All prices subject to 7% tax and 22% service charge, which is taxable.*

