



KRYSTAL CAPONE PHOTOGRAPHY

Wedding Collection

2842 South Ocean Blvd.
Palm Beach, Florida 33480

561.934.4040

www.tidelinesort.com



We lcome to Tideline Palm Beach

Oce an Resort & Spa

Our Packages Include the Following:

Butler-Passed Hors d'oeuvres
Champagne Toast
Wedding Cake
Banquet Tables
Banquet Chairs
Floor Length Table Linen/Underlay and Napkins (white)
China

Wooden Dance Floor
Freshly Brewed Coffee and Teas
A Complimentary Wedding Night Stay for the Bride and the Groom
(with a minimum \$15,000.00 Food & Beverage spend)

Enhancements

Chiavari Chairs –\$10 each
Colored Napkins – \$3 each

Tideline Wedding Experience Packages

Silver Palm Package

Choice of four (4) Passed Hors D'oeuvres
Salad Selection
Choice of one (1) Plated Entrée Selections
Champagne Toast
Custom Designed Buttercream Wedding Cake
Coffee and Tea Service

\$135 Per Person

Queen Palm Package

Choice of four (4) Passed Hors D'oeuvres
One Display
Salad Selection
Choice of two (2) Plated Entrée Selections
Champagne Toast
Custom Designed Buttercream Wedding Cake
Coffee & Tea Service

\$155 Per Person

Royal Palm Package

Choice of six (6) Passed Hors D'oeuvres
Choice of One (1) Display
*Choice of One (1) Chef Carving Station or One (1) Chef Action Station
Salad Selection
Choice of two (2) Plated Entrée Selections
Dessert Station – Choice of four (4)
Champagne Toast
Custom Designed Buttercream Wedding Cake
Coffee & Tea Service

\$190 Per Person

**Chef Fee of \$150 per attendant is additional*

Duet Entrée Available upon request, +\$20/person. Cake Cutting fee of \$2.50 Per Person

MENUSELECTIONS

Passed Hors D'oeuvres

COLD HORS D'OEUVRES

LAND

- ☐ Beef Carpaccio Baguette with Parmesan Cream
- ☐ Beef Tartare on Mini Crostini

GARDEN

- ☐ Buffalo Mozzarella on Spanish Toast
- ☐ Tomato Basil Bruschetta
- ☐ Vegetable Summer Roll

SEA

- ☐ Spicy Tuna Wonton
- ☐ California Roll
- ☐ Tuna Tartare on Cucumber Slice with Wasabi
- ☐ Salmon Poke with Wakame
- ☐ Grouper Ceviche in Asian Spoons
- ☐ Smoked Salmon Blinis with Crème Fraîche
- ☐ Jumbo Shrimp with Traditional Cocktail Sauce

HOT HORS D'OEUVRES

LAND

- ☐ Chicken & Fire Roasted Vegetables Empanadas
- ☐ Chicken Yakitori
- ☐ Herb Crusted Lamb Lollipop with Mint Jam
- ☐ Beef Sliders
- ☐ Chicken Skewers with Peanut Tamarind Sauce
- ☐ Beef Wellington with Fresh Horseradish Sauce
- ☐ Thai-Style Beef Satay with Crushed Peanuts and Scallions

GARDEN

- ☐ "Mac -N- Cheese" with Gruyere on Asian Spoon
- ☐ Raspberry and Brie En Crouete
- ☐ Spanakopita with Lemon Greek Yogurt

SEA

- ☐ Sea Scallops Wrapped in Smoked Bacon
- ☐ Mini Crab Cakes with Dijon Mustard Aioli
- ☐ Potato Pancakes with Caviar & Crème Fraîche



Cocktail Reception

Displays

Charcuterie Board

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

Mediterranean Display

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

Fruit Display

Chef's Choice of Diced Seasonal Fruits



Cocktail Reception

Display 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 \$70 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

Parmesan Crusted Chicken Breast

Roasted Root Vegetables, Pearl Onions, Whipped Potatoes, Parsley Oil

Island Spiced Oven Roasted Salmon

Coconut Curry Sauce, Wok Style Vegetables, Sweet Chili Relish, Crispy Plantains

Honey & Almond Roasted Local Caught Yellowtail Snapper

Smashed Crispy Fingerling Potatoes, Grilled Asparagus, Florida Orange Beurre Blanc

Blackened Local Caught Grouper

Sweet Thai Chili Pineapple Salsa, Coconut Rice, Sweet Corn Puree

Red Wine Braised Short Ribs

Truffle Whipped Potatoes, Roasted Baby Carrots, Rosemary Demi-Glace

Seasonal Roasted Vegetable Bowl

Butternut Squash Puree, White Bean, and Carrot Salsa,
Blistered Tomatoes, Asparagus, Pistachios

Lobster Mac & Cheese

Penne Pasta, Fresh Lobster, Truffle Breadcrumbs

Included in Royal Packages

Pan Seared Scallops

Jumbo Lump Crabmeat Vegetable Fried Rice, Housemade Ponzu Sauce

Filet Mignon

Roasted Baby Carrots, Cauliflower Whipped Potatoes,
Shitake Mushrooms, Bordelaise Sauce

Included in Royal Package

Dessert Station

Chocolate Tart

with Caramel and Hazelnuts

Carrot Cake Bites

with Cream Cheese Frosting and Chardonnay-soaked Raisins

Lemon Meringue Tart

with Lemon Curd and Vanilla Meringue

French Macarons

Assorted Varieties



Beverage Packages

Silver Bar

Sommelier Selection
Sparkling, White, and Red Wines

BEER SELECTIONS

Corona light
Heineken
Miller Lite
Bud Light
Yuengling
Funky Buddha

LIQUOR SELECTIONS

VODKA: *Tito's*
GIN: *New Amsterdam Gin*
RUM: *Cruzan*
SCOTCH: *Johnnie Walker Red Label*
BOURBON: *Maker's Mark*
WHISKEY: *Jim Beam*
TEQUILA: *El Jimador*

\$85 Per Person

Platinum Bar

Sommelier Selection
Sparkling, White, and Red Wines

BEER SELECTIONS

Modelo
Funky Buddha
Stella Artois
Heineken
Cigar City Jai Alai
Sapporo
Michelob Ultra

LIQUOR SELECTIONS

VODKA: *Grey Goose*
GIN: *Bombay Sapphire*
RUM: *Bacardi*
SCOTCH: *Johnnie Walker Black*
BOURBON: *Knob Creek*
TEQUILA: *Patrón Silver*
WHISKEY: *Jack Daniel's*

\$101 Per Person

*Bartender fee of \$150/bartender is additional, (1) bartender per 50 people required. Prices are based on 5-hour open bar. Each additional hour is \$28 Per Person & \$50 per bartender.



Tideline Brunch Reception

(served family-style)

Celebratory Toast

CULINARY EXPERIENCES

Smoked Salmon Display

Bagels, Dill Cream Cheese, Sliced Tomato, Red Onion, Capers

Sliced Tropical Fruit Display

Fresh Baked Croissants, Sliced Breakfast Bread, Pastries

Coconut French Toast with 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

Custom Designed Buttercream Wedding Cake

Coffee & Tea Service

\$125 Per Person

ENHANCEMENT

90-minute service of Bottomless Prosecco and Mimosa

\$34.95 Per Person

General Information

*The Catering Manager will be happy to further discuss and assist with any menu arrangements.
Please note that the couple is required to provide wedding planner/coordinator for day of event.
The following information will answer any questions you may have:*

FOOD & BEVERAGE MINIMUMS

Tideline Palm Beach Ocean Resort & Spa has beautiful and unique event spaces, to accommodate up to 130 guests.

GUARANTEE AGREEMENT

A guaranteed attendance is due three (3) business days prior to any function. The policy is applicable regardless of expected attendance. You are responsible to pay for the guaranteed amount and any overage served. The hotel will be prepared to serve 3% over the guaranteed numbers in the event you have additional guests. Vegetarian and special meal requests should be brought to attention of your Catering Manager when placing your guarantee. Last minute requests will be honored to the best of our ability.

REQUEST FOR MULTIPLE ENTRÉES

Multiple entrée selections are permitted with proper notice. You may choose up to two (2) entrées (plus a vegetarian option), or alternately, a duet entrée (plus a vegetarian option) with a guarantee of each ten days (10) prior to the event. You must provide a method by which our wait staff can determine each guest's selection.

CHEF ATTENDED STATIONS

When selecting a Chef-attended Station, we require one chef for every 75 guests. A Chef's Fee of \$150.00 is applicable per station.

MENU SUBSTITUTIONS

Our Executive Chef will be happy to customize your menu upon request. All menu substitutions are subject to review by the Executive Chef and additional charges may apply.

SPECIAL MEALS

Tideline Palm Beach Ocean Resort will be happy to provide a special menu for children, ages 3 – 12, attending your wedding, at a cost of \$55. Children under 3 are complimentary. A Chef's choice of vendor meals is also available at a cost of \$55.

MENU TASTING

We are happy to provide a menu tasting for the wedding after the event has become definite with our resort. At least one member of the to-be married couple must attend the menu tasting. Any additional guests present at the menu tasting would incur a charge of \$100 Per Person. We require that you have your complete menu selected and recommend a tasting no sooner than 60 days prior to your event. Menu tastings can take place Tuesday – Thursday from 2:00pm until 5:00pm. They must be booked with the catering team a minimum of 30 days in advance and dates are based on the availability of the catering and culinary teams. Menus are subject to availability. If a buffet or station menu is being served; the items provided at the menu tasting will be a sampling of what will be served at the actual wedding reception. Not all stations can be recreated in a tasting setting.

FOOD AND BEVERAGE

All food and beverage items consumed in Meeting/Function Space, Hotel outlets and hospitality rooms must be purchased at the Hotel. Food and beverage purchased through the Hotel may not be removed from the premises and must be served only by Hotel employees. All alcoholic beverages to be served on the Hotel premises for the function must be provided by and dispensed only by our

servers and bartenders. Proper identification (i.e. photo ID) of any person to verify their age may be required. We reserve the right to refuse alcoholic beverage service if the person is either underage or if proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in the Tideline Palm Beach Ocean Resort Management's sole judgment, appears intoxicated. Liquor drinks served as shots (no ice or mixers) are not permitted. We provide one (1) bartender for every fifty (100) guests at a cost of \$150.00 per bartender.

WEATHER BACKUP

The resort will provide a weather backup at no additional cost for your ceremony and/or cocktail reception. The weather call will be made three hours prior to your event start time by your Catering Manager.

VALET PARKING

The resort offers both overnight and event visitors with valet parking. These charges can be paid either by the wedding couple or the individuals attending your wedding.

GUESTROOM/WEDDING ROOM BLOCKS

The resort is happy to provide a reduced rate for your wedding guests. Please contact your Catering Manager to arrange a block of ten guest rooms or more.

CEREMONY REHEARSALS

Your catering manager will be happy to schedule a ceremony rehearsal, however, space cannot be guaranteed until one week prior to the wedding.

REHEARSAL DINNERS & POST-WEDDING BRUNCHES

Please contact your catering manager for assistance with your rehearsal dinner and/or post-wedding brunch. All confirmed wedding groups will enjoy preferred pricing for rehearsals, welcome receptions, and post-wedding brunches.

DEPOSITS & PAYMENTS

The resort requires a minimum 25% deposit to hold your date and space. Other deposits will be determined by the Catering Sales Team and will be clearly stated in the catering contract. Final payments are due thirty days prior to your wedding date.

PREFERRED VENDORS

The resort is proud to partner with top event professionals in the area to assist you with your plans. We highly recommend that you choose your vendors from our preferred list. All vendors are subject to approval by your catering manager. All outside vendors shall need to provide proof prior to commencement of work or services at the Resort of all legally required worker's compensation insurance for employees who will work on Resort premises and at least One Million Dollar (\$1,000,000) of general liability insurance coverage naming 2842 So Ocean, LLC dba Tideline Palm Beach Ocean Resort & Spa as additional insured.

DESTINATION MANAGEMENT COMPANY (DMC)

Kirkland Event & Destination Services
31 South Federal Highway,
Lake Worth, FL 33460
561.296.9449

www.KirklandDMC.com

WEDDING PLANNER

Sydney Whidden

www.delightfulplanning.com

ENTERTAINMENT

DJ Charles
.561.376.0740

Be You Disco
Carolina Panoff
561.251.9955
www.beyoudisco.com

Rock With U
954.404.6547
www.rockwithu.com

Heatwave Music & Entertainment
954.748.8555
www.heatwavemusic.com

Encore
.954.667.4926
www.encoreglobal.com

FLORAL DESIGN

Flower Market
Cammie Peterson
561.734.4225
www.boyntonbeachflowermarket.com/

Xquisite Events
561.988.9798
www.xefla.com

Renny & Reed
Reed McIlvaine
561.776.1122
www.rennyandreed.com

Richard Grille Events
561.766.1637
www.richardgrilleevents.com/

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