**Mizner Package**

**COCKTAIL HOUR**

**FIVE PASSED**

**RECEPTION BITES**
- Portobello Bruschetta, Peppered Goat Cheese, Crostini, Herb Oil
- Smoked Salmon Cornet, Chive Crème Fraîche
- Seared Tenderloin, Whipped Bleu Cheese, Red Onion Chutney, Horseradish, Baguette Crisp
- Forest Mushroom Truffle Arancini
- Bite Sized Chicken Taco, Chayote Slaw, Pepper Jack

**SUSHI DISPLAY**

*Based on 5 pieces per guest*
- Salmon, Spicy Tuna, California, Shrimp Tempura, Vegetable Rolls Served with Edamame, Wasabi, Pickled Ginger, Soy Sauce

**CUSTOM DINNER MENU**

*Assorted House Baked Rolls, Sweet Butter*

**FIRST COURSE**
- Hearts of Palm, Citrus, Avocado, Heirloom Cherry Tomatoes, Italian Parsley, Orange Olive Oil, Passion Fruit Vinaigrette

**PLATED ENTRÉE**
- Red Wine Braised Short Rib with Mascarpone Polenta, Roasted Seasonal Vegetables, Red Wine Demi

**DESSERT**

**CUSTOM WEDDING CAKE**
- Cake based on Traditional Design by Eau Palm Beach Executive Pastry Chef; Fresh Flowers by Florist
- Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea Selection

**BEVERAGE SERVICE**

**FIVE HOUR RESORT BRAND**

**FULL BAR**
- Resort Brand Cocktails
- Resort Selection of Sparkling, White and Red Wines
- Imported and Domestic Beer Selections
- Selection of Fresh Juices, Soft Drinks, Mineral Waters

*White and Red Wine Offered Tableside During Dinner Service*

$295 PER GUEST
COCKTAIL HOUR

SIX PASSED
RECEPTION BITES

Short Rib Empanadas, Moja Roja
Cuban "Cigar" Spring Roll, Dijon Mustard
Coconut Shrimp, Pineapple Sambal
Chicken Satay, Thai Coconut Peanut Sauce
Ahi Tuna Tartare, Sesame Ginger Dressing, Avocado, Crispy Wonton
Local Snapper Ceviche, Red Onions, Cilantro, Jalapeno, Citrus, Plantain Chip

POKE BOWLS
Chef Attendant Required
Japanese Seasoned Sushi Rice, Served with
Ahi Tuna, Ginger Soy
Organic Salmon, Tamari, Lime
Toppings: Edamame, Carrot, Radish, Bean Sprouts, Wakame, Cucumber, Pickled Ginger, Avocado, Sriracha Mayo, Wasabi Aioli, Sweet Soy, Nori, Sesame Seeds, Tempura Crunchies

LITTLE ITALY
Chef Attendant Required
Fresh Mozzarella, Tomato, Basil, Aged Balsamic
Prosciutto, Fig, Gorgonzola, Arugula
Fresh Baked Garlic Bread

PASTAS
Select Two
Penne Arrabbiata - Tomato Ragout, Garlic, Red Chili, Oregano, White Wine
Mushroom Ravioli - Truffle Cream, Parmesan, Herbs, Asparagus
Orecchiette Tre Formaggi - Gorgonzola, Pecorino, Gruyere, Chives, Basil
Rigatoni Bolognese - Tomato Sauce, Beef, Veal, Pork, Parmesan

CUSTOM DINNER MENU

FIRST COURSE
Arugula, Asian Pear, Valdeon Bleu, Pickled Onion, Port Wine Reduction, Minus 8 Vinaigrette

ENTRÉE DUO
Grilled New York Strip with Roasted Florida Hog Snapper Chive Potato Purée, Blistered Baby Heirloom Tomatoes, Broccolini, Charred Cippolini Onions, Tarragon Reduction

DESSERT

CUSTOM WEDDING CAKE
Cake based on Traditional Design by Eau Palm Beach Executive Pastry Chef; Fresh Flowers by Florist
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea Selection

BEVERAGE SERVICE

FIVE HOUR PREMIUM BRAND FULL BAR
Premium Brand Cocktails
Premium Selection of Sparkling, White and Red Wines
Imported and Domestic Beer Selections
Selection of Fresh Juices, Soft Drinks, Mineral Waters
White and Red Wine Offered Tableside During Dinner Service
Champagne Toast: Sparkling Wine

$360 PER GUEST
Worth Package

COCKTAIL HOUR

EIGHT PASSED RECEPTION BITES
Conch Fritter, Mango Remoulade
Roasted Baby Lamb Chops, Mint Chimichurri
House Made Franks en Croute, Cornichon, Spicy Mustard Sauce
Spicy Ahi Tuna Taco, Napa Cabbage Slaw
Citrus Poached Jumbo Prawns, Cocktail Sauce
Smoked Duck, Fig Spread, Camembert, Arugula, Brioche
Traditional Cheese Gougère
Tomato Caprese Skewer, Aged Balsamic Injector

CHILLED SEAFOOD DISPLAY Based on 6 pieces per guest
Poached Shrimp, King Crab Legs, Oysters & Clams on the Half Shell
Served with Cocktail Sauce, Champagne Mignonne, Mustard Aioli, Tabasco, Lemon

CHINESE TAKE OUT Chef Attendant Required
Chicken Lo Mein
BBQ Pork Fried Rice, Seasonal Asian Vegetables
DIM SUM: Vegetable & Chicken Pot Stickers, Pork Sui Mei, Vegetable Spring Rolls with Soy Ginger & Hoisin Sauces
CARVED TO ORDER: Peking Duck, Mu Shu Pancakes, Hoisin Sauce

CUSTOM DINNER MENU
Assorted House Baked Rolls, Sweet Butter

FIRST COURSE
Maryland Style Crab Cake - Avocado Salad, Piquillo Coulis, Avocado Silk

SECOND COURSE
Roasted Beets, Blackberry, Arugula, Sorrel, Hibiscus, Midnight Moon Goat Cheese, Honey Almond Vinaigrette

CHOICE OF ENTRÉE TABLESIDE
Seared Filet Mignon with Potato Gratin, Wilted Spinach, Mushroom Ragout, Crispy Parsnip, Bordelaise Sauce
OR
Miso Glazed Chilean Sea Bass with Sticky Rice, Wild Mushrooms, Confit Tomatoes, Sweet Soy Vinaigrette

DESSERT

CUSTOM WEDDING CAKE
Cake based on Traditional Design by Eau Palm Beach Executive Pastry Chef

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea Selection

PASSED DESSERTS
S’mores Sandwich Lollipops
Milkshake Sips with Mini Cookies
Key Lime - Meringue Tartlets

BEVERAGE SERVICE

FIVE HOUR PREMIUM BRAND FULL BAR
His & Hers Signature Cocktails
Premium Brand Cocktails
Sommelier Selection of Sparkling, White and Red Wines
Imported and Domestic Beer Selections
Selection of Fresh Juices, Soft Drinks, Mineral Waters
White and Red Wine Offered Tableside During Dinner Service
Premium Champagne Toast
Sparkling Wine & Waters Passed Upon Ceremony Arrival

$525 PER GUEST
RECEPTION STATIONS

TACO STAND
Chef Attendant Required
Build to Order with Flour OR Corn Tortillas
Mahi Mahi and Fajita Beef
Toppings: Guacamole, Pico de Gallo, Queso Fresco, Diced Onions, Mexican Crema, Pickled Jalapeño, Hot Sauce, Lime Wedges, Cilantro

GOURMET SLIDER BAR
Wagyu Beef Slider, Caramelized Onion, Truffle Fondue
Buffalo Chicken, Celery Slaw, Bleu Cheese Aioli
Crab Cake, Arugula, Red Pepper Remoulade
Served with Seasoned Waffle Fries

PIZZA FORNO AL FRESCO
Outdoor Wood Burning Pizza Oven and Chef Attendant Required
Margherita
Tomato, Mozzarella, Basil
Italian Sausage – Peppers, Onions, Mozzarella, Fresh Herbs
Offered with Red Chili Flakes, Freshly Grated Parmesan, Oregano

PASSED DESSERTS
Strawberry Shortcake Bites
Mini Churros with Nutella Dipping Sauce
Mini Chipwiches

BEVERAGE SERVICE

THREE HOUR WINE AND BEER BAR
Tropical Red & White Sangrias
Resort Selection of Sparkling, White and Red Wines
Imported and Domestic Beer Selections
Selection of Fresh Juices, Soft Drinks, Mineral Waters
$195 PER GUEST

Bon Voyage Brunch

BREAKFAST BUFFET
Tropical Fruit & Berries Salad
Freshly Baked Breakfast Pastries, Muffins, Croissants and Bagels
Whipped Butter, Honey, Fruit Preserves, Flavored Cream Cheeses
Plain & Fruit Flavored Greek Yogurts, House-Made Granola
Scrambled Eggs, Fine Herbs
Thick Cut Smoked Bacon & Chicken Apple Sausage
Roasted Breakfast Potatoes
Brioche French Toast, Warm Maple Syrup
Orange & Grapefruit Juice
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea Selection
$75 PER GUEST

EAU PALM BEACH RESORT & SPA 100 SOUTH OCEAN BLVD. MANALAPAN FL 33462 EAUPALMBEACH.COM
Prices Subject to 23% Service Charge & 7% Tax
ARTWORK AND DESIGN BY CECI NEW YORK
After Party

MIDNIGHT MUNCHIES

- Mini Grilled Cheese Sandwiches
- Parmesan - Truffle Dusted
- French Fries
- Waffle Dipped Chicken Bites, Bourbon Syrup
- New York Style Soft Pretzels, Grainy Dijon Mustard, Beer Cheese
- Philly Cheese Steak, Prime Beef, Provolone, Confit Onions & Roasted Peppers

BEVERAGE SERVICE

- TWO HOUR PREMIUM BRAND FULL BAR
- Premium Brand Cocktails
- Premium Selection of Sparkling, White and Red Wines
- Imported and Domestic Beer Selections
- Selection of Fresh Juices, Soft Drinks, Mineral Waters

$75 PER GUEST
Let Them Eat Cake

WEDDING CAKE FLAVORS

**CHAMPAGNE AND STRAWBERRIES**
Champagne Sponge Cake, White Chocolate Mousse, Fresh Strawberries

**SEA SALT FUDGE CARAMEL CHOCOLATE MOUSSE CAKE**
Dark Chocolate Cake, Sea Salt Chocolate Ganache, Caramel Chocolate Mousse

**DULCE DE LECHE CRUNCH**
Yellow Butter Cake, Dulce De Leche, Caramel Crunchies

**'EAU'VER THE TOP RASPBERRY RED VELVET**
Red Velvet Cake, Cream Cheese Filling, Fresh Raspberries

**10 CARATS**
Special Eau Recipe Carrot Cake, Cream Cheese Filling

**CHOCOLATE RASPBERRY TORTE**
Dark Chocolate Cake, Fresh Whipped Cream, Fresh Raspberries

**COOKIES & CREAM**
Moist Oreo Cake, Cookies & Cream Filling

**PINA COLADA CAKE**
Pineapple Cake, Rum Syrup, Coconut Mousse

**CHOCOLATE PEANUT BUTTER**
Chocolate Devil’s Food Cake, Peanut Butter Mousse

**S'MORES**
Graham Cracker Cake, Marshmallow Mousse, Chocolate Ganache
## Approved Vendor List

### Event Planning

<table>
<thead>
<tr>
<th>Vendor Name</th>
<th>Contact Name</th>
<th>Phone Number</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Posh Parties</td>
<td>Heather Lowenthal</td>
<td>(561) 302-0702</td>
<td>poshpartiesonline.com</td>
</tr>
<tr>
<td>Sara Renee Events</td>
<td>Sara Lowell</td>
<td>(954) 326-8426</td>
<td>sarareeneevents.com</td>
</tr>
<tr>
<td>Creative Touch Party Design</td>
<td>Danielle Dworowitz</td>
<td>(561) 329-0942</td>
<td>creativetouchparties.com</td>
</tr>
<tr>
<td>The Absolute Event</td>
<td>Jamie Lipman Rodriguez</td>
<td>(954) 918-7867</td>
<td>theabsoluteevent.com</td>
</tr>
<tr>
<td>Your Special Day by Joni</td>
<td>Joni Scalzo</td>
<td>(561) 756-6760</td>
<td>yourspecialdaybyjoni.com</td>
</tr>
<tr>
<td>The Gurus Girls</td>
<td>Laurie Caradonna</td>
<td>(954) 601-4542</td>
<td>thegurugirls.net</td>
</tr>
<tr>
<td>Guerdy Design Inc.</td>
<td>Guerdy Abraira</td>
<td>(305) 343-6495</td>
<td>guerdydesign.com</td>
</tr>
<tr>
<td>YSD Events</td>
<td>Justin Scalzo &amp; Brad Frey</td>
<td>(561) 419-0701</td>
<td>ysdevents.com</td>
</tr>
</tbody>
</table>

### Invitation Design

<table>
<thead>
<tr>
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<th>Contact Name</th>
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<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ceci New York</td>
<td>Ceci Johnson</td>
<td>(212) 989-0695</td>
<td>cecinewyork.com</td>
</tr>
</tbody>
</table>

### Floral Design

<table>
<thead>
<tr>
<th>Vendor Name</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Xquisite Events</td>
<td>Jon Buick</td>
<td>(561) 988-9798</td>
<td>xefla.com</td>
</tr>
<tr>
<td>Renny &amp; Reed</td>
<td>Reed McIlvaine</td>
<td>(561) 776-1122</td>
<td>renyandreed.com</td>
</tr>
<tr>
<td>Richard Grille Events</td>
<td>Richard Grille</td>
<td>(561) 766-1637</td>
<td>richardgrilleevents.com</td>
</tr>
</tbody>
</table>

### Photography

<table>
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<tbody>
<tr>
<td>Emily Harris Photography</td>
<td>Emily Harris</td>
<td>(954) 600-0470</td>
<td>emilyharrisphtography.com</td>
</tr>
<tr>
<td>PS Photography + Films</td>
<td>Susie Canino</td>
<td>(561) 459-1590</td>
<td>psphotographyandfilms.com</td>
</tr>
<tr>
<td>Munoz Photography</td>
<td>Mario or Tom Munoz</td>
<td>(954) 564-7150</td>
<td>munozphotography.com</td>
</tr>
<tr>
<td>Jessica Bordner Photography</td>
<td>Jess Bordner</td>
<td>(561) 758-5131</td>
<td>jessicabordner.com</td>
</tr>
<tr>
<td>Domino Arts</td>
<td>Paulina &amp; Plamen</td>
<td>(954) 776-9472</td>
<td>domino-art.com</td>
</tr>
<tr>
<td>Jonathan Scott Studio</td>
<td>Jonathan Scott</td>
<td>(561) 750-7006</td>
<td>jspstudios.com</td>
</tr>
<tr>
<td>Erika Delgado Photography</td>
<td>Erika Delgado</td>
<td>(954) 394-7278</td>
<td>erikadelgado.com</td>
</tr>
</tbody>
</table>

### Videography

<table>
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<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sendrey Video Productions</td>
<td>Ruben Sendrey</td>
<td>(954) 748-8999</td>
<td>sendreyvideo.com</td>
</tr>
<tr>
<td>Key Moment Films</td>
<td>Mary Angelini</td>
<td>(954) 333-8519</td>
<td>keymomentfilms.com</td>
</tr>
<tr>
<td>Merge Social</td>
<td>Julien Diaz</td>
<td>(305) 405-8067</td>
<td>social.merge-studios.com</td>
</tr>
<tr>
<td>Kevin Borg Films</td>
<td>Kevin Borg</td>
<td>(407) 493-4055</td>
<td>kevinborgfilms.com</td>
</tr>
</tbody>
</table>
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, 3 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 minimum guaranteed number for all breakfast, lunch and dinner buffets is 25 guests. Should you choose to guarantee less than 25 guests, a $175 Production Fee will apply per meal.

SERVICE CHARGE AND TAXES

A 23% 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.

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.

MENU TASTINGS

Complimentary plated dinner menu and wedding cake tastings are offered for events of 100 guests or more. Tastings are based on 4 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 to be sampled four to eight weeks prior to the wedding 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. All guests whom we believe to be less than thirty (30) years of age must present an acceptable form of identification.

SMOKING

Eau Palm Beach is a smoke free environment and smoking is not permitted in any of 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.

VENDOR LIST

Your Catering Manager will provide you with Eau Palm Beach’s list of Preferred Event Professionals; however, you are welcome to utilize your own outside vendor with approval from the Resort. 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.

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 23% 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 snaplets, 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.

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.

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.

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.

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.

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.