



EAU PALM BEACH
Resort & Spa

Wedding
COLLECTION

Ceci

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
Tablesides During Dinner Service*

\$295 PER GUEST

Flagler Package

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

*Assorted House Baked Rolls,
Sweet Butter*

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 Cipollini 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
Tablesides 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 Mignonette, 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
Tablesides During Dinner Service*

Premium Champagne Toast

*Sparkling Wine & Waters Passed
Upon Ceremony Arrival*

\$525 PER GUEST

Seaside Soiree

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



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

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

THE ABSOLUTE EVENT

Jamie Lipman Rodriguez
(954) 918-7867
theabsoluteevent.com

YOUR SPECIAL DAY BY JONI

Joni Scalzo
(561) 756-6760
yourspecialdaybyjoni.com

THE GURU GIRLS

Laurie Caradonna
(954) 601-4542
thegurugirls.net

CHERYL CLISBY EVENTS

Cheryl Clisby
(561) 702-1598
cherylclisby.com

GUERDY DESIGN INC.

Guerdy Abaira
(305) 343-6495
guerdydesign.com

YSD EVENTS

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

INVITATION DESIGN

CECI NEW YORK

Ceci Johnson
(212) 989-0695
cecinyork.com

FLORAL DESIGN

XQUISITE EVENTS

Jon Buick
(561) 988-9798
xfla.com

RENNY & REED

Reed McIlvaine
(561) 776-1122
rennyandreed.com

BIRCH EVENT DESIGN

Josh Spiegel
(718) 853-8538
birchevents.com

RICHARD GRILLE EVENTS

Richard Grille
(561) 766-1637
richardgrilleevents.com

THE SPECIAL EVENT RESOURCE AND DESIGN GROUP

Cameron Keating
(561) 686-7757
specialeventresource.com

SIMPLY EVENTS DESIGN

Darines Castro
(561) 530-7786
simplyeventsdesign.com

ENTERTAINMENT

ROCK WITH U

Brittany Hanslip
(954) 404-6547
rockwithu.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

DJ ADAM LIPSON

(305) 785-3557
djadamlipson.com

AA MUSICIANS

Alan Andai
(305) 989-0117
aamusicians.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
(954) 986-9488
zanadugroup.com

PHOTOGRAPHY

EMILY HARRIS PHOTOGRAPHY

Emily Harris
(954) 600-0470
emilyharrisphotography.com

PS PHOTOGRAPHY + FILMS

Susie Canino
(561) 459-1590
psphotographyandfilms.com

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

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

KEVIN BORGE FILMS

Kevin Borge
(407) 493-4055
kevinborgefilms.com

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, 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 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.

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.