



WEDDINGS



ENJOY THE PERFECT BACKDROP FOR THE PERFECT DAY.

Make your wedding day picture perfect. With sandy backdrops, striking ocean sunsets and a stylish array of indoor and outdoor event spaces—our beach resort offers a picturesque and simply unforgettable experience. Unwind in our sumptuous oceanfront spa. Splash in our waterfall pool. And kick back in our all condo-style suites. So when the music plays, you'll be even more relaxed and radiant than your surroundings.

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BRIDE'S TIMELINE CHECKLIST

2 MONTHS BEFORE YOUR WEDDING

- Mail invitations
- Develop system for organizing RSVPs
- Begin writing vows
- Review ceremony details with officiant
- Lay out the content for wedding programs
- Apply for marriage license: order 2-3 extras
- Finalize wedding day timeline
- Finalize seating arrangements
- Finalize playlists with musicians
- Finalize fittings and attire for wedding party and parents
- Create "wedding day" schedule and send to vendors and officiant
- Create honeymoon itinerary for family at home
- Decide "Something Old, New, Borrowed, Blue"
- Book spa and beauty treatments for you and bridal party
- Book wedding day transportation
- Purchase gifts for attendants

1 MONTH BEFORE YOUR WEDDING

- Call vendors to confirm date, times and location
- Final dress fitting
- Confirm honeymoon reservations
- Pick up wedding rings
- Pick up marriage license
- Pack for honeymoon
- Write Thank You notes as gifts are received

2 WEEKS BEFORE YOUR WEDDING

- Follow up with guests who haven't yet RSVP'd
- Give final count to caterer
- Update registries
- Begin breaking in wedding shoes
- Make arrangements for the caring of pets and plants while on honeymoon
- Get final haircut and color
- Get playlists to DJ/Musicians
- Delegate wedding day duties: gift table, guestbook, etc.
- Delegate someone to return tuxes, rentals and tend to wedding dress
- Send directions to wedding day limo/transportation driver

1 WEEK BEFORE YOUR WEDDING

- Prepare final payments to vendors and cash tips for service personnel
- Prepare wedding day emergency kit
- Lay out wedding clothes
- Give readers their scripts, if necessary
- Give photographer and videographer your image and video requests
- Get spa treatments for you and the bridal party

THE DAY BEFORE YOUR WEDDING

- Deliver welcome baskets
- Get mani/pedi/massage
- Attend wedding rehearsal
- Have fun at the rehearsal dinner
- Get to bed at a decent hour

WEDDING DAY

- Eat a good breakfast
- Mail wedding announcements
- Allow yourself plenty of time to get ready
- Give wedding rings and officiant fee to Best Man
- Congratulations! ENJOY the Day

AFTER THE WEDDING

- Return tuxes and rentals
- Get wedding dress to preservationist or cleaners

AFTER THE HONEYMOON

- Send Thank You cards as soon as possible
- Enjoy your marriage



CEREMONY INFORMATION

WEDDING CEREMONY FEE
\$1,500.00

PRICING INCLUDES THE FOLLOWING

- Reserves a private beach location or our beautiful gazebo
- White Garden Chairs
- Set-up and break down of ceremony space
- Water & Sangria Station for your wedding guests
- Back-up space in case of inclement weather



REHEARSAL DINNER

ITALIAN CAFÉ *\$46 per person*

- Cream of Tomato-Basil Soup, Roasted Garlic Crostini
- Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad, Basil, Parmesan, Chianti Vinaigrette
- Bruschetta
- Assorted Panini Sandwiches
- Penne a la Vodka with Italian Sausage
- Italian Cookies
- Mini Apple Crostadas
- Pistachio and Chocolate Biscotti

CARIBBEAN GETAWAY *\$46 per person*

- Coconut Conch Chowder
- Local Greens with Mango, Almonds and Goat Cheese
- Pineapple-Soy Grilled Chicken with Papaya Salsa
- Pumpkin Rice
- Assorted Rolls
- Passion Fruit Tarts and Selection of Cookies

SOUTHERN BBQ *\$48 per person*

- Iceberg Wedge, Vine Ripe Tomato, Applewood Bacon, Creamy Maytag Blue Cheese Dressing
- BBQ Chicken and Baby Back Ribs
- Southern Style Potato Salad
- Cole Slaw
- Buttermilk Biscuits
- Apple Crumb Pie

MEXICAN FIESTA *\$48 per person*

- Snapper Ceviche Margarita
- Avocado and Tomato Salad
- Hard and Soft Tacos
Choice of Chicken, Shrimp, Steak
Selection of Salsa Verde, Tomato-Jalapeño Salsa, Guacamole, Cheddar-Monterey Jack Cheese, Corn-Black Bean Salsa
- Warm Flour Tortilla or Crispy Corn Taco Shells
- Chicken Quesadillas
- Yellow Rice and Refried Beans

AMERICAN GRILL *\$50 per person*

- Grilled Meyer Angus Hamburgers
- All-Beef Hot Dogs
- Grilled Chicken Breast
- Sauerkraut
- Red Bliss Potato Salad
- Corn on the Cobb
- Pickles, Lettuce, Tomato, Red Onion
- Assorted Cheeses and Condiments
- Brioche and Multigrain Sandwich Rolls
- Fresh Fruit Salad
- Chocolate Chip Cookies and Brownies

PLATED WEDDING PACKAGES

PASSED HORS D' OEUVRES

Choice of Five

COLD SELECTIONS

- Mini Tomato Bruschetta
- Prosciutto, Focaccia, Truffle Butter
- Miso Chicken Salad on Crispy Won Ton
- Chilled Shrimp Cocktail, Horseradish, Lemon
- Tuna Tartar Coronets, Soy, Yuzu, Sesame, Wasabi Cream
- Carpaccio of Beef, Horseradish Cream, Micro Arugula, Roasted Garlic Crostini
- Crab Salad, Coconut Geleé, Avocado, Citrus Marmalade
- Manchego and Chorizo Scones, Smoked Paprika Butter
- Fresh Ricotta Crostini, Tomato Jam, Pistachio Pesto
- Smoked Salmon, Lemon Dill Cream, Potato Beignet
- Gorgonzola Stuffed Dates, Aged Balsamic

HOT SELECTIONS

- Artichoke Beignets, Crab Aioli
- Grilled Beef Skewers, Sweet Soy Glaze
- Tempura Shrimp, Mango "Duck Sauce"
- Crispy Pecorino Polenta, Red Pepper Jam
- BBQ Chicken Phyllo Cups, Corn and Tomato Relish
- Sweet Potato Gnocchi with Sage Brown Butter and Parmesan
- Crispy Risotto "Arancini," Parmesan, Sundried Tomato, Basil Aioli
- Crispy Potato Cakes with Sour Cream and Caviar
- Mini Chicken Quesadillas, Salsa, Guacamole
- Maine Lobster Fritters, Volcano Sauce
- Crispy Goat Cheese, Raspberry Coulis
- Blue Crab Cakes, Lemon-Garlic Aioli
- Crispy Avocado, Chipotle Aioli

SILVER WEDDING PACKAGE

\$160 per person

Champagne Toast
5 Hour Premium Bar
Reception

- Choose 5 Passed Hors D' Oeuvres

STARTERS

Choice of One

- **Cream of Tomato-Basil**
Roasted Garlic Crostini
- **Baby Lettuce and Red Grapes Salad**
Goat Cheese, Walnuts, Sherry Vinaigrette

ENTRÉES

Choice of One

- **Pan Seared Chicken Breast**
Risotto Cake, Vegetable Bundle, Madeira Sauce
- **Dijon-Herb Crusted Salmon**
Roasted Red Bliss Potatoes, Three Pea Medley

DESSERT

- Buttercream Wedding Cake



GOLD WEDDING PACKAGE

\$180 per person

Champagne Toast
5 Hour Premium Bar

Reception

- Choose 5 Passed Hors D' Oeuvres
- Artisan Cheese Display and Vegetable Crudité Display

STARTERS

Choice of One

- **Maine Lobster Bisque**
Mini Profiteroles, Truffle Cream
- **Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad**
Prosciutto Crisp, Aged Balsamic, Olio Verde
- **Cream of Tomato-Basil**
Roasted Garlic Crostini
- **Baby Lettuce and Red Grapes Salad**
Goat Cheese, Walnuts, Sherry Vinaigrette

ENTRÉES

Choice of Two

- **Pan Seared Chicken Breast**
Risotto Cake, Vegetable Bundle, Madeira Sauce
- **Dijon-Herb Crusted Salmon**
Roasted Red Bliss Potatoes, Three Pea Medley
- **Grilled Beef Tenderloin**
Truffle Whipped Potato Puree, Roasted Broccolini, Baby Carrot, Cabernet Sauce, Roasted Cocktail Tomato
- **Pan Roasted Grouper**
Artichoke-Potato Hash, Roasted Red Pepper Buerre Blanc, Crab Salad

DESSERT

- Buttercream Wedding Cake



PLATINUM WEDDING PACKAGE
\$200 per person

Champagne Toast
5 Hour Deluxe Bar
Reception

- Signature Cocktail
- Choose 5 Passed Hors D' Oeuvres
- Artisan Cheese Display and Vegetable Crudité Display

CHOOSE ONE ACTION STATION

Not Chef Attended

- Italian Pasta Station
- Dim Sum Station
- Ceviche "Martini" Bar

STARTERS

Choice of One

- **Maine Lobster Bisque**
Mini Profiteroles, Truffle Cream
- **Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad**
Prosciutto Crisp, Aged Balsamic, Olio Verde
- **Yellowfin Tuna, Mango and Avocado Salad**
Citrus-Soy, Yuzu, Crispy Won Ton Noodle, Wasabi Cream
- **Shrimp and Grits "Creole"**
Jumbo Shrimp, Calabaza, Corn, Cheesy Grits, Spicy Creole Sauce
- **Southern Comfort BBQ Glazed Pork Belly**
Apple, Raisin Celery Root Slaw, Crisp Onion Ring

ENTRÉES

Choice of Two

- **Grilled Beef Tenderloin**
Truffle Whipped Potato Puree, Roasted Broccolini, Baby Carrot, Cabernet Sauce, Roasted Cocktail Tomato
- **Half Rack of Lamb**
Potato Gratin, Port Braised Shallots, Baby Vegetables
- **Pan Roasted Grouper**
Artichoke-Potato Hash, Roasted Red Pepper Buerre Blanc, Crab Salad
- **Butter Poached Maine Lobster Tail**
Swiss Chard, Wild Mushroom, Lobster Nage

DESSERT

- One Pre-selected Plated Dessert—See Menu
- Fondant Wedding Cake



BUFFET WEDDING PACKAGES

PASSED HORS D' OEUVRES

Choice of Five

Cold Selections

- Mini Tomato Bruschetta
- Prosciutto, Focaccia, Truffle Butter
- Miso Chicken Salad on Crispy Won Ton
- Chilled Shrimp Cocktail, Horseradish, Lemon
- Tuna Tartar Coronets, Soy, Yuzu, Sesame, Wasabi Cream
- Carpaccio of Beef, Horseradish Cream, Micro Arugula, Roasted Garlic Crostini
- Crab Salad, Coconut Geleé, Avocado, Citrus Marmalade
- Manchego and Chorizo Scones, Smoked Paprika Butter
- Fresh Ricotta Crostini, Tomato Jam, Pistachio Pesto
- Smoked Salmon, Lemon Dill Cream, Potato Beignet
- Gorgonzola Stuffed Dates, Aged Balsamic

Hot Selections

- Artichoke Beignets, Crab Aioli
- Grilled Beef Skewers, Sweet Soy Glaze
- Tempura Shrimp, Mango "Duck Sauce"
- Crispy Pecorino Polenta, Red Pepper Jam
- BBQ Chicken Phyllo Cups, Corn and Tomato Relish
- Sweet Potato Gnocchi with Sage Brown Butter and Parmesan
- Crispy Risotto "Arancini," Parmesan, Sundried Tomato, Basil Aioli
- Crispy Potato Cakes with Sour Cream and Caviar
- Mini Chicken Quesadillas, Salsa, Guacamole
- Maine Lobster Fritters, Volcano Sauce
- Crispy Goat Cheese, Raspberry Coulis
- Blue Crab Cakes, Lemon-Garlic Aioli
- Crispy Avocado, Chipotle Aioli

SILVER WEDDING PACKAGE

\$170 per person

Champagne Toast
5 Hour Premium Bar
Reception

- Choose 5 Passed Hors D' Oeuvres

SOUP

Choice of One

- **Cream of Tomato-Basil**
Roasted Garlic Crostini
- **Italian Wedding Soup**
Mini Meatballs, Spinach, Ditalini Pasta
- **Bahamian Conch Chowder**
Corn and Sweet Potato

SALAD

Choice of Two

- **Baby Lettuce and Red Grapes Salad**
Goat Cheese, Walnuts, Sherry Vinaigrette
- **Caesar Salad**
Hearts of Romaine, Fresh Parmesan Reggiano, Roasted Garlic Crostini
- **Roasted Beet and French Feta Cheese Salad**
Cucumber, Mache, Grape Tomato, Cumin-Raisin Vinaigrette

DESSERT

- Buttercream Wedding Cake

ENTRÉE

Choice of One

- **Pan Seared Chicken Breast**
Madeira Sauce
- **Dijon-Herb Crusted Salmon**
Chardonnay Sauce
- **Grilled Mahi-Mahi**
Local Papaya-Honey Salsa
- **Braised Boneless Short Rib**
Creamy Horseradish Sauce

Choice of One Vegetable and One Starch or Grain

GOLD WEDDING PACKAGE

\$190 per person

Champagne Toast
5 Hour Premium Bar
Reception

- Choose 5 Passed Hors D' Oeuvres
- Artisan Cheese Display and Vegetable Crudité Display

SOUP

Choice of One

- **Maine Lobster Bisque**
Mini Profiteroles, Truffle Cream
- **Cream of Tomato-Basil**
Roasted Garlic Crostini
- **Italian Wedding Soup**
Mini Meatballs, Spinach, Ditalini Pasta
- **Bahamian Conch Chowder**
Corn and Sweet Potato

SALAD

Choice of Two

- **Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad**
Prosciutto Crisp, Aged Balsamic, Olio Verde
- **Caesar Salad**
Hearts of Romaine, Fresh Parmesan Reggiano, Roasted Garlic Crostini
- **Roasted Beet and French Feta Cheese Salad**
Cucumber, Mache, Grape Tomato, Cumin-Raisin Vinaigrette
- **Baby Lettuce and Red Grapes Salad**
Goat Cheese, Walnuts, Sherry Vinaigrette
- **Baby Iceberg Wedge**
Vine Ripe Tomato, Applewood Bacon, Creamy Maytag Blue Cheese Dressing

ENTRÉE

Choice of Two

- **Pan Seared Chicken Breast**
Madeira Sauce
- **Dijon-Herb Crusted Salmon**
Chardonnay Sauce
- **Pan Roasted Grouper**
Roasted Red Pepper Buerre Blanc
- **Chef Carved Herb Roasted Prime Rib of Beef**
Cabernet Jus, Horseradish-Sour Cream

Choice of One Vegetable and One Starch or Grain

DESSERT

- Buttercream Wedding Cake



PLATINUM WEDDING PACKAGE

\$225 per person

Champagne Toast

5 Hour Deluxe Bar

Reception

- Signature Cocktail
- Choose 5 Passed Hors D' Oeuvres
- Artisan Cheese Display and Vegetable Crudité Display

CHOOSE ONE ACTION STATION

Not Chef Attended

- Italian Pasta Station
- Dim Sum Station
- Ceviche "Martini" Bar

SOUP

Choice of One

- **Maine Lobster Bisque**
Mini Profiteroles, Truffle Cream
- **Cream of Tomato-Basil**
Roasted Garlic Crostini
- **Italian Wedding Soup**
Mini Meatballs, Spinach, Ditalini Pasta
- **Bahamian Conch Chowder**
Corn and Sweet Potato

SALAD

Choice of Two

- **Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad**
Prosciutto Crisp, Aged Balsamic, Olio Verde
- **Caesar Salad**
Hearts of Romaine, Fresh Parmesan Reggiano, Roasted Garlic Crostini
- **Roasted Beet and French Feta Cheese Salad**
Cucumber, Mache, Grape Tomato, Cumin-Raisin Vinaigrette
- **Baby Lettuce and Red Grapes Salad**
Goat Cheese, Walnuts, Sherry Vinaigrette
- **Baby Iceberg Wedge**
Vine Ripe Tomato, Apple-wood Bacon, Creamy Maytag Blue Cheese Dressing

ENTREES

Choice of Two

- **Pan Seared Chicken Breast**
Madeira Sauce
- **Dijon-Herb Crusted Salmon**
Chardonnay Sauce
- **Pan Roasted Grouper**
Roasted Red Pepper Buerre Blanc
- **Chef Carved Herb Roasted Tenderloin of Beef**
Cabernet Jus, Horseradish-Sour Cream, Bernaise
- **Rack of Lamb**
Ruby Port Reduction
- **Butter Poached Maine Lobster Tail**
Parsley Butter, Truffle Hollandaise

Choice of One Vegetable and One Starch or Grain

DESSERT

- Chef Mini Dessert Table (4 Selections Included)
- Fondant Wedding Cake

STARCHES, GRAINS AND VEGETABLES

STARCHES AND GRAINS

Choice of One

- Roasted Shallot Whipped Potatoes
- Candied Sweet Potato Mash
- Scalloped Potatoes "Au Gratin"
- "Confetti" Vegetable Rice Pilaf
- Creamy Parmesan Polenta
- Herb Roasted Fingerling and Red Potatoes

VEGETABLES

Choice of One

- Roasted Baby Carrots and Broccolini
- French Green Beans and Mushrooms
- Grilled Seasonal Vegetables
- Traditional Stewed Ratatouille

CHEF DESSERT TABLE

Choice of Four

- Chocolate Dip Strawberry
- Seasonal Crém Brûlée Spoon
- Cream Puff
- Chocolate Dipped Pistachio Biscotti
- Mini French Macaroons
- Mini Cupcake
- Mini Key Lime Tartlet
- Mini Chocolate Passion Tartlet
- Mini Fresh Berry Tartlet
- Mini Cheesecake
- Strawberry Shortcake Cup
- Lemon Panna Cotta with Fresh Blackberry
- Tiramisu Cups
- Apple Crumb Bites
- Mini Pecan Pie

BRUNCH BUFFET WEDDING PACKAGES

INCLUDED IN YOUR WEDDING PACKAGE

- Champagne Toast
- Four Hour Bottomless Mimosas, Peach Bellinis and Bloody Marys

PASSED HORS D' OEUVRES

Choice of Four

COLD SELECTIONS

- Mini Tomato Bruschetta
- Prosciutto, Focaccia, Truffle Butter
- Miso Chicken Salad on Crispy Won Ton
- Chilled Shrimp Cocktail, Horseradish, Lemon
- Tuna Tartar Coronets, Soy, Yuzu, Sesame, Wasabi Cream
- Carpaccio of Beef, Horseradish Cream, Micro Arugula, Roasted Garlic Crostini
- Crab Salad, Coconut Geleé, Avocado, Citrus Marmalade
- Manchego and Chorizo Scones, Smoked Paprika Butter
- Fresh Ricotta Crostini, Tomato Jam, Pistachio Pesto
- Smoked Salmon, Lemon Dill Cream, Potato Beignet
- Gorgonzola Stuffed Dates, Aged Balsamic

HOT SELECTIONS

- Artichoke Beignets, Crab Aioli
- Grilled Beef Skewers, Sweet Soy Glaze
- Tempura Shrimp, Mango "Duck Sauce"
- Crispy Pecorino Polenta, Red Pepper Jam
- BBQ Chicken Phyllo Cups, Corn and Tomato Relish
- Sweet Potato Gnocchi with Sage Brown Butter and Parmesan
- Crispy Risotto "Arancini," Parmesan, Sundried Tomato, Basil Aioli
- Crispy Potato Cakes with Sour Cream and Caviar
- Mini Chicken Quesadillas, Salsa, Guacamole
- Maine Lobster Fritters, Volcano Sauce
- Crispy Goat Cheese, Raspberry Coulis
- Blue Crab Cakes, Lemon-Garlic Aioli
- Crispy Avocado, Chipotle Aioli

BUFFET

Choice of Four

COLD SELECTIONS

- Yogurt and Granola Parfaits
- Assorted Muffins
- French Butter and Chocolate Croissants
- Assorted Bagels
- Seasonal Fruit and Berries
- Smoked Salmon Gravlox Platter
- Tomato, Onion, Caper and Cream Cheese
- Butter, Cream Cheese and Jams

HOT SELECTIONS

- Traditional Eggs Benedict
- Poached Eggs, Canadian Bacon, English Muffin, Traditional Hollandaise Sauce
- Brioche French Toast with Vermont Maple Syrup or Buttermilk Pancakes (Choose One)
- Scrambled Eggs
- Applewood Smoked Bacon & Country Sausage
- Fingerling Breakfast Potatoes

CHEF COOKED TO ORDER OMELET STATION

- Shredded Cheddar, Feta and American Cheeses
- Diced Ham, Bacon and Sausage
- Tomato, Spinach, Mushrooms, Onions and Peppers
- Regular and Decaf Coffee
- Orange, Grapefruit and Apple Juice

DESSERT

- Buttercream Wedding Cake

\$95 per person

BRUNCH PLATED WEDDING PACKAGES

INCLUDED IN YOUR WEDDING PACKAGE

- Champagne Toast
- Four Hour Bottomless Mimosas, Peach Bellinis and Bloody Marys

PASSED HORS D' OEUVRES

Choice of Four

COLD SELECTIONS

- Mini Tomato Bruschetta
- Prosciutto, Focaccia, Truffle Butter
- Miso Chicken Salad on Crispy Won Ton
- Chilled Shrimp Cocktail, Horseradish, Lemon
- Tuna Tartar Coronets, Soy, Yuzu, Sesame, Wasabi Cream
- Carpaccio of Beef, Horseradish Cream, Micro Arugula, Roasted Garlic Crostini
- Crab Salad, Coconut Geleé, Avocado, Citrus Marmalade
- Manchego and Chorizo Scones, Smoked Paprika Butter
- Fresh Ricotta Crostini, Tomato Jam, Pistachio Pesto
- Smoked Salmon, Lemon Dill Cream, Potato Beignet
- Gorgonzola Stuffed Dates, Aged Balsamic

HOT SELECTIONS

- Artichoke Beignets, Crab Aioli
- Grilled Beef Skewers, Sweet Soy Glaze
- Tempura Shrimp, Mango "Duck Sauce"
- Crispy Pecorino Polenta, Red Pepper Jam
- BBQ Chicken Phyllo Cups, Corn and Tomato Relish
- Sweet Potato Gnocchi with Sage Brown Butter and Parmesan
- Crispy Risotto "Arancini," Parmesan, Sundried Tomato, Basil Aioli
- Crispy Potato Cakes with Sour Cream and Caviar
- Mini Chicken Quesadillas, Salsa, Guacamole
- Maine Lobster Fritters, Volcano Sauce
- Crispy Goat Cheese, Raspberry Coulis
- Blue Crab Cakes, Lemon-Garlic Aioli
- Crispy Avocado, Chipotle Aioli

PLATED BRUNCH

Choice of Three

- **Steak and Eggs Breakfast**
Grilled Beef Tenderloin Medallions, Two Fried Eggs, Rosti Potato Pancakes, Sautéed Spinach, Truffle Béarnaise
- **Traditional Eggs Benedict**
Poached Eggs, Canadian Bacon, English Muffin, Traditional Hollandaise Sauce
- **Smoked Salmon Gravlax Platter**
Vine Ripe Tomato, Red Onion, Caper, Bagel and Cream Cheese
- **Nutella and Banana Stuffed French Toast**
Whipped Cream, Vermont Maple Syrup
- **Ham and Vermont Cheddar Omelet**
Three Egg Omelet, Sautéed Ham, Melted Vermont Cheddar, Fresh Tomato Relish

DESSERT

- Buttercream Wedding Cake

\$75 per person



WEDDING CAKES

WEDDING CAKES

- **Buttercream Frosted Cake**
Sponge Cake Layered with Filling
Included with Package
- **Fondant Covered Satin Cake**
Sponge Cake Layered with Filling
Add \$8 Per Person to Package
(Included in Platinum Package)
- **Personalized Custom Cake**
Bride and Groom Specifications with Pastry Chef
Price to be Determined

CAKE FLAVOR CHOICES

- **Raspberry Chambord**
Vanilla Sponge Cake, Chambord Simple Syrup,
Fresh Raspberries, Raspberry White
Chocolate Mousse
- **Key Lime Cream**
Vanilla Sponge Cake, Key Lime Curd,
Graham Cracker Bavarian Cream,
Key Lime Mousse
- **S'mores**
Vanilla Sponge Cake, Graham Cracker
Bavarian Cream, Chocolate Pot De Crème,
Toasted Marshmallows

CAKE FLAVORS CONTINUED

- **Chocolate Overload**
Chocolate Fudge Cake, Milk Chocolate Mousse
Chocolate Ganache, Chocolate Crunchies
- **Lemon Delight**
Lemon Pound Cake, Lemon Curd,
Raspberry Marmalade
- **Strawberry Shortcake**
Vanilla Sponge Cake, Strawberry Marmalade,
Fresh Strawberries, Vanilla Bean Chantilly
- **Cookies & Cream**
Chocolate Fudge Cake, Cookies and
Cream Mousse, Chocolate Ganache

PLATED DESSERT OPTIONS

- **Triple Chocolate Mousse Cake**
Raspberry Sauce
- **Chef Seasonal Crème Brûlée**
Fluer De Sel Chocolate Cookies
- **Key Lime Tart**
Coconut Cream, Florida Strawberry Sauce

VIP AFTER HOURS WEDDING PARTY

\$35 per person

INCLUDED IN YOUR AFTER HOURS PACKAGE

- 1 hour open bar extended at package price

MINI CHEESEBURGER SLIDER STATION

- With Accompaniments Of Lettuce, Tomato, Pickle, Ketchup, Mustard and Mayo

FLATBREAD PIZZA STATION

Choice of Three

- Margarita
- Italian Sausage, Pepper and Onion
- Florentine: Spinach, Ricotta, Roasted Garlic
- Pepperoni Parmesan
- Housemade Meatball and Pecorino
- BBQ Chicken, Corn, Black Bean, Green Onion, Red Onion, Cheddar, Fresh Tomato, Mozzarella and Basil

TORTILLA CHIPS, SALSA AND GUACAMOLE





PALM BEACH MARRIOTT® SINGER ISLAND BEACH RESORT & SPA

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