



Wedding Reception Package

Your Wedding Day is one of the most important days of your life! The Palm Beach County Convention Center is an ideal selection for your Ceremony and Reception. From the start, your day will be filled with Excitement, Tradition and Elegance. Our Professional Catering Staff will assist with all the fine details in making this, a day you and your guests will remember forever!

The First Hour

Your guests will enjoy a one hour reception with your choice of butler passed Hors d'oeuvres

Please select five from the following.....

Shrimp Cocktail

Tuna Tartare on a Wonton Crisp

Asparagus wrapped in Prosciutto

Antipasta Skewer

California Rolls

Prosciutto wrapped with Arugula Pesto and Marscapone

Crab Salad in Endive

Gorgonzola and Raspberry on Sourdough

Asparagus and Asiago in Phyllo

Pear and Bleu Cheese Tartlets

Chicken Satay with Curry Peanut Sauce

Brie Cheese and Raspberry en Croute

Southwest ChickenEgg Rolls

Tempura Green Beans with Sweet Chili Dip

Assorted Dim Sum with Ponzu

Duck Confit Risotto Balls with Cranberry

Bacon Wrapped Scallops

A Toast to the Bride and Groom

Set at each guest's seat is a glass of champagne to toast the new couple

Please let us know if you prefer Sparkling Cider

Dinner is served

Your guest's will enjoy an elegant three course dinner including a Salad, Entrée and Dessert.

*All meals are accompanied by baskets of Baked Rolls and Sweet Cream Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and an Herbal Tea selection*

Please select your first course.....

Heirloom Tomato Salad

Hydro Baby Arugula, Toasted Crouton, Sweet Vidalia Onions and Balsamic Drizzle

Gorgonzola Salad

Arugula, Iceberg and Endive with Cherry Tomatoes, Smoked Applewood
Bacon Crumbles, Shaved European Cucumber, Candied Walnuts and Pear Vinaigrette

Red and Gold Beat Salad

With Shaved Vidalia Onions, Florida Orange Segments, Chopped Chives,
Watermelon Radish and Citrus Vinaigrette

Wild Mushroom Salad

with Baby Arugula, Peppered Goat Cheese Crouton and Lemon Thyme Vinaigrette

Goat Cheese and Bibb Salad

Lettuce Bundle of Boston Bibb, Lola Rosa and Frisee
Herb Scented Goat Cheese Cake, Chopped Bacon and Aged Balsamic

Endive Salad

Endive, Radicchio and Arugula with Vine Ripe Tomatoes, Fresh Mozzarella
with Basil Balsamic Vinaigrette

Iceberg Wedge

Crisp Iceberg Wedge, Bacon Crumbles, Chopped Tomato, Balsamic Syrup
and Bleu Cheese Dressing

Please select your Main Course.....

Roasted Airline Breast of Chicken

With Grilled Portabella Mushrooms, Carrot Spears, Haricot verts, Chive Whipped Potatoes
and Natural Jus

\$49.00

Herb Marinated Chicken Breast

Zucchini and Roma Tomato Gratin and Israeli Cous Cous,
finished with Wild Mushroom Demi Glace

\$49.00

Pan Seared Salmon

With Pommery Mustard and Honey Glaze, topped with an Orange Apple, Fennel and Golden Raisin Chutney,
Green Beans Almandine and Buttered Red Bliss Potatoes

\$52.00

Pan Seared Mahi Mahi

with Citrus Butter crust served over Purple and Yellow Fingerling Potatoes, Tossed in a Truffle Vinaigrette and
Sautéed Spinach finished with a Natural Pan Sauce, and Toasted Chili Oil

\$55.00

Snapper Provencal

with Lemon Butter Sauce, Zucchini, Squash, Saffron Potato Balls,
Roasted Cherry Tomatoes and Spinach

\$55.00

Beef Duet

Braised Short Ribs and Grilled Petite Filet Mignon
Sautéed Green and White Asparagus and Potato Croquette

\$55.00

Filet of Beef

Served with Parmesan Twice Baked Potato, Garlic Green Beans
and Finished with Red Wine Sauce

\$59.00

To Complement Your Wedding Cake

please select one dessert.....

Assortment of Miniature Cookies for each Table

White Chocolate Mousse Parfaits

Chocolate Dipped Strawberries

Coffee Service

Children's Menu

A special Menu is available for children under the age of 12

Fresh Fruit Cup, Chicken Fingers with French Fries and Dessert

\$25.00

It is our pleasure to include for you, these Additional Services.....

Complimentary Parking for all of your Guests

Dance Floor

Elegant White or Black full length Tablecloths for your Tables

Event Liability Insurance

A choice of 19 different Napkin colors

Chair Covers with Sashes

Custom Printed Menus on tables for each Guest

Wedding Ceremony Coordination

A Private Reception for the Bridal Party

Cutting and Serving of your Wedding Cake

Butler Service for your Reception

Professional Wait Staff to service your Guests

All prices are subject to 22% Catering Supplement Fee and 6% state sales tax

Special Enhancements for Your Reception

Ceremony Fee

A room may be set-up for your ceremony
\$500.00

Open Bar

1 hour of full bar service...\$14.00 per person
2 hours of full bar service...\$19.50 per person
3 hours of full bar service...\$25.00 per person
4 hours of full bar service...\$31.50 per person
5 hours of full bar service...\$36.00 per person
(1 open bar per 75 guests)

Gourmet Coffee Station

Hot and Cold Gourmet Coffees including:
Lattes, Cappuccinos, Espresso and Mochas
Assorted Flavored Creamers, Sugars, Flavored Syrups,
Assorted Toppings and Whipped Cream
\$6.00 per guest

Deluxe Viennese Dessert Table

A lavish array of tempting desserts including:
Miniature French and Italian Pastries, Gourmet Cupcakes
Fresh Fruit Tarts, Key Lime Tarts, Petit Fours
Chocolate Covered Strawberries and Seasonal Fruit Skewers
Assorted Dessert Shooters and Warm Baked Cookies with Milk
\$12.50 per guest

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If you Prefer a Buffet.....

The Bride's Favorite

Classic Caesar Salad with Crispy Garlic Croutons
Mozzarella, Tomato, and Fresh Basil Salad with Toasted Pita Chips
Assortment of Warm Baked Rolls with Butter

Grilled Herb Marinated Chicken Breast topped with Butter Toasted Bread Crumbs
Parmesan Cheese and Tomato Nicoise Sauce
Grilled Flat Iron Steak Topped with Mediterranean Salsa Verde

Vegetable Ratatouille
Potatoes Au Gratin

Coffee Service
\$58.00 per guest

The Groom's Favorite

Mixed Garden Greens with Cucumbers, Carrots, Vine Ripe Tomatoes and Assorted Dressings
Sliced Seasonal Fresh Fruit Display
Seasonal Market Vegetable Crudités with Creamy Dip
Assortment of Warm Baked Rolls with Butter

Roasted Sliced Sirloin of Beef topped with Fresh Mushrooms Gravy
Breast of Chicken over Lemon Emulsion topped with Onion, Tomato and Artichoke Relish

Broiled Red Bliss Potatoes tossed in Butter, Toasted Garlic and Parsley
Seasonal Vegetable Medley

Coffee Service
\$60.00 per guest

The Traditional

Artisan Lettuce with Chopped Bacon, Crumbled Goat Cheese and Poppy Seed Dressing
Imported and Domestic Cheese Display
with Assorted Breads, Crackers, Flatbreads and Lavosh

Carving Station

Herb Crusted New York Strip Loin served with Creamy Horseradish and Mustard Sauce
Silver Dollar Rolls

Pan Seared Chicken Breast with Caramelized Mushroom, Fennel and Tomato Ragu
Pommery Mustard Glazed Salmon

Chef's Selection of Seasonal Vegetable
Garlic Mashed Potatoes

Coffee Service
\$72.00 per guest

A Chef Attendant is required for the Carving Station at \$100.00

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Add the following to your Buffet Menu.....

Tuscan Bruschetta & Crostini Station

House Baked Parmesan & Olive Oil Crostini & Bruschetta with Toppings of Olive Tapenade, White Bean Salad, Exotic Mushroom & Asparagus Ragout, Tomato & Basil, Roasted Bell Peppers, Caponata, Artichoke Spread, Gorgonzola, Fresh Mozzarella & Goat Cheese
\$7.95 per guest

Seafood "Shooter Bar" (select two options)

Spicy Rock Shrimp with Citrus Remoulade & Mango Salsa
Southwestern Tuna Tartar Layered with Avocado, Pico de Gallo & Corn Salsa
Peruvian Ceviche Shooter
\$14.95 per guest

Pasta Station

Chef's Choice of Two Gourmet Pastas with Creamy Alfredo, Marinara and Pesto Sauces with Primavera Vegetables, Freshly Grated Parmesan Cheese, Garlic Rolls & Focaccia Bread
\$9.95 per guest

Rare Tuna Tataki Loin

Carved "Grade A" Tuna with Pickled Ginger, Wakame Seaweed Salad, Soy Sauce, Sesame Dip, Wasabi Aioli and Fried Won Ton
\$12.95 per guest

Sushi & Dim Sum Station

Assorted Dim Sum, California Rolls, Salmon Rolls, Vegetable Rolls
Served with Fresh Ginger, Wasabi and Soy Sauce
\$12.95 per guest