



Island Palms Hotel & Marina

2018 Waterfront Wedding Packages

Schedule your consultation today!



Marina Package

Welcome Champagne Cocktail

Stationary Hors d-Oeuvres:

Domestic Cheeses, Fresh Seasonal Fruit & Candied Nuts

Served with an Assortment of Crackers

&

**Warm Spinach & Artichoke Dip with Toasted Garlic
Baguettes**

Champagne & Sparkling Cider Toast

Plated or Buffet Dinner

Coffee & Tea Service

Complimentary Cake Cutting & Plating

Plated \$60 per person++

Buffet \$65 per person++





Sunset Package

Welcome Champagne Cocktail

Stationary Hors d-Oeuvres:

Domestic Cheeses, Fresh Seasonal Fruit & Candied Nuts

Served with an Assortment of Crackers

&

Grilled Asparagus & Goat Cheese Bruschetta

&

BBQ Chicken Flatbreads with Mozzarella & Cilantro

Champagne & Sparkling Cider Toast

House Wine Service with Dinner

Plated or Buffet Dinner

Coffee & Tea Service

Complimentary Cake Cutting & Plating

Plated \$75 per person++

Buffet \$80 per person++





Tie the Knot Package

Welcome Champagne Cocktail

Hosted Bar

One Hour Hosted Bar during Cocktail Reception

Well Liquor with Assorted Beers, Wine, Mineral Water & Soft Drinks

Stationary Hors d-Oeuvres:

Domestic Cheeses, Fresh Seasonal Fruit & Candied Nuts

Served with an Assortment of Crackers

&

Roasted Vegetable Antipasto with Dill Hummus, Vegetable Crudité &
Baked Pita Chips

&

Lemon Oregano Grilled Chicken Kabobs with Falafel Croquettes & Mint
Yogurt Tzatziki

Choice of One Tray Passed Appetizer:

Coconut Shrimp with Mango Chutney

Searred Beef Tenderloin on Crostini with Peppered Horseradish

Prosciutto Wrapped Melon with Basil & Goat Cheese

House Wine Service with Dinner

Plated or Buffet Dinner

Coffee & Tea Service

Three Tiered Flour Power Wedding Cake

Plated \$90 per person++

Buffet \$95 per person++





I Do Package

Hosted Bar

Four Hour Hosted Bar to start during Cocktail Reception
Call Liquor with Assorted Beer, Bliss Wines, Mineral Water & Soft
Drinks

Stationary Hors d-Oeuvres:

Warm Crab, Parmesan & Artichoke Dip with Garlic Toast
Roasted Vegetable Display with Hummus and Baked Pita Chips
Chef's Omakase Sushi Display with Soy Sauce, Ginger & Wasabi

Tray Passed Appetizer:

Antipasti Skewers with Mozzarella, Tomato, Salami & Spinach
Tortellini

Prosciutto Wrapped Melon with Goat Cheese and Basil

Ahi Poke Tostaditas

Champagne and Sparkling Cider Toast

Bottle of Veuve Clicquot for Bride & Groom

Plated or Buffet Dinner

Coffee & Tea Service

Three Tiered Flour Power Wedding Cake

Plated \$140 per person++

Buffet \$145 per person++





Plated Entrée Selections

Entrees include Artisan bread and butter, choice of salad, seasonal vegetables and one side.

Your Choice of Two Entrees:

Ranch

Chicken Cordon Bleu

Blackened Chicken with Tropical Fruit Salsa

Grilled Chicken Monterrey with Avocado, Melted Cheese & Spicy Tomato Confit

Farm

Braised Boneless Beef Short Rib with Burgundy or Forest Mushroom Demi

Broiled New York Strip with Gorgonzola Cream Sauce

Filet Mignon with Roasted Garlic & Shallot Compound Butter

Ocean

Atlantic Salmon with Beurre Blanc

Grilled Sea Bass with Basil Pesto & Bruschetta

Macadamia Crusted Halibut with Red Pepper Coulis

Sides

Herb Roasted Potatoes

Roasted Garlic Mashed Potatoes

Sweet Potato Mash

Coconut or Wild Rice

One entrée per person with additional \$5.00 per person for dual entrée.





Bayside Buffet

Grilled Focaccia Bread

Spinach Salad with Goat Cheese, Walnuts & Lemon
Vinaigrette

Israeli Cous Cous Salad with Cucumbers, Heirloom Tomatoes,
Red Onion and Kalamata Olives

Choice of Two Entrees:

Chipotle Barbecue Chicken Breast

Herb Marinated Beef Sirloin

Cajun Seared Albacore Tuna

Chili Rubbed Pork Loin

Soy Marinated tofu





Fiesta Buffet

Corn & Flour Tortillas

South of the Border Style Caesar Salad

Vegetarian Charro Beans

Spanish Rice

Cheese Enchiladas

Choice of Two Entrees:

Chicken Fajitas

Beef Fajitas

Snapper Vera Cruz

Portabella Fajitas

Tortilla Chips with House Made Guacamole and Pico de Gallo





Italian Buffet

Sliced Garlic Bread

Antipasto Salad with Mixed Greens, Roasted Vegetables,
Marinated Olives, Pepperoncini, Feta Cheese & Italian
Vinaigrette

Caprese Salad with Grilled Asparagus

Entrees:

Jumbo Cheese Ravioli with Florentine Cream Sauce

Grilled Italian Sausages with Onions and Peppers

Chicken Parmesan with Linguini





Polynesian Buffet

Kings Hawaiian Rolls

Tropical Fruit Display

Mixed Green Salad with Carrots, Cucumber, Bell Pepper &
Miso Dressing

Steamed Hapa Rice

Stir Fried Vegetables

Choice of Two Entrees:

Huli Huil Chicken Breast

Korean Short Ribs

Grilled Teriyaki Salmon

Grilled Tofu with Hawaiian Barbecue Sauce





Shelter Island Buffet

Artisan Rolls & Butter

Mixed Green Salad with Carrots, Cherry Tomatoes,
Gorgonzola Cheese, Candide Walnuts & Balsamic Vinaigrette

Grilled Seasonal Vegetables

Choice of Two Entrees:

Chicken Cordon Bleu with Beurre Blanc

Grilled Chicken Monterey

Broiled New York Strip with Gorgonzola Cream Sauce

Atlantic Salmon with Beurre Blanc

One Additional Side:

Coconut or Wild Rice

Herb Roasted Red Potatoes

Roasted Garlic Mashed Potatoes





Reception Bar Options

Full Hosted Bar

Bars may be hosted for your entire event or for a specified amount of time or money. When your time or cost limit has been reached we will turn the bar into a cash bar where guests can pay for drinks directly.

Select Items Hosted

If you'd like to host only certain items, such as beer, wine and soft drinks, guests can pay directly for any other drinks.

Full Cash Bar

A fully stocked bar will be available for your event with guests paying for their own drinks.

Bar Minimums

Bar minimums are based on one bartender. Additional bartenders are available at a rate of \$75.00 per hour. If the bar minimum is not met, the difference will be charged. Prices are subject to service charge and sales tax. California State law prohibits the serving of alcoholic beverages to all persons under the age of 21. Consumption of alcoholic beverages by minors will cause the event to cease.

Harbor Room	\$300.00
Bay Room	\$300.00
Santa Barbara Room	\$300.00
Sunset Ballroom	\$500.00
Grand Marina Ballroom	\$700.00

