

WEDDING COLLECTION



EAU PALM BEACH
Resort & Spa

MIZNER PACKAGE

COCKTAIL HOUR

FIVE BUTLER PASSED RECEPTION BITES

Coconut Shrimp, Pineapple Sambal Chutney
Chicken Empanadas, Plantain Aioli
House-Made Franks en Croute, Cornichon, Spicy Mustard Sauce
Braised Shredded Beef Short Ribs, Potato Hash, Queso Fresco
Truffle Risotto Cake, Forest Mushroom Ragout, Truffle Essence

SUSHI BOAT DISPLAY

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

CUSTOM DINNER MENU

Assorted House Baked Rolls, Sweet Butter

FIRST COURSE

Grilled Pineapple, Hearts of Palm, Baby Mixed Greens, Edible Flowers, Candied Macadamia Nuts
Passion Fruit Vinaigrette

PRE-DETERMINED CHOICE OF ENTRÉE

Slow Braised Prime Beef Short Rib OR Roasted Florida Grouper, Lemon Butter
Served with Butternut Squash Risotto, Grilled Broccolini, Heirloom Carrot, Blistered Tomatoes

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

ICE CREAM SUNDAE SHOPPE

Chef Attendant Fee Applies
Vanilla Bean, Chocolate, Strawberry Ice Cream
Hot Fudge, Strawberry Sauce, Caramel Sauce, Chocolate Chips, Chopped Nuts, Crushed Oreos
Fresh Berries, M&M's, Reese Pieces, Brownie Bits, Whipped Cream, Maraschino Cherries

FOUR 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

**Pricing does not include 23% service & 7% tax*

FLAGLER PACKAGE

COCKTAIL HOUR

SIX BUTLER PASSED RECEPTION BITES

Manchego Croquette, Spicy Aioli
Short Rib Empanadas, Chimichurri Aioli
Lamb Meatball, Tzatziki
Chicken Satay, Coconut Peanut Sauce
Jumbo Lump Crab Cake, Chipotle Remoulade
Lobster Corndogs, Papaya Mustard

POKE STATION

Chef Attendant Fee Applies
Ahi Tuna, Ginger Soy
Hamachi, Tamari, Lime
Offered with Brown or White Rice
*Served with Edamame, Carrot, Radish, Cucumber, Pickled Ginger, Wakame, Avocado,
Bean Sprouts, Sriracha Mayo, Wasabi Aioli, Sweet Soy, Nori, Sesame Seeds, Tempura Crispies*

"MARTINI BAR" MASH UP

Chef Attendant Fee Applies
Trio of Mashed Cauliflower, Yukon Gold and Sweet Potatoes
Toppings Include House-Smoked Bacon, Garden Herbs, Scallions, Sweet Corn,
Flavored Butters, Crème Fraiche, Selection of Local Cheeses

CUSTOM DINNER MENU

Assorted House Baked Rolls, Sweet Butter

FIRST COURSE

Apple Salad, Endive, Arugula, Triple Cream Brie, Red Wine Reduction, Candied Walnuts

ENTREE DUO

NY Strip Steak & Seared Snapper, Polenta Wild Mushroom 'Cake,' Sugar Snap Peas, Bearnaise

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

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

**Pricing does not include 23% service & 7% tax*

WORTH PACKAGE

COCKTAIL HOUR

EIGHT BUTLER PASSED RECEPTION BITES

Lamb Lollipops, Salsa Verde, Pistachio
Beef Tenderloin Satay, Blue Cheese Mousse, Candied Bacon
Tomato Caprese Skewer, Aged Balsamic Injector
Spiny Lobster Gougere, Frisée, Fine Herb Salad
Foie Gras Torchon, Cashew Butter, Strawberry Shallot Jam, Brioche
Seared Filet, Boursin, Red Onion Jam, Fresh Horseradish, Baguette
Smoked Salmon Cornets, Chive Crème Fraiche
Seared Ahi Tuna, Yukare, Yuzu Ponzu

CHILLED SEAFOOD DISPLAY

Based on 6 pieces per guest

Poached Shrimp, Oysters on the Half Shell, Snow Crab Legs
Served with Cocktail Sauce, Champagne Mignonette, Mustard Aioli, Tabasco, Lemon

CARVING STATION

Chef Attendant Fee Applies

SLOW ROASTED PRIME RIB OF BEEF

Served with Caramelized Onions, Creamed Spinach, Horseradish Aioli, Red Wine Demi Brioche Rolls

CUSTOM DINNER MENU

Assorted House Baked Rolls, Sweet Butter

FIRST COURSE

Burrata & Compressed Melon, Toy Box Tomatoes, Prosciutto, Basil Pesto

SECOND COURSE

Jumbo Lump Crab Cake, Habanero Tartar Sauce, Mango Purée

CHOICE OF ENTRÉE TABLESIDE

Coffee Crusted Filet Mignon, Purple Potato Purée, Charred Brussel Sprouts, Brandy Demi Glace
OR

Miso Sesame Crusted Sea Bass, Sticky Rice, Roasted Shitakes, Confit Tomatoes, Truffle Soy Vinaigrette

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

PASSED MIDNIGHT MUNCHIES

S'mores Lollipops, Milkshake Sips
Eau-So-Happy Meal: Cheeseburger and French Fries

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
Champagne Toast: Sparkling Wine
Sparkling Wine & Waters Passed Upon Ceremony Arrival

\$450 PER GUEST

**Pricing does not include 23% service & 7% tax*

SEASIDE SOIREE

STREET TACO STAND

Made with Corn or Flour Tortillas
Carne Asada and Chipotle Braised Chicken
Served with Salsa Verde, Salsa Roja, Pico de Gallo, Queso Fresco, Diced Onions
Mexican Crema, Pickled Jalapeno, Cholula Sauce, Lime Wedges, Cilantro
Chips and Guacamole

GOURMET SLIDER BAR

Kobe Beef Patties, Pulled Pork, Crab Cakes
Served on Party Potato Buns with Shoe String French Fries
Toppings include Thyme Roasted Mushrooms, Bacon, Caramelized Onion, Assortment of Cheeses,
Cabbage Slaw, Pickles Ketchup, Mustard, Mayonnaise, Guava BBQ, Key Lime Remoulade, Truffle Aioli

THE PIZZA OVEN

Chef Attendant Fee Applies
Margherita-Tomato, Mozzarella, Basil
House-Made Sausage, Peppers, Onions, Mozzarella, Fresh Herbs

PASSED SWEET & SAVORY BITES

Strawberry Shortcake Shots
Mini Churros with Nutella Dipping Sauce
Waffle Dipped Chicken on a Stick, Bourbon Syrup

THREE HOUR WINE AND BEER

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

Tropical Fruit & Berries Salad
Freshly Baked Breakfast Pastries, Muffins, Croissants and Bagels
Whipped Butter, Honey, Fruit Preserves, Flavored Cream Cheese
Plain & Fruit Flavored Greek Yogurts, House-Made Granola
Eggs Benedict - Poached Eggs, Toasted English Muffins, Canadian Bacon, Spinach, Citrus Hollandaise
Egg White Frittata, Goat Cheese, Exotic Mushrooms, Kale, Sun-dried Tomatoes
Thick Cut Smoked Bacon & Chicken Apple Sausage
Roasted Breakfast Potatoes
Brioche French Toast, Warm Maple Syrup
Orange & Grapefruit Juice
Freshly Brewed Regular Decaffeinated Coffee & Tea

\$62 PER GUEST

**Pricing does not include 23% service & 7% tax*

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, Whipped Cream, Fresh Raspberries

COOKIES & CREAM

Moist Oreo Cake, Cookies and 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

PREFERRED EVENT PROFESSIONALS

EVENT PLANNING

The Absolute Event (954) 918-7867 theabsoluteevent.com
ANJE Soirees (786) 514-7122 anjesoirees.com
Creative Touch (561) 329-0942 creativetouchparties.com
Jennifer Zabinski Events (212) 362-4755 jzevents.com
Ocean Flowers and Events By Guerdy (305) 769-1979 oceanflowersandevents.com
Pawar Inc. (561) 312-7726 pawarinc.com
Posh Parties (561) 302-0702 poshpartiesonline.com
Sara Renee Events (954) 326-8426 sarareneeevents.com
Simply Couture Weddings (561) 310-6756 simplycoutureweddings.com
Tracy Taylor Ward Design (212) 288-8888 tracytaylorward.com

PHOTOGRAPHY

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Jonathan Scott Studio (561) 750-7006 jspstudio.com
Munoz Photography (954) 564-7150 munozphotography.com

VIDEOGRAPHY

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Merge Social (305) 405-8067 social.merge-studios.com
PS Photography + Films (561) 459-1590 psphotographyandfilms.com
Senderey Video Productions (954) 748-8999 sendereyvideo.com

FLORAL DESIGN

Ovando (212) 924-7848 ovandony.com
Renny & Reed (561) 776-1122 rennyandreed.com
Simply Flowers (561) 530-7786 simplyflowerspbfl.com
The Special Event Resource and Design Group (561) 686-7757 specialeventresource.com
Suhaag Garden (888) 366-8250 suhaaggarden.com
Xquisite Events (561) 988-9798 xefla.com

ENTERTAINMENT

AA Musicians (305) 989-0117 aamusicians.com
Elan Artists (888) 800-3526 (ELAN) elanartists.com
Heatwave Music & Entertainment (954) 748-8555 heatwavemusic.com
Liquid Sky Laser Show (954) 752-7377 liquidskylasershow.com
Pavan Events (954) 494-3567 pavanevents.com
Rock with U (954) 404-6547 rockwithu.com
Sparktacular FX (877) 792-1101 sparktacularfxmachines.com
Tropics Entertainment (305) 531-3468 tropicsentertainment.com
Vision DJs (954) 434-9697 visiondjs.com
Zanadu Group (954) 986-9488 zanadugroup.com

INVITATIONS & CALLIGRAPHY

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