



## Wedding Experience Menu Package

Tideline Ocean Resort 2842 Ocean Boulevard Palm Beach, Florida 33480

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# For your Information

## AIRPORTS

- Palm Beach – PBI 561-471-7400
- Fort Lauderdale – FLL 954-359-1200
- Miami – MIA 305-876-7000

## PARKING

For your convenience, the Resort offers overnight guests and event visitors valet parking. Wedding group may request their to have their guest and vendors' valet parking routed to their master account. Daily event valet parking is \$16 per vehicle and daily overnight valet parking is \$27 per vehicle.

## CHECK-IN/OUT

- Check-in: 4:00 PM
- Check-out: 11:00 AM

## GUESTROOMS & GROUP RATES

134 Beautifully appointed guest rooms. Special group rates available for your out of town guests.

## WEDDING VENDORS

Resort does not recommend or endorse any specific outside vendors, we are happy to help assist with a list of area vendors, whom some are familiar with our Resort and have worked with our past clients. Before you confirm any outside vendors, please share documentation with your event manager to ensure that they are licensed and insured, and their insurance meets the Resorts requirements. The Resort is not responsible for any cancellation fees with your vendors incurred as a result of failure to confirm these details in advance.

## REHEARSALS

Considering planning a rehearsal dinner or Welcome reception for your wedding party? Just inquire with your event planner. All confirmed wedding groups will enjoy preferred pricing for rehearsal or welcome receptions.

## CHILDREN MEALS

Young Adults 12-20 years of age will be discounted \$15.00 off the package price. These young adults will receive regular adult meals. Children 3-11 years of age will be charged \$55.00 and under 3 are complimentary.

## VENDOR MEALS

Your hired vendor will receive a non-alcoholic beverage and a meal, chefs' choice at a fee of \$35.00 per vendor.

## PAYMENTS/DEPOSITS

Payments must be on time and all events must be paid in full 30 days prior to day of event. Hotel requires a \$2,500.00 non-refundable deposit to hold the date and space.

*All prices subject to 7% tax and 22% service charge, which is taxable.*

# Wedding Packages

Our Gift to you:

- Complimentary Overnight Accommodation for couple on their wedding night
- Exclusivity, host one wedding per day to ensure each couple has a unique and special experience
- Champagne Toast
- Coffee and Tea Service
- Banquet tables
- Choice of banquet chairs or Chiavari chairs
- Floor length table linen/underlay and napkins (White, Black or Ivory)
- China and Votive candles
- Wooden Dance floor
- Dedicated server for the couple- so you don't miss out on anything!

*For parties of 50 guests or more, the resort will also provide one complimentary food/menu tasting. All tastings reservations must be pre-confirmed in advance with your event manager. For parties more intimate in size, a tasting can still be arranged at a cost. Please inquire with your event manager.*

*All couples will partner with an experienced even manager to assist with your event planning needs as they pertain to menu selections, set-up, timing and guestrooms. For additional support and coordination, the Resort recommends hiring an outside wedding planner. Please consult with your event manager to review specific support needs in greater details.*

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# Your Ceremony and Rental Fee

## Ceremony includes:

- White folding chairs -Ceremony table with linen -Infused water refreshment station
- Private champagne toast for the couple -Backup Space.



## OCEAN TERRACE

Seeking an oceanfront Ceremony or Reception, minus the sand between your toes? Our Ocean Terrace features an elevated view of the Atlantic Ocean and a unique venue for such a special affair.

Regular Ceremony Fee \$1,500



## INDOOR ROOM

This indoor oceanfront event space is simply perfect for Wedding celebrations and Ceremonies. The Malcolm Room is ideal for a superior oceanfront view.

Regular Ceremony Fee \$1,500

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# Reception Evening Package

## Package A:

- Butler Passed Hors D'oeuvres (Choose 5)
- Passed Signature Cocktail
- Salad Selection (Choose 1)
- Plated Entrée Selection (Choose 2)
- Champagne Toast
- Custom Designed Buttercream Wedding Cake
- Coffee & Tea Service
- Five Hour Premium Bar

\$175 per person (Saturday)

\$155 per person (Friday or Sunday)

*\*Bartender fee of \$125/bartender is additional, 1 bartender per 50 people required*

*Duet Entrée Available upon request, +\$20/person. Upgrade Open Bar, +\$15/person (based on five hours). Each Additional Hour of Open Bar, +\$10/person.*

*All prices subject to 7% tax and 22% service charge, which is taxable.*



Package B:

- Butler Passed Hors D'oeuvres (Choose 6)
- Passed Signature Cocktail
- Choice of one Display
- Salad Selection (Choose 1)
- Plated Entrée Selection (Choose 2)
- Champagne Toast
- Custom Designed Buttercream Wedding Cake
- Coffee & Tea Service
- Five Hour Premium Bar

\$195 per person (Saturday)

\$175 per person (Friday or Sunday)

*\*Bartender fee of \$125/bartender is additional, 1 bartender per 50 people required*

*Duet Entrée Available upon request, +\$20/person. Upgrade Open Bar, +\$15/person (based on five hours). Each Additional Hour of Open Bar, +\$10/person.*

*All prices subject to 7% tax and 22% service charge, which is taxable.*



Package C:

- Butler Passed Hors D'oeuvres (Choose 6)
- Passed Signature Cocktail
- Choice of two Display
- Chef Attended Carving Station (Choose 1)
- Chef attended Action Station (Choose 1)
- Viennese Dessert Station (Choose 5)
- Champagne Toast
- Custom Designed Buttercream Wedding Cake
- Coffee & Tea Service
- Five Hour Premium Bar

\$245 per person (Saturday)

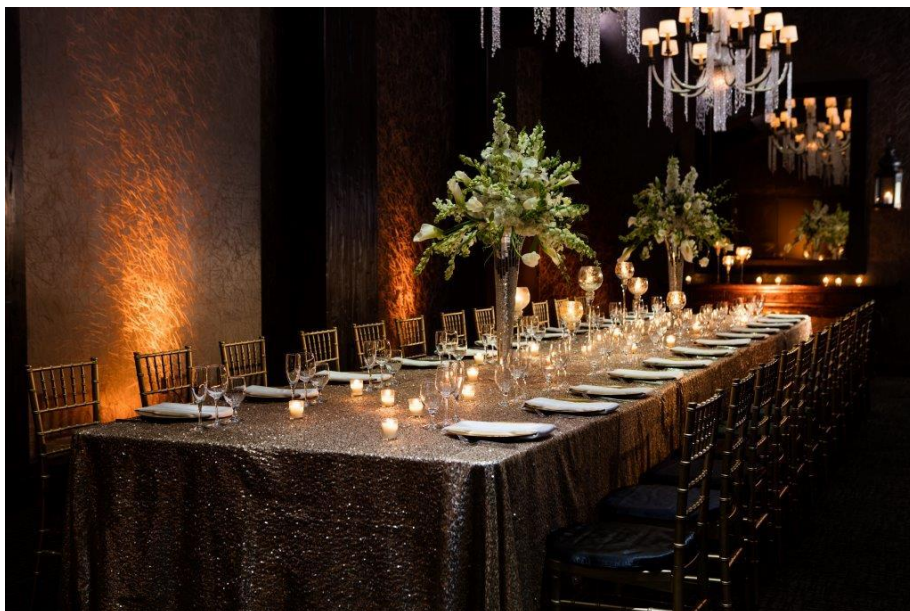
\$215 per person (Friday or Sunday)

*\*Bartender fee of \$125/bartender is additional, 1 bartender per 50 people required*

*\*Chef Fee of \$125 per attendant is additional*

*Duet Entrée Available upon request, +\$20/person. Upgrade Open Bar, +\$15/person (based on five hours). Each Additional Hour of Open Bar, +\$10/person.*

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# MENU SELECTIONS

## **Passed Hors D'oeuvres**

- Asparagus in Phyllo with Asiago and Bleu Cheese
  - Potato Pancakes with Caviar & Crème Fraîche
  - Spanakopita Served with Lemon Greek Yogurt
- Chicken with Lemongrass Pot sticker with Tzatziki Sauce
  - Raspberry and Brie En Croute
  - Chicken Skewers with Peanut Tamarind Sauce
  - Beef Wellington with Fresh Horseradish Sauce
  - “Mac and Cheese” with Gruyere on Asian Spoon
- Peking Duck Mini Pot sticker with Asian Dipping Sauce
- Thai-Style Beef Satay with Crushed Peanuts and Scallions
  - Crispy Serano Ham with Salisfy Tomato Jam
  - Bay Scallop in Asian Spoon with Mango Relish
  - Beef Carpaccio Baguette with Parmesan Cream
    - Beef Tartare on Mini Crostini
  - Jumbo Shrimp with Traditional Cocktail Sauce
    - Buffalo Mozzarella on Spanish Toast
  - Smoked Salmon Blinis with Crème Fraîche
    - Tomato Basil Bruschetta
    - Spicy Tuna Wonton
    - Vegetable Summer Roll
  - Spicy Gazpacho Shooters with Crème Fraîche
  - Tuna Tartare on Cucumber Slice with Wasabi
    - Shrimp Ceviche Shooters

## **Included in Package B and C**

- Sea Scallops Wrapped in Applewood Smoked Bacon
  - Herb Crusted Lamb Lollipop with Mint Jam
    - Kobe Beef Sliders
  - Mini Crab Cakes with Spicy Mustard
    - Maine Lobster Tempura Bites
      - Pork Sui Mei
    - Crab Ceviche in Asian Spoons
    - Melon Wrapped in Prosciutto
- Assorted Sushi, with Soy Sauce, Wasabi, Pickled Ginger
  - Prosciutto and Boursin Cheese Wrapped Figs



# Cocktail Reception Displays

## Artisan Cheese Board

Chef's Selection of Aged Artisan Cheeses Served with Fresh Toasted Baguette, Grain Crackers, and Fresh Fruit

## Charcuterie Board

Prosciutto di Parma, Hard Salami, Sopresata, Imported Provolone Cheese, Kalamata Olives  
Crostoni and Crusty Italian Bread

## Local Roasted Vegetables

Herb-Marinated Roasted Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms,  
Roasted Red Peppers, Rosemary Infused and Imported Olive Oil

## Jumbo Shrimp Cocktail Display

Based on five pieces total per guest  
Jumbo Chilled Shrimp, Served Over Crushed Ice with  
Horseradish, Cocktail Sauce and Fresh Citrus

## Mediterranean Display

Hummus, Vegetable Couscous Salad, Roasted Red Peppers, Baba Ganoush,  
Marinated Olives, Pita Chips

## Crudité Display

Array of Crisp Vegetables and Assorted Dressings



# Cocktail Reception Displays (Enhancements)

## Raw Bar

Jumbo Chilled Shrimp, Oysters on The Half Shell,  
Crab Claws and Little Neck Clams Served Over Crushed Ice with Condiments and Accompaniments  
Additional Charge, Market Price

## SUSHI BOAT

Ahi Tuna, Wild Salmon, Flounder, Hamachi, BBQ Eel,  
Shrimp, Spicy Tuna Roll, Avocado, Cucumber Roll,  
Fresh Crabmeat California Roll,  
Wasabi and Pickled Ginger  
Additional \$25 per person

## Taste of Italy Pasta Station

Please choose two pastas and two sauces  
Served with Freshly Grated Parmesan  
Cheese Tortellini. Penne Pasta, Linguine, Vodka Sauce,  
Bolognese, Pomodoro, Alfredo, Pesto  
Additional \$25 per person

## Risotto Station

Arborio rice with spices with toppings to include:  
Applewood Smoked Bacon, Grilled Porcini Mushrooms,  
Artichoke Ragout, Asparagus Tips, Sautéed Spinach and Garlic, Parmesan  
Additional \$25 per person

# First Course Selections

Baby Mixed Greens

Red Onion, Avocado, Tomato, Dried Cranberry and Balsamic Vinaigrette

Baby Kale Salad

Roasted Beets, Dried Cranberry, Red Onion, Goat Cheese, Lemon Balsamic Vinaigrette

Bibb Lettuce with Port Wine Poached Pears

Candied Walnuts, Raspberry White Balsamic Vinaigrette

Baby Iceberg

Cucumber, Red Onion, Tomato, Bacon, Maytag Bleu Cheese

Heirloom Tomatoes and Burrata Mozzarella

Basil Oil

Caprese Salad

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, and Balsamic Drizzle

# Entrée Selections

Organic Roasted Chicken Breast

Puree de Pommes, Haricot Verts

Roasted Wild Salmon

Toasted Orzo, Grilled Asparagus, Leeks, Lemon Beurre Blanc

Pan Seared Atlantic Snapper

Steamed Asparagus, Roasted Heirloom Potatoes, Key Lime Béarnaise

Grilled Local Mahi Mahi

Fresh Mango Salsa over Jasmine Rice with Carrot-Wrapped Asparagus Bundle

Red Wine Braised Beef Short Ribs

Creamy Parmesan Polenta, Baby Carrots, and Cabernet Demi-Glace

Grilled Swordfish  
Cauliflower, Couscous, Garlic Spinach, Tomato Vinaigrette

Butternut Squash Ravioli  
Toasted Pumpkin Seeds, Sliced Apple

Ricotta Gnocchi  
San Marzano Tomato and Basil

**Included in Wedding Package B and C**

Roasted Pork Loin  
Shallots, Baby Artichokes, Roasted Fingerling Potatoes, Grain Mustard

Searched Diver Scallops  
Melted Leeks, Baby Cipollini Onions, Crispy Pancetta and Brown Butter

Filet Mignon  
Grilled Asparagus, Red Wine Braised Onions, Potato Gratin and Red Wine Demi-Glace

## Entrée (Enhancements)

*Additional \$20 per person*

Soy and Honey Marinated Sea Bass  
Toasted garlic rapini, green lentil jasmine rice pilaf, Sesame Ginger Vinaigrette

Colorado Lamb Loin  
Roasted Fingerling Potato, Baby Carrots, Pistachio Dijon crust and Barolo Sauce

*Additional \$35 per person*

Butter Poached Lobster  
Creamy Orzo "Mac' n Cheese", Pea Tendrils

Prime NY Strip Steak and Lobster Tail Duet  
Mushroom and asparagus Risotto, Porcini Steak Sauce, Drawn Butter

# Wedding Day Brunch

- 3 hours of Passed Champagne and Mimosa
  - Custom Designed Buttercream Wedding Cake
  - Coffee Service & Tea Service
  - Assorted Fresh Squeezed Juices
  - Smoked Salmon Display
  - Bagels, Dill Cream Cheese, Sliced Tomato, Red Onion & Capers
  - Slice Tropical Fruit Display
  - Fresh Baked Croissants, Sliced Breakfast Bread & Cinnamon Rolls
  - Coconut French Toast, Guava Syrup
  - Scrambled Eggs with Herbs
  - Apple Smoked Bacon
  - Roasted Breakfast Potatoes
  - Herb Crusted Mahi, Tropical Fruit Salsa, Sugar Snap Peas
  - Pan Seared Chicken breast, Yukon gold potato, Artichoke & Kale Ragout
- \$105/PERSON

## ENHANCEMENTS \*

- Cooked to Order Omelet Station \$13/Person
- Belgian Waffle Station \$13/Person
- Pancake Station \$13/Person

*\*Chef Fee of \$125 per station is additional*

*\*Buffet fee of \$150 for groups under 20 or less*

*All prices subject to 7% tax and 22% service charge, which is taxable.*



# Bar Packages

## Premium Bar

Smirnoff, El Jimador, Bombay gin, John walker red, Jim beam, Bacardi rum, White wine Sauvignon Blanc, red wine Pinot Noir, corona, Stella, bud light, miller light, Michelob ultra, funky buddha Floridian hefeweizen.

## LUXURY BAR

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan's Rum, Johnny Walker Black Label Scotch, Bullet Bourbon, Herradura, White wine Sauvignon Blanc, Red wine Pinot Noir, Corona, Stella Artois, Bud light, Miller light, Michelob ultra, Funky Buddha Floridian Hefeweizen, Cigar City Jai Alai IPA

*Upgrade Open Bar, +\$15/person (based on five hours). Each Additional Hour of Open Bar, +\$10/person.*

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