



*Memories at the Speed of Old Florida™*



# Island Banquet Menus

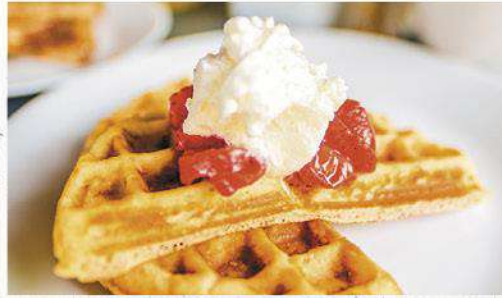
# Breakfast Selections



## FRESH START BUFFET

Fresh Seasonal Fruits  
Assorted Breakfast Pastries with Sweet Butter,  
Jams and Preserves  
Fluffy Scrambled Eggs with Cheese  
Crisp Bacon and Link Sausage  
Breakfast Potatoes  
Gourmet Bagels with Cream Cheese Smoked  
Salmon Display with Capers,  
Chopped Eggs, Red Onions and Tomatoes  
with Cream Cheese

**\$21.00 per adult (children 4-10 \$10.00)**



## BREAKFAST BUFFET

Fresh Seasonal Fruits  
Assorted Breakfast Pastries with Sweet Butter,  
Jams and Preserves  
Breakfast Potatoes  
Crisp Bacon and Link Sausage  
  
**Choice of two:**  
Scrambled Eggs  
Belgian Waffles with Fruit Topping and Whipped  
Cream

French Toast Fingers

Oatmeal with Raisins and Brown Sugar

**\$17.00 per adult (children 4-10 \$9.00)**



## SUNRISE BRUNCH BUFFET

Mixed Garden Salad  
Fresh Seasonal Fruits  
Assorted Breakfast Pastries with Sweet Butter,  
Jams and Preserves  
Crisp Bacon and Link Sausage  
Breakfast Potatoes  
Grilled Catch of the Day with Mango Salsa  
Carved Roast Turkey Breast w/  
Cranberry Marmalade and Chipotle Mayonnaise

### **Omelet Station to include:**

Three Egg Omelets Prepared to Order with  
Peppers, Onions, Ham, Mushrooms,  
Tomatoes and Several Cheeses

**\$21.00 per adult (children 4-10 \$10.00)**

A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.

# Light Fare and Snacks



## **SIMPLE START CONTINENTAL BREAKFAST**

Fresh Seasonal Fruits

Assorted Danish and Muffins

**\$12.95 per adult**

## **HEALTHY START CONTINENTAL BREAKFAST**

Gourmet Bagels with Cream Cheese

Assorted Danish and Muffins

Cold Cereal with Milk

**\$14.00 per adult**



## **INCLUSIONS**

All breakfast options are served with  
assorted Fruit Juices,  
Coffee, Hot and Iced Tea



## **SPECIALTY BREAKS**

Beverage Service:

Coffee, Hot and Iced Tea,

Assorted Soft Drinks

Bottled Water

**\$5.00 per adult**

Granola Bars and Assorted Fruit Yogurts

**\$5.00 each**

Cookies or Brownies

**\$6.00 per adult**

Crackers and Cheese Tray

**\$8.00 per adult**

A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.

*Note: Prices do not include venue rental. Menu pricing is subject to change without notice.*

# Luncheon Selections



## PALM ISLAND SELECT WRAPS

**Choice of three:**

- Fried Chicken Wrap
- BLT Wrap
- Grilled Chicken Caesar Wrap
- Shrimp Salad Wrap
- Veggie Wrap

**Choice of one:**

- Potato Salad
- Pasta Salad
- Coleslaw

**\$18.00 per adult**



## GULF SIDE SALAD

**Choice of two:**

- Shrimp Salad
- Pasta Salad
- Chicken Salad

Served with Fresh Tomatoes and Lettuce

Crackers and Rolls

**\$17.00 per adult**

All served with Coffee, Iced and Hot Tea,  
Water and Soda



## PALM ISLAND DELI SELECT BUFFET

Shaved Ham, Turkey and Roast Beef

Swiss and American Cheese Slices

Tomatoes, Pickles, Lettuce

Olives and Onions

Assorted Breads and Rolls

Condiments

Seasonal Fresh Fruit

**Choice of one:**

Potato Salad • Pasta Salad

Coleslaw

**\$21.00 per adult**

A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.

# Hors d'Oeuvres



## CASUAL

(100-piece minimum)

Deviled Eggs

Mini Caprese Salad

Spinach and Artichoke Dip with Bread Basket

Chicken Wings

(Sauces: Hot, Medium, Mild, Teriyaki,

Honey Garlic, Buffalo or Swamp)

Fresh Crudités with Dip

Stuffed Mushrooms Provencal

Teriyaki Chicken Satays

Sweet and tangy Meatballs

**\$200.00 per 100 pieces**



## FORMAL

(100-piece minimum)

Prosciutto wrapped Asparagus

Crab Stuffed Mushrooms

Duck and Black Bean Quesadilla

Seared Beef Crostini

Mini Crab Cakes

Antipasto Skewers

Brie and Berry tart cups

Thai Egg rolls

Pulled Pork Sundaes

**\$275.00 per 100 pieces**



## ELEGANT

(100-piece minimum)

Sashimi Tuna on Belgian Endives

Bacon Wrapped Shrimp or Scallops

Jumbo Shrimp Cocktail

Prosciutto Wrapped Melon Balls

**\$300 per 100 pieces**

## ADDITIONAL OPTIONS

Carved Top Round of Beef with Cocktail Rolls  
and Condiments

**\$15 per adult**

Oven Roasted Carved Breast of Turkey with  
Cranberry Marmalade and Herbed Mayonnaise

**\$15 per adult**

Chefs signature Art Deco Whole Salmon and topped  
with Cocktail Shrimp, Salmon Mouse, Capers, Red  
Onions, Hard Boiled Egg pieces and Crackers.

**\$400 (serves 50)**

A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.

# Specialty Plated Banquet Dinner



## SALAD

### *Choice of one:*

Classis Caesar Salad

Mixed Green Salad with Mandarin Oranges  
Served with House made Citrus Vinaigrette

## APPETIZERS/SOUP

### *Choice of one:*

Lobster Bisque

Italian Wedding Soup



## PLATED ENTRÉE

### *Select One Option:*

Sesame Seared Tuna and Petit Filet Mignon  
Fresh Tuna Filet Topped with a Honey Garlic Sauce  
accompanied by 6 oz. Grilled Filet Mignon

Stuffed Grouper and Chicken Piccata  
Shrimp and Scallop stuffed Grouper  
accompanied by Chicken Breast sautéed in a  
light Lemon Caper Sauce

Surf and Turf  
6 oz. Grilled Filet accompanied by a  
6 oz. Lobster Tail Served with drawn Butter



## INCLUSIONS

Soft Drinks, Coffee, Hot and Iced Tea

Garlic Mashed Potatoes

Steamed Fresh Asparagus Bundles

Dinner Rolls with Whipped Butter

**\$84.00 per adult**

A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.

# Pavilion Station Style Dinner



## APPETIZER STATION

### *Choice of three items:*

- Scallops Wrapped in Bacon
- Stuffed Mushrooms Provencal
- Fresh Vegetable Crudités
- Chicken Satays

## SALAD STATION

### *Choice of two items:*

- Mixed Green Salad with Mandarin Oranges
- Classic Caesar Salad
- Baby Shrimp and Scallops Pasta Salad
- Oriental Pasta Salad
- Waldorf Salad



## ENTRÉE STATION

### *Choice of two items:*

- Carved Tenderloin of Beef  
with Béarnaise and Rosemary Demi Glace
- Carved Roasted Vermont Turkey Breast  
with Cranberry Marmalade and Herbed Mayo
- Roasted Leg of Lamb  
with Curry Mustard Sauce and Mint Jelly
- Roasted Pork Loin  
stuffed with Pesto or Sun Dried Tomatoes
- Grilled Mahi-Mahi  
with Pineapple Béarnaise Sauce
- Stuffed Chicken Breast  
with Fontina and Basil,  
topped with Marsala Sauce



## INCLUSIONS

- Soft Drinks, Coffee, Hot and Iced Tea
- Steamed Herbed New Potatoes
- Seasonal Steamed Fresh Vegetables
- Dinner Rolls with Whipped Butter
- Key Lime Pie, New York Style Cheesecake  
or Specialty Cheesecake

**\$93.00 per adult**

A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.

# Dinner Buffets

(Minimum of 25 guests)



## ISLAND BBQ BUFFET

**Choice of two:**

- BBQ Ribs
- BBQ Chicken
- Pulled Pork
- Smoked Brisket

**Choice of three:**

- Potato Salad, Coleslaw, Baked Beans,
- Corn on the Cob, Green Beans,
- Au Gratin Potatoes,
- Mixed Greens with House Dressing

**Buffet includes:**

Dinner Rolls and Butter

Soft Drinks, Coffee, Hot and Iced Tea

**\$32.00 per adult (children 4-10 \$12.00)**



## ITALIAN BUFFET

**Choice of one:**

- Fettuccini Alfredo Baked Ziti
- Pasta with Marinara Sauce

**Choice of one:**

- Chicken Parmesan, Chicken Piccata
- or Chicken Marsala

**Choice of one:**

- Eggplant Parmesan
- Italian Vegetable Blend

**Buffet includes:**

Antipasto Salad with Italian Dressing

Classic Caesar Salad or  
Mixed Greens with House Dressing

Garlic Bread

Soft Drinks, Coffee, Hot and Iced Tea

**\$35.00 per adult (children 4-10 \$12.00)**



## PRIME RIB BUFFET

- Prime Rib Au Jus
- BBQ Chicken Breast

**Choice of two:**

- Broccoli Parmesan
- Green Beans Almondine
- Garlic Mashed Potatoes

**Buffet Includes:**

- Classic Caesar Salad or  
Mixed Greens with House Dressing
- Dinner Rolls with Whipped Butter
- Soft Drinks, Coffee, Hot and Iced Tea

**\$41.00 per adult (children 4-10 \$12.00)**

A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.



# Dinner Buffets



## SURF AND TURF BUFFET

### ENTREES

#### *Choice of one:*

Prime Rib  
Delmonico Steak

#### *Choice of one:*

Crab Stuffed Baked Mahi-Mahi  
Orange Roughy  
Herb and Macadamia Nut Crusted

### ENTREES

#### *Choice of two:*

Green Beans  
Sautéed Mixed Squash  
Garlic Mashed Potatoes  
Mashed Sweet Potatoes

#### *Buffet Includes:*

Mixed Greens with Mandarin Oranges and Citrus Vinaigrette or  
Caesar Salad

Dinner Rolls with Whipped Butter

Soft Drinks, Coffee, Hot and Iced Tea

**\$52.00 per adult (children 4-10 \$15.00)**

## HOT DOG AND HAMBURGER FEAST

### ENTREES

Hamburgers  
Hot Dogs  
Italian Sausage

### ENTREES

#### *Choice of two:*

Potato Salad  
Coleslaw  
Baked Beans  
Corn on the Cob

#### *Buffet Includes:*

Assorted Condiments, Potato Chips, Assorted Cheese Slices, Grilled  
Peppers and Onions, assorted Breads and Buns

Soft Drinks, Coffee, Hot and Iced Tea

**Add: \$3.00 per adult for Chili**

**\$21.00 per adult (children 4-10 \$11.00)**

A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.

# Desserts

(Add to any meal)



## HOUSE FAVORITES

Key Lime Pie

Pineapple Upside Down Cake

Chocolate Lava Cake

New York Style or

Specialty Cheese Cake

Brownies and/or Cookies

**\$7.00 per adult**

## LOOKING FOR SOMETHING IN PARTICULAR? JUST ASK!

S'mores Bar

Assorted Candies Buffet

Carmel Apple Bar

Chocolate Fountain

Flavorful Fruit Pies

**Custom pricing**

A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.

# Banquet Beverages



**Domestic Beer, House Wines and Soda Only**

First Hour ..... \$14.00  
 Each Additional Hour ..... \$ 11.00

**Domestic, Imported Beer and Upgraded Wines**

First Hour ..... \$16.00  
 Each Additional Hour ..... \$13.00

**Specialty Punches**

Bloody Mary's ..... \$150 per gallon  
 Champagne/Mimosas ..... \$150 per gallon  
 Rum Bay Smash ..... \$175 per gallon

We are happy to accommodate any special requests, but a price adjustment may apply.

Price includes all mixers, garnishes for a predetermined per adult price. Also includes sodas and bottled water.

**Call Brands**

First Hour ..... \$19.00  
 Each Additional Hour ..... \$13.00

Will include Domestic Beer and House Wines.

**Premium Brands**

First Hour ..... \$21.00  
 Each Additional Hour ..... \$15.00

**Top Shelf Brands**

First Hour ..... \$23.00  
 Each Additional Hour ..... \$17.00

Domestic, Imported Beer and House Wines.

***We are happy to accommodate any special brand requests, but a price adjustment may apply.***

All rates are subject to change. A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.

# Banquet Beverage Pricing



**Beverage Charges on a Consumption Basis  
(By the drink)**

House Wines.....\$8.00

**All Other Wine Priced on Individual Basis.**

Beer Domestic .....\$6.00

Imported.....\$7.00

Keg Beer Domestic..... Please ask for \$

**Call Brands Beverage Price**

Vodka Skyy .....\$8.00

Svedka .....\$8.00

Gin Gordon's .....\$8.00

Beefeater .....\$8.00

Rum Bacardi .....\$8.00

Captain Morgan .....\$8.00

Coruba Dark Rum .....\$8.00

Malibu Coconut Rum .....\$8.00

Bourbon Early Times .....\$8.00

Jim Beam .....\$8.00

Scotch 100 Pipers .....\$8.00

Whiskey Canadian Club .....\$8.00

Seagram's 7 .....\$8.00

**We are happy to accommodate any special brand requests, but a price adjustment may apply.**

All rates are subject to change. A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.

# Beverage Pricing



<b>Premium Brands</b>		<b>Beverage Price</b>
Vodka	Absolut .....	\$9.00
	Stolichnaya .....	\$9.00
Gin	Beefeater's .....	\$9.00
	Bombay .....	\$9.00
	Tangeray .....	\$9.00
Rum	Mount Gay .....	\$9.00
	Myer's Dark Rum .....	\$9.00
Bourbon	Jack Daniels .....	\$9.00
Scotch	Johnny Walker Red .....	\$9.00
Whiskey	Southern Comfort .....	\$9.00
	Seagram's VO .....	\$9.00
Tequila	Jose Cuervo .....	\$9.00

<b>Top Shelf Brands</b>		<b>Beverage Price</b>
Vodka	Belvedere .....	\$9.00
	Grey Goose .....	\$9.00
	Ketel One .....	\$9.00
Gin	Bombay Sapphire .....	\$9.00
Rum	Appleton 5 year .....	\$10.00
	Bacardi 8 year .....	\$10.00
	Flor de Cana 18 year .....	\$11.00
Bourbon	Knob Creek .....	\$10.00
	Maker's Mark .....	\$10.00
Whiskey	Crown Royal .....	\$11.00
Tequila	Jose Cuervo 1800.....	\$11.00
	Patron .....	\$12.00

***We are happy to accommodate any special brand requests, but a price adjustment may apply.***

All rates are subject to change. A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.

# General Information



**Guarantee:** A guarantee is required on all meal functions. The resort (group sales department) must be notified of the exact number of guests for whom you wish to guarantee by 12:00 noon, ten business days prior to your event. The resort will provide an amount of (5%) over your guarantee number. In no case, will the resort allow for a drop in guarantee numbers within this period to the function. The bill will be prepared for the guarantee number or the actual number served, whichever is greater. In the event the guarantee is not received, the original estimated attendance count will be billed. Last minute requests will be honored to the best of our ability.

**Food Service:** All food served in the banquet rooms and/or designated areas on-property must be supplied by the resort. The resort does not allow any food to be brought in unless prior arrangements have been made and specified in the contract. No food or beverage may be taken from banquet functions. All items are sold for on-property consumption in accordance with city, state, health and liquor laws. Wedding cakes are permitted to be brought to the resort. We offer cake cutting service if you would like our staff to cut the cake for you.

**Beverage Service:** Palm Island Resort, as licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the State of Florida Liquor Control Board. It is policy therefore, that all alcoholic beverages be supplied by the resort. The legal drinking age in the State of Florida is 21 years. It is the client's responsibility to notify the resort if any attendees are under age and to ensure

the minors attending the function are not served alcoholic beverages. The resort does not allow any liquor to be brought in from the outside by guests due to city, state, health and liquor laws. All items are sold for on-property consumption in accordance with city, state, health and liquor laws. All alcoholic beverages served on the premises must be dispensed by a uniformed Palm Island Resort team member.

**Resort employee.** We reserve the right to refuse alcoholic beverages to any person that is underage or if proper identification cannot be produced. Persons underage or without ID who are drinking will cause the bar to be closed by management. We also reserve the right to refuse alcoholic beverages to any persons that appear to be intoxicated. No alcoholic beverages may leave the premises.

**Liability:** Palm Island Resort reserves the right to inspect and control all private functions. The resort cannot assume responsibility for personal property and equipment brought into the banquet areas. The resort will hold client responsible for any damages to carpeting, drapery, wall coverings, tables, chairs, lighting, sound and audio-visual equipment, caused by attendees or outside vendors.

**Pricing:** All of the included pricing is based on Fair Market Value. Due to the fluctuation in food costs, the quoted prices are subject to change without notice until confirmation of a menu and/or 90 days prior to the function. There will be an applicable service charge and sales tax on all food and

beverage items.

**Outside Vendors:** All outside vendors for decorations, music, etc. must be approved by Palm Island Resort. Please note that due to certain restrictions all outside music or entertainment must end by 10:00 pm. Please make sure delivery arrangements have been made with management (group sales office) to ensure clearance with car ferry. Deliveries should be scheduled for the day of the event due to limited storage areas. Palm Island Resort is not responsible for damages or shortages of deliveries.

**Function Space Deposit:** Initial Deposits are non-refundable unless otherwise stated in the Contract. Please refer to your contract for payment schedule.

**Cancellation:** Your contract will clearly state all cancellation fees. In addition, any payment made through the resort for entertainment, props, special food items, or charters will be forfeited.

**Service Charges:** 20% Service fee, 7% Florida sales tax, Cleaning fee of \$150.00 or more if confetti, poppers, sand or rice are being used, \$200 fee if staff has to take down decorations. Additional cleaning fees may occur due to special cleaning during or after the event (see management for more details).

For more information, call: (941) 697-4800





# PALM ISLAND RESORT

*Memories at the Speed of Old Florida™*

**7092 Placida Road  
Cape Haze, Florida 33946**

**(941) 697-4800 or (800) 824-5412**

**PalmsIsland.com**

