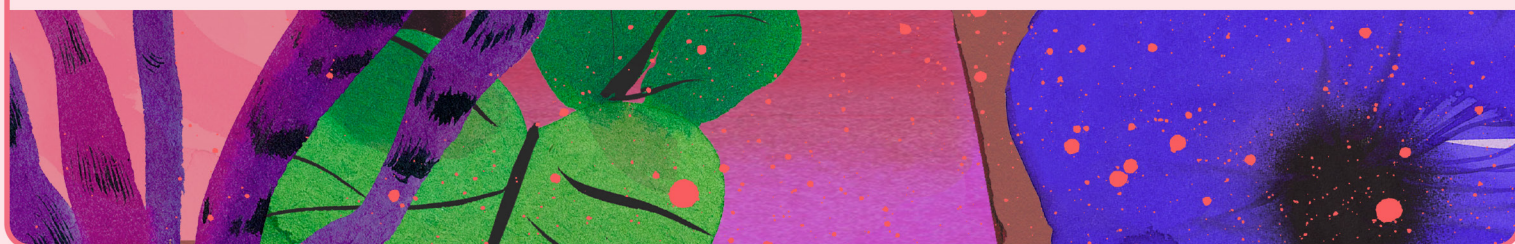




THE
Colony
HOTEL

WEDDINGS IN PINK PARADISE





“THE COLONY HAS BEEN A SYMBOL OF GLAMOUR PRACTICALLY SINCE IT OPENED IN 1947.”

—*Architectural Digest*

The Colony Hotel is the dreamiest destination in Palm Beach for grand events—and intimate ones, too. Our celebrations sparkle, thanks to flawless details and service. There’s no place more perfect (or more pink) for special occasions than this one.

Handsome and Historic, The Colony’s Coral Ballroom is detached from the main structure, featuring its own entrance (with valet services). This desirable and in-demand choice is decorated with dream-like details, including chan-

deliers and French windows, measuring 2,800 square feet to host 200 (or fewer) guests. Here, events are more than memorable: like this historic destination itself, they’re iconic. This is thanks to The Colony’s customized service, glamorous spaces (both inside and outside), and inimitable essence. The festivities at Palm Beach’s pinkest destination—which range from intimate brunches and luncheons to wedding receptions—are enchanting, featuring an illustrious chicness that’s distinctive to The Colony. We dress to impress!

COLLECTION ONE

STARTING AT \$379 PER GUEST

CEREMONY

Fruit Infused Water Station Upon Arrival
Tray Passed Sparkling Wine and Water Post Ceremony

COCKTAIL RECEPTION

Five Tray Passed Reception Bites
Five Hour Premium Brands Bar Package

DINNER CELEBRATION

Two Course Plated Dinner (Soup *or* Salad and Pre-Determined Choice of Entrée)
Cake Cutting for Client Provided Wedding Cake
Served with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas
The Colony Selection Wine Service with Dinner and Sparkling Wine Toast

INCLUDED

High and Low 30” Round Cocktail Tables and 66” Round Dinner Tables
White Floor Length Table Linens and Cloth Napkins
Standard Dinner Place Settings with Schott Zwiesel Glassware, Fortessa Silverware and Villeroy & Boch China
Outdoor White Ceremony Chairs and Upgraded Chiavari Chairs for Indoor Seating
Attendant, Bartender and Chef Attendant Labor Fees
Event Valet Parking for Non-Hotel Wedding Guests
Private Wedding Menu Plated Dinner Tasting for the Couple

COLLECTION TWO

STARTING AT \$499 PER GUEST

CEREMONY

Fruit Infused Water Station Upon Arrival
Tray Passed Sparkling Wine and Water Pre and Post Ceremony

COCKTAIL RECEPTION

Eight Tray Passed Reception Bites
One Chilled *or* Warmed Reception Display
Five Hour Top Shelf Brands Bar Package with Two Signature Cocktails

DINNER CELEBRATION

Two Course Plated Dinner (Soup *or* Salad and Duet-Entrée)
Cake Cutting for Client Provided Wedding Cake
Served with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas
Passed Ice Cream Treats on the Dance Floor
The Colony Selection Wine Service with Dinner and Sparkling Wine Toast

INCLUDED

High and Low 30” Round Cocktail Tables and 66” Round Dinner Tables
White Floor Length Table Linens and Cloth Napkins
Standard Dinner Place Settings with Schott Zwiesel Glassware, Fortessa Silverware and Villeroy & Boch China
Outdoor White Ceremony Chairs and Upgraded Chiavari Chairs for Indoor Seating
Attendant, Bartender and Chef Attendant Labor Fees
Event Valet Parking for Non-Hotel Wedding Guests
Private Wedding Menu Plated Dinner Tasting for the Couple

COLLECTION THREE

STARTING AT \$779 PER GUEST

CEREMONY

Fruit Infused Water Station Upon Arrival
Tray Passed Two Signature Cocktails Upon Arrival
Tray Passed Sparkling Wine and Water Post Ceremony

COCKTAIL RECEPTION

Eight Tray Passed Reception Bites
Two Chilled Reception Displays
One Warmed Reception Display
Six Hour Top Shelf Brands Bar Package with Two Signature Cocktails

DINNER CELEBRATION

Four Course Plated Dinner (Appetizer, Salad, Intermezzo and Choice of Entrée Tableside)
Cake Cutting for Client Provided Wedding Cake
Served with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas
Two Passed Late Night Bites
Passed Ice Cream Treats on the Dance Floor
The Colony Selection Wine Service with Dinner and Veuve Clicquot Champagne Toast
After Dinner Cordial and Coffee Bar

INCLUDED

High and Low 30” Round Cocktail Tables and 66” Round Dinner Tables
White Floor Length Table Linens and Cloth Napkins
Standard Dinner Place Settings with Schott Zwiesel Glassware, Fortessa Silverware and Villeroy & Boch China
Outdoor White Ceremony Chairs and Upgraded Chiavari Chairs for Indoor Seating
Attendant, Bartender and Chef Attendant Labor Fees
Event Valet Parking for Non-Hotel Wedding Guests
Private Wedding Menu Plated Dinner Tasting for the Couple

(Menu Supplement Charges Do Not Apply)

EXTRAS

CELEBRATIONS THE ENTIRE WEEKEND

BRIDAL LUNCHEON

Starting at \$115 per guest

PLATED THREE COURSE MEAL

Soup *or* Salad, Pre-Selected Entrée and Dessert

Served with Regular and Decaffeinated Coffees, Assortment of Hot Tea and Freshly Brewed Iced Tea
Bread Service Included

—

WELCOME PARTY

Starting at \$250 per guest

HEAVY COCKTAIL RECEPTION

Three Passed Handheld Late Night Bites

Two Reception Station Displays

Two Passed Desserts

Three Hour Top Shelf Open Bar

—

BON VOYAGE BRUNCH

Starting at \$75 per guest

Florida Orange and Cranberry Juices

Sliced Seasonal Fruit and Berry Platters

Fresh Baked Croissants, Danishes and Muffins

Bagels and Cream Cheese, Jam and Butter

Oatmeal Bar, Brown Sugar, Maple Syrup, Cinnamon

Plain and Assorted Fruit Yogurt Granola Parfaits

Scrambled Eggs, Aged Vermont Cheddar, Green Onion and Crème Fraîche

Triple Cooked Breakfast Potatoes

Cereal-coated French Toast, Warm Vermont Maple Syrup, Berry Compote

Pork Sausage and Swifty's Billionaires Bacon

Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas

ADD TWO HOUR BRUNCH BEVERAGE PACKAGE

Mimosas, Bloody Mary's, Screwdrivers, Greyhounds

\$44 per guest

MENU SELECTIONS

À LA CARTE

TRAY PASSED RECEPTION BITES

CHILLED

- Butter Dipped Radish, Sea Salt
- Tuna Tartare Cone, Avocado Mousse, Togarashi
- Blue Crab Tartlet, Vanilla Crème Fraîche, Mango, Chili
- Beau Soleil Oyster, Crème Fraîche, Caviar, Pickled Red Onion (\$6 Supplement)
- Dill Pickled Beet and Whipped Hummus, Cucumber Cup (Vegan, GF)
- Steak Tartare, Twice Baked Baby Potato, Caper, Crumbled Egg
- Whipped Goat Cheese Crostini, Peach, Honey, Pistachio
- Quinoa Sushi, Asparagus, Cucumber, Avocado, Siracha (Vegan, GF)
- Palm Beach Fish & Chips, Kettle Crisp, Caviar and Chive Crème Fraîche (GF) (\$3 Supplement)
- Herb Poached Shrimp, Chipotle Cocktail Sauce
- Banh Mi Summer Roll, Mango, Cilantro, Pickled Vegetable, Sweet Chili (Vegan, GF)
- Smoked Salmon Mousse, Pastrami Spice, Cucumber, Pumpernickel
- Lobster “Roll”, Crepe, Avocado, Marie Rose (\$3 Supplement)
- Hamachi and Coconut Ceviche, Thai Green Curry, Plantain Cup
- Gazpacho Shooter, Pumpkin Seed (Vegan)
- Swift’s Curry Chicken Salad, Cucumber Cup, Mango Chutney (GF)
- Gougère, Parmesan and Thyme Mousse
- Whipped Ricotta, Tomato and Strawberry Bruschetta, Crostini

WARMED

- Truffled Palm Beach Cheese Puff
- Vegetable Spring Roll, Sweet Soy (Vegan)
- Coconut Shrimp, Mango Puree, Sweet Chili Sauce
- Maryland Blue Crab Cake, Sauce Remoulade
- Beef Short Rib Katsu, Ponzu, Horseradish Gel
- Seared Petit Filet Mignon, Parmesan Polenta Cake, Wild Mushroom Duxelles
- Cheddar, Bacon and Scallion Pomme Dauphine, Crème Fraîche
- Pork Belly BLT, Multigrain, Tomato Jam, Romaine Hearts
- Fried Baby Artichoke, Swift’s House Dressing
- Prosciutto Wrapped Scallop and Rosemary Skewer, Caper Raisin Puree (GF)
- Wagyu Pigs in Blankets, Stone Mustard
- Lamb Chop Lollipop, Fig Balsamic Glaze (GF) (\$3 Supplement)
- Mini Cubano, Nueske’s Bacon, Comté, Pickle and Mustard
- Swift’s Chickpea Fritter, Pomegranate Balsamic (Vegan, GF)
- Lobster Arancini, Parmesan, Truffle, Potato Butter
- Salt and Pepper Beef Tenderloin, Wasabi Aioli (\$3 Supplement)
- Fried Oysters, Pickled Vegetables, Citrus Aioli (\$2 Supplement)
- Mini Ham and Swiss Biscuits, Pineapple Chutney
- Warm Tomato and Smoked Mozzarella Quiche Bites, Olive Tapenade
- Chicken Satay, Peanut Sauce, Cucumber (GF)

CHILLED RECEPTION DISPLAYS

(Stations may be added at an additional cost per guest and must be ordered for guaranteed guest count)

CRUDITÉ & FLORIDA FRUITS

A Selection of Chilled Raw Vegetables and House Curated Dips
Hummus, Muhammara, Crushed Avocado, Agave and Espelette Chips, Sesame Crackers, Bread Sticks
Fresh Florida Fruits, Melon and Berries | Tropical Fruit Shooters
\$30

SUSHI DISPLAY

(Based on 5 pieces per guest)
Assorted Vegetarian and Sushi Rolls | Nigiri | Sashimi
Tamari Sauce, Wasabi, Pickled Ginger
Specialty Rolls and Sushi Boats available upon request, pre-ordered
Starting at \$58

ANTIPASTO & ARTISANAL CHEESE

Artisanal Charcuterie | Grilled Vegetables
Marinated Mozzarella with Tomato and Basil | Italian Marinated Olives
Artisanal American and European Cheese
Dried Fruits and Nuts, Crackers, Chutneys, Baguette
\$49

THE COLONY RAW BAR

Poached Shrimp Cocktail | Fresh Fish Ceviche
Seasonal Oysters and Clams with Mignonette | Seasonal Crab Claws* with Mustard
Poached Maine Lobster Tails (\$20 Supplement)
Drawn Butter, Hot Sauce and Lemons
\$65

THE FLORIDA FISH DIP

Smoked Mahi Fish Dip | Smoked Carolina Trout Fish Dip | Blue Crab Mustard Dip
Pickled Jalapeños, Baby Carrots, Celery Sticks, Sesame Crackers, Pickled Vegetables, Lemon Wedges
\$49

BRUSCHETTA BAR

Heirloom Tomato, Red Onion, Toasted Pine Nut, Aged Balsamic
Strawberry, Basil and Black Pepper & White Balsamic
Fennel, Peach and Roast Pepper
Grilled Artisanal Breads, Whipped Ricotta, Parmesan, Goat Cheese, Extra Virgin Olive Oil
\$40

PALM BEACH “FISH & CHIPS” CAVIAR BAR

Altima Caviar, Crème Fraîche, Traditional Accoutrement, Lemon, House Potato Chips, Brioche ‘Soldiers’
MKT

WARMED RECEPTION DISPLAYS

(Stations may be added at an additional cost per guest and must be ordered for guaranteed guest count)

TACO STATION

Cumin and Lime Grilled Chicken | Braised Beef Short Rib Barbacoa
Roasted Corn, Tomato and Sweet Onion Relish, Shredded Lettuce, Sour Cream
Cotija Cheese, Guacamole, Salsa
Soft Flour Tortillas, Corn Tortillas, Tortilla Chips
Onion, Cilantro, Radish and Lime
\$40

ASIAN STATION

(Chef Attendant Required)
Assorted Dim Sum and Spring Rolls | Steamed Bao Buns, Pork Belly, Hoisin Sauce
Grilled Chicken Teriyaki, Yum Yum Sauce, Sesame and Scallion
Vegetable Fried Rice Wok (Proteins available upon request)
Sea Salt Steamed Edamame, Wakame, Pickled Vegetable Salad
\$58
Add \$25 to include Sushi

FLORIBBEAN STATION

Jerk Marinated Chicken and Vegetable Kabobs
Bahamian Conch Fritters | Rock Shrimp Ceviche | Black Beans and Rice
Plantain Chips, Tortilla Chips, Trio of Salsa
\$46

SLIDER STATION

(Choice of Three)
Mojo Pulled Pork, Mango Guava Barbeque, King’s Hawaiian Roll
All Beef Slider, Aged Cheddar, Special Sauce, Potato Roll
Southern Fried Chicken Biscuit, Honey Truffle, Pepper Jack, Bread and Butter Pickles
Florida Fried “Dolphin” Sandwich, Chipotle Aioli, Slaw
Balsamic Marinated Vegetable Stack, Vegan Roll
Swift’s Lobster Roll, Buttered and Toasted Bun (\$20 supplement)
—
Served with Choice of Tater Tots or Sweet Potato Fries
\$48

DOLCE & GABBANA MAC & CHEESE STATION

Dolce & Gabbana Lumache Pasta, Three Cheese and Truffle Sauce
Butter Poached Lobster, Peas, Nueske’s Canadian Ham, Wild Mushrooms, Beef Bacon
Herb Crumble
\$48

PLATED DINNER

All Plated Dinners include First Course (*Soup or Salad*) and Entrée with Choice of Side and Vegetable
Served with Freshly Baked Rolls & Butter and Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Teas

FIRST COURSE

SALADS

Pink Paradise Salad
Crumbled Goat Cheese, Pecans, Cucumber, Sugar Snap Pea, Pomegranate,
Carrot Threads, Baby Greens, Radish, Port & Raspberry Vinaigrette

Kale and Crispy Brussels Sprout Caesar Salad
Parmesan Crackling, White Anchovy, Sourdough

Watermelon and Greek Feta Salad
Cucumber, Tomato, Olive, Pepitas, Arugula and Artisanal Greens, Creamy Balsamic Vinaigrette

Kale, Fennel and Artisanal Green Salad with Goat Cheese Brûlée
Roast Grape, Sweet Potato, Pecan, Orange, Citrus Vinaigrette

Colony Caprese
Heirloom Tomato, Fresh Mozzarella, Caper, Parmesan, Croutes, Balsamic & Basil Vinaigrette

Beefsteak Tomato Carpaccio
Avocado, Pedro Ximénez, Ginger, Scallion, Chili and Cilantro, Frisée (*Vegan*)

Baby Iceberg Wedge
Stilton, Pickled Red Onion, Billionaires Bacon, Marinated Tomatoes

or

SOUPS

Chilled Vichyssoise
Leek and Potato Velouté, Chive and Lemon Crème Fraîche, Crisp Potato
Add Osetra Caviar (*MKT Supplement*)

Chilled Heirloom Tomato Gazpacho
Sherry, She-Crab Salad, Finger Lime Caviar

Carrot and Coconut Soup
Coriander, Chermoula, Pomegranate (*Vegan*)

Lobster Bisque
Brandy, Maine Lobster, Tomato and Parmesan Palmier

PLATED APPETIZER ENHANCEMENTS

(\$25 Supplement)

CHILLED

Shaved Prosciutto di Parma and Burrata Cheese
Tomato, Preserved Peach, Pistachio, Honey and White Balsamic Vinaigrette

Colony Crab Cocktail and Tomato Aspic
Grapefruit, Avocado, Cucumber, Radish, Croute

Yellowfin Tuna Sashimi
Caper, Scallion, Ginger, Avocado, Wasabi and Yuzu Aioli, Togarashi, Cucumber and Radish

Smoked Salmon Carpaccio
Crème Fraîche, Egg, Chive, Lemon, Crostini

Grilled Mediterranean Vegetable Stack, Basil with Mozzarella
Confit Tomato, Citrus Vinaigrette, Balsamic

WARMED

Lobster Ravioli
Tomato Velouté, Brandy, Leeks, Cherry Tomato, Basil Oil

Swiftys Crab Cake
Mashed Sweet Potato, Sauce Remoulade, Petit Herbs

Porcini Mushroom Ravioli
Truffle, Leek, Parmesan Cream Sauce

Butternut Squash Risotto
Sage, Apple, Pumpkin Seed, Asiago, Brown Butter

INTERMEZZO

(\$15 Supplement)

Colony Pink Raspberry Lemonade Sorbet
or
Florida Orange and Champagne

PRE-SELECT CHOICE OF TWO ENTRÉES

To ensure the highest level of service, clients are required to provide place cards to identify individual pre-selected entrée selections to be placed at each place setting. Guarantee of attendance and the numerical breakdown count for each entrée are due 5 business days prior to the event date. If there is a price discrepancy between entrées, the highest price will prevail for all selections.

Roasted Chicken Breast, Lemon Thyme Supreme
Parmesan Crusted Chicken Roulade, Mozzarella, Sundried Tomato, Spinach, Red Pepper Velouté

Herb Marinated Mahi-Mahi, Tropical Fruit Salsa, Beurre Blanc
Citrus Honey Glazed Scottish Salmon, Dijon Velouté
Sweet Potato Crusted Red Snapper, Citrus Beurre Blanc
Chilean Sea Bass, Baby Bok Choy, Miso Beurre Blanc (\$15 Supplement)

Red Wine Braised Beef Short Rib, Bordelaise
Seared Beef Tenderloin, Red Wine Demi-Glace (\$15 Supplement)

PLANT BASED

Roasted Cauliflower with Coconut and Almond Korma, Basmati Rice, Cilantro Chutney
Dolce & Gabbana Pasta, Cherry Tomato Sauce, Basil, Olive Oil
Chickpea Fritters, Basil Vinaigrette, Olive, Roasted Carrot, Quinoa Salad

All Entrées served with Choice of One Side and One Vegetable

SIDES

Leek and Sage Bread Pudding
Parmesan Pearl Potatoes
Duchess Potato, Truffle, Tomato
Sweet Potato and Rosemary Croquette
Parmesan and Rosemary Polenta Cake
Wild Mushroom and Truffle Risotto Arancini
Twice Baked Potato
Potatoes Au Gratin
Potato Beignet
Romanoff Potato Cake, Cheesy Hash Browns, Sour Cream and Shallot

VEGETABLES

Honey and Rosemary Roasted Carrots
Pan Roasted Brussels Sprouts with Maple Butter
Haricots Verts and Chive Bundle
Lemon and Black Pepper Asparagus
Steamed Garlic Butter Broccolini
Grilled Baby Zucchini, Cotija Cheese
Herb Roasted Roots

DUET ENTRÉES

Supplement \$15 per guest. Substitute entrées will be available upon request.

“Swift’s Surf & Turf”

Seared Beef Tenderloin, Bordelaise & Chilean Sea Bass, Miso Beurre Blanc
Mashed Potato, Herb Roasted Roots, Lemon and Black Pepper Asparagus (Additional \$15 Supplement)

Boneless Braised Beef Short Ribs & Sweet Potato Crusted Snapper, Citrus Beurre Blanc
Rosemary Polenta Cake, Broccolini, Honey Roasted Carrots

“Fin & Feather”

Parmesan Crusted Chicken Roulade, Mozzarella, Sundried Tomato, Spinach, Red Pepper Velouté
&
Citrus Honey Glazed Salmon, Dijon Velouté
Leek and Sage Bread Pudding, Pan Roasted Brussels Sprouts, Grilled Baby Zucchini

Roasted Local Chicken Breast, Parmesan Cream & Grilled Corvina, Pink Grapefruit Beurre Blanc
Au Gratin Potato, Broccolini, Oven Roasted Tomato

TABLESIDE CHOICE OF ENTRÉE

Supplement \$45 per guest
A minimum of two courses must be served prior to the entrée. “Tableside choice” is only available for the entrée course. If there is a price discrepancy between entrées, the highest price will prevail for all selections, plus an additional \$45 per guest for up to two entrées.

DESSERT ENHANCEMENTS

PLATED DESSERT

(Choice of One)

Valrhona Chocolate Pots de Crème, Orange, White Chocolate Crèmeux, Feuilletine Crackling
The Colony Key Lime Pie, Torched Meringue, Mango Puree, Kiwi
Swift’s Tahitian Vanilla Crème Brûlée, Shortbread, Strawberry
Olive Oil Cake, Tangerine Glaze, Pistachio Butter, Blueberry, Honeyed Yogurt Mousse
Lemon and White Chocolate Mousse, Almond Joconde, Macha Tea Jelly, Poached Pineapple
Duet of Key Lime Posset and Flourless Chocolate Brownie, Torched Meringue, Graham Crumb, Florida Berries
The Colony Coconut Cake, Chantilly Cream, Raspberry, Lime

\$20

TRAY PASSED DESSERT SHOOTERS

(Choice of Four)

Chocolate Pot de Crème, Florida Orange, Hazelnut
Lemon, White Chocolate Mousse
Key Lime Posset, Torched Meringue
Coconut, Berry Trifle
Tiramisu, Marsala Zabaglione

\$42

COLONY VIENNESE TABLE

Key Lime Pie, Meringue, Graham Cracker Crumb
Choux Bun, Vanilla Cream, Caramel
Flourless Chocolate Brownie Bites, Rice Pearls, Chocolate Crèmeux
S’mores, Chocolate Ganache and Graham Cracker Tartlet, Toasted Meringue
Assorted Cake Pops and Dulce Stuffed Donut Holes
Coconut Macaroons and House Cookies
Chocolate-Covered Fruits, Pineapple, Banana, Strawberries

\$56

HANDHELD LATE NIGHT BITES

(\$16 per item per guest)

SAVORY

Truffle and Parmesan French Fries
Beef Sliders, Cheddar Cheese, House Sauce
Southern Fried Chicken Biscuit, Honey Truffle, Pepper Jack, Bread and Butter Pickles
3” Kosher All Beef Swift’s Dog, Potato Roll, Billionaires Bacon, Tomato, Green Onion
Croque Monsieur Paninis
Mini Croissant, Bacon, Egg and Cheese
Chicken Tinga and Cheese Taquitos, Pico de Gallo, Poblano Aioli
Loaded Tater Tots, Bacon, Cheddar, Sour Cream, Green Onion
Sunset Wrap, Scrambled Egg, Cheese, Chorizo and Black Bean Chili

SOMETHING SWEET

The Colony Ice Cream Cart (Serving individual Novelty Ice Cream Bars)
Fudge Brownies and Blondies
Dulce de Leche and Cinnamon Sugar Donut Holes
Milk Shooters and Chocolate Chip Cookies

BEVERAGES

OPEN BAR PACKAGES

(Charges are Calculated Based on Guaranteed Attendance and Length of Event)

Top Shelf Brands

One Hour: \$40.00 per guest
Two Hours: \$65.00 per guest
Three Hours: \$78.00 per guest
Four Hours: \$86.00 per guest
Five Hours: \$95.00 per guest

Vodka: Tito's
Gin: Bombay Sapphire
Rum: Bacardi Silver
Tequila: Casamigos Blanco
Scotch: Johnnie Walker Black Label
Bourbon: Woodford
Whiskey: Jameson
Specialty: Aperol, Kahlua, Bailey's

Premium Brands

One Hour: \$35.00 per guest
Two Hours: \$50.00 per guest
Three Hours: \$65.00 per guest
Four Hours: \$75.00 per guest
Five Hours: \$85.00 per guest

Vodka: Monkey in Paradise
Gin: Beefeater
Rum: Captain Morgan
Tequila: Corazon
Scotch: Dewar's
Whiskey: Jack Daniels
Bourbon: Maker's Mark

All Open Bar Packages include a Selection of Wines, Domestic and Imported Beers,
Soft Drinks, Juices, Mixers, and Garnishes

Imported and Domestic Beers: Corona, Heineken, Heineken o.o, Peroni, Stella Artois,
Bud Light, Michelob Ultra, IPA, High Noon

House Wines: Vint by Robert Mondavi - Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon
House Rosé: Ava Grace Rosé
House Sparkling Wine: Charles Lafitte

WEDDING AFTER-PARTY OPEN BAR

(Extension of Wedding Package Open Bar)

\$18 per guest, per hour
For your full guaranteed guest count, plus room rental

CONSUMPTION BARS

(Price per Drink; Charges are made on the Basis of Actual Amount Consumed)

Top Shelf Brands Liquors \$19
Premium Brands Liquors \$16
Assorted Sodas & Mineral Waters \$6
Imported Beers \$10
Domestic Beers \$9
House Red, White & Sparkling Wines \$16
Specialty Cocktails & Selection of Cordials \$19

(All brand spirits are subject to change with The Colony House Brands.)

APPROVED VENDORS

EVENT PLANNERS

59 and Bluebell
Katie Arbogast Stubbs
(561) 310-4343
katie@59andbluebell.com
www.59andbluebell.com

Courtney Paige Events
Courtney Lancaster Hall
(772) 631-6968
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GLDN Events
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The Golden Pineapple Event Company
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Sheila Camp Motley Event Design & Management
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Sunny Lee Photography
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Timeline Video Productions
Chad Ehret
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FLORAL & EVENT DESIGNERS

Birch Event Design
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Ellie's Garden Design Studio
Ellie Lewis
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Gilded Group Décor
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Lewis Miller Design
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Special Event Resource & Design Group
Todd Averette
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Xquisite Events
Jon Buick
(561) 809-8369
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ENTERTAINMENT

Aragon Artists
Andrew McLaughlin
(800) 625-9970
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Curate Entertainment
Malike Adigun
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booking@curateentertainment.com
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East Coast Entertainment
Tiffany Gутtenplan
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Music Works Musician
Keith Lang
(561) 683-1263
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www.musicworkstalent.com

Rock With U
Brittany Winiarski
(954) 404-6547
brittany@rockwithu.com
www.rockwithu.com

Tropics Entertainment
Steve Mittenthal or Dan Morris
(305) 531-3468
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www.tropicsentertainment.com

Zanadu Group
Cheryl Beitler
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CAKES & DESSERTS

Déjà Vu Sweets
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Earth and Sugar
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Sweet Guilt
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Sweet Tiers
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PAPER GOODS & BRANDING

Alpine Creative Group
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Ceci New York
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With Love, Inc
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AV & LIGHTING

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Moment by Moment Events
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GENERAL INFORMATION

SERVICE CHARGE AND SALES TAX

A taxable 25% Service Charge and current 7% Sales Tax will be applied to all Food, Beverage, Room Rental, and Labor Fees.

LABOR

The Colony staffs each event to meet and exceed the expectations of our guests. One server for every 10-20 guests depending on service style. One bartender per 50 guests and one Chef attendant per 75 guests. However, should you decide you would like additional staff, you may request extra labor at a rate of \$175 per server/bartender/ chef attendant, per event.

GUARANTEES

Final attendance is to be specified and communicated to the hotel by 12:00pm EST (5) business days prior to the function date. Such will be considered a binding guarantee and is not subject to reduction. If an attendance guarantee is not forwarded to the hotel by the date it is due, the attendance number stated on the original contract will become the guarantee. As well, should a guarantee increase by more than 5% within ten days of the function, we cannot guarantee the availability of the same menu.

MENU SELECTION

In addition to The Colony's menu presentations, customized menus are also available upon request. To ensure the availability of menu items, all selections should be submitted to the Special Events team 30 days prior to your scheduled event date. Changes after 10 business days will be subject to a surcharge and/or service fees. Food and beverage pricing is subject to change, and will be confirmed thirty (30) days prior to the event date by our Special Events team.

Should you want to offer your guests a pre-selected choice of entrée at your wedding dinner, our Chef asks that you note each guest's selection on an individual place card. A list of all entrée counts will also need to be submitted with your final guarantee.

LIQUOR

The Colony Palm Beach's liquor license requires that all alcohol and beverages are to be dispensed by hotel employees or bartenders only. Therefore, it is hotel policy that liquor cannot be brought into the hotel from outside sources. The Colony Palm Beach reserves the right to refuse or discontinue service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages. All alcoholic beverages must be consumed in the function area where they were served. No shots will be served. All guests whom we believe to be less than thirty (30) years of age must present an acceptable form of identification. In addition, all alcohol sales will conclude at 2:00 AM.



FOOD AND BEVERAGES

All Food and Beverage must be purchased through the hotel's Catering Department. No food and beverage provided by an outside vendor is permitted. The Colony must provide all food and beverage service, unless approved by the Director of Catering/Meetings and Special Events in writing. For any hotel approved outside food, including wedding cake, "Forkage" fees will be applied as necessary. Guests may not remove food or beverage from the premises due to license restrictions.

VENDORS

At The Colony Palm Beach, we require that our wedding celebrations have a certified Wedding or Event Planner to work directly with you and your approved outside vendors hired along with managing the timeline for a flawless execution on your event date. This will help ensure a relaxed and seamless wedding weekend for all our couples.

The hotel will provide you with a list of approved planners to select from and any planners not included on this list will require prior written approval from the Special Events Department before you proceed with their services. You are required to have a planner retained and working with our Special Events team a minimum of 30 days prior to your event date, although it is recommended you engage a planner as soon as possible.

All outside vendors, other than those on the hotel's Approved Vendor List, must be submitted for approval by the Special Events Department and provide proof of insurance which holds the hotel harmless from liabilities arising through the use of such contractors. All approved vendors

must abide by the hotel's Vendor Guideline to be provided by the Special Events team. All deliveries must be coordinated through the Catering Department. No on-site vendor parking is available.

MENU TASTINGS

One complimentary plated dinner menu tasting is provided for a maximum of two guests for weddings of 50 guests or more. Tastings are scheduled no more than 90 days prior to your event date, and hosted mid-week starting at 2pm. Dates are subject to availability.

THE COLONY EQUIPMENT

The hotel provides 66" round tables (seats up to 10 guests) with white floor length linens, cloth napkins and upgraded Chiavari chairs along with high and low 30" round cocktail tables and outdoor white ceremony chairs. Standard dinner place settings include Schott Zwiesel glassware, Fortessa silverware and Villeroy & Boch China. The hotel does have additional enhancements available based upon request and subject to availability.

SIGNS AND DISPLAYS

The hotel reserves the right to approve all signage and placement. Signage must be professionally printed. Signage is not allowed on the guest room floors, in elevators, public areas or building exteriors.

All signage must be free standing or placed on an easel. The hotel will assist in placing all pre-approved signage and banners, of which a charge for such services may apply. The hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property.

OUTDOOR FUNCTIONS

For the safety and comfort of hotel guests and staff, the hotel reserves the right to determine the utilization of appropriate indoor facilities in case of inclement weather on the day of the event based on availability. The final weather call will be made three (3) hours prior to the event start time in the case of rain that is predicted at 40% or greater, high winds, lightening, extreme temperatures or other threatening conditions. Unless specified, a weather back-up location for the East Garden is not available. The hotel recommends the area to be tented by an approved outside vendor. All additional incurred costs are to be covered by the client. The final weather call resides with the hotel.

Functions booked in the East Garden must abide by the following town ordinances in order to be compliant with Town of Palm Beach rules for outdoor events:

- a. Entertainment and/or activity cannot exceed the outdoor decibel level of 61 decibels before 7:00 PM and 55 decibels from 7:00 PM-9:00 PM.
- b. Microphone use is exclusive for ceremony officiants, vows exchanges and welcome announcements.
- c. No speeches nor audio visual is permitted in the Lawn.
- d. Events and live music must conclude by 10:00 PM.

- e. In case of inclement weather, a tent may be ordered one week in advance for outdoor functions in the East Garden.
- f. Any violation or fine of the above rules for event activation that requires notice from town code enforcement department will be the sole responsibility of the contracted event host.
- g. The hotel reserves the right to approve your event schedule and execution in the Garden to ensure it complies with town regulations.

ENTERTAINMENT

Outdoor entertainment must be pre-approved. The Colony Palm Beach reserves the sole right to control the type and volume of music engaged by parties contracted for an outdoor event. If applicable, all entertainment that is outside of the Resort must conclude no later than 10:00 PM. This is in accordance with local ordinances and the respect of our other resort guests.

VOLUME RESTRICTION

Please be advised that the hotel requires appropriate audio volume levels in all function rooms. Entertainment activity cannot exceed an 80 decibels level indoors at any time during the event. Daytime outdoor levels (until 7:00 PM) are a maximum of 61 decibels; Night time maximum of 55 decibels.

SMOKING

The Colony Palm Beach is a smoke free environment and smoking is not permitted in any of the guestrooms, public areas and/or meeting spaces. The use of any tobacco products (smoking, snuff, chewing tobacco, vapes, e-cigarettes, etc.) will only be allowed in specific designated outdoor areas.

EVENT SPACE

Event space is based on the type of set-up and the number of guests in attendance. Should changes be required, an additional charge may be incurred. If the final guest attendance is less than the contracted amount, an adjustment to event space may become necessary. The hotel reserves the right to reassign event space based on the event's guaranteed guest attendance. Room rental fees are applicable if attendance and respective revenues are below the hotel's established minimums. Additional labor fees may apply for meetings, ceremonies and events with special set-up requirements.

An established duration of time for the Event will be determined. If the Event exceeds the time established, a \$1,000++ per hour charge will apply, pending confirmation of availability from Catering or Special Events Director. All set up must be confined within the banquet event spaces contracted in the Schedule of Events and is not allowed in any other banquet event spaces nor common shared public spaces and walkways.

Valid until 08/31/25.





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