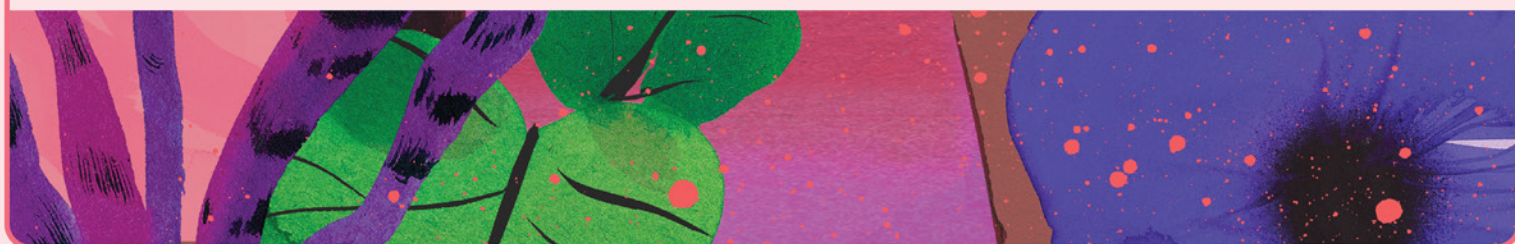




THE  
*Colony*  
HOTEL

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 \$375 PER GUEST

Fruit Infused Water Station Upon Ceremony Arrival

Tray Passed Sparkling Wine and Water Upon Reception Arrival

Five Tray Passed Reception Bites\*

Five Hour Pink Paradise Pour Bar Package

Two Course Plated Dinner (Pre-Determined Choice of Entrées\*)

Wedding Cake Cutting Fee

The Colony Dinner Wine Service

Sparkling Wine Toast

Two Passed Late Night Bites

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

\*Menu restrictions and supplemental fee to apply.

# COLLECTION ONE SAMPLE PACKAGE

## CEREMONY

Fruit Infused Water Station Upon Arrival

## COCKTAIL RECEPTION

Tray Passed Sparkling Wine and Water Upon Arrival

### Five Tray Passed Reception Bites

Whipped Goat Cheese Crostini, Peach, Honey, Pistachio

Crispy Rice, Salmon Tartare, Sesame Oil, Serrano

Wagyu Beef Pigs in Blankets, Stone Mustard

Wild Mushroom and Parmesan Gougère

Spanakopita, Feta Cream

### Five Hour Pink Paradise Pour Bar Package

Pink Paradise Pour Brand Cocktails with Selection of House Wines,  
Domestic and Imported Beers, Soft Drinks, Juices, Mixers, and Garnishes

## DINNER CELEBRATION

### Two Course Plated Dinner

Pink Paradise Salad

Crumbled Goat Cheese, Pecans, Cucumber, Sugar Snap Peas, Pomegranate,  
Carrot Threads, Baby Greens, Radish, Port and Raspberry Vinaigrette

Pre-Determined Choice of Entrée

Grilled Branzino, Fennel, Salsa Verde *OR* Red Wine Braised Beef Short Rib, Bordelaise  
Served with Parmesan and Rosemary Polenta Cake and  
Herb Roasted Roots with Sautéed Local Wild Mushrooms

Client Provided Wedding Cake

Served with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

### Two Passed Late Night Bites

Truffle and Parmesan French Fries

Beef Sliders, Cheddar Cheese, House Sauce

The Colony Selection Wine Service with Dinner and Sparkling Wine Toast







# COLLECTION TWO

STARTING AT \$475 PER GUEST

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

Tray Passed Sparkling Wine Upon Reception Arrival

Four Tray Passed Reception Bites\*

One Chilled Reception Display\*

Five Hour Colony Classic Bar Package

Four Reception Style Dinner Stations\*

Wedding Cake Cutting Fee

The Colony Dinner Wine Service

Sparkling Wine Toast

One Dessert Station\*

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

\*Menu restrictions and supplemental fee to apply.

## COLLECTION TWO SAMPLE PACKAGE

### CEREMONY

Fruit Infused Water Station and Tray Passed Sparkling Wine Upon Arrival

### COCKTAIL RECEPTION

Tray Passed Sparkling Wine Upon Arrival

#### Four Tray Passed Reception Bites

Gazpacho Shooter, Pumpkin Seeds  
Herb Poached Shrimp, Chipotle Cocktail Sauce  
Tuna Tartare Cone, Avocado Mousse, Togarashi  
Pork Belly BLT, Multigrain, Tomato Jam, Romaine Hearts

#### Crudit  & Florida Fruit Display

A Selection of Chilled Raw Vegetables and House Curated Dips  
Hummus, Muhammara Walnut Dip, Baba Ghanoush, Sesame Crackers, Bread Sticks, Grilled Flatbread  
Fresh Florida Fruits, Melon and Berries | Tropical Fruit Shooters

#### Five Hour Colony Classic Bar Package

The Colony Classic Brand Cocktails with Selection of House Wines, Domestic and Imported Beers,  
Soft Drinks, Juices, Mixers, and Garnishes



**DINNER CELEBRATION**

**Layered Salad Jar Station**

Chopped Baby Kale Caesar Salad

Greek Salad, Feta, Olives, Cherry Tomato, Cucumber, Herb Vinaigrette

Florida Citrus Salad, Orange and Grapefruit Segments, Berries, Seasonal Melon, Agave and Mint

Served from Mason Jars with Lids to Toss with your Favorite Dressing

**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 Wok Fried Rice

Sea Salt Steamed Edamame, Wakame, Pickled Vegetable Salad | Buckwheat Sesame Noodle Salad

**Dolce&Gabbana Mac & Cheese Station**

Dolce&Gabbana Lumache Pasta, Three Cheese and Truffle Sauce

Butter Poached Lobster, Peas, Nueske's Canadian Ham, Wild Mushrooms, Bacon, Herb Crumble

**Swift's Crab Cake Station**

(Chef Attendant Required)

Swift's All Jumbo Lump Crab Cakes, Sautéed in Butter

Tartar Sauce | Remoulade | Chipotle Aioli

Parmentier Potato and Sweet Corn Hash | Fennel Salad | Petit Brioche

**Client Provided Wedding Cake**

Served with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

**Gelato & Co. Cart**

Fresh Spun Italian Gelatos and Sorbets, Italian Wafer

The Colony Selection Wine Service with Dinner and Sparkling Wine Toast





# COLLECTION THREE

STARTING AT \$495 PER GUEST

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

Tray Passed Sparkling Wine Upon Reception Arrival

Six Tray Passed Reception Bites\*

One Warmed Reception Display\*

Five Hour Colony Classic Bar Package

Two Course Plated Dinner (Duet Entrée\*)

Wedding Cake Cutting Fee

The Colony Dinner Wine Service

Sparkling Wine Toast

One Passed Dessert

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

\*Menu restrictions and supplemental fee to apply.

# COLLECTION THREE SAMPLE PACKAGE

## CEREMONY

Fruit Infused Water Station and Tray Passed Sparkling Wine Upon Arrival

## COCKTAIL RECEPTION

Tray Passed Sparkling Wine Upon Arrival

### Six Tray Passed Reception Bites

Truffled Palm Beach Cheese Puff

Vegetable Spring Roll, Sweet Soy

Coconut Shrimp, Mango Puree, Sweet Chili

Maryland Blue Crab Cake, Remoulade

Pork Belly BLT, Multigrain, Tomato Jam, Romaine Hearts

Mini Cubano, Nueske’s Bacon, Comté, Pickle and Mustard

### Floribbean Station

Jerk Marinated Chicken and Vegetable Kabobs | Bahamian Conch Fritters | Rock Shrimp Ceviche

Black Beans and Rice | Fried Sweet Plantains | Plantain and Tortilla Chips | Trio of Salsa

### Five Hour Colony Classic Bar Package

The Colony Classic Brand Cocktails with Selection of House Wines, Domestic and Imported Beers,

Soft Drinks, Juices, Mixers, and Garnishes

## DINNER CELEBRATION

### Two Course Plated Dinner

Salad

Baby Iceberg Wedge, Stilton, Pickled Red Onion, Billionaire’s Bacon, Marinated Tomatoes

Duet Entrée

Prime Ribeye Tenderloin, Roasted Tomato Chimichurri

Paired with Sweet Potato Crusted Red Snapper, Citrus Beurre Blanc

Served with Potatoes Au Gratin, Honey and Rosemary Roasted Carrots and

Pan Roasted Brussels Sprouts with Maple Butter

Client Provided Wedding Cake

Served with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

### Passed Dessert

Individual Novelty Ice Cream Bars

The Colony Selection Wine Service with Dinner and Sparkling Wine Toast







# COLLECTION FOUR

STARTING AT \$615 PER GUEST

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

Two Tray Passed Signature Cocktails Upon Reception Arrival

Four Tray Passed Reception Bites\*

One Chilled Reception Display\*

Five Hour Royal Reserve Bar Package

Three Course Plated Dinner (Choice of Entrée Tableside\*)

Wedding Cake Cutting Fee

The Colony Dinner Wine Service

Sparkling Wine Toast

Colony Viennese Dessert Table

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

\*Menu restrictions and supplemental fee to apply.

# COLLECTION FOUR SAMPLE PACKAGE

## CEREMONY

Fruit Infused Water Station and Tray Passed Sparkling Wine Upon Arrival

## COCKTAIL RECEPTION

Tray Passed Signature Cocktails: Aperol Spritz and Spicy Margaritas Upon Arrival

### Four Tray Passed Reception Bites

Warm Tomato and Smoked Mozzarella Quiche Bites, Olive Tapenade  
Mini Ham and Swiss Biscuits, Pineapple Chutney  
Whipped Ricotta, Tomato and Strawberry Bruschetta, Crostini  
Wild Mushroom and Parmesan Gougère

### Sushi Display

(Based on 5 pieces per guest)  
Assorted Vegetarian and Sushi Rolls | Nigiri | Sashimi  
Served with Soy and Tamari Sauces, Wasabi, Pickled Ginger

### Five Hour Royal Reserve Bar Package

Royal Reserve Brand Cocktails with Selection of House Wines, Domestic and Imported Beers,  
Soft Drinks, Juices, Mixers, and Garnishes



DINNER CELEBRATION

Three Course Plated Dinner

Appetizer

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

Salad

Goat Cheese Brûlée, Kale, Fennel and Artisanal Greens Salad,  
Roasted Carrot and Pickled Beets, Raspberries, Cucumber, Walnuts

Choice of Entrée Tableside

Seared Chilean Sea Bass, Warm Cherry Tomato Vinaigrette

OR

Seared Beef Tenderloin, Red Wine Demi-Glace  
Served with Wild Mushroom and Truffle Risotto Arancini,  
Steamed Garlic Butter Broccolini and Herb Roasted Roots

Client Provided Wedding Cake

Served with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

THE COLONY VIENNESE DESSERT TABLE

Key Lime Pie, Meringue, Graham Cracker Crumb | Treacle Tarts, Lemon Curd  
Choux Bun, Vanilla Cream, Caramel | Paris-Brests  
Coconut Cake| Orange Cake | Banana and Walnut Cake  
Flourless Chocolate Brownies with Chocolate Crèmeux  
Assorted Cake Pops and Dulce Stuffed Donut Holes  
Coconut Macaroons and House Cookies

The Colony Selection Wine Service with Dinner and Sparkling Wine Toast





# WELCOME PARTY

STARTING AT \$255 PER GUEST

Four Tray Passed Reception Bites\*

Two Warmed Reception Displays\*

Three Hour Colony Classic Bar Package

One Passed Dessert

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

\*Menu restrictions and supplemental fee to apply.

## WELCOME PARTY SAMPLE PACKAGE

### Four Tray Passed Reception Bites

Crispy Rice, Steak Tartare, Ginger, Wasabi  
Blue Crab Tartlet, Vanilla Crème Fraîche, Mango, Chili  
Quinoa Sushi, Asparagus, Cucumber, Avocado, Sriracha  
Truffle and Potato Fritter, Bacon Jam, Truffle Aioli

### Three Hour Colony Classic Bar Package

The Colony Classic Brand Cocktails with Selection of House Wines, Domestic and Imported Beers,  
Soft Drinks, Juices, Mixers, and Garnishes

### Taco Station

Cumin and Lime Grilled Chicken | Cinnamon Braised Pork Shoulder Barbacoa | Carne Asada  
Roasted Corn, Tomato and Sweet Onion Relish, Shredded Lettuce, Sour Cream,  
Cotija Cheese, Salsa, Chimichurri, Onion, Cilantro, Radish and Lime  
Soft Flour Tortillas, Corn Tortillas, Tortilla Chips

### Slider Station

Mojo Pulled Pork, Mango Guava Barbecue, 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  
Served with Choice of Tater Tots *OR* Sweet Potato Fries, Sweet Chili Ketchup

### Passed Dessert

Milk Shooters and Chocolate Chip Cookies



# WEDDING WEEKEND CELEBRATIONS

## 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

## 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

### BRUNCH BEVERAGES OPEN BAR

\$48 per Guest for Two Hours *or* on Consumption at \$18 each

Mimosas, Bloody Mary's, Screwdrivers, Grey Hounds

*(Brunch Bar Set-Up Fee \$150 per 50 Guests)*

A taxable 25% Service Charge and current 7% Sales Tax will be applied to all Food, Beverage, Room Rental, and Labor Fees.  
\*Menu restrictions and supplemental fee to apply.



# GETTING READY MENUS

## BREAKFAST

Fresh Baked Bagels with Lox and House Schmears  
Assorted House Breakfast Sandwiches  
Pastries and Muffins  
Fresh Fruit Cups, Parfaits and Overnight Oats  
\$70 per guest

## LUNCH ONE

Assorted Finger Tea Sandwiches  
Lobster Salad, Egg Salad, Cucumber and Cream Cheese, Smoked Salmon, Ham and Mustard  
House Potato Chips | Garden Green Salad | Fresh Fruit Salads  
Chocolate Covered Strawberries, Coconut Macaroons, Orange Madelaines  
\$80 per guest

## LUNCH TWO

Chef Choice Assorted Submarines and Wraps  
Artisanal Charcuterie and Cheese Board, Crackers  
Crispy Chicken Fingers with Chipotle Aioli  
Crushed Avocado and Agave, Espelette Chips  
Caesar Salad, Fruit Salad, Coleslaw, Potato Chips  
Cookies and Brownies  
\$95 per guest

A taxable 25% Service Charge and current 7% Sales Tax will be applied to all Food, Beverage, Room Rental, and Labor Fees.  
\*Menu restrictions and supplemental fee to apply.





# INCLUDED

High and Low 30” Round Cocktail Tables and 66” Round Dinner and Banquet Tables

White Floor Length Table Linens and Cloth Napkins

Standard Place Settings with Schott Zwiesel Glassware,  
Fortessa Silverware and Villeroy & Boch China

Outdoor White Ceremony Chairs and Upgraded Chiavari Chairs for Indoor Seating

Complimentary Attendant Fees

Reduced Event Valet Parking Cost

Plated Dinner Menu Tasting for the Couple of Weddings of 50 Guests or More





# APPROVED VENDORS

## EVENT PLANNERS

### 59 and Bluebell

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

### GLDN Events

Meredith Falk  
(516) 313-7480  
m@gldnevents.com  
www.gldnevents.com

### The Golden Pineapple Event Co.

Allison Lewis  
(561) 779-9982  
allison@agoldenpineappleevent.com  
www.thegoldenpineappleeventco.com

### Handy Dallaire Events

David Handy  
(508) 319-1608 x101  
david@handydallaireevents.com  
www.handydallaireevents.com

### Gourmet Advisory Services

Claudia Warner  
(917) 282-8373  
claudia@gourmetadvisory.com  
www.gourmetadvisory.com

### La Valse Events

Jessica Duncan  
(916) 317-1458  
jessica@lavalseevents.com  
www.lavalseevents.com

### LLG Events

Lauren Grech  
(516) 884-7473  
lauren@llgevents.com  
www.llgevents.com

### Masi Events

Jessica Masi  
(305) 431-9030  
jessica@masievents.com  
www.masievents.com

### Posh Parties

Heather Lowenthal  
(561) 302-0702  
heather@poshpartiesonline.com  
www.poshpartiesonline.com

## PHOTOGRAPHERS

### Blink & Co. Photography

Sarah Larson  
(561) 703-6656  
info@blinkandcompanyphoto.com  
www.blinkandcompanyphoto.com

### Capehart Photography

Carrie Bradburn  
(561) 833-7507  
carrie@capehartphotography.com  
www.capehartphotography.com

### Chris Joriann Photography

Joriann Maye-Keegan  
(561) 776-0099  
joriann@chrisjoriann.com  
www.chrisjoriann.com

### Erika Delgado Photography

Erika Delgado  
(954) 394-7278  
erika@erikadelgadophoto.com  
www.erikadelgadophoto.com

### Jacqui Cole Photography

Jacqui Cole  
(847) 372-6908  
jacqui@jacquicole.com  
www.jacquicole.com

### Jessica Bordner Photography

Jessica Bordner  
(561) 758-5131  
jb@jessicabordnerphotography.com  
www.jessicabordnerphotography.com

### Katie Lopez Photography

Katie Lopez  
(305) 588-6031  
katie@katielopezphotography.com  
www.katielopezphotography.com

### Sunny Lee Photography

Sunny Lee  
(253) 508-8908  
info@sunnyleephotography.com  
www.sunnyleephotography.com

## VIDEOGRAPHERS

### Current Films

Bethany Holmstrom  
(619) 694-6240  
hello@thecurrentfilms.com  
www.thecurrentfilms.com

### Erikson Corbin Films

Erikson Corbin  
(570) 229-0395  
hello@eriksoncorbin.com  
www.eriksoncorbin.com

### Erick David Films

Erick David  
(954) 479-9429  
erickdavidfilms@gmail.com  
www.erickdavidfilms.com

### Jenna & Eddy Films

Jenna Fernandez  
(646) 248-4202  
jennaandeddy@gmail.com  
www.jennaandeddy.com

### Key Moment Films

Mary Angelini  
(954) 333-8519  
mary@keymomentfilms.com  
www.keymomentfilms.com

### Pineapple Films

Shelley Gibson  
(561) 818-8992  
shelley@pineapplefilms.com  
www.pineapplefilms.com

## FLORAL & EVENT DESIGNERS

### Birch Event Design

Sal Racicot  
(561) 312-9503  
sal@birchevents.com  
www.birchevents.com

### Ellie's Garden Design Studio

Ellie Lewis  
(561) 797-5749  
elliesgardendesignstudio@gmail.com  
www.elliesgardendesignstudio.com

### Hive Palm Beach

Floral Department  
(561) 514-0322 x318  
floral@hivepalmbeach.com  
www.hivepalmbeach.com

### Lewis Miller Design

Lewis Miller  
(917) 975-1927  
lewis@lewismillerdesign.com  
www.lewismillerdesign.com

### Love's Flower Shop

Tammy Pietranton  
(561) 659-0772  
tammy@lovesflowers.com  
www.lovesflowers.com

### Ovando

Sandra de Ovando  
(561) 660-7382  
sandrao@ovandony.com  
www.ovandony.com

### Renny & Reed

Jaime Boehner  
(561) 776-1122  
jaime@rennyandreed.com  
www.rennyandreed.com

### Xquisite Events

Jon Buick  
(561) 809-8369  
jbuick@xefla.com  
www.xefla.com

## ENTERTAINMENT

### Aragon Artists

Andrew McLaughlin  
(800) 625-9970  
outreach@aragonartists.com  
www.aragonartists.com

### Curate Entertainment

Malike Adigun  
(901) 206-4239  
booking@curateentertainment.com  
www.curateentertainment.com

### East Coast Entertainment

Tiffany Gутtenplan  
(305) 240-1534  
tiffany@bookece.com  
www.bookece.com

### Good Musicians

Philip Bixby  
(305) 332-3741  
info@goodmusicians.live  
www.goodmusicians.live

### Rock With U

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

### Think & Drink Trivia

Steve Steckroth  
(561) 629-3784  
contact@thinkanddrinktrivia.com  
www.thinkanddrinktrivia.com

### Tropics Entertainment

Steve Mittenenthal or Dan Morris  
(305) 531-3468  
info@tropicsentertainment.com  
www.tropicsentertainment.com

### Zanadu Group

Cheryl Beitler  
(954) 986-9488  
cheryl@zanadugroup.com  
www.zanadugroup.com

## CAKES & DESSERTS

### Earth and Sugar

Allison Goldsmith  
(561) 225-1260  
allison@earthandsugar.com  
www.earthandsugar.com

### Johnson's Custom Cakes

Jennifer Johnson  
(561) 422-0303  
info@johnsonscustomcakes.com  
www.johnsonscustomcakes.com

### Sweet Tiers

Elena Vara  
(772) 546-8822  
sweettiersev@gmail.com  
www.sweettierscustomcakes.com

## AV & LIGHTING

### Frost Florida

David Ramos  
(347) 234-7865  
dramos@frostflorida.com  
www.frostflorida.com

### Parisi Events Audio & Video

Rob Parisi  
(561) 400-6745  
rob@parisievents.com  
www.parisievents.com

### Premiere Multimedia Group

Marek Pawlowski  
(561) 367-7445  
mark@premieremulti.com  
www.premieremulti.com

### SEBASS Events & Entertainment

Sebastian Dostmann  
(203) 542-0640  
info@sebassevents.com  
www.sebassevents.com

## PAPER GOODS & BRANDING

### Alpine Creative Group

Steve Paster  
(212) 989-4198  
steve@alpinecreativegroup.com  
www.alpinecreativegroup.com

### Be Brandspired

Stephanie Marion  
(561) 301-6709  
s@withlove.inc  
www.bebrandspired.com

### Ceci New York

Ceci Johnson  
(212) 989-0695  
ceci@cecinewyork.com  
www.cecinewyork.com

### Sir Speedy

Jackie Rea  
(561) 833-9661 x115  
jackie@sirspeedypb.com  
www.sirspeedypb.com

## TRANSPORTATION

### Icon Chauffeured Services

Daylin Alfonso  
(561) 510-1396  
dalfonso@iconchauffeur.com  
www.iconchauffeur.com

### Oceanside Limo Transportation

Mark Seymor  
(561) 806-3333  
reservations@oceansidelt.com  
www.oceansidelt.com

### Molly's Trolleys | Palm Beach Transportation & Tours

Lauren Elam  
Molly's Trolleys: (561) 838-9511  
PBTT: (561) 655-5515  
info@mollystrolleys.com  
www.mollystrolleys.com  
www.pbtt.com

## RENTALS

### Atlas Event Rental Co.

Heather Rouffe  
(561) 547-6565 x1106  
heather@atlaseventrental.com  
www.atlaseventrental.com

### Different Look Rentals

Monica Festinger  
(561) 305-4969  
mon@differentlook.com  
www.differentlook.com

### Nuage Designs

Camila Arango  
(305) 573-7840  
camila@nuagedesigns.com  
www.nuagedesigns.com

### Regency Tent Rentals

Michele Allen  
(561) 966-9322  
michele@regencyparty.com  
www.regencyparty.com

### Unearthed Rentals

Carla Tavalacci  
(561) 909-9060  
carla@unearthedrentals.com  
www.unearthedrentals.com



# 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. In the event that an organization is tax exempt, state law requires a copy of said organization's Florida state tax-exempt certificate to be on file with the hotel prior to the event.

## LABOR

The Colony staffs each event to meet and exceed the expectations of our guests. One server in the amount of \$200 will be charged per attendant for every 10–20 guests, depending on food service style. One bartender per 50 guests and one Chef attendant per 75 guests will be charged at a rate of \$200 per bartender/chef attendant, depending upon your food and/or beverage menu selections. You may request to have additional staff to be charged accordingly per event, upon request and subject to approval.

## 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.

## 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, "Forkage" fees will be applied as necessary. Guests may not remove food or beverage from the premises due to license restrictions.

## VENDORS

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.

## 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.

## THE COLONY EQUIPMENT

The hotel provides 66" round tables (seats up to 10 guests) with white floor length linens, cloth napkins and indoor Chiavari chairs along with high and low 30" round cocktail tables and outdoor white 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.

## 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 and The Lawn 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–10:00 PM.
- b. Microphone use is exclusive for ceremony officiants, pre-arranged speeches, vows exchanges and welcome announcements in the East Garden.
- c. No speeches nor audio visual is permitted in the Lawn.
- d. Events and live music must conclude by 10:00 PM in the Lawn and by 9:00 PM in 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 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.

## PHOTOGRAPHY

The Colony strictly prohibits photography for commercial use in our guest rooms and all public spaces. Photography taken on property must be for personal use only, and not used to promote any person, brand, company or goods/services without explicit written approval. Professional photography by an approved vendor is permitted within the specific event spaces as denoted in the Schedule of Events of your Catering Sales Agreement. Any additional locations and all photoshoots must be reviewed and approved by our Sales & Marketing Team in advance of arrival.

## EVENT PARKING

Event parking at The Colony Palm Beach is valet only and is subject to availability. The cost of \$25.00 per car for non-hotel guests will be charged on consumption based on usage the day of the event and will be added to the final event bill. For hotel guests, parking fees will be charged in accordance with the fees assessed at check-in to the Hotel. No vendor parking is available.

## 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 08/31/26.



# THE *Colony* HOTEL PROPERTY MAP

- |   |                   |
|---|-------------------|
| 1 Living Room                           | 9 Lawn            |
| 2 Colony Edit                           | 10 Solarium       |
| 3 Florida Room                          | 11 Coral Ballroom |
| 4 Pink Paradise Café                    | 12 East Garden    |
| 5 Dolce&Gabbana                         | 13 Bungalows      |
| 6 Swifty's (Indoor)                     | 14 Bungalow Pool  |
| 7 Swifty's (Outdoor/<br>Hanging Garden) | 15 Villas         |
| 8 Main Pool                             | 16 Villa Pool     |
|   | 17 Esplanade      |

WORTH AVE

17 ROOFTOP PARKING

SOUTH OCEAN BLVD

HAMMON AVE

VILLA  
PARKING

SOUTH COUNTY RD



## FLOOR PLANS

SERVICE KITCHEN

10  
THE  
SOLARIUM  
19' X 34'

CORAL  
BALLROOM  
WEST  
35' X 40'

11  
CORAL  
BALLROOM  
EAST  
35' X 40'

12  
EAST  
GARDEN  
85' X 25'

GATE ENTRANCE

LADIES  
ROOM

FOYER

MEN'S  
ROOM

PORTE COCHÈRE  
& VALET

3  
THE  
FLORIDA  
ROOM  
15' X 11'





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