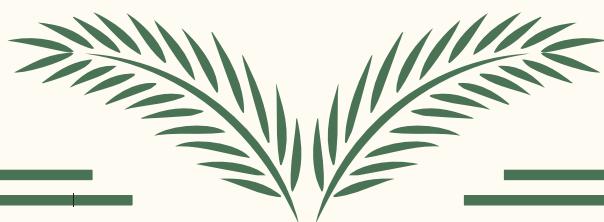


Palm House

RECEPTIONS



General Information

CEREMONY

Includes white chairs, table for officiant, arch, set up and break down, fruit infused water station, complimentary rehearsal, processing of Miami Beach Ceremony Permit (does not include the permit fee, payable to the City of Miami Beach) . Starting at \$2000.

PARKING

Discounted parking offered for wedding guests, \$30 and Valet available upon request, \$40

DAY OF COORDINATOR SERVICE

\$500/ hr

DEPOSIT

A 25% deposit is required to secure date and space

FEES & TAXES

All prices are subject to 25% Service Charge; 9% Sales Tax

SPECIAL MEALS

Children meals \$30.00 - Inquire for vegan options - Vendor meals \$45

ACCOMODATIONS

Complimentary bridal suite for the bride & groom on their wedding night, available for groups of 50 adults or more

RECEPTION EXTENSION

Four hours included for reception. Additional hour starting at \$1000/hour

SLEEPING ROOMS

Special group rates are available for your guests when reserving five or more rooms.



Rehearsal Dinner

FROM \$85 PER PERSON

Available Sunday-Friday, our Rehearsal Dinner Package includes:

- Signature welcome drink or Champagne Toast
- 2 hour Wine and Beer open bar
- 3 course dinner with wine service tableside service
- Rehearsal dinner food only, \$65 per person

THREE-COURSE PLATED dinner

HORS D'OEUVRES AVAILABLE UPON REQUEST

SALADS SELECT 1

- Apple and Pecan Salad Baby Greens, Roasted Apples, Spicy Candied Pecan, Crumbled Blue Cheese
- Traditional Caesar Salad Hearts of Romaine, Shaved Parmesan Cheese, Herbs Croutons
- Avocado Salad Lettuce, Tomato, Avocado, Hearts of Palm

MAINS SELECT 1

- Grilled Mahi-Mahi served with Avocado Salsa and Ginger Lime Dressing
- Crusted Pistachio Salmon Baked & Served with Citrus Mustard Glace
- Seacoast Signature Chicken Picatta Pan Seared Boneless Breast of Chicken with a Lemon Caper Sauce
- Chicken Supreme Roulade Boneless Breast of Chicken rolled with Spinach, Chives, Carrots and Mushrooms served with Marchand de Vin
- Slow Roasted Beef Bordelaise
- Roasted Pork with Garlic Sauce



VEGETARIAN MAINS SELECT 1

- Eggplant Parmesan breaded Eggplant Steaks served with Pomodoro Dipping Sauce, Kale & Basil Pesto, Fresh Tomatoes and melted Burrata
- Pasta Primavera Fettuccini Tossed with Sautéed Onions, Garlic Zucchini, Mushrooms, Cauliflower, Carrots, Peas, Fresh Basil, Grated Parmesan Cheese and Light Cream Sauce Topped with Fresh Herb and Asiago Cheese

SIDES SELECT 1

- Mediterranean Grilled Vegetables or Sauteed with Cajun Seasoning
- Roasted Potatoes
- Millan Wild Rice
- Souffle Potatoes or Roasted Pan Braised Potatoes
- Pimento Rice Salad Dijonaise

DESSERTS SELECT 1

Selection of mini desserts



BEVERAGES

TWO HOUR WINE AND BEER OPEN BAR

Red and White Wines, Domestic and Imported Beers and Soft Drinks.

BEVERAGE ENHANCEMENT OPTIONS UPON REQUEST

Upgrade to standard brand liquor \$13 per person per hour

Upgrade to premium brand liquor \$16 per person per hour

STANDARD BRANDS:

Vodka: Vincent Van Gogh, Absolut.

Gin: Crystal Palace.

Tequila: Torada.

Rum: Bacardi, Captain Morgan.

Whiskey: Dewar's White Label Scotch, Jim Bean Bourbon

Domestic and Imported Beers

House Selection of White and Red Wine

PREMIUM BRANDS:

Vodka: Ketel One, Titos.

Gin: Citadelle, Bombay Sapphire, Tanqueray London Dry.

Tequila & Mezcal: Sacrvm Mezcal, Patron Tequila, Don Julio Silver Tequila.

Rum: Bacardi, Captain Morgan.

Whiskey: Jim Beam Bourbon, Old Grand-Dad Whiskey, Canadian Club Whiskey, Buchanan's 12 Scotch, Cutty Sark Scotch, J&B Scotch, Lauder's Scotch, Dimple Pinch Scotch, Chivas Regal Scotch, Bulleit Bourbon.

Cognac: Hennessy.

Domestic and Imported Beers

House Selection of White and Red Wine



Silver Dinner

FROM \$150 PER PERSON
\$160 Family Style - \$170 Plated

CEREMONY

-Complimentary Champagne Toast

COCKTAIL HOUR

-1 Hour Cocktail Reception and a selection of 3 Passed Hors D' Oeuvres
-3 hour Standard Open Bar

DINNER

-Guests will be able to select one First, Side Main, and Dessert

PASSED HORS D'OEUVRES SELECT 3

FROM THE SEA

- Shrimp Tempura with Sweet and Sour Sauce
- Crab Cake

FROM THE FIELD & FARM

- Chicken Empanadas with Black Bean Sauce
- Sesame Chicken with Mango Chutney
- Mini Beef Empanadas with Black Bean Sauce

FROM THE GARDEN

- Marinated Mushrooms served with Sweet Basil
- Assorted Vegetarian Bruschetta's with Tomato, Basil and Fresh Mozzarella
- Spinach and Spiced Feta in Phyllo Pastry
- Spring Rolls with Plum Sauce

MORE HORS D'OEUVRES OPTIONS AVAILABLE UPON REQUEST



SALADS & SORTS

- Traditional Caesar Salad Hearts of Romaine, Shaved Parmesan Cheese, Herbs Croutons
- Caprese Salad Mozzarella and Tomatoes with Balsamic Glace
- Mixed Greens with Hearts of Palm, Mandarin Oranges and Raspberry Vinaigrette
- Apple and Pecan Salad Baby Greens, Roasted Apples, Spicy Candied Pecan, Blue Cheese

MAINS

- Crusted Pistachio Salmon Baked & Served with Citrus Mustard Glace
- Roasted Strip Loin Sliced Marinated Strip Loin with Dijonaise
- Chicken Florentine Boneless Breast of Chicken Stuffed with Spinach and Feta Cheese served with Pommery Mustard Sauce
- Chicken Teriyaki Grilled Chicken Breast Glaced with a Teriyaki Sauce and Pineapple relish
- Seacoast Signature Chicken Picatta Sautéed and Served with Herbed Lemon Caper Sauce

SIDES

- Mediterranean Grilled Vegetables or Sauteed with Cajun Seasoning
- Roasted Potatoes
- Millan Wild Rice
- Souffle Potatoes or Roasted Pan Braised Potatoes
- Pimento Rice Salad Dijonaise



VEGETARIAN MAINS

- Eggplant Parmesan breaded Eggplant Steaks served with Pomodoro Dipping Sauce, Kale & Basil Pesto, Fresh Tomatoes and melted Burrata
- Pasta Primavera Fettuccini Tossed with Sautéed Onions, Garlic Zucchini, Mushrooms, Cauliflower, Carrots, Peas, Fresh Basil, Grated Parmesan Cheese and Light Cream Sauce Topped with Fresh Herb and Asiago Cheese
- Angel Hair Pasta with Shitake Mushroom

DESSERTS SELECT 1

Spanish Caramel Flan
Double Chocolate Torte
Key Lime Pie
Chocolate Brownie
New York Style Cheesecake



BEVERAGES

3 HOURS STANDARD BRAND OPEN BAR

Every additional hour \$13 per person

Vodka: Vincent Van Gogh, Absolut.

Gin: Crystal Palace.

Tequila: Torada.

Rum: Bacardi, Captain Morgan.

Whiskey: Dewar's White Label Scotch, Jim Bean Bourbon

Domestic and Imported Beers

House Selection of White and Red Wine

BEVERAGE ENHANCEMENT OPTIONS UPON REQUEST

Upgrade to premium brand liquor \$16 per person per hour

PREMIUM BRANDS:

Vodka: Ketel One, Titos.

Gin: Citadelle, Bombay Sapphire, Tanqueray London Dry.

Tequila & Mezcal: Sacrvm Mezcal, Patron Tequila, Don Julio Silver Tequila.

Rum: Bacardi, Captain Morgan.

Whiskey: Jim Beam Bourbon, Old Grand-Dad Whiskey, Canadian Club Whiskey, Buchanan's 12 Scotch, Cutty Sark Scotch, J&B Scotch, Lauder's Scotch, Dimple Pinch Scotch, Chivas Regal Scotch, Bulleit Bourbon.

Cognac: Hennessy.

Domestic and Imported Beers

House Selection of White and Red Wine



Golden Dinner

FROM \$165 PER PERSON

\$175 Family Style - \$185 Plated

CEREMONY

-Complimentary Champagne Toast

COCKTAIL HOUR

-1 Hour Cocktail Reception and a selection of 4 Passed Hors D' Oeuvres

DINNER

-Guests will be able to select one of (2) Firsts, (2) Mains, (2) sides, and Desserts

-3 hour premium open bar

PASSED HORS D'OEUVRES SELECT 4

FROM THE SEA

- Coconut Fried Shrimp Tropical Marmalade
- Crab Cake
- Scallops wrapped with Bacon

FROM THE FIELD & FARM

- Chicken Empanadas with Black Bean Sauce
- Sesame Chicken with Mango Chutney
- Mini Beef Wellington Tender Beef Tenderloin Wrapped in Puff Pastry with Bordelaise Sauce
- Mini Beef Empanadas with Black Bean Sauce

FROM THE GARDEN

- Marinated Mushrooms served with Sweet Basil
- Assorted Vegetarian Bruschetta's with Tomato, Basil and Fresh Mozzarella
- Spinach and Spiced Feta in Phyllo Pastry
- Spring Rolls with Plum Sauce



THREE COURSE MENU

SALADS

- Apple and Pecan Salad Baby Greens, Roasted Apples, Spicy Candied Pecan, Crumbled Blue Cheese
- The Traditional Caesar Hearts of Romaine, Shaved Parmesan, Herbs Croutons, Toasted Pepitas, Traditional Caesar Vinaigrette
- Avocado Salad Lettuce, Tomatoes, Avocado, Hearts of Palm
- Heirloom Tomato Mozzarella Salad with Fresh Basil
- Mixed Greens Radicchio, Blue Cheese, Walnuts, Apples.

MAINS

- Chicken Wellington Breast of Chicken with a Mushroom Sauce encased in a puffy Pastry served with Madeira Sauce
- Seacoast Signature Chicken Picatta Sautéed and Served with Herbed Lemon Caper Sauce
- Grilled Mahi-Mahi with Avocado Salsa and Ginger Lime Dressing
- Crusted Pistachio Salmon Baked & Served with Citrus Mustard Glaze
- Roasted Strip Loin Sliced and Marinated Strip with Dijonaise

SIDES

- Mediterranean Grilled Vegetables or Sauteed with Cajun Seasoning Roasted Potatoes
- Millan Wild Rice
- Souffle Potatoes or Roasted Pan Braised Potatoes
- Pimento Rice Salad Dijonaise



VEGETARIAN MAINS

- Eggplant Parmesan breaded Eggplant Steaks served with Pomodoro Dipping Sauce, Kale & Basil Pesto, Fresh Tomatoes and melted Burrata
- Pasta Primavera Fettuccini Tossed with Sautéed Onions, Garlic Zucchini, Mushrooms, Cauliflower, Carrots, Peas, Fresh Basil, Grated Parmesan Cheese and Light Cream Sauce Topped with Fresh Herb and Asiago Cheese
- Vegetarian Tofu with Mushrooms, Yellow Squash and Demi Glace Sauce

DESSERTS

- Mini Caramel Flan
- Mini Double Chocolate Torte
- Mini Key Lime
- Mini Chocolate Brownie
- Mini NY Style Cheesecake



BEVERAGES

THREE HOUR PREMIUM OPEN BAR

Every additional hour \$16 per person

PREMIUM BRANDS:

Vodka: Ketel One, Titos.

Gin: Citadelle, Bombay Sapphire, Tanqueray London Dry.

Tequila & Mezcal: Sacrvm Mezcal, Patron Tequila, Don Julio Silver Tequila.

Rum: Bacardi, Zacapata 23.

Whiskey: Jim Beam Bourbon, Old Grand-Dad Whiskey, Canadian Club Whiskey, Buchanans 12 Scotch, Cutty Sark Scotch, J&B Scotch, Lauder's Scotch, Dimple Pinch Scotch, Chivas Regal Scotch, Bulleit Bourbon.

Cognac: Hennessy.

Domestic and Imported Beers

House Selection of White and Red Wine



Platinum Plated Dinner

FROM \$195 PER PERSON
\$205 Family Style - \$215 Plated

CEREMONY

-Complimentary Champagne Toast

COCKTAIL HOUR

-Complimentary signature welcome cocktail:

- Mojito (rum, mint, lime juice)
- Margarita (tequila, lime juice, triple sec)
- Greyhound (vodka or gin, grapefruit juice)

-1 hour cocktail reception and a selection of 4 passed hor d'oeuvres

DINNER

-Guests will be able to select one of (3) Firsts, (3) Mains, select (2) Sides and (1) Desserts or Wedding Cake

-4 hour premium open bar

PASSED HORS D'OEUVRES SELECT 4

FROM THE SEA

- Coconut Fried Shrimp Tropical Marmalade
- Smoked Salmon Wrap
- Floridian Crab Cakes Ginger Lemon Mayonnaise
- Salmon en Croute Fresh Baked Fillet of Salmon Rolled in Crushed Pecans served with a Mustard Dill Sauce
- Scallops wrapped with Bacon

FROM THE FIELD & FARM

- Chicken Empanadas with Black Bean Sauce
- Sesame Chicken with Mango Chutney
- Mini Beef Wellington Tender Beef Tenderloin Wrapped in Puff Pastry with Bordelaise Sauce



- Mini Beef Empanadas with Black Bean Sauce
- Pepper-Crusted Tenderloin on Sliced Baguettes
- Ham Croquettes

FROM THE GARDEN

- Marinated Mushrooms served with Sweet Basil
- Assorted Vegetarian Bruschetta's with Tomato, Basil and Fresh Mozzarella
- Brie Tartelettes with Brown Sugar
- Spinach and Spiced Feta in Phyllo Pastry
- Spring Rolls with Plum Sauce
- Crostini with Sundried Tomato & Grilled Vegetables
- Red Bliss Potato with Herbed Cream Cheese & Caviar

DINNER RECEPTION

BASED ON 3 HOURS

SALADS & SORTS

- Apple and Pecan Salad Baby Greens, Roasted Apples, Spicy Candied Pecan, Crumbled Blue Cheese
- The Traditional Caesar Hearts of Romaine, Shaved Parmesan, Herbs Croutons, Toasted Pepitas, Traditional Caesar Vinaigrette
- Avocado Salad Lettuce, Tomatoes, Avocado, Hearts of Palm
- Heirloom Tomato Mozzarella Salad with Fresh Basil
- Tomato & Mozzarella Caprese Basil Oil and Balsamic Vinegar, Fresh Herbs
- Mixed Greens with Hearts of Palm, Mandarin Oranges and Raspberry Vinaigrette



MAINS

- Stuffed Chicken Breast with Spinach and Sundried Tomatoes
- Baked Salmon with Cucumber Dill Sauce
- New York Steak Strip Loin Broiled and served with Shitake Mushrooms and Merlot Demi-Glace
- Chicken Wellington Breast of Chicken with a Mushroom Sauce encased in a puffy Pastry served with Madeira Sauce
- Seacoast Signature Chicken Picatta Sautéed and Served with Herbed Lemon Caper Sauce
- Grilled Mahi-Mahi with Avocado Salsa and Ginger Lime Dressing
- Crusted Pistachio Salmon Baked & Served with Citrus Mustard Glaze
- Chicken Pesto Boneless Breast of Chicken encrusted in Herbs, Pan Seared and Topped with Pesto Cream Sauce
- Roasted Pork Loin Sliced with Garlic Sauce

VEGETARIAN MAINS

- Eggplant Parmesan breaded Eggplant Steaks served with Pomodoro Dipping Sauce, Kale & Basil Pesto, Fresh Tomatoes and melted Burrata
- Pasta Primavera Fettuccini Tossed with Sautéed Onions, Garlic Zucchini, Mushrooms, Cauliflower, Carrots, Peas, Fresh Basil, Grated Parmesan Cheese and Light Cream Sauce Topped with Fresh Herb and Asiago Cheese
- Vegetarian Tofu with Mushrooms, Yellow Squash and Demi Glace Sauce
- Pesto Pasta Penne Pasta, Mushrooms, Sun-Dried Tomatoes and Artichoke Hearts in a Pesto Cream Sauce, Garnished with toasted Pine Nuts and Feta Cheese

REQUEST ACTION STATIONS AROUND THE WORLD FOR FULL OPTIONS



SIDES

- Mediterranean Grilled Vegetables or Sauteed with Cajun Seasoning
- Roasted Potatoes
- Truffle Mascarpone
- Millan Wild Rice
- Souffle Potatoes or Roasted Pan Braised Potatoes
- Pimento Rice Salad Dijonaise

DESSERTS

- Mini Caramel Flan
- Mini Double Chocolate Torte
- Mini Key Lime
- Mini Chocolate Brownie
- Mini NY Style Cheesecake
- Mini Tres Leches

OR

Wedding Cake



BEVERAGES

FOUR HOUR PREMIUM OPEN BAR

Every additional hour \$16 per person

PREMIUM BRANDS:

Vodka: Ketel One, Titos.

Gin: Citadelle, Bombay Sapphire, Tanqueray London Dry.

Tequila & Mezcal: Sacrvm Mezcal, Patron Tequila, Don Julio Silver Tequila.

Rum: Bacardi, Zacapata 23.

Whiskey: Jim Beam Bourbon, Old Grand-Dad Whiskey, Canadian Club Whiskey, Buchanans 12 Scotch, Cutty Sark Scotch, J&B Scotch, Lauder's Scotch, Dimple Pinch Scotch, Chivas Regal Scotch, Bulleit Bourbon.

Cognac: Hennessy.

Domestic and Imported Beers

House Selection of White and Red Wine

