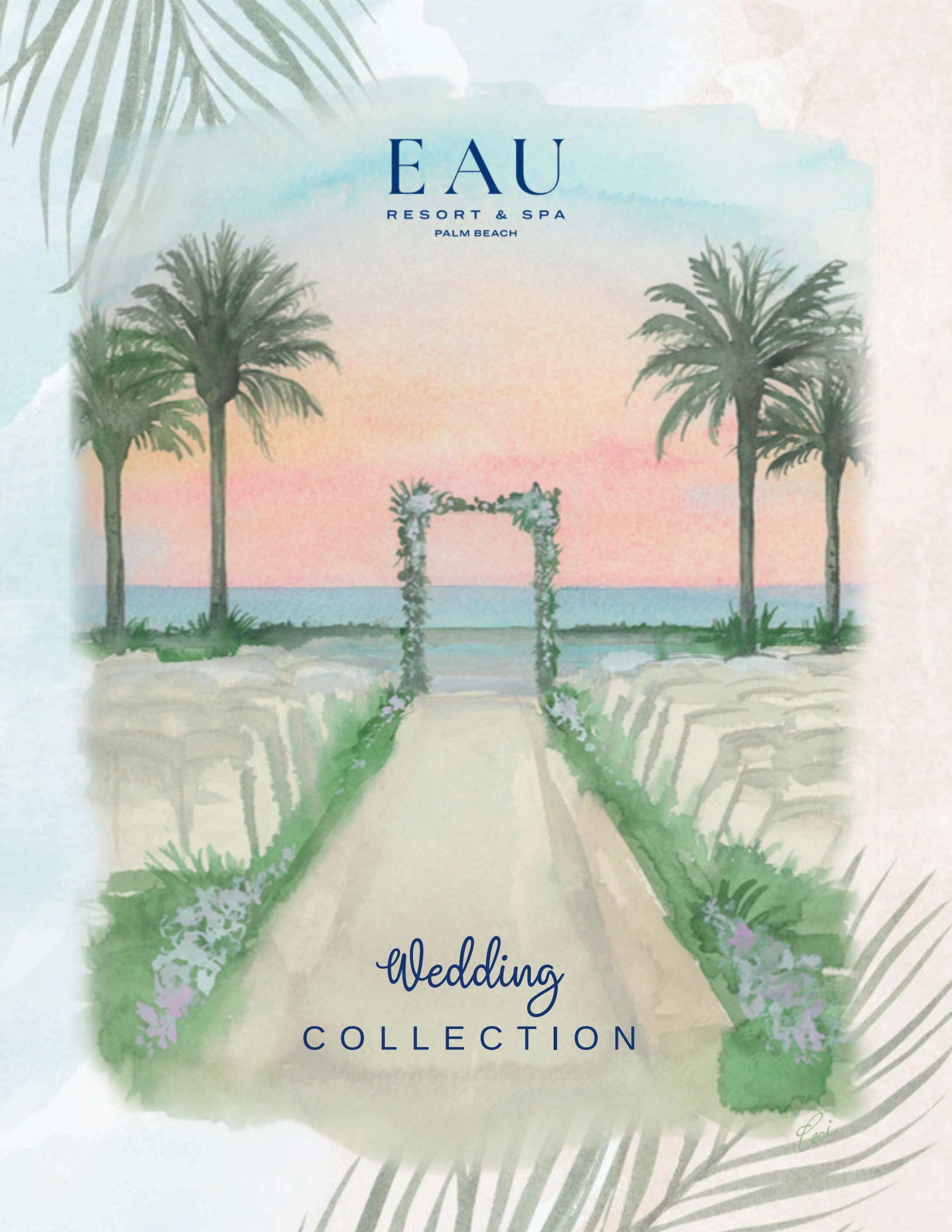




EAU

RESORT & SPA
PALM BEACH

Wedding
COLLECTION

Luci

Mizner

\$435.00 PER PERSON
PLUS SERVICE CHARGE AND TAX

COCKTAIL HOUR

**SELECTION OF FIVE TRAY PASSED
RECEPTION BITES**

(Page 7-8)

COCKTAIL HOUR DISPLAY

SELECTION OF ONE RECEPTION DISPLAY

ARTISAN CHEESES

**Humboldt Fog, Rogue Smokey Bleu,
Beemster, Hudson Valley Camembert**

Pickled Vegetables, Seasonal Fresh Berries,
Preserves, Mustards, Rustic Breads, Crackers,
Fresh Honeycomb

FIVE-HOUR RESORT BRAND BAR AND OUR SOMMELIER'S RECOMMENDATION OF RED AND WHITE WINES

**WHITE AND RED WINE OFFERED
TABLESIDE DURING DINNER SERVICE**

SPARKLING WINE TOAST

CUSTOM THREE-COURSE DINNER MENU

**ASSORTED HOUSE BAKED ROLLS,
SWEET BUTTER**

FIRST COURSE

Select One Soup or One Salad

(Page 15)

ENTREE

(Advanced Choice of two entrees plus
one Vegetarian or Vegan entree)

***Seared Faroe Island Salmon* (nf)**

Furikake, Edamame, Wild Mushrooms, Chive
Blossoms, Miso Beurre Blanc

***Red Wine Braised Short Rib* (gf, nf)**

Creamy Mascarpone Polenta, Wine Roasted
Tomatoes, Pickled Baby Root Vegetables,
Red Wine Reduction

***Quinoa-Garbanzo Cake* (vg, gf, nf)**

Carrot Mousseline, Red Pepper Relish, Pea
Tendrils Salad

DESSERT

Custom Wedding Cake or Dessert

(Page 17)

**Freshly Brewed Coffee and Decaffeinated
Selection of Herbal Teas**

Flagler

**\$525.00 PER PERSON
PLUS SERVICE CHARGE AND TAX**

COCKTAIL HOUR

**SELECTION OF SIX TRAY PASSED
RECEPTION BITES**

(Page 7-8)

COCKTAIL HOUR DISPLAY

SELECTION OF ONE RECEPTION DISPLAY

CHARCUTERIE

Imported Italian Genoa Salami,
Prosciutto di Parma, Spicy Coppa,
Mortadella

Marinated Olives, Mixed Nuts,
Seasonal Jam, Mustards, Toast Points

FIVE-HOUR PREMIUM BRAND BAR AND OUR SOMMELIER'S RECOMMENDATION OF RED AND WHITE WINES

**WHITE AND RED WINE OFFERED
TABLESIDE DURING DINNER SERVICE**

CHAMPAGNE TOAST

CUSTOM THREE-COURSE DINNER MENU

**ASSORTED HOUSE BAKED ROLLS,
SWEET BUTTER**

FIRST COURSE

Select One Soup or One Salad
(Page 15)

ENTRÉE

(Advanced Choice of two entrees plus
one Vegetarian or Vegan entree)

***Herb Crusted Florida Snapper* (gf, nf)**

Saffron Rice, Braised Fennel, Cauliflower, Tomato
and Lemon Cream

***Creekstone Prime Filet* (gf, nf)**

Truffle Pommes Puree, Wild Mushrooms, Herb
Gremolata, Bordelaise

***Vegetable Gnocchi* (v, nf)**

Charred Carnival Cauliflower, Squash, Zucchini,
Blistered Tomatoes, White Wine Parmesan

DESSERT

Custom Wedding Cake or Dessert
(Page 17)

Pastry Chef's Selection of Mignardises

**Freshly Brewed Coffee and Decaffeinated
Selection of Herbal Teas**



**\$600.00 PER PERSON
PLUS SERVICE CHARGE AND TAX**

COCKTAIL HOUR

**SELECTION OF SIX TRAY PASSED
RECEPTION BITES**

(Page 7-8)

COCKTAIL HOUR STATION

**SELECTION OF ONE CHEF ATTENDED STATION
LITTLE ITALY PASTA BAR WITH CHEF**

Fresh Mozzarella, Tomato, Basil, Aged Balsamic,
Prosciutto, Fig, Gorgonzola, Arugula Fresh Baked
Garlic Bread (v)

PASTAS - MADE TO ORDER

Select Two

Penne Arrabbiata: Tomato Ragout, Garlic, Red Chili,
Oregano, White Wine (v, df)

Mushroom Ravioli: Truffle Cream, Parmesan Herbs,
Asparagus (v)

Orecchiette Tre Formaggi: Gorgonzola Pecorino,
Gruyere, Chives, Basil (v)

Rigatoni Bolognese: Tomato Sauce, Beef, Veal, Pork,
Parmesan

**FIVE-HOUR PREMIUM BRAND BAR AND OUR
SOMMELIER'S RECOMMENDATION OF RED AND
WHITE WINES**

**WHITE AND RED WINE OFFERED TABLESIDE DURING
DINNER SERVICE**

CHAMPAGNE TOAST

CUSTOM THREE-COURSE DINNER MENU

**ASSORTED HOUSE BAKED ROLLS,
SWEET BUTTER**

FIRST COURSE

Select One Soup or One Salad

(Page 15)

ENTRÉE

(DUO entree plus one Silent Vegetarian or Vegan entree)

Creekstone Prime Filet & Jumbo Shrimp (gf, nf)

Truffle Pommes Puree, Wild Mushrooms, Baby Carrots,
Demi-Glace, Citrus Gremolata

Roasted Carnival Cauliflower Steak (vg, gf, nf)

Herb Marinated, Crispy Smashed Fingerlings, Grilled
Asparagus, Red Pepper Coulis

DESSERT

Custom Wedding Cake or Dessert

(Page 17)

Pastry Chef's Selection of Mignardises

**Freshly Brewed Coffee and Decaffeinated Selection of
Herbal Teas**

LATE NIGHT BITES

ULTIMATE NACHOS (gf)

Select Two

Red Chili Braised Short Ribs: Adobo Chili Sauce, Lime,
Cilantro

Chipotle Braised Chicken: Smoked Jalapeños, Garlic,
Onion, Citrus, Pulled Thighs

Pork Carnitas: Poblano, Garlic, Onion, Braised Pork
Shoulder

Corn Tortilla Chips, Chili Con Queso Refried Beans,
Guacamole (v, gf, df), Pico de Gallo (v, gf, df),
Salsa Roja (v, gf, df), Sour Cream, Red Onions, Black
Olives, Pickled Jalapeños, Shredded Lettuce

Palm Beach

\$675.00 PER PERSON
PLUS SERVICE CHARGE AND TAX

COCKTAIL HOUR

SELECTION OF EIGHT TRAY PASSED RECEPTION BITES

(Page 7-8)

NOBU SUSHI BAR

Six pieces per person

Maki: Spicy Tuna, Vegetable, Salmon, California, Shrimp Tempura, House Roll

Nigiri: Whitefish, Salmon, Tuna, Chef's Choice of Two Styles

Sashimi: Whitefish, Salmon, Tuna, Chef's Choice of Two Styles

Pickled Ginger, Wasabi, Tamari Soy Sauce served in Soy Pots

Served in traditional Oke Serving Platters with Bamboo tongs and chopsticks

FIVE-HOUR PREMIUM BRAND BAR AND OUR SOMMELIER'S RECOMMENDATION OF RED AND WHITE WINES

WHITE AND RED WINE OFFERED TABLESIDE DURING DINNER SERVICE

CHAMPAGNE TOAST

CUSTOM FOUR-COURSE DINNER MENU

ASSORTED HOUSE BAKED ROLLS, SWEET BUTTER

FIRST COURSE

Select One Soup (Page 15)

SECOND COURSE

Select One Salad (Page 15)

ENTRÉE

(Advanced Choice of two entrees plus one Vegetarian or Vegan entree)

Miso Glazed Sea Bass (df, gf, nf)

Baby Bok Choy, Carrot-Ginger Puree, Micro Radish Garnish

Creekstone Prime Filet (gf, nf)

Truffle Pommes Puree, Wild Mushrooms, Herb Gremolata, Bordelaise

Vegetable Gnocchi (v, nf)

Charred Carnival Cauliflower, Squash, Zucchini, Blistered Tomatoes, White Wine Parmesan

DESSERT

Custom Wedding Cake or Dessert (Page 17)

Pastry Chef's Selection of Mignardises

Freshly Brewed Coffee and Decaffeinated Selection of Herbal Teas

LATE NIGHT BITES

CHILDHOOD DREAM BAR

Select Three

Grilled Cheese Sandwiches: Wonder Bread, American Cheese (v)

Mac & Cheese: Mini Shells, Velveeta (v)

Fluffernutter: Marshmallow Fluff, Crunchy Peanut Butter (v, df)

Peanut Butter & Jelly: Creamy Peanut Butter, Grape Jelly (v, df)

Palm Royale

**\$825.00 PER PERSON
PLUS SERVICE CHARGE AND TAX**

COCKTAIL HOUR

**SELECTION OF EIGHT TRAY PASSED
RECEPTION BITES**

(Page 7-8)

NOBU SUSHI BAR

Six pieces per person

Maki: Spicy Tuna, Vegetable, Salmon, California, Shrimp Tempura, House Roll

Nigiri: Whitefish, Salmon, Tuna, Chef's Choice of Two Styles

Sashimi: Whitefish, Salmon, Tuna, Chef's Choice of Two Styles

Pickled Ginger, Wasabi, Tamari Soy Sauce served in Soy Pots

Served in traditional Oke Serving Platters with Bamboo tongs and chopsticks

COCKTAIL HOUR STATION

STREET TACOS

Chef Required

Select Three

Build To Order: Flour Tortillas (*contain gluten*) or Corn Tortillas (*gf*)

Cochinita: Achiote Braised Pork, Red Onion, Queso Fresco, Cilantro, Habanero Oil (*gf*)

Birria: Barbacoa Shredded Beef, Onion, Cilantro, Cotija Cheese (*gf*)

Chipotle Rubbed Chicken: Chihuahua Cheese, Black Beans, Roasted Corn Relish (*gf*)

Cilantro Lime Marinated Mahi Mahi: Chayote Slaw, Mango Jalapeno Relish (*gf, df*)

Huachinango a la Veracruzana: Adobo Snapper, Cabbage, Pico de Gallo, Chipotle Aioli (*gf, df*)

Al Pastor: Marinated Pulled Pork, Grilled Pineapple, Salsa Roja, Cilantro, Onions (*gf, df*)

Guacamole, Pico de Gallo, Mexican Crema (*v, gf*)
Pickled Jalapeno, Lime Wedges

**SIX-HOUR PREMIUM BRAND BAR AND
OUR SOMMELIER'S RECOMMENDATION OF
RED AND WHITE WINES**

**WHITE AND RED WINE OFFERED TABLESIDE DURING
DINNER SERVICE**

CHAMPAGNE TOAST

CUSTOM FOUR-COURSE DINNER MENU

ASSORTED HOUSE BAKED ROLLS, SWEET BUTTER

FIRST COURSE

Select One Soup (Page 15)

SECOND COURSE

Select One Salad (Page 15)

ENTRÉE

(Tablesides Choice of three entrees, including one Vegetarian or Vegan entree)

Miso Glazed Sea Bass (*df, gf, nf*)

Baby Bok Choy, Carrot-Ginger Puree
Micro Radish Garnish

Double Cut Lamb Chop (*gf, nf*)

Butternut Squash Risotto, Shaved Brussel Sprouts, Pickle Shallots, Pomegranate Reduction

Miso Glazed Tofu Steak (*vg, gf, nf*)

Baby Bok Choy, Carrot-Ginger Purée
Micro Radish Garnish

DESSERT

Custom Wedding Cake or Dessert

(Page 17)

Pastry Chef's Selection of Mignardises

**Freshly Brewed Coffee and Decaffeinated Selection of
Herbal Teas**

LATE NIGHT BITES

FOOD TRUCK SLIDERS

Select Three

Wagyu Beef: Remoulade, Bibb Lettuce, House Pickle, Cheddar Cheese, Potato Roll

Pulled Pork: Carolina Gold BBQ, Pickled Slaw, Sesame Roll

Fried Green Tomato: Pimento Cheese, Datil Pepper Jelly, Pretzel Roll

Plant-Based/Impossible: Herb Emulsion, Piquillo Peppers, Brioche Roll

Seared Grouper: Citrus Aioli, Arugula, Roma Tomato, Potato Roll

Ranch Chips, BBQ Spiced Chips

Cocktail Hour

6 pieces per person \$72
8 pieces per person \$96
10 pieces per person \$120

COLD PASSED HORS D'OUERVES

Deviled Egg Mousse: Charcoal Cornet, Tobiko (*v, df, nf*)

Garden Pea Ricotta Crostini: Fresh Peas, Pea Tendrils (*v, nf*)

Smoked Tomato Bruschetta Tart: Whipped Ricotta, Pesto (*v, nf*)

Tomato Caprese Skewer: Aged Balsamic (*v, gf, nf*)

Truffle Cheddar Skewer: Smoked Almonds, Local Honey (*v, gf*)

Besan Cracker: Marinated Beets, Vio-Life Cream Cheese (*vg*)

Greek Crostini: Whipped Hummus, Follow Your Heart Feta, Pickled Cucumbers, Olives, Heirloom Tomatoes (*vg*)

Mango Gazpacho: Cucumber, Tomato Relish (*vg*)

Baba Ghanoush Crostini: Tomato Relish (*vg*)

Portobello Bruschetta: Micro Basil, Dairy Free Feta Whip (*vg*)

Ahi Tuna Tostada: Mango Habanero, Cilantro, Yuzu, Avocado (*gf, df, nf*)

Mini Lobster Roll: Brioche, Bibb Lettuce, Tarragon Aioli (*nf*)

Snapper Ceviche: Red Onion, Cilantro, Jalapeño, Plantain Chip (*df, gf, nf*)

Citrus Poached Prawns: Spicy Cocktail Sauce (*gf, df, nf*)

Smoked Salmon Rillet: Charcoal Cornet, Trout Roe (*nf*)

Smoked Chicken Salad Cornet: Pickled Grapes, Celery Leaves (*df, nf*)

Spam Masubi: Teriyaki, Nori, Charred Pineapple Relish (*df, nf, gf*)

Seared Tenderloin Skewer: Tarragon Aioli, Chervil (*df, nf, gf*)

Smoked Duck: Fig Jam, Camembert, Cress, Brioche (*nf*)

Prosciutto: Compressed Melon, Pecorino, Arugula (*nf*)

Cocktail Hour

HOT PASSED HORS D'OUERVES

Crispy Artichoke: Citrus Emulsion, Micro Garnish (*v, nf*)

Sweet Corn Fritter: Charred Corn, Chili Aioli (*v, nf*)

Wild Mushroom Tartlet: Whipped Boursin, Balsamic (*v, nf*)

Vegetable Spring Roll: Sweet Chili Sauce (*vg, nf*)

Spinach and Feta Spanakopita (*v, nf*)

Char Siu Tofu Bite: Scallions (*vg*)

Pulled Al Pastor Tostada: Charred Pineapple, Corn Tortilla (*vg*)

Buffalo Cauliflower Bites: Pickled Celery (*vg*)

Lobster Mac & Cheese Croquette (*nf*)

Coconut Shrimp: Pineapple Sambal

Conch Fritter: Mango Remoulade (*nf*)

Jumbo Lump Crab Cake: Remoulade Sauce (*nf*)

Shrimp Shumai: Sweet Soy (*df, nf*)

Chicken Satay: Hoisin BBQ Sauce (*df, nf*)

Wagyu Slider: House Pickle, 1000 Island, American Cheese (*nf*)

Short Rib Empanadas: Salsa Roja (*nf*)

Baby Lamb Chops: Mint Chimichurri (*gf, df*)

Stewed Chicken Tarts: Plantains, Mango Salsa (*df, gf, nf*)

Pork Belly Satay: Scallions, Ponzu Glaze (*df, nf*)

Cheese Arepa: Barbacoa, Queso Fresco (*nf*)

Reception Displays

30 Guest Minimum

MEDITERRANEAN \$35 (v)

Traditional Hummus (v, gf, df), Baba Ghanoush (v, gf, df), Creamy Labneh-Dill Herb Dip, Romesco Dip, Vegetable Crudite

Marinated Olives, Grilled Pita Bread, Chips, Crackers (v, df), Olive Oil and Balsamic

ARTISAN CHEESES \$45 (v)

Selection of American Artisanal Cheeses

Humboldt Fog, Rogue Smokey Bleu, Beemster, Hudson Valley Camembert

Pickled Vegetables, Seasonal Fresh Berries Preserves, Mustards, Rustic Breads, Crackers, Fresh Honeycomb

CHARCUTERIE \$42 (gf)

Imported Italian Genoa Salami, Prosciutto di Parma, Spicy Coppa, Mortadella

Marinated Olives, Mixed Nuts, Seasonal Jam, Mustards, Toast Points

BUILD YOUR OWN BAO \$60

Served with Steamed Buns in Steam Baskets, Chinese To-Go Boxes and Chopsticks

PROTEINS

Char Siu Pork Belly (df, gf, nf)

Beef Bulgogi: Scallions (df, gf, nf)

Lemongrass Chicken: Candied Orange Peel (df, gf, nf)

Coconut Curry Jackfruit (vg, gf)

VEGETABLES

Shaved Carrots, Cucumbers, Shredded Red Cabbage

PICKLES

Daikon, Radish, Carrots, Fresno Chile

SAUCES

Hoisin, Sweet Soy, Siracha Mayo, Garlic Ponzu, Chili Garlic, Teriyaki Mayo

GARNISHES

Toasted Sesame Seeds, Chopped Peanuts, Chopped Cashews, Sliced Jalapenos, Crispy Shallots, Cilantro, Scallions, Mint

ENHANCEMENT

Chef to Carve \$250

Reception Displays

30 Guest Minimum

Over 75 People Will Require a Second Station

NOBU SUSHI BAR \$85

Six pieces per person

Maki: Spicy Tuna, Vegetable, Salmon, California, Shrimp Tempura, House Roll

Nigiri: Whitefish, Salmon, Tuna, Chef's Choice of Two Styles

Sashimi: Whitefish, Salmon, Tuna, Chef's Choice of Two Styles

Pickled Ginger, Wasabi, Tamari Soy Sauce served in Soy Pots

Served in traditional Oke Serving Platters with Bamboo tongs and chopsticks

RAW BAR \$105

Six pieces per person

Mini Maine Lobster Rolls, Jonah Crab Claws, Citrus Poached Shrimp, Local Ceviche, East and West Coast Oysters, Smoked Fish Dip

Cocktail Sauce, Seasonal Mignonette, Mustard Aioli, Tabasco, Grilled Lemons

CAVIAR BAR (MARKET PRICE)

Premium Caviar from Caviar & Caviar

Kaluga, Siberian or Imperial
Can Be Ordered By the Ounce

Served with the following:

Buckwheat Blini, Crème Fraîche, Sieved Egg Yolk, Capers, Diced Red Onions, Chives

Ask your Catering Sales Manager about adding a Signature Ice Carving

Cocktail Hour Stations

30 Guest Minimum

60 Minute Presentation

LITTLE ITALY PASTA BAR \$42

Fresh Mozzarella, Tomato, Basil, Aged Balsamic
Prosciutto, Fig, Gorgonzola, Arugula
Fresh Baked Garlic Bread (v)

PASTAS

Select Two

Penne Arrabbiata: Tomato Ragout, Garlic, Red Chili, Oregano, White Wine (v, df)

Mushroom Ravioli: Truffle Cream, Parmesan, Herbs, Asparagus (v)

Orecchiette Tre Formaggi: Gorgonzola, Pecorino, Gruyere, Chives, Basil (v)

Rigatoni Bolognese: Tomato Sauce, Beef, Veal, Pork, Parmesan

ENHANCEMENTS:

Pasta Made to Order

Chef Required \$250

Grilled Chicken Breast \$12/person (gf, df)

Italian Sausage \$10/person (gf, df)

Sautéed Rock Shrimp \$18/person (gf, df)

Plant Base "Chunk" Meat \$26 /person (v*)

Grilled Skirt Steak \$28/person (gf, df)

Parmesan Wheel \$2000 (gf)

PIZZA PARLOR \$45

Select Three

Margherita: Tomato, Mozzarella, Basil (v)

Pepperoni: Mozzarella, Basil Chiffonade, Parmigiano-Reggiano

Italian Sausage: Peppers, Onions, Mozzarella, Fresh Herbs

Grilled Skirt Steak: Portobello Mushroom, Wilted Arugula, Caramelized Onion

Smoked Chicken Thigh: Charred Fennel, Shaved Apple, Wild Fontina, Roasted Garlic

Vegetable: Grilled Radicchio, Garlic Confit, Roasted Tomato Relish, Fennel, Zucchini

ENHANCEMENTS:

Outdoor Wood Burning Pizza Oven
with Chef \$800

Can Be Added for Outside Events Only.

Cocktail Hour Stations

30 Guest Minimum
60 Minute Presentation

FOOD TRUCK SLIDERS \$75

Select Three

Wagyu Beef: Remoulade, Bibb Lettuce,
House Pickle, Cheddar Cheese, Potato Roll

Pulled Pork: Carolina Gold BBQ, Pickled
Slaw, Sesame Roll

Fried Green Tomato: Pimento Cheese,
Datil Pepper Jelly, Pretzel Roll

Plant-Based/Impossible: Herb Emulsion,
Piquillo Peppers, Brioche Roll

Seared Grouper: Citrus Aioli, Arugula,
Roma Tomato, Potato Roll

Ranch Chips, BBQ Spiced Chips

BBQ TOUR \$75

Build Plate or Sliders

Smoked Brisket
Hot Smoked Salmon
Smoked Grilled Chicken
Carolina Pulled Pork

Bread & Butter Pickles, Southern Cole
Slaw or Potato Salad, Sweet BBQ,
Alabama BBQ, Carolina BBQ

Texas Toast & Slider Rolls

Premium Cocktail Hour Stations

30 Guest Minimum
60 Minute Presentation

STREET TACOS \$56

Select Three

Build To Order: Flour Tortillas (*contain gluten*)
or Corn Tortillas (*gf*)

Cochinita: Achiote Braised Pork, Red Onion,
Queso Fresco, Cilantro, Habanero Oil (*gf*)

Birria: Barbacoa Shredded Beef. Onion,
Cilantro, Cotija Cheese (*gf*)

Chipotle Rubbed Chicken: Chihuahua
Cheese, Black Beans, Roasted Corn Relish (*gf*)

Cilantro Lime Marinated Mahi Mahi: Chayote
Slaw, Mango Jalapeno Relish (*gf, df*)

Huachinango a la Veracruzana: Adobo
Snapper, Cabbage, Pico de Gallo, Chipotle
Aioli (*gf, df*)

Al Pastor: Marinated Pulled Pork, Grilled
Pineapple, Salsa Roja, Cilantro, Onions (*gf, df*)

Served with the Following Condiments:
Guacamole, Pico de Gallo, Mexican Crema
(*v, gf*), Pickled Jalapeno, Lime Wedges

POKE BOWLS \$58

Japanese Seasoned Sushi Rice or Bed of
Lettuce (*v, gf, df*)

Select Two

Ahi Tuna: Ginger, Soy (*df*)

Organic Salmon: Tamari, Lime (*df*)

Octopus: Sweet Chili (*gf, df*)

Prawn: Sambal Aioli (*gf, df*)

Hamachi: Coconut Kaffir Dressing (*gf, df*)

Edamame, Carrot, Radish, Bean Sprouts,
Wakame, Cucumber, Pickled Ginger, Avocado,
Sriracha Mayo, Wasabi Aioli, Sweet Soy, Nori,
Sesame Seeds, Tempura Crunchies

Reception Carving Stations

30 Guest Minimum

\$250 per Chef (One Chef per 50 Guests)

Served with Miniature Rolls and Whipped Butter

CITRUS BRINED WHOLE TURKEY

\$48 for 1 Hour / \$54 for 2 Hours

Cranberry Relish, Rosemary Sage Gravy

CITRUS CEDAR PLANK SALMON

\$48 1 for Hour / \$54 for 2 Hours

Lime Tartar Sauce, Lemon Dill Beurre Blanc

ROASTED GROUPER WITH CITRUS

\$54 for 1 Hour / \$60 for 2 Hours

Orange Ginger Beurre Blanc, Tropical Salsa

BEEF PRIME RIB

\$58 for 1 Hour / \$65 for 2 Hours

Creamed Horseradish, Whole Grain Mustard Au Jus

WOODFIRED TOMAHAWK STEAK

\$90 for 1 Hour / \$105 for 2 Hours (gf)

Chimichurri Roja, Angle Steak Sauce

ROASTED TENDERLOIN "SRF"

\$105 for 1 Hour / \$115 for 2 Hours

Pommery Hollandaise, Creamed Horseradish, Red Wine Demi

ENHANCEMENTS:

Smashed Herbed Fingerling Potatoes \$9

Whipped Potatoes \$9

Wild Mushrooms \$9

Creamed Spinach \$9

Plated Dinner Selections

Includes: Freshly Baked Assorted Rolls, Soup or Salad, Entrée, Faux Wedding Cake and Plated Cake with Garnish, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Tea Selection

Choice of Soup or Salad

SOUPS

Green Pea *(nf)*

Morel Mushrooms, Brioche Croutons, Crispy Prosciutto, Fresh Mint

Tomato Bisque *(v, gf, nf)*

Basil Chip

Bourbon Maple Squash *(v, nf)*

Spiced Pepitas

SALADS

Bibb and Spinach *(v, nf)*

Marinated Bocconcini Mozzarella, Oven Roasted Tomatoes, Shaved Asparagus, Garlic Croutons, White Balsamic Vinaigrette

Gem Field Greens *(v, gf, nf)*

Hearts of Palm, Asher Bleu Cheese, Orange Supremes, Cucumber Ribbons, Sundried Tomato Vinaigrette

Lola Rosa Frisee *(gf)*

Manchego Cheese, Compressed Pears, Smoked Almonds, Pickled Fennel, Pomegranate Vinaigrette

New England Conch Chowder *(nf)*

Oyster Crackers

Lobster Bisque *(nf)*

Brandy Creme Fraiche

Caesar *(nf)*

Preserved Lemons, Salt and Vinegar Croutons, Shaved Parmesan, Citrus Caesar Dressing

Burrata *(v, gf, nf)*

Japanese Mountain Peach, Mustard Greens, Preserved Tomatoes, Broken Balsamic, Tomato Ice, Purple Basil

Roasted Beets *(v, gf)*

Red, Yellow, and Candy-Striped Beets, Creamy Goat Cheese, Pistachio Dukka, Cress, Apple Vinaigrette

ADD AN INTERMEZZO \$10 *(v, gf, df)*

Passion Fruit-Mango

Champagne Orange

Pink Lemonade

Ask your Catering Services Manager about adding an Individual Ice Carving.

APPETIZERS *(Additional Price)*

Risotto *(v, gf)*

Wild Mushroom, Green Pea Risotto, Lemon Ricotta **\$38**

Seared Scallops *(nf)*

Anson Mills Grits, Datil Pepper Jelly, Fine Herb Salad **\$42**

Poached Lobster *(gf, nf)*

Marinated Apricot, Citrus Tomato, Yuzu Aioli, Pea Tendrils, Red Sorrel, Lemon Oil **\$45**

Smoked Duck Cavatelli *(nf)*

Local Mushrooms, Fresh Peas, Calabrian Chili, Parmesan **\$40**

Florida Crab *(gf, nf)*

Compressed Watermelon, Pickled Rind, Orange, Cherry Peppers, Frisee, Black Salt, Broken Lemon Vinaigrette **\$35**

Plated Dinner Selections

ENTRÉES

FROM THE SEA

Seared Faroe Island Salmon (gf, nf)

Furikake, Edamame, Wild Mushrooms, Chive Blossoms, Miso Beurre Blanc **\$195**

Scallops (gf, nf)

Corn Silk, Corn Chow Chow, Bacon Lardons, Fine Herb Salad **\$210**

Swordfish Oreganata (nf)

Creamed Spinach, Baby Carrots, Caper-Citrus Beurre Blanc **\$215**

Herb Crusted Snapper (gf, nf)

Saffron Rice, Braised Fennel, Tomato and Lemon Cream **\$225**

Miso Glazed Sea Bass (df, gf, nf)

Baby Bok Choy, Carrot-Ginger Puree, Micro Radish Salad, Sweet Soy **\$240**

VEGETARIAN OPTIONS

Quinoa-Garbanzo Cake (vg, gf, nf)

Carrot Mousseline, Red Pepper Relish, Pea Tendril Salad

Vegetable Gnocchi (v, nf)

Charred Carnival Cauliflower, Squash, Zucchini, Blistered Tomatoes, White Wine, Parmesan

Roasted Carnival Cauliflower Steak (vg, gf, nf)

Herb Marinated, Crispy Smashed Fingerlings, Grilled Asparagus, Red Pepper Coulis

Miso Glazed Tofu Steak (vg, gf, nf)

Baby Bok Choy, Carrot-Ginger Puree, Micro Radish Garnish

CHOICE OF ENTRÉE

ENTREE SELECTION VIA INVITATION

- **ENTREE COURSE ONLY:** ADVANCED CHOICE ONLY APPLIES TO THE ENTREE - NOT SALAD OR DESSERT.
 - 3 ENTREE OPTIONS (SUGGESTED: BEEF, FISH AND VEGETARIAN)
- **PRICE CONSISTENCY:** IF ENTREES VARY IN COST, THE CLIENT PAYS THE HIGHEST PREVAILING PRICE.
- **GUEST COUNTS DUE:** SUBMIT NUMBER OF GUESTS AND THEIR ENTREE CHOICES 5 BUSINESS DAYS BEFORE THE EVENT.
- **PLACE CARDS REQUIRED:** EACH GUEST MUST HAVE A PLACE CARD INDICATING THEIR ENTREE SELECTION FOR SMOOTH, EFFICIENT SERVICE.

TABLESIDE ENTREE SELECTION

- **MULTI-COURSE REQUIREMENT:** MUST SERVE AT LEAST TWO COURSES BEFORE THE ENTREE.
- **ENTREE COURSE ONLY:** TABLESIDE CHOICE ONLY APPLIES TO THE ENTREE - NOT SALAD, SOUP OR DESSERT.
- **PRICE ADJUSTMENT:**
 - IF THE ENTREE PRICES DIFFER, THE HIGHEST PRICE APPLIES TO ALL.
 - **ADDITIONAL FEES:**
 - **\$50 PER GUEST FOR 2 ENTREE OPTIONS**
 - **\$80 PER GUEST FOR 3 ENTREE OPTIONS**
- **DUO ENTREE REQUIREMENT:** MINIMUM OF 10 OZ COMBINED PROTEIN PER PLATE.

FROM THE LAND

Citrus Brined Chicken Breast (nf)

Maple Cornbread Puree, Roasted Sweet Potatoes, Haricot Verts, Corn Relish, Bourbon Chicken Jus **\$184**

Red Wine Braised Short Ribs (gf, nf)

Creamy Mascarpone Polenta, Vine Roasted Tomatoes, Pickled Baby Root Vegetables, Red Wine Reduction **\$205**

Double Cut Lamb Chops (gf, nf)

Butternut Squash Risotto, Shaved Brussel Sprouts, Pickled Shallots, Pomegranate Reduction **\$235**

Creekstone Prime NY Strip (gf, nf)

Celery Root and Yukon Potato Puree, Grilled Asparagus and Warm Radish Salad, Peppercorn Jus **\$255**

Creekstone Prime Filet Mignon (gf, nf)

Truffle Pommes Puree, Wild Mushrooms, Baby Carrots, Gremolata, Bordelaise Sauce **\$262**

Plant Based "Chunk" Meat Available As A Substitute

MAKE IT A DUO

Grilled Salmon **\$35** (gf)

Jumbo Shrimp **\$38** (gf)

Scallops **\$42** (gf)

Grilled Grouper **\$60** (gf)

Florida Snapper **\$62** (gf)

Roasted Seabass **\$72** (gf)

Lobster Tail **\$78** (gf)

Let Them Eat The Cake

PASTRY CHEF'S RECOMMENDED CAKE FLAVORS:

Vanilla Sponge, White Chocolate Raspberry Filling, Vanilla Bean Buttercream

Carrot Cake, Cream Cheese Filling, Cream Cheese Buttercream

Funfetti Sponge, White Chocolate Raspberry Filling, Vanilla Bean Buttercream

Chocolate Sponge, Cookies and Cream Filling, Chocolate Fudge Buttercream

Pistachio Sponge, Cream Cheese Filling, Pistachio Buttercream

Chocolate Sponge, Chocolate Peanut Butter Filling, Chocolate Buttercream

CHOICE OF SPONGE:

VANILLA

CHOCOLATE

STRAWBERRY

FLORIDA ORANGE

MEYER LEMON

CARROT CAKE

FUNFETTI

PISTACHIO

CHOCOLATE VANILLA MARBLE

CHOICE OF BUTTERCREAM:

VANILLA BEAN

CHOCOLATE FUDGE

RASPBERRY

PASSION FRUIT

COCONUT

KEY LIME

CREAM CHEESE

DULCE DE LECHE CARAMEL

PISTACHIO

CHOICE OF FILLING:

COCOCUT LIME

COOKIES AND CREAM

ORANGE CITRUS

CHOCOLATE PEANUT BUTTER

WHITE CHOCOLATE RASPBERRY

CREAM CHEESE

SEA SALT CARAMEL

VANILLA CHOCOLATE CHIP

CHOCOLATE SILK

Dessert Buffet

DONUTS (FULL-SIZED OR HOLES) \$30 **Bride & Groom's Choice of Toppings**

TRADITIONAL:
WHITE SUGAR

CINNAMON SUGAR

ASSORTED TOPPINGS

GLOW IN THE DARK \$32

SEASONAL PANNA COTTA (v, gf)

KEY LIME TART (v, gf)

ORANGE CHOCOLATE CHEESECAKE LOLLIPOP (v, gf)

MINI SNICKERDOODLE COOKIES (v, gf)

VANILLA OAK MILK PANNA COTTA (v, gf, df)

CHOCOLATE CARAMEL TART (v)

BROWNIES (v, gf)

EAU SUNDAE CART \$65

Minimum of 25 Guests

Attendant Required \$250 / Eau Palm Beach's MELT Ice Cream Cart \$500

Select up to Six

Ice Cream Options	Sorbet Options (df)
Vanilla Bean	Raspberry
Chocolate	Mango Passion
Strawberry	Coconut
Salted Caramel	Key Lime
Butterscotch	Pink Lemonade
Hazelnut	Guava
Espresso	Lemon
Sugar-Free Vanilla Sugar-Free Chocolate	Blood Orange

Waffle Cones, Sprinkles, M&Ms, Dark Chocolate Chips, White Chocolate Curls, Cocoa Pearls, Crushed Oreo, Mini Marshmallows, Granola, Toasted Coconut, Peanuts, Whipped Cream, Chocolate Sauce, Cherries, Assorted Berries

Late Night

MAC & CHEESE \$44

Traditional Mac & Cheese: Creamy Aged Vermont Cheddar (v)

Select Three

BBQ Pulled Chicken, Gorgonzola, Applewood Chopped Bacon (gf)

Wild Mushroom, Pancetta, Truffle Cream Sauce (gf)

Braised Short Rib & Smoked Cheddar (gf)

Herb Marinated Rock Shrimp, Spinach, Sundried Tomato, Parmesan Cheese, Chili Flakes (gf)

AROUND THE WORLD HOT DOGS \$35

Select Two

Chorizo Dog: Charred Corn Salsa, Crispy Fried Jalapeños, Ancho Crema

Chicago Dog: Yellow Mustard, Sweet Relish, Chopped Onions, Dill Pickle, Sport Pepper, Celery Salt, Poppy Seed Bun

German Brat: Spicy Grain Mustard, Sauerkraut, Pretzel Bun

Veggie Dog : Pickled Vegetables, Garlic Aioli, Potato Bun

ULTIMATE NACHOS \$40 (gf)

Select Two

Red Chili Braised Short Ribs: Adobo Chili Sauce, Lime, Cilantro

Chipotle Braised Chicken: Smoked Jalapeños, Garlic, Onion, Citrus, Pulled Thighs

Pork Carnitas: Poblano, Garlic, Onion, Braised Pork Shoulder

Corn Tortilla Chips, Chili Con Queso Refried Beans, Guacamole (v, gf, df) Pico de Gallo (v, gf, df), Salsa Roja, (v, gf, df) Sour Cream, Red Onions, Black Olives, Pickled Jalapeños, Shredded Lettuce

CHILDHOOD DREAM BAR \$40

Select Three

Grilled Cheese Sandwiches: Wonder Bread, American Cheese (v)

Mac & Cheese: Mini Shells, Velveeta (v)

Fluffernutter: Marshmallow Fluff, Crunchy Peanut Butter (v, df)

Peanut Butter & Jelly: Creamy Peanut Butter, Grape Jelly (v, df)

STREET TACOS \$56

Build to Order with Flour Tortillas (contains gluten) or Corn Tortillas (gf)

Select Three

Cochinita: Achiote Braised Pork, Red Onion, Queso Fresco, Cilantro, Habanero Oil (gf)

Birria: Barbacoa Shredded Beef, Onion, Cilantro, Cotija Cheese (gf)

Chipotle Rubbed Chicken: Chihuahua Cheese, Black Beans, Roasted Corn Relish (gf)

Cilantro Lime Marinated Mahi Mahi: Chayote Slaw, Mango Jalapeño Relish (gf, df)

Huachinango a la Veracruzana: Adobo Snapper, Cabbage, Pico de Gallo, Chipotle Aioli (gf, df)

Al Pastor: Marinated Pulled Pork, Grilled Pineapple, Salsa Roja, Cilantro, Onions (gf, df)

Guacamole, Pico de Gallo, Mexican Crema (v, gf), Pickled Jalapeño, Lime Wedges

PASSED DESSERTS \$45

Select Three or Add Additional Items for \$15 Each

Salted Caramel Chocolate Tarts (v)

Key Lime Tarts (v)

Mini Florida Orange Cake (v)

Lemon Meringue Tarts (v)

Assorted Mini Cupcakes (v)

Key Lime Blueberry Shots (v, gf)

Chocolate Mousse Shots (v, gf)

Strawberry Shortcake Verine (v)

Chocolate Truffle Lollipops (v, gf)

Coconut Profiteroles (v)

Vanilla Oat Milk Panna Cotta (v, gf, df)

Rehearsal Dinner

NACHO TACO PARTY \$185

*Up to 2 hours of continuous service. Minimum of 25 guests**

SOUP

Chicken Enchilada Soup: Peppers, Sweet Corn, Tomatoes, Green Chiles, Black Beans, Tortilla Strips *(gf, nf)*

SALAD

Roasted Squash: Baby Spinach, Chayote Slaw, Cotija Cheese, Sweet Peppers, Cilantro-Lime Vinaigrette *(v, gf, nf)*

COMPOSED SALAD

Mexican Street Corn: Red Cabbage, Black Beans, Queso Fresco, Poblano Peppers, Charred Jalapeño Crema *(v, gf, nf)*

ENTREES

Chicken Tinga: Chipotle-Tomato Broth, Cilantro *(gf, df, nf)*

Cumin Spiced Flank Steak: Cilantro Chimichurri, Limes *(gf, nf)*

Vegetarian Fajitas: Southwestern Tofu, Butternut Squash, Mushrooms *(gf, nf)*

SIDES

Borracho Beans: Dark Beer, Smoked Bacon, Chiles, Peppers, Cilantro *(df, nf)*

Tortilla Chips: Queso Fundido, Chorizo

Mexican Sofrito Rice *(vg, gf, nf)*

ACCOUTREMENTS

Tomatillo Pico de Gallo *(vg, gf, nf)*, Cilantro, Pickled Onions *(vg, gf, nf)*, Avocado Crema, Sour Cream *(gf, nf)*, Corn Tortillas & Flour Tortillas

DESSERTS

Cinnamon Sugar Dusted Churros, Spiced Chocolate Sauce, Dulce de Leche

Flan

Tres Leches Cake

PALM BEACH BARBECUE \$225

*Up to 2 hours of continuous service. Minimum of 25 guests**

SALADS

Wood Fired Carrots: Spinach, Tasso Ham, Spiced Pecans, Green Goddess Dressing *(gf)*

Cajun Spiced Potato Salad: Whole Grain Mustard, Eggs, Scallions *(v, gf, df, nf)*

Grilled Watermelon: Tomato, Cucumber, Pickled Onions, Basil Vinaigrette, Mint *(vg, gf, nf)*

ENTRÉES

Smoked Brisket: Housemade BBQ Sauce *(df, gf, nf)*

Sweet Tea Brined Chicken: Alabama BBQ *(df, gf, nf)*

Hot Smoked Salmon: Lemon Dill Beurre Blanc *(gf, nf)*

Grilled Prime Brisket Burger *(df, gf, nf)* or **Impossible Burgers** *(vg)*

Bibb Lettuce, Heirloom Tomatoes, Onions, House Bread & Butter Pickles, Sliced Cheese, Kaiser Rolls

SIDES

Pimento Mac and Cheese: Biscuit Breadcrumbs *(v, nf)*

Traditional Baked Beans: Brown Sugar, Molasses *(v, gf, nf)*

Roasted Sweet Potatoes: Candied Pecans *(v, df, gf)*

Warm Cornbread Muffins: Strawberry Jam, Whipped Honey Butter *(nf)*

DESSERTS

Seasonal Fruit Cobbler

Pecan Tarts

Pineapple Upside Down Cake

Fudge Brownies *(gf)*

*A Small Group production fee of \$450 will apply for buffets with fewer than 25 guests.

EAU RESORT & SPA 100 SOUTH OCEAN BLVD. MANALAPAN FL 33462 **EAURESORTANDSPA.COM**

gf: gluten free | v: vegetarian | vg: vegan | df: dairy free | nf: nut free

Prices Subject to 24% Service Charge & 6.5% Tax

Rehearsal Dinner

FLAVORS OF SOUTH FLORIDA \$225

*Up to 2 hours of continuous service. Minimum of 25 guests**

CEVICHE STATION

Gulf Shrimp: Shaved Onions, Jalapenos, Citrus, Cilantro, Peruvian Corn (*df, gf, nf*)

Local Catch: Mango, Shaved Onions, Jalapenos, Cilantro, Sweet Potato, Blood Orange (*df, gf, nf*)

SALADS

Hearts of Palm: Compressed Melons, Purple Radish, Lola Rosa, Citrus Mint Dressing (*vg, gf, nf*)

Heirloom Tomatoes: Shaved Onions, Red Wine Garlic Vinaigrette (*vg, gf, nf*)

ENTRÉES

Sour Orange Marinated Grouper (*df, gf, nf*)

Chicken a la Brasa: Lime, Cilantro (*df, gf, nf*)

Cuban Sandwiches (*nf*)

Flank Steak Ropa Vieja (*df, gf, nf*)

SIDES

Sweet Plantains: Papa's Pilar Dark Rum Glaza (*v, nf*)

Arroz Con Frijoles (*vg, gf, nf*)

Crispy Yuca: Cilantro Garlic Sauce (*v, df, gf, nf*)

DESSERTS

Key Lime Tart

Lemon Meringue Tarts

Florida Orange Bundt Cakes

WOODFIRE FLAIR \$300

*Up to 2 hours of continuous service. Minimum of 25 guests**

MEATS

Carved Tomahawk Ribeye (*df, gf, nf*)

Chef Required: \$250

Carved Spatchcock Bell & Evans Chicken (*df, gf, nf*)

Chef Required: \$250

Herbed Shrimp Sword (*df, gf, nf*)

VEGETABLES

Cast Iron Roasted Root Vegetables (*vg, gf, nf*)

Grilled Jumbo Asparagus (*vg, gf, nf*)

Smoked Smashed Marble Potatoes (*vg, gf, nf*)

SAUCES

Angle Steak Sauce (*gf, df, nf*)

Chimichurri (*gf, df, nf*)

Demi Reduction (*gf, df, nf*)

Alabama BBQ (*gf, df, nf*)

DESSERTS

Flan

Bananas Foster Cheesecake (*gf*)

Chocolate Fudge Cake

Coconut Papaya Mousse (*gf, df*)

*A Small Group production fee of \$450 will apply for buffets with fewer than 25 guests.

EAU RESORT & SPA 100 SOUTH OCEAN BLVD. MANALAPAN FL 33462 **EAURESORTANDSPA.COM**

gf: gluten free | v: vegetarian | vg: vegan | df: dairy free | nf: nut free

Prices Subject to 24% Service Charge & 6.5% Tax

Brunch

GRAND FLORIDIAN \$92

*Up to 2 hours of continuous service. Minimum of 25 guests**

Florida's Seasonal Harvest Fruits & Berries (v, gf, df)

Plain & Fruit-Flavored Greek Yogurt, Housemade Granola (v, gf)

Skim & Whole Milk

Housemade Muffins & Pastries to Include: Raisin Bran & Blueberry Muffins, Gluten-Free Orange Cranberry Muffins & Guava Turnovers, Whipped Butter, Honey, Fruit Preserves (v)

Bread Station: Multigrain, White, Rye (v, df)

Scrambled Eggs (v)

Yukon Gold O'Brien Potatoes (v, gf, df)

Select Two:

Thick-Cut Smoked Bacon (gf, df)

Turkey Bacon (gf, df)

Breakfast Sausage Links (gf, df)

Chicken Apple Sausage (gf, df)

Select One:

Cinnamon-Raisin Brioche French Toast (v)

Crème Brûlée French Toast, Pastry Cream, Caramel Sauce (v)

Traditional Buttermilk Pancakes (v)

Choice of: Blueberry, Strawberry, Banana, Chocolate Chips (v, gf, df)

Served with Warm Maple Syrup

Natalie's Florida Orange & Grapefruit Juice (v, gf, df)

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Tea Selection (v, gf, df)

*A Small Group production fee of \$450 will apply for buffets with fewer than 25 guests.

Brunch

Add as an Enhancement to Your Brunch Buffet

SALAD BAR \$34 for 1 Hour / \$38 for 2 Hours

Red Oak, Butter Lettuce, Romaine, Iceberg, Arugula, Avocado, Cucumbers, Carrots, Tomatoes, Olives, Red Onions, Garbanzo Beans, Sunflower Seeds, Toasted Walnuts, Herbed Croutons, Bacon, Dried Fruit, Crumbled Blue, Feta, Shredded Cheddar Cheese
Choice of Dressing: Thousand Island (v, gf), Blue Cheese (v, gf), Ranch (v, gf), White Balsamic Vinaigrette (v, gf, df), Caesar (gf)

SMOKED SALMON DISPLAY \$28

Capers, Sliced Red Onions, Chopped Egg, Lemon, Tomato, Sliced Cucumber
Assorted New York Style Bagels & Whipped Cream Cheese

OMELET STATION \$28 (v, gf)

Made to Order, 30 Guest Minimum

Chef Required \$250 (One Chef per 50 Guests)

Eggs: Farm Fresh Eggs, Egg Whites, Egg Beaters

Proteins: Applewood Smoked Bacon, Smoked Country Ham, Chicken Apple Sausage

Vegetables: Onions, Peppers, Mushrooms, Tomatoes, Spinach, Jalapeño

Cheese: Swiss, American, Cheddar, Pepper Jack Cheeses

ARTISAN CHEESES \$45 for 1 Hour / \$50 for 2 Hours (v)

Selection of American Artisanal Cheeses:

Humboldt Fog, Rogue Smokey Bleu, Beemster, Hudson Valley Camembert
Pickled Vegetables, Seasonal Fresh Berries, Preserves, Mustards, Rustic Breads, Crackers, Fresh Honeycomb

CHARCUTERIE \$42 for 1 Hour / \$50 for 2 Hours

Imported Italian Genoa Salami, Prosciutto di Parma, Spicy Coppa, Mortadella, Marinated Olives, Mixed Nuts, Seasonal Jam, Mustards, Toast Points

AVOCADO TOAST STATION \$26

Freshly Smashed Ripe Avocado

Select Two

Candied Bacon, Aged Cheddar, Pickled Onions, Multigrain

Mozzarella, Smoked Bacon, Marinated Tomato, Balsamic Reduction, Focaccia

Cherry Tomatoes, Roasted Pepper, Fresh Basil, Ciabatta (vg)

SIGNATURE TOAST STATION \$28

Select Two

Strawberry: Whipped Ricotta, Crispy Prosciutto, Basil, Balsamic, Brioche (nf)

Grilled Japanese Mountain Peach: Whipped Honeycomb, Coconut, Yuzu Ricotta, Brioche (v)

Pickled Cherry: 80% Dark Chocolate, Mascarpone, Baguette (v, nf)

Fig: Citrus Ricotta, Caramelized Figs, Toasted Pistachios, Honey (v)

Berries: Chantilly Cream, Blackberry Jam, Raspberries, Blueberries, Mint Syrup, Sourdough (v, nf)

Wedding General Information

GUARANTEE OF ATTENDANCE

To maintain the highest standards of quality and service, we kindly request that all Food & Beverage selections be finalized with your Catering Manager no later than 30 days prior to your event. This allows our Executive Chef and Culinary Team ample time for proper ordering and preparation. Please note that selections made after this deadline may result in limited menu availability. Final attendance guarantees and any special meal requests must be submitted by 12:00 PM, five (5) business days before the event. For gatherings exceeding 100 guests, the Resort will prepare up to 5% more meals than the guaranteed count, if requested in advance. Should actual attendance exceed the guaranteed number, charges will reflect the higher guest count. Please be aware that the final guaranteed number of attendees may not vary more than 5% from the original contracted guest count.

SERVICE CHARGE AND TAXES

A 24% taxable service charge will be applied to all food and beverage functions. In addition, a 6.5% local sales tax (or the prevailing rate at the time of the event) will be added to your final bill. These charges are calculated in full compliance with all applicable federal, state/provincial, and local tax regulations, including those governing service charges and related fees. All charges are required to be paid in full prior to the event.

FOOD

All food and beverage served at events must be exclusively provided, prepared, and served by the Resort, and must be consumed on Resort premises. Outside food or beverages are not permitted unless prior written approval is obtained from the Catering Manager. In cases where the Resort is unable to provide a specific requested item and approval is granted for outside food, a "forkage" fee will apply.

MENU TASTINGS

For weddings and events with 100 or more guests, we are pleased to offer a complimentary plated dinner and wedding cake tasting. Tastings are designed for up to eight (8) guests and are available Tuesday through Thursday at 2:00 p.m., subject to the Chef's availability. Your Catering Manager will coordinate the tasting date and confirm your selected items—two salads, three entrées, and two wedding cake options—up to twelve (12) weeks prior to your event.

ALCOHOLIC BEVERAGE SERVICE

The Florida State Liquor Commission regulates the sale and service of alcoholic beverages, and Eau Resort & Spa is responsible for ensuring full compliance with these regulations on its premises. As such, no outside alcohol may be brought into the Resort without prior written approval from the Catering Manager. The Resort reserves the right to refuse or discontinue alcohol service at its discretion to promote responsible consumption. All alcoholic beverages must be consumed within the designated function area where they are served. Shots are not permitted or served under any circumstances. If there is a specific wine or spirit that Eau Resort & Spa is unable to provide, it may be sourced through our hotel distributor with prior approval. A corkage fee of \$50 per bottle will apply. All guests who appear to be under the age of 30 will be required to present a valid, government-issued photo ID to consume alcoholic beverages.

SMOKING

Eau Resort & Spa is a smoke-free environment. Smoking in any form—including e-cigarettes and vaping—is prohibited in all guest rooms, public areas, and meeting spaces. For your convenience, designated outdoor smoking areas are available.

LABOR

Eau Resort & Spa staff each event to meet and exceed guest expectations. However, should you wish to enhance your service experience, additional servers or bartenders may be requested at a rate of \$250 per staff member, per event.

SECURITY

Eau Resort & Spa cannot assume responsibility for items left unattended in function spaces. If your event requires dedicated security, our team will gladly assist in coordinating arrangements. Security services are available at a rate of \$75 per hour, with a five (5) hour minimum. All security personnel must be approved by the Resort in advance. For events involving children, a minimum of one (1) security officer per 25 children is required. Applicable fees will be added to your final bill.

IN-HOUSE AUDIO VISUAL SERVICES

Our in-house audio-visual team provides comprehensive support for equipment rentals, power, and rigging services for all events at Eau Resort & Spa. We offer sound and lighting solutions for both indoor and outdoor functions. Pricing and additional details are available on request. All audio-visual equipment rentals are subject to a 24% daily taxable service charge. If you choose to work with an outside audio-visual provider, the vendor must be approved by the Resort and comply with our established vendor guidelines.

Power & Rigging:

- Power requirements must be coordinated through our in-house AV team.
- AV, DJ, lighting, and décor vendors must submit power requests at least 14 days prior to the event to confirm availability and associated costs.
- A minimum daily electrical fee of \$350++ will apply.
- Vendors are not permitted to hang or attach equipment to rigging points, airwall tracks, or any overhead structures on property.
- All rigging services and equipment must be provided by the Resort's AV team.
- Rigging requests must be submitted 30 days in advance to confirm scheduling and pricing.
- Any externally sourced design elements must be submitted for Resort approval at least 14 days prior to the event.

The Resort is not liable for any equipment or services not provided directly by Eau Resort & Spa.

Wedding General Information

VENDOR LIST

Your Catering Manager will provide a list of Eau Resort & Spa's Preferred Event Professionals to help plan your event. Should you choose to work with vendors outside of this list, they may be permitted with prior approval and submission of the appropriate Certificates of Insurance (COIs) naming Eau Resort & Spa Resort & Spa as additionally insured.

All vendors must:

- Sign and adhere to the Resort's Vendor Guidelines
- Wear Resort-issued identification badges while on property
- Refrain from dining or consuming beverages in event spaces

Vendor meals are the responsibility of the client and must be arranged in advance. Please note: A professional Wedding Planner is required for all weddings held at Eau Resort & Spa.

PARKING

Valet parking is available for all guests attending hosted events. A daily valet fee of \$20+ per vehicle will be applied to the final bill for outside guests. Please note that self-parking is not available on property.

Vendors are not permitted to use valet services and must enter through the Resort's designated service entrance. If a vendor utilizes valet parking, the associated charges will be billed to the master account.

DÉCOR

All displays, exhibits, and decorations must comply with Resort policies, applicable building codes, and fire safety regulations. Deliveries must be coordinated in advance and brought through the Resort's receiving entrance or Security Office.

Decor items must be freestanding and may not be affixed to any permanent surface, including walls, floors, windows, or ceilings, using nails, staples, tape, or any other materials that could damage Resort fixtures or furnishings. Decorations are not permitted in the lobby or public areas. Any items removed from event spaces without prior approval may incur additional fees.

OUTDOOR EVENTS

All outdoor events at Eau Resort & Spa must adhere to local ordinances and Resort policies regarding sound levels, lighting, and weather contingency plans.

- Evening outdoor events and entertainment must conclude by 10:00 p.m. in accordance with local regulations and out of respect for other Resort guests.
- Glassware is not permitted outdoors. The Resort will provide appropriate plasticware for all food and beverage service.
- To maintain the highest culinary standards and due to the remote nature of the location, outdoor meal functions are limited to passed hors d'oeuvres, buffets, or station-style service.

Weather Contingency:

All outdoor events require the reservation of an indoor backup space. The final weather decision will be made three (3) hours prior to the event's start time, based on local forecasts. For the safety and comfort of guests and staff, events will be moved indoors in the event of high winds, lightning, extreme temperatures, or other hazardous conditions. The final decision rests solely with the Resort.

Lighting:

Additional lighting is typically required for evening outdoor events. Lighting needs vary based on the size, layout, and desired ambiance. Our in-house Audio-Visual team will assist in providing suitable options.

Sea Turtle Nesting Season:

From March 1 through October 31, outdoor lighting must comply with regulations set by the Florida Fish and Wildlife Conservation Commission and the Palm Beach County Department of Environmental Resources Management. During this period, only low-level, turtle-safe lighting—such as red or amber LED bulbs—may be used.

SIGNAGE

Digital signage displaying your event name, time, and location will be provided outside each ballroom and meeting space, and throughout the Resort. Registration desks and additional signage are not permitted in the lobby or other undesignated public areas.

If needed, your Catering Manager can assist in arranging display easels for use within your contracted event spaces. Please note that all signage must be placed outside meeting rooms only and may not exceed 22" wide by 16" high. Signage is not permitted in any public areas of the Resort.

Décor, Props & Staging:

All tables, decorations, props, and staging must comply with local Fire Department regulations, including maintaining clear aisles and access to fire exits. Vendors are responsible for ensuring all items meet these safety standards.

- Pyrotechnics are prohibited.
- Staging and dance floors are available complimentary through the Resort.

SHIPPING

Eau Resort & Spa will accept packages up to three (3) business days prior to the event's start date. The first five (5) packages, each weighing up to 50 pounds, will be stored and delivered to your meeting space complimentary. Additional packages will incur a handling fee of \$5 per box.

Pallets, crates, or large drop shipments are subject to additional fees based on size and weight and must be stored offsite at a local warehouse if scheduled to arrive more than three days before the event.

All packages must be clearly labeled with the following:

- Event Name
- Attention: Receiving Department
- Client Name
- Catering Manager Name
- Event Date

Tracking numbers must be given to your Catering Manager before delivery to ensure proper handling.