



DOUBLE TREE®
HOTEL

PALM BEACH GARDENS

Plated Dinner Wedding Package

4 Hour Bar Including a Champagne Toast with Dinner

Cocktail Hour

Elegant Displays

(Please Choose 2)

Vegetable Crudite

*Assorted Crisp Garden Vegetables
Accompanied with Ranch-Onion Dip*

Domestic and International Cheese Display

*Selection of International and Domestic Cheeses with a Medley of Crackers
Garnished with Strawberries and Grapes*

Antipasto Display

*Salami, Proscuitto, Cappelletti, Provolone
Black and Green Olives, Marinated Mushrooms and Peppers
Served with Sliced French Baguettes*

Fresh Fruit Display

*Fresh Seasonal Sliced Fruit
Accompanied with a Yogurt Dipping Sauce*

Mediterranean Display

*Hummus, Tabbouleh, Olives, Tapenade and Feta Cheese
Accompanied with Grilled Pita Points and Herb Crostini*

White Glove Butler Passed Hors d'oeuvres
(Please Choose a Total of 4)

Cold Selections:

Chicken and Avocado on French Bread
Artichoke Bottom with Smoked Chicken Cilantro
Beef Tenderloin with Horseradish Cream Sauce
Smoked Salmon on Pumpernickel with Dill Cream Sauce

Hot Selections

Swedish Meatballs
Assorted Petite Quiche
Southwest Spring Rolls
Beef Wellington
Scallops Wrapped in Bacon
Shrimp Tempura with Soy Dipping Sauce
Buffalo Chicken Wings with Blue Cheese
Pork Potstickers
Sausage and Seasoned Breadcrumb Stuffed Mushrooms
Baked Brie and Raspberry in Phyllo
Chicken Quesadillas

Appetizer Course

(Please Choose One)

Chilled Gulf Shrimp with Cocktail Sauce

Angel Hair Pasta Primavera
Served in a Light Cream Sauce

Jumbo Cheese Ravioli On a Bed of Zucchini and Yellow Pepper Coulis
Served in a Light Marinara Sauce

Coconut Key Lime Shrimp
Fried Coconut Shrimp on a Bed of Mixed Greens
Served with a Key Lime Coconut Dip

Maryland Style Crabcakes
Served with a Remoulade Sauce

The Main Course

Salad

(Please Select One)

*Mixed Greens Salad
Carrots, Cucumbers, Tomatoes and Shredded Cabbage
Served with Assorted Dressing*

*Classic Caesar Salad
Parmesan Cheese and Croutons with a Creamy Caesar Dressing*

*Spinach Salad
Spinach Salad with Sliced Strawberries, Brie Cheese and Homemade Fried Onions
Tossed in a Champagne Vinaigrette*

Entrées

(Please Select One)

*If 2 Entrees are Selected the Higher of the Two Prices is Applicable and
Entrée Counts of Each Entrée are Due Three Days Prior to the Event*

*All Entrees are Accompanied with Fresh Seasonal Vegetable Ring
And Potato or Rice*

*Chicken Dijonnaise
Sautéed Boneless Breast of Chicken
Finished with a Dijon Green Peppercorn Sauce and Wild Mushrooms
\$90.00 Per Person*

*Chicken Roulade
Hand Rolled Chicken with Spinach and Reggiano
\$90.00 Per Person*

*Chicken Vienna
Sautéed Breast of Chicken with Artichoke Hearts and Sliced Fresh Mushrooms
In Madeira Sauce
\$90.00 Per Person*

Entrees Continued

Filet Mignon with a Red Pepper Cream Sauce
\$97.00 Per Person

Prime Rib with Au Jus and Horseradish Cream Sauce
\$95.00 Per Person

Strip Steak with a Wild Mushroom Demi- Glace
\$95.00 Per Person

Baked Grouper with a Tropical Fruit Salsa
\$94.00 Per Person

Seared Lemon Pepper Salmon Filet
\$91.00 Per Person

Duo Entrees

Chicken and Salmon
Chicken Florentine Coupled with a
Salmon Filet with Cucumber Relish
\$101.00 Per Person

Filet and Grouper
Petite Filet Mignon with a Green Peppercorn Sauce
Served with Macadamia Nut Crusted Grouper
\$105.00 Per Person

Filet and Stuffed Shrimp
Petite Filet Mignon with a Red Pepper Cream Sauce
Paired with Jumbo Shrimp Stuffed with Crabmeat
\$105.00 Per Person

Package Also Includes:

Complimentary Guest Room for the Bride and Groom the Night of your Event
One Additional Complimentary Room for the Bride and Groom's 1 Year Anniversary
Discounted Room Rate for a Block of 15 or More Guest Rooms for your Guests
2 Complimentary Bridal Party Pre-Ceremony Areas
Ceremony Set UP Fee - \$500.00

All Pricing is Subject to a 22% Service Charge and 6.5% Tax

Reception Enhancements

*Sushi Display – Based on 2 Pieces Per Person
\$4.75 Per Person*

*Cold Smoked Salmon Display
Platter of Smoked Salmon Garnished with Capers, Diced Red Onions and Chopped Egg
Served with French Baguettes
\$9.00 Per Person*

*Raw Bar to Include Mussels, Clams, Oysters, Shrimp and Crab Claws
Market Price*

Action Stations

*Pasta Station to Include Penne, Cavatappi and Tortellini
Sautéed with Mushrooms, Tomatoes, Peppers with Marinara, Alfredo and Pesto Sauce
Assorted Fresh Bread and Parmesan Cheese*

\$8.95 Per Person

Add Chicken \$9.95 Per Person

Add Shrimp \$10.95 Per Person

Add Chicken and Shrimp \$12.95 Per Person

Chef Required \$75.00

Carving Station

(Choice of One)

*Honey Glazed Bone in Ham with Gourmet Mustard Sauce
Roast Breast of Turkey with Cranberry Orange Mayonnaise*

Roast Round of Beef, Au Jus, Horseradish Sauce

Boneless Leg of Lamb Served with Mint Jelly

All Accompanied with Silver Dollar Rolls

\$10.00 Per Person

Chef Required \$75.00

Dessert Enhancements

Chocolate Fountain

Rich Chocolate Fountain to Include:

Assorted Diced Fruits, Marshmallow, Pretzels and Pound cake for Dipping

\$10.95 Per Person

Cordial Cart to Include:

Bailey Irish Crème, Grand Marnier, Kahlua and Sambuca

Billed on Consumption