WEDDING COLLECTION
MIZNER PACKAGE

COCKTAIL HOUR
FIVE BUTLER PASSED RECEPTION BITES
Coconut Shrimp, Pineapple Sambal Chutney
Chicken Empanadas, Plantain Aioli
House-Made Franks en Croute, Cornichon, Spicy Mustard Sauce
Braised Shredded Beef Short Ribs, Potato Hash, Queso Fresco
Truffle Risotto Cake, Forest Mushroom Ragout, Truffle Essence

SUSHI BOAT DISPLAY
Based on 5 pieces per guest
Salmon, Spicy Tuna, California, Shrimp Tempura, Vegetable Roll
Served with Edamame, Wasabi, Pickled Ginger, Soy Sauce

CUSTOM DINNER MENU
Assorted House Baked Rolls, Sweet Butter

FIRST COURSE
Grilled Pineapple, Hearts of Palm, Baby Mixed Greens, Edible Flowers, Candied Macadamia Nuts
Passion Fruit Vinaigrette

PRE-DETERMINED CHOICE OF ENTRÉE
Slow Braised Prime Beef Short Rib OR Roasted Florida Grouper, Lemon Butter
Served with Butternut Squash Risotto, Grilled Broccolini, Heirloom Carrot, Blistered Tomatoes

CUSTOM WEDDING CAKE
Cake based on Traditional Design by Eau Palm Beach Executive Pastry Chef; Fresh Flowers by Florist
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea Selection

ICE CREAM SUNDAE SHOPPE
Chef Attendant Fee Applies
Vanilla Bean, Chocolate, Strawberry Ice Cream
Hot Fudge, Strawberry Sauce, Caramel Sauce, Chocolate Chips, Chopped Nuts, Crushed Oreo
Fresh Berries, M&M’s, Reese Pieces, Brownie Bits, Whipped Cream, Maraschino Cherries

FOUR HOUR RESORT BRAND FULL BAR
Resort Brand Cocktails
Resort Selection of Sparkling, White and Red Wines
Imported and Domestic Beer Selections
Selection of Fresh Juices, Soft Drinks, Mineral Waters

White and Red Offered Tableside During Dinner Service

$295 PER GUEST
Price does not include 23% service & 7% tax
FLAGLER PACKAGE

COCKTAIL HOUR
SIX BUTLER PASSED RECEPTION BITES
Manchego Croquette, Spicy Aioli
Short Rib Empanadas, Chimichurri Aioli
Lamb Meatball, Tzatziki
Chicken Satay, Coconut Peanut Sauce
Jumbo Lump Crab Cake, Chipotle Remoulade
Lobster Corndogs, Papaya Mustard

POKE STATION
Chef Attendant Fee Applies
Ahi Tuna, Ginger Soy
Hamachi, Tamari, Lime
Offered with Brown or White Rice
Served with Edamame, Carrot, Radish, Cucumber, Pickled Ginger, Wakame, Avocado,
Bean Sprouts, Sriracha Mayo, Wasabi Aioli, Sweet Soy, Nori, Sesame Seeds, Tempura Crispies

“MARTINI BAR” MASH UP
Chef Attendant Fee Applies
Trio of Mashed Cauliflower, Yukon Gold and Sweet Potatoes
Toppings Include House-Smoked Bacon, Garden Herbs, Scallions, Sweet Corn,
Flavored Butters, Crème Fraiche, Selection of Local Cheeses

CUSTOM DINNER MENU
Assorted House Baked Rolls, Sweet Butter

FIRST COURSE
Apple Salad, Endive, Arugula, Triple Cream Brie, Red Wine Reduction, Candied Walnuts

ENTREE DUO
Roasted Beef Tenderloin & Seared Snapper, Creamy Polenta, Wild Mushroom ‘Cake,’ Sugar Snap Peas, Bearnaise

CUSTOM WEDDING CAKE
Cake based on Traditional Design by Eau Palm Beach Executive Pastry Chef; Fresh Flowers by Florist
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea Selection

FIVE HOUR PREMIUM BRAND FULL BAR
Premium Brand Cocktails
Premium Selection of Sparkling, White and Red Wines
Imported and Domestic Beer Selections
Selection of Fresh Juices, Soft Drinks, Mineral Waters

White and Red Offered Tableside During Dinner Service
Champagne Toast: Sparkling Wine

$360 PER GUEST
Price does not include 23% service & 7% tax
WORTH PACKAGE

COCKTAIL HOUR
EIGHT BUTLER PASSED RECEPTION BITES
Lamb Lollipops, Salsa Verde, Pistachio
Beef Tenderloin Satay, Blue Cheese Mousse, Candied Bacon
Tomato Caprese Skewer, Aged Balsamic Injector
Spiny Lobster Gougeres, Frisée Fine Herb Salad
Foie Gras Torchon, Cashew Butter, Strawberry Shallot Jam, Brioche
Seared Filet, Boursin, Red Onion Jam, Fresh Horseradish, Baguette
Smoked Salmon Cornets, Chive Crème Fraiche, Cornets
Seared Ahi Tuna, Yukare, Yuzu Ponzu

CHILLED SEAFOOD DISPLAY
Based on 6 pieces per guest
Poached Shrimp, Oysters on the Half Shell, Snow Crab Legs
Served with Cocktail Sauce, Champagne Mignonette, Mustard Aioli, Tabasco, Lemon

CARVING STATION
Chef Attendant Fee Applies

SLOW ROASTED PRIME RIB OF BEEF
Caramelized Onions, Creamed Spinach, Horseradish Aioli, Red Wine Demi Sauce, Brioche Rolls

CUSTOM DINNER MENU
Assorted House Baked Rolls, Sweet Butter

FIRST COURSE
Burrata & Compressed Melon, Toy Box Tomatoes, Prosciutto, Basil Pesto

SECOND COURSE
Jumbo Lump Crab Cake, Habanero Tartar Sauce, Mango Purée

CHOICE OF ENTRÉE TABLESIDE
Coffee Crusted Filet Mignon, Purple Potato Purée, Charred Brussel Sprouts, Brandy Demi Glaze
OR
Miso Sesame Crusted Sea Bass, Sticky Rice, Roasted Shiitakes, Confit Tomatoes, Truffle Soy Vinaigrette

CUSTOM WEDDING CAKE
Enhanced Design by Eau Palm Beach Executive Pastry Chef
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea Selection

PASSED MIDNIGHT MUNCHIES
S’mores Lollipops, Milkshake Sips
Eau-So-Happy Meal: Cheeseburger and French Fries

FIVE HOUR PREMIUM BRAND FULL BAR
His & Hers Signature Cocktails
Premium Brand Cocktails
Sommelier Selection of Sparkling, White and Red Wines
Imported and Domestic Beer Selections,
Selection of Fresh Juices, Soft Drinks, Mineral Waters

White and Red Offered Tableside During Dinner Service
Champagne Toast: Sparkling Wine
Sparkling Wine & Waters Passed Upon Ceremony Arrival

$450 PER GUEST
Price does not include 23% service & 7% tax
SEASIDE SOIREE

STREET TACO STAND
Made with Corn or Flour Tortillas
Asada and Chipotle Braised Chicken OR Pork Carnitas,
Salsa Verde, Salsa Roja, Pico de Gallo, Queso Fresco, Diced Onions
Mexican Crema, Pickled Jalapeno, Cholula Sauce, Lime Wedges, Cilantro
Chips and Guacamole

GOURMET_SLIDER_BAR
Kobe Beef Patties, Pulled Pork, Crab Cakes
Served on Party Potato Buns with Shoe String French Fries
Thyme Roasted Mushrooms, Bacon, Caramelized Onion, Assortment of Cheeses, Cabbage Slaw, Pickles
Ketchup, Mustard, Mayonnaise, Guava BBQ, Key Lime Remoulade, Truffle Aioli

THE PIZZA OVEN
Chef Attendee Fee Applies
Margherita-Tomato, Mozzarella, Basil
House-Made Sausage, Peppers, Onions, Mozzarella, Fresh Herbs

PASSED SWEET & SAVORY BITES
Strawberry Shortcake Shots
Mini Churros with Nutella Dipping Sauce
Waffle Dipped Chicken on a Stick, Bourbon Syrup

THREE HOUR WINE AND BEER
Tropical Red & White Sangrias
Resort Selection of Sparkling, White and Red Wines
Imported and Domestic Beer Selections
Selection of Fresh Juices, Soft Drinks, Mineral Waters

$195 PER GUEST

BON VOYAGE BRUNCH
Tropical Fruit & Berries Salad
Freshly Baked Breakfast Pastries, Muffins, Croissants and Bagels
Whipped Butter, Honey, Fruit Preserves, Flavored Cream Cheese
Plain & Fruit Flavored Greek Yogurts, House-Made Granola
Eggs Benedict - Poached Eggs, Toasted English Muffins, Canadian Bacon, Spinach, Citrus Hollandaise
Egg White Frittata, Goat Cheese, Exotic Mushrooms, Kale, Sun-dried Tomatoes
Thick Cut Smoked Bacon & Chicken Apple Sausage
Roasted Breakfast Potatoes
Brioche French Toast, Warm Maple Syrup
Orange & Grapefruit Juice
Freshly Brewed Regular Decaffeinated Coffee & Tea

$62 PER GUEST

Price does not include 25% service & 7% tax
LET THEM EAT CAKE

WEDDING CAKE FLAVORS

CHAMPAGNE AND STRAWBERRIES
Champagne Sponge Cake, White Chocolate Mousse, Fresh Strawberries

SEA SALT FUDGE CARAMEL CHOCOLATE MOUSSE CAKE
Dark Chocolate Cake, Sea Salt Chocolate Ganache, Caramel Chocolate Mousse

DULCE DE LECHE CRUNCH
Yellow Butter Cake, Dulce De Leche, Caramel Crunchies

‘EAU’VER THE TOP RASPBERRY RED VELVET
Red Velvet Cake, Cream Cheese Filling, Fresh Raspberries

“10 CARATS”
Special Eau Recipe Carrot Cake, Cream Cheese Filling

CHOCOLATE RASPBERRY TORTE
Dark Chocolate Cake, Fresh Whipped Cream, Fresh Raspberries

COOKIES & CREAM
Moist Oreo Cake, Cookies and Cream Filling

PINA COLADA CAKE
Pineapple Cake, Rum Syrup, Coconut Mousse

CHOCOLATE PEANUT BUTTER
Chocolate Devil’s Food Cake, Peanut Butter Mousse

S’MORES
Graham Cracker Cake, Marshmallow Mousse, Chocolate Ganache