

Reception

Reception Tables

Prices are Per Guest
Requires a minimum of 25 guests

Artisanal Cheese Display

Smoked Holland Gouda | Dried Apricots, Pecans
Tillamook Cheddar | Grape of the Season
Vermont Blue Cheese | Dried Apples, Spiced Pecans
Gourmandise, Brie and Boursin | Fresh Berries
Whole Grain and Water Crackers, Sliced Baguettes | 19

Crudités

Display of Crisp Garden Vegetables
Buttermilk Ranch and Caramelized Onion Dip
Toasted Pita Chips and Crostini
Creamy Hummus and Tapenade | 21

Seasonal Fruit Table

Seven Hand Cut Fruits and Berries
Honey Yogurt Dip and Warm Artisanal Chocolate Sauce | 12

Empanada's

Ropa Vieja, Guava and Cheese, Alligator, Curry Chicken |
Spicy Remoulade, Chimmichuri Sauce, Mango Shiracha Aioli |
30

Build your own Street Tacos

Asian Marinated Skirt Steak with Sweet Thai Chili Slaw,
Southwest Seasoned Corvina with Pico De Gallo and Avocado
Cream all served with Soft Flour Tortillas | 20

SOFLO Raw Bar

Poached Shrimp, Oysters on the Half Shell, Crab Claws, King
Crab Legs, Chilled Green Tip Mussels, Cocktail Sauce,
Horseradish, Fresh Lemon Wedges
| Market Priced

Sushi

Rolls | California, Spicy Tuna, Caterpillar, Smoked Salmon,
Assorted Nigiri, Maki, Sashimi
Soy, Wasabi, Pickled Ginger
| Market Price

European Antipasti

Capicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Aged Provolone and Gorgonzola, Collection
of Marinated and Grilled Vegetables and Mushrooms, Olives,
Roasted Tomatoes and Artichoke Hearts, Crusty Country
Bread, Crackers, Crostini | 21

Signature Sweets

Collection of Bakery Cakes, Fruit Filled Pies and European
Style Petit Fours, Chocolate Dipped Strawberries, Freshly
Brewed Starbucks Coffee, Decaffeinated Coffee and a
Selection of Black, Oolong, Green and Herbal Teas from Tazo |
22

Build your Own Nachos Bar

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, an 8% event fee on F&B only and sales tax, currently 9%

Royal Palm South Beach

Miami

Seasoned Ground Beef, Southwest Grilled Chicken House
Fried Tortilla Chips, Chili Con Queso, Chorizo Con Queso,
Diced Tomatoes, Shredded Lettuce, Diced Onion, Shredded
Cheese, Red and Green Salsa, Guacamole, Slice Jalapenos,
Sour Cream | 14

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6/22/2017

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Action Station

Prices based on 2 hours of Service
Requires a Minimum of 20 Guests
Requires an Attendant - | \$150 Attendant Fee

Custom Pasta Creations

Penne, Farfalle and Four Cheese Tortellini Pastas
Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Peppers,
Spinach, Roasted Mushroom, Pesto and Garlic Confit
Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp
Gorgonzola and Parmesan-Reggiano Cheese
Basil Marinara, Alfredo and Vodka Sauces
Extra Virgin Olive Oil
Rustic Bread Display | 30

Farm Stand Chop Chop Salad

Romaine Hearts and Crisp Iceberg Blend
Soft Baby Field Greens
Baby Spinach Leaves
Julienne Carrots, Grape Tomatoes, Shaved Red Onion, Sliced
Cucumbers, Julienne Peppers,
Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Blue
Cheese, Smoked Bacon, Eggs, Roasted Garlic Herb Croutons
Fresh Rolls and Sweet Butter
Buttermilk Ranch and Creamy Caesar Dressings, Sesame-
Ginger and Citrus Olive Oil Vinaigrettes | 25

Ceviche

Rock Shrimp with Charred Pineapple, Roasted Paquillo
Ahi Tuna with Watermelon, Cucumber, Pablano Pepper, Fresh
Mint
Corvina with Pickled Red Onion, Celery, Concha Corn, Plantain
Chips | 34

Pressed Cuban Sandwiches

Mojo Marinated Slow Roasted Pork, Sliced Smoked Ham, Swiss
Cheese, Sliced Pickles, Mustard Aioli, Cuban Bread, Served
with Fried Yucca and Chipotle Aioli | 30

Sautéed Shrimp and Chorizo

Tossed with Garlic and Olive Oil
Garlic Crustinis and Sliced Cuban Bread | 30
Based on 5 pieces per guest

Reception

Carvery

Prices are Per Item

All Stations Require an Attendant | \$150 Culinarian Fee

Sage and Honey Glazed Breast of Turkey

Apple-Cranberry Chutney, Herb Mayonnaise | 500

~ Serves 20 Guests

Root Beer Glazed Smokehouse Ham

Grilled Pineapple Relish, Spicy Honey Mustard Sauce | 500

~ Serves 25 Guests

Slow Roasted Prime Rib of Beef

Horseradish Sauce, Au Jus | 625

~ Serves 25 Guests

Roasted Beef Tenderloin

Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard |

360

~ Serves 12 Guests

Apple Cider Bourbon Marinated Pork Loin

Apple Bourbon Chutney, Whole Grain Mustard | 500

~ Serves 20 Guests

Cedar Plank Roasted Salmon

Chili and Maple Glaze | 450

~Serves 15 Guests

Add Roasted Red Potatoes and Seasonal Vegetables | 9 per guest

Reception

Specialties

Priced per Item
Minimum Order 25 per Item

Reception Packages

Minimum 25 pieces per item

4 Pieces per guest: | 26 per guest

6 Pieces per guest: | 37 per guest

8 Pieces per guest: | 48 per guest

Add a display table with your Hors d'oeuvres package:

Based on 90 Minutes of Service

+ Artisanal Cheese Display | Add 17

+ Crudités | Add 19

+ Seasonal Fruit | Add 10

Chilled Specialties

6 | Per Item

Whole Grain Mustard Chicken Salad | Pretzel Cracker, Tart

Apple Sweet-Chile Relish

Mini B.L.T.A. | Apple wood Bacon, Baby Greens, Roasted

Grape Tomato, Avocado Aioli

Belgian Endive | Blue Cheese and Strawberry

6.50 | Per Item

Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion

Marmalade

Hot Specialties

5 | Per Item

Mini Reubens

Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping
Sauce

Chicken Taquitos | Salsa Verde

Vegetarian Spring Rolls, Sweet Chili & Soy Sauce

Stuffed Mushrooms Florentine

6 | Per Item

Spicy Beef Empanada

Buffalo Chicken Drumettes | Blue Cheese Sauce

Toasted Spinach and Feta Phyllo Pockets

Jerk Chicken on a Stick | Lime Butter Sauce

Coconut Shrimp | Mango Chutney

7 | Per Item

Beef Wellington | Mushrooms Duxelle In Puff Pastry

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Royal Palm South Beach

Miami

Melon Wrapped In Prosciutto

7 | Per Item

Smoked Salmon Rolls with Cream Cheese on Cucumber

Poached Jumbo Shrimp with Horseradish Sauce

Shrimp and Gazpacho Shooter Marinated

Beef Tartar | Tofu Truffle Crema, Crostini

Herb Roasted Beef and Bleu Cheese Canapé

Grilled Shrimp Ceviche | Plantain Chip

Chicken Satay | Bangkok Peanut Sauce

7.50 | Per Item

Blackened Ahi Tuna Nigiri | Mango Shiracha Aioli

Lobster Wonton Pouch | Red Curry and Coconut Dipping
Sauce

8 | Per Item

Baby Lamb Chop Lollipop Dijon

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Beverages

Appreciated Brands

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SPIRITS

Finlandia Vodka, Bacardi Superior Rum, Tanqueray Gin, Milagro Silver Tequila, Makers Mark Bourbon, Canadian Club 12 Year, Dewar's Scotch, Jamison Irish Whiskey, Bailey's Irish Cream, Kahlua, DeKuyper Brands Cordials, Martini & Rossi Vermouth

WINE

Trinity Oaks Cabernet Sauvignon and Chardonnay
SMWE Michelle NV Brut Columbia Valley, WA, Sparkling

BEER

Bud Light, Corona Light, Blue Moon, Modello Especial, St. Pauli Girl N.A.

Beer and Wine Bar

Priced Per person

First Hour | 22

Additional Hours | 13

Includes This Tiers Beers, Wines, Soft Drinks and Waters.

Package Bar

Priced Per Hour

1 Hour | 26

Additional Hours | 12

Hosted Bar

Priced Per Drink

Mixed Drinks | 12

Imported Beer | 9

Domestic Beer | 8

Wine by the Glass | 9

Water | 6

Soft Drinks | 6

Cash Bar

Prices Per Drink

Inclusive of Tax and Service Charge

Cashier | 125

Mixed Drinks | 16

Imported Beer | 12

Domestic Beer | 11

Wine by the Glass | 19

Water | 8

Soft Drinks | 8

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Royal Palm South Beach

Miami

Bartender Fee | \$150 per Bartender per Event

1 Bartender per 75 Guests

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6/22/2017

Beverages

Extraordinary Brands

Extraordinary Brands

SPIRITS

Grey Goose Vodka, Bacardi 8 Rum, Plymouth Gin, Patron Añejo Tequila, Woodford Reserve Bourbon, Crowne Royal Canadian Whiskey, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Cointreau, Disaronno, Baileys, Kahlua, Grand Marnier, DeKuyper Brands Cordials, Martini & Rossi Vermouth

WINE

Joel Gott, California, Cabernet Sauvignon and Chardonnay
Mumm Napa, CA Sparkling

BEER

Bud Light, Corona Light, Blue Moon, Modelo Especial, St. Pauli Girl N.A.

Beer and Wine Bar

Priced Per person

First Hour | 24

Additional Hours | 15

Includes This Tiers Beers, Wines, Soft Drinks and Waters.

Package Bar

Priced Per Hour

1 Hour | 30

Additional Hours | 14

Hosted Bar

Priced Per Drink

Mixed Drinks | 14

Imported Beer | 9

Domestic Beer | 8

Wine by the Glass | 11

Water | 6

Soft Drinks | 6

Cash Bar

Prices Per Drink

Inclusive of Tax and Service Charge

Cashier | 125

Mixed Drinks | 18

Imported Beer | 12

Domestic Beer | 11

Wine by the Glass | 14

Water | 8

Soft Drinks | 8

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Beverages

Wines

Sparkling

Michelle Brut, Washington | 45.00

Mumm Napa, California | 55.00

White

Trinity Oaks Chardonnay, California | 42

Joel Gott Chardonnay, California | 55

Sonoma Cutrer Russian River Chardonnay, California | 65

Esperto Pinot Grigio, Italy | 35

Kim Crawford Sauvignon Blanc, New Zealand | 55

RED

Trinity Oaks Cabernet Sauvignon, California | 42

Joel Gott Cabernet Sauvignon | 55

Louis Martini Cabernet Sauvignon | 60

Seven Falls Merlot, California | 45

La Crema Pinot Noir, California | 65

Alamos Malbec, Argentina | 40

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