

PALM BEACH COUNTY CONVENTION CENTER

WEDDING

Menu



RECEPTION PACKAGE

Your Wedding Day is one of the most important days of your life! The Palm Beach County Convention Center is an ideal selection for your Ceremony and Reception. From the start, your day will be filled with Excitement, Tradition and Elegance. Our Professional Catering Staff will assist with all the fine details in making this a day you and your guests will remember forever!

\$ 150 ++ PER PERSON

PACKAGE INCLUDES:

- Choice of 4 butler passed hors d'oeuvres in the first hour
- A Toast to the Bride and Groom
- Choice of one salad
- Choice of three entrees
- Complimentary parking for all guests
- Dance Floor
- Full-Length Tablecloths for your Tables in Elegant *White, Ivory or Black*
- Napkin choices in *White, Ivory or Black*
- Event Insurance
- Power for DJ
- Traditional Chair Covers with Sashes or Chiavari Chairs
- A Private Reception for the Bridal Party
- Butler Service for your Reception
- Professional Wait Staff to service your Guests
- Cutting and Serving of your Wedding Cake
- Wedding Cake from one of our Local Bakery Partners

Ganache Bakery or Cake Etc.



FIRST HOUR

Your guests will enjoy a one-hour reception with your choice of butler passed hors d'oeuvres.

PLEASE SELECT FOUR HORS D'OEUVRES

- Coconut Breaded Shrimp, Pineapple Dipping Sauce
- Mini Crab Cake with Lime Ancho Chili Sauce
- Bacon wrapped Chicken with Jalapeno
- Lamb Gyro with Yogurt Sauce
- Watermelon Gazpacho Shooter garnished with Micro Greens
- Shrimp Cocktail in a Bloody Mary cocktail sauce
- Smoked Chicken Quesadillas with Sour Cream & Salsa
- Zucchini wrapped Goat Cheese with Roasted Red Peppers
- Chilled Tuna Poke Shooter with Avocado Puree & Crisp Plantain Chip
- Deviled Eggs with Sweet Pickle Relish and Shaved Red Radish

CHAMPAGNE TOAST

Set at each guest's seat is a glass of champagne to toast the new couple.

Please let us know if you prefer Sparkling Cider.

DINNER IS SERVED

All meals are accompanied by baskets of Baked Rolls and Sweet Cream Butter, Freshly Roasted, Grind & Brewed Oceana Coffee, Decaffeinated Coffee and an Herbal Tea selection.

PLEASE SELECT ONE SALAD

Green and Red Oak Salad

Mandarin Oranges, Goat Cheese, Dried Cranberries, Watermelon Radish; served with our house made Champagne Vinaigrette

Lola Rosa and Green Oak Salad

Yellow Tear Drop Tomatoes, Cucumber, Red Tomato Wedges, Candied Stripe Beets served with our house made White Balsamic Vinaigrette

Bib Frisée and Watercress Salad

Feta Cheese, Strawberries, Candied Walnuts, Orchid served with our house made Florida Citrus Vinaigrette

PLEASE SELECT THREE ENTREES

Pan Seared Chicken Breast

Lemon Thyme Butter, Saffron Rice Grilled Baby Leeks, White Asparagus and Roasted Cherry Tomatoes

Citrus Crusted Chicken Breast

finished with a Gremolata Jus, Roasted Garlic Potato Silk, Lemon Herb Asparagus, Purple Cauliflower and Sunburst Squash

Grilled Chicken with Roasted Shallot Demi

Goat Cheese Mashed Potato Lemon Scented Asparagus and Baby Squash

Pan Seared Salmon

Lemon Emulsion and Toasted Chili Oil
Saffron Scented Rice, Sautéed Haricots Verts

Citrus Seared Mutton Snapper

with Saffron Butter Sauce, Paprika Oil
Herb Potato Silk, Haricots Verts and Sunburst Squash

Braised Short Ribs

Smoked Paprika Demi, Yukon Smashed Potatoes Fennel Slaw, Broccolini and Baby Carrot

Citrus Rubbed Flat Iron Steak

With Tomatillo Emulsion, Tajin Scented Corn with Cotija and Baby Zucchini

Seared Petite Filet with Herb Grilled Shrimp

Finished with a Shallot Merlot Sauce, Roasted Fingerling Potatoes, White and Green Jumbo Asparagus, Patty Pan Squash, Roasted Cherry Tomatoes



RECEPTION ENHANCEMENTS

Add these services to enhance your reception:

Ceremony Fee

\$1,500.00

A room may be set-up for your ceremony

Gourmet Oceana Coffee Station

\$11.50 PER GUEST

Hot and Cold Gourmet Coffees including:
Lattes, Cappuccinos, Espresso and Mochas
Assorted Flavored Creamers, Sugars, Flavored Syrups,
Assorted Toppings and Whipped Cream

Deluxe Viennese Dessert Table

\$20.00 PER GUEST

COMPLIMENT YOUR WEDDING CAKE

A lavish array of tempting desserts including:
Gourmet Cupcakes
Assorted Tarts and Petit Fours
Seasonal Fruit Skewers and Assorted Dessert Shooters

All prices are subject to 22% Management Charge and 7% State Sales Tax*

*This Management Charge is the sole property of the food/beverage service company or the venue owner. As applicable, it is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity or otherwise) to any employee who provides service to guests.

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