



THE  
*Colony*  
HOTEL

# WEDDING BOOK



155 HAMMON AVENUE PALM BEACH, FL 33480  
[THECOLONYPALMBEACH.COM](http://THECOLONYPALMBEACH.COM)

# COLLECTION ONE

Starting at \$325 per guest

## COCKTAIL RECEPTION

### Four Passed Hors d'oeuvres

Crab Cake, Tartar Sauce, Watercress

Palm Beach Cheese Puff

Pigs in a Blanket, Stone Mustard

Poached Shrimp, Cocktail Sauce

### Sushi Boat

*(7 pieces per guest)*

Assorted Vegetarian and Sushi Rolls, Nigiri, Sashimi

Soy and Tamari Sauces, Wasabi, Pickled Ginger

## DINNER CELEBRATION

### Two Course Plated Dinner

*All Plated Dinners Served with Freshly Baked Rolls and Colony Butter*

*Served with Fresh Brewed Regular and Decaffeinated Coffee and Assorted Teas*

Pink Paradise Salad, Goat Cheese, Tomato, Carrot, Pecan, Pomegranate

Duo Entrée: Slow Braised Beef Short Rib with Citrus Honey Glazed Scottish Salmon

Seasonal Vegetable, Sides, Sauces

Client Provided Wedding Cake

### The Colony Ice Cream Cart

Serving Individual Novelty Ice Cream Bars

## LIBATIONS

### Five Hour Premium Open Bar

Vodka: Monkey in Paradise OR Absolut | Gin: New Amsterdam | Rum: Captain Morgan OR Malibu  
Tequila: Corazon | Scotch: Dewar's | Whiskey: Jack Daniels | Bourbon: Makers Mark OR Jim Beam  
Imported and Domestic Beer | Selection of Red and White Wine | Soft Drinks | Mineral Water | Juice

Passed Sparkling Wine and Water Upon Arrival at Cocktail Hour

Colony Selection Wine Service with Dinner

Colony Sparkling Wine Toast

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# COLLECTION TWO

Starting at \$450 per guest

## COCKTAIL RECEPTION

### Six Passed Hors d'oeuvres

House-made Kettle Crisp, Caviar and Crème Fraiche

Lamb Chop Lollipops, Mint Chimichurri

Cubano Gougère, Pork, Ham, Pickle, Swiss, Mustard

Chicken Empanada, Adobo Aioli

Mahi Taco, Tropical Fruit Salsa

### The Colony Seafood Bar

Poached Shrimp Cocktail, Seasonal Oysters with Mignonette

Rock Shrimp Ceviche, Fresh Fish Ceviche

Florida Smoked Fish Dip, Carrots, Celery, Jalapenos, Crackers, Hot Sauce and Lemons

## DINNER CELEBRATION

### Three Course Plated Dinner

*All Plated Dinners Served with Freshly Baked Rolls and Colony Butter*

*Served with Fresh Brewed Regular and Decaffeinated Coffee and Assorted Teas*

First Course: Swifty's Crab Cake, Creamed Spinach, Lemon, Tartar Sauce

Salad: Endive, Goat Cheese, Beet and Pear Salad, Pecan, Port Vinaigrette

Duo Entrée: Grilled Filet Mignon Paired with Chilean Sea Bass

Seasonal Vegetable, Sides, Sauces

Client Provided Wedding Cake

### Two Passed Late Night Bites

Beef Sliders, Cheddar Cheese, House Sauce, Cornichon

Milk Shooters and Chocolate Chip Cookies

## LIBATIONS

### Five Hour Top Shelf Open Bar

Vodka: Tito's, Grey Goose OR Ketel One | Gin: Bombay Sapphire OR Hendricks

Rum: Bacardi OR Spiced Capitan Morgan | Tequila: Casamigos Blanco OR Patron Silver

Scotch: Johnnie Walker Black Label | Bourbon: Woodford | Whiskey: Jameson OR Crown Royal

Imported and Domestic Beer | Selection of Red and White Wine | Soft Drinks | Mineral Water | Juice

Signature Cocktail

Passed Sparkling Wine Upon Arrival at Cocktail Hour

Colony Selection Wine Service with Dinner & Colony Champagne Toast

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## COLLECTION THREE

(For Daytime Celebrations concluding by 2:00 PM)

Starting at \$265 per guest

### COCKTAIL RECEPTION

#### Three Passed Hors d'oeuvres

Gruyère and Leek Tartlet

Gazpacho Shooter, Crème Fraiche

Poached Shrimp, Cocktail Sauce

### BRUNCH CELEBRATION

#### Plated Salad

Watermelon and Feta, Mixed Baby Greens, Croutes, Balsamic Vinaigrette

#### Cold Selections

Yogurt Parfait Martinis with Berries and Granola

Assorted NY Style Bagels and Cream Cheese

Nova Lox Display with Traditional Accompaniments

#### Chef Attended Omelet Station

Eggs, Egg Whites

Spinach, Green Onion, Mushrooms, Onions, Bell Peppers,  
Shredded Cheese, Chives, Ham, Bacon, Chorizo

#### Carving Station

Thyme, Garlic and Black Pepper Roasted Beef Tenderloin, Horseradish Sauce, Bordelaise Jus

Roasted Turkey Breast, Cranberry Relish

Cauliflower Mash, Grilled Vegetable Platter

Silver Dollar Rolls and Cornbread

#### Dessert Display

Key Lime Pie, Meringue, Graham Cracker Crumb

Choux Bun, Vanilla and Tonka Bean Cream, Caramel

Chocolate Pot au Crème, Florida Orange, Hazelnut

Client Provided Wedding Cake

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

### LIBATIONS

#### Three Hour Brunch Bar

Bloody Mary's | Screwdrivers | Mimosas | Greyhounds | Imported and Domestic Beer

Selection of Red and White Wine | Soft Drinks | Mineral Water | Juice

Colony Sparkling Wine Toast

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# WELCOME PARTY

Starting at \$225 per guest

## PASSED LARGE BITES

Steamed Bao Buns, Pork Belly, Confit Duck, Hoisin

3" Kosher All Beef Swifty Dog, Potato Roll, Billionaires Bacon, Tomato, Green Onion

Truffle Mac n Cheese Cups

## RECEPTION STATIONS

### Slider Station

Mojo Pulled Pork, Mango Guava Barbeque, King's Hawaiian Roll

All Beef Slider, Aged Cheddar, Special Sauce, Potato Roll

Southern Fried Chicken Biscuit, Honey Truffle, Pepper Jack, Bread and Butter Pickles

Served with Shoestring Fries or House-made Ranch Kettle Chips

### The Taco Stand

Cumin and Lime Grilled Chicken

Braised Beef Short Rib Barbacoa

Toppings Include:

Roasted Corn, Tomato and Sweet Onion Relish,

Shredded Lettuce, Sour Cream, Cotija Cheese,

Guacamole, Salsa,

Soft Flour Tortillas, Corn Tortillas and Chips, Onion,

Cilantro, Radish, Lime

## PASSED DESSERTS

Milkshake Shooters and Chocolate Chip Cookies

S'mores Lollipops

## LIBATIONS

### Three Hour Top Shelf Open Bar

Vodka: Tito's, Grey Goose *OR* Ketel One | Gin: Bombay Sapphire *OR* Hendricks

Rum: Bacardi *OR* Spiced Capitan Morgan | Tequila: Casamigos Blanco *OR* Patron Silver

Scotch: Johnnie Walker Black Label | Bourbon: Woodford | Whiskey: Jameson *OR* Crown Royal

Imported and Domestic Beer | Selection of Red and White Wine

Soft Drinks | Mineral Water | Juice

## FAREWELL BRUNCH

Starting at \$69 per guest

Sliced Seasonal Fruit and Berry Platters

Fresh Baked Croissants, Danishes and Muffins, Bagels and Cream Cheese, Jam and Butter

Oatmeal Bar, Brown Sugar, Maple Syrup, Cinnamon

Plain and Assorted Fruit Yogurt Granola Parfaits

Scrambled Eggs, Aged Vermont Cheddar, Green Onion, Crème Fraîche

Triple Cooked Breakfast Potatoes

Cereal-Crusted French Toast, Warm Vermont Maple Syrup, Berry Compote

Pork Sausage and Swifty's Billionaires Bacon

Freshly Brewed Coffee and Tea, Florida Orange and Cranberry Juices

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# APPROVED VENDOR LIST

## EVENT PLANNERS

<p><b>Posh Parties</b> Heather Lowenthal 561.302.0702 heather@poshpartiesonline.com www.poshpartiesonline.com</p>	<p><b>GLDN Events</b> Meredith Falk 516.313.7480 m@gldnevents.com www.gldnevents.com</p>
<p><b>Sara Renee Events</b> Sara Renee Lowell 954.326.8426 sara@sarareneeevents.com www.sarareneeevents.com</p>	<p><b>Creative Touch Party Design</b> Danielle Dworkowitz 561.329.0942 danielle@creativetouchparties.com www.creativetouchparties.com</p>
<p><b>59 and Bluebell</b> Katie Arbogast Stubbs 561.310.4343 hello@59andbluebell.com www.59andbluebell.com</p>	<p><b>Rackel Gehlsen Weddings &amp; Events</b> Rackel Gehlsen 480.560.1456 rackel.gehlsen@gmail.com www.rackelgehlsenweddings.com</p>
<p><b>The Golden Pineapple Event Company</b> Allison Lewis 561.779.9982 allison@agoldenpineappleevent.com www.thegoldenpineappleeventco.com</p>	<p><b>Jennifer Zabinski Events</b> Jennifer Zabinski 212.362.4755 info@jzevents.com www.jzevents.com</p>
<p><b>Masi Events</b> Jessica Masi 305.431.9030 jessica@masievents.com www.MasiEvents.com</p>	<p><b>Courtney Paige Events</b> Courtney Lancaster Hall 772.631.6968 courtney@courtneypaigeevents.com www.courtneypaigeevents.com</p>

## PHOTOGRAPHERS

<p><b>Jessica Bordner Photography</b> Jessica Bordner 561.758.5131 jb@jessicabordnerphotography.com www.jessicabordnerphotography.com</p>	<p><b>Capehart Photography</b> Carrie Bradburn 561.229.0395 carrie@capehartphotography.com www.capehartphotography.com</p>	<p><b>Blink &amp; Co. Photography</b> Sarah Larson 561.703.6656 info@blinkandcompanyphoto.com www.blinkandcompanyphoto.com</p>
<p><b>Shea Christine Photo</b> Shea Christine 561.503.0055 info@sheachristine.com www.sheachristine.com</p>	<p><b>Erika Delgado Photography</b> Erika Delgado 954.394.7278 erika@erikadelgadophoto.com www.erikadelgadophoto.com</p>	<p><b>Chris Joriann Photography</b> Joriann Maye 561.776.0099 info@chrisjoriann.com www.chrisjoriann.com</p>

## VIDEOGRAPHERS

**Erikson Corbin Films**  
Erikson Corbin  
570.229.0395  
hello@eriksoncorbin.com  
www.eriksoncorbin.com

**Senderey Video**  
Caroline Senderey  
954.748.8999  
caroline@sendereyvideo.com  
www.sendereyvideo.com

**Key Moment Films**  
Mary Angelini  
954.333.8519  
mary@keymomentfilms.com  
www.keymomentfilms.com

## CAKES

**Sweet Tiers**  
Elena Vara  
772.546.8822  
sweettiersev@gmail.com  
www.sweettierscustomcakes.com

**Earth + Sugar**  
Allison Goldsmith  
561.225.1260  
info@earthandsugar.com  
www.earthandsugar.com

**Sweet Guilt**  
Angelica Lenox  
954.597.6494  
info@sweetguilt.com  
www.sweetguilt.com

## PAPER GOODS

**Alpine Creative Group**  
Steve Paster  
212.989.4198  
steve@alpinecreativegroup.com  
www.alpinecreativegroup.com

**Be Brandspired**  
Stephanie Marion  
561.800.3016  
stephanie@bebrandspired.com  
www.bebrandspired.com

**Ceci New York**  
Ceci Johnson  
212.989.0695  
ceci@cecinewyork.com  
www.cecinewyork.com

## FLORISTS + DÉCOR

**Renny + Reed**  
Jaime Boehner  
561.776.1122  
jaime@rennyandreed.com  
www.rennyandreed.com

**Lewis Miller Design**  
Lewis Miller or Irini Arakas Greenbaum  
212.614.2734  
info@lewismillerdesign.com  
www.lewismillerdesign.com

**Tom Mathieu + Company**  
Tom Matthieu  
561.833.2179  
info@tommathieu.com  
www.tommathieu.com

**Kim Votaw Creative**  
Kim Votaw  
561.797.3180  
kim@votawcreative.com  
www.votawcreative.com

**Special Event Resource & Design Group**  
Cameron Keating  
561.686.7757  
cameron@specialeventresource.com  
www.specialeventresource.com

**Simply Events Design**  
Darines Castro  
561.530.7786  
info@simplyeventsdesign.com  
www.simplyeventsdesign.com

**Xquisite Events**  
Jon Buick  
561.809.8369  
jbuick@xfla.com  
www.xfla.com

**Richard Grille Events**  
Dinora Rosales or Richard Grille  
561.766.1637  
dinora@richardgrilleevents.com  
www.richardgrilleevents.com

**Love's Flower Shop**  
Tammy Pietranton  
561.659.0772  
tammy@lovesflowers.com  
www.lovesflowers.com

## ENTERTAINMENT

**Rock With U**  
Brittany Hanslip  
954.404.6547  
brittany@rockwithu.com  
www.rockwithu.com

**Aragon Artists**  
Cat Shell  
305.803.4237  
outreach@aragonartists.com  
www.aragonartists.com

**Elan Artists**  
Jennifer Butler  
888.800.3526  
info@elanartists.com  
www.elanartists.com

**JM Event Group**  
Jeffrey Michaels  
954.294.9488  
info@jm-eventgroup.com  
www.jm-eventgroup.com

**Zanadu Group**  
Cheryl Beitler  
954.986.9488  
cheryl@zanadugroup.com  
www.zanadugroup.com

**Tropics Entertainment**  
Steve Mittenthal or Dan Morris  
305.531.3468  
info@tropicsentertainment.com  
www.tropicsentertainment.com

**Entertainment Source**  
Jonathan Panks  
561.686.7000  
jonathanpanksmusic@gmail.com  
www.entertainmentsourceFL.com

**Music Works Musician**  
Keith Lang  
561.683.1263  
keith@musicworkstalent.com  
www.musicworkstalent.com

## AV/ LIGHTING

**Frost Florida**  
Mike Gasparovic  
954.281.3091  
mikeg@frostflorida.com  
www.frostflorida.com

**Jacob Co Creative**  
Jacob or Courtney  
904.718.4708  
hello@jacobcocreative.com  
www.jacobcocreative.com

**Liquid Sky Laser Show, LLC**  
Glenn Gold  
954.752.7377  
glenn@liquidskylasershow.com  
www.LiquidSkyLaserShow.com



## GENERAL INFORMATION

### Service Charge and Sales Tax

A taxable 24% Service Charge and 7% Sales Tax will be applied to all Food, Beverage, Room Rental, and Labor Fees. In the event that an organization is tax exempt, state law requires a copy of said organization's Florida state tax-exempt certificate to be on file with the hotel prior to the event.

### Labor

The Colony staffs each event to meet and exceed the expectations of our guests, however, should you decide you would like additional staff, you may request extra servers at a rate of \$175 per server, per event. Bartender fees in the amount of \$175 per 50 guests will apply. Chef attendant fees in the amount of \$175 per 75 guests will apply.

### Menu Selection

In addition to The Colony's menu presentations, customized menus are also available upon request.

To ensure the availability of menu items, all selections should be submitted to the Catering Office 30 days prior to your scheduled event. Changes after 10 business days will be subject to service fees. The prices are subject to change without notice.

Should you want to offer your guests a pre-selected choice of entrée at your wedding dinner, our Chef asks that you note each guest selection on their individual place cards. A list of entrée choices will also need to be submitted with your final guarantee.

### Smoking

The Colony Palm Beach is a smoke free environment and smoking is not permitted in any of the guestrooms, public areas and/or meeting spaces. The use of any tobacco products (smoking, snuff, chewing tobacco, vapes, e-cigarettes, etc.) will only be allowed in specific designated outdoor areas.

### Vendors

At The Colony Palm Beach, we require that our weddings have a dedicated wedding planner to assist them. This will help ensure a relaxed and seamless wedding weekend for all our brides and grooms.

Outside vendors other than those on the Hotel's Approved Vendor List must be submitted for approval at least 30 days prior to the event date and will need to provide proof of insurance which holds the Hotel harmless from liabilities arising through the use of such contractors. All deliveries must be coordinated through the Catering Office.

### Food and Beverages

All Food and Beverage must be purchased through the Hotel's Catering Department. No food and beverage provided by an outside vendor is permitted. The Colony must provide all food and beverage service, unless approved by the Director of Catering/ Meetings and Special Events in writing. For any Hotel approved outside food, "Forkage" fees will be applied as necessary. Guests may not remove food or beverage from the premises due to license restrictions.

### Menu Tastings

Complimentary plated dinner menu tastings are offered for weddings of 50 guests or more. Tastings are based on 2 guests total and are hosted Tuesday through Friday starting at 2:00 PM [based on Chef's availability]. Special Events will schedule the date and confirm the selections to be sampled four to eight weeks prior to the event date.

### The Colony Equipment

The hotel provides 66" round tables (seat up to 10 guests) with white floor length linens, napkins and our classic light blue and gold Colony chairs. The Hotel does have additional enhancements available based upon request and subject to availability.

### Outdoor Functions

For the safety and comfort of hotel guests and staff, the Hotel reserves the right to determine the utilization of appropriate indoor facilities in case of inclement weather on the day of the event based on availability. The final weather call will be made three (3) hours prior to the event start time in the case of rain that is predicted at 40% or greater, high winds, lightening, extreme temperatures or other threatening conditions. The final weather call resides with the Hotel.

Functions booked East Garden must abide by the following town ordinances in order to be compliant with Town of Palm Beach rules for outdoor events:

- \* Entertainment and/or activity cannot exceed the outdoor decibel level of 61 decibels before 7:00 PM and 55 decibels from 7:00 PM-9:00 PM.
- \* Microphone use is exclusive for ceremony officiants, vows exchanges and welcome announcements.
- \* No speeches nor audio visual is permitted in the Lawn.
- \* Events and live music must conclude by 10:00 PM.
- \* In case of inclement weather, a tent may be ordered one week in advance for outdoor functions in the East Garden.
- \* Any violation or fine of the above rules for event activation that requires notice from town code enforcement department will be the sole responsibility of the contracted event host.
- \* The hotel reserves the right to approve your event schedule and execution in the Garden to ensure it complies with town regulations.

### Entertainment

Outdoor entertainment must be pre-approved. The Colony Palm Beach reserves the sole right to control the type and volume of music engaged by parties contracted for an outdoor event. If applicable, all entertainment that is outside of the Resort must conclude no later than 10:00 PM. This is in accordance with local ordinances and the respect of our other resort guests.

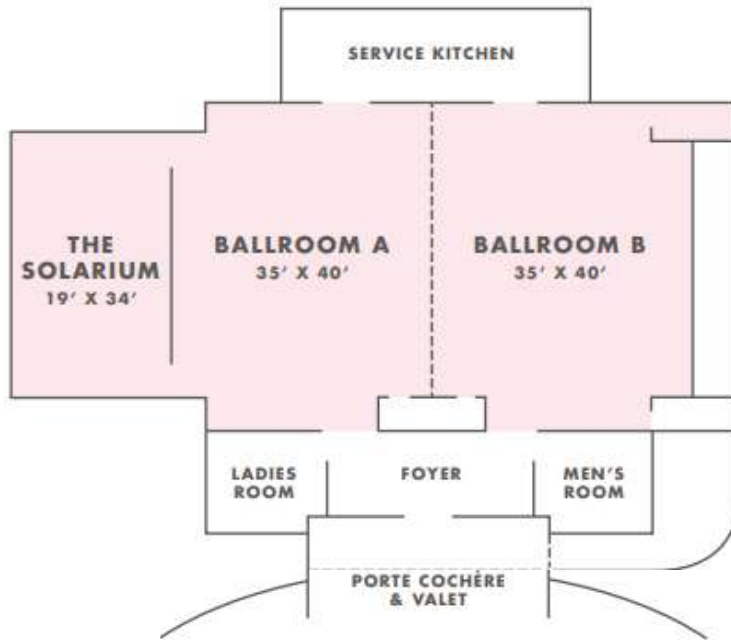
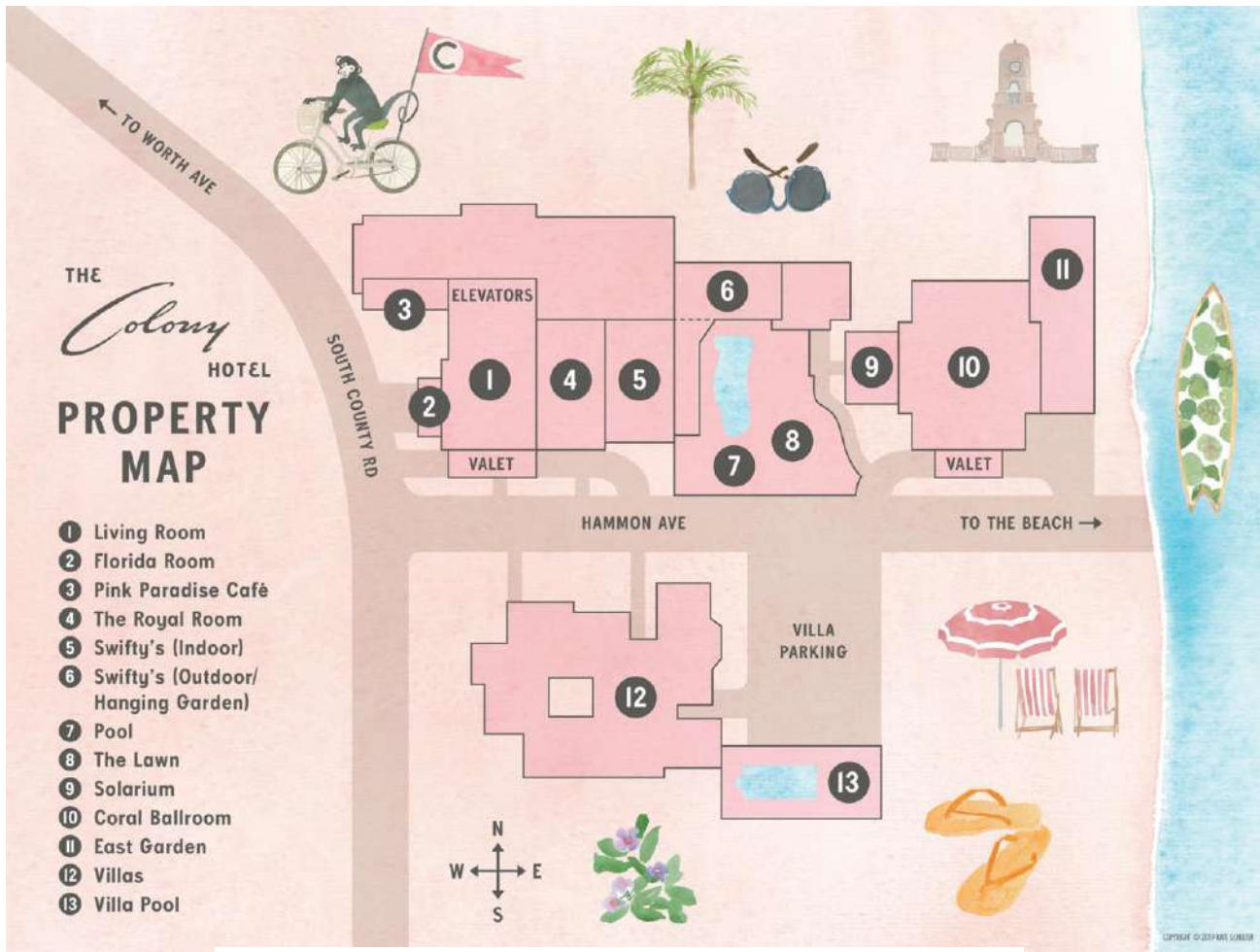
### Volume Restriction

<p><b>Guarantees</b> Final attendance is to be specified and communicated to the hotel 5 days prior to the function date. Such will be considered a binding guarantee and is not subject to reduction. If an attendance guarantee is not forwarded to the hotel by the date it is due, the attendance number stated on the original contract will become the guarantee. As well, should a guarantee increase by more than 5-10% within ten days of the function, we cannot guarantee the availability of the same menu.</p> <p><b>Liquor</b> The Colony Palm Beach's liquor license requires that all alcohol and beverages are to be dispensed by hotel employees or bartenders only. Therefore, it is hotel policy that liquor cannot be brought into the hotel from outside sources. The Colony Palm Beach reserves the right to refuse or discontinue service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages. All alcoholic beverages must be consumed in the function area where they were served. No shots will be served. All guests whom we believe to be less than thirty (30) years of age must present an acceptable form of identification. In addition, all alcohol sales will conclude at 2:00 AM.</p>	<p><b>Signs and Displays</b> The hotel reserves the right to approve all signage and placement. Signage must be professionally printed. Signage is not allowed on the guest room floors, in elevators, public areas or building exteriors.</p> <p>All signage must be free standing or placed on an easel. The hotel will assist in placing all pre-approved signage and banners, of which a charge for such services may apply. The hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property.</p>	<p>Please be advised that the hotel requires appropriate audio volume levels in all function rooms. Entertainment activity cannot exceed an 80 decibels level indoors at any time during the event. Daytime outdoor levels (until 7:00 PM) are a maximum of 61 decibels; Night time maximum of 55 decibels.</p> <p><b>Function Rooms</b> Function facilities are assigned by the hotel according to the guaranteed guest attendance anticipated. The hotel reserves the right to re-assign rooms based on the event's guaranteed attendance.</p> <p>Room rental fees are applicable if attendance and respective revenues are below the hotel's established minimums. Additional fees will apply for meetings, ceremonies and events with special set-up requirements.</p> <p>An established duration of time for the Event will be determined. If the Event exceeds the time established, a \$500.00 per hour charge will apply, pending confirmation of availability from the Catering Manager.</p>
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## PROPERTY MAP + FLOOR PLAN

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