



Memories at the Speed of Old Florida™



Island Banquet Menus

Breakfast Selections



FRESH START BUFFET

Fresh Seasonal Fruits
Assorted Breakfast Pastries with Sweet Butter,
Jams and Preserves
Fluffy Scrambled Eggs with Cheese
Crisp Bacon and Link Sausage
Breakfast Potatoes
Gourmet Bagels with Cream Cheese Smoked
Salmon Display with Capers,
Chopped Eggs, Red Onions and Tomatoes
with Cream Cheese



BREAKFAST BUFFET

Fresh Seasonal Fruits
Assorted Breakfast Pastries with Sweet Butter,
Jams and Preserves
Breakfast Potatoes
Crisp Bacon and Link Sausage

Choice of two:
Scrambled Eggs
Belgian Waffles with Fruit Topping and Whipped
Cream
French Toast Fingers
Oatmeal with Raisins and Brown Sugar



SUNRISE BRUNCH BUFFET

Mixed Garden Salad
Fresh Seasonal Fruits
Assorted Breakfast Pastries with Sweet Butter,
Jams and Preserves
Crisp Bacon and Link Sausage
Breakfast Potatoes
Grilled Catch of the Day with Mango Salsa
Carved Roast Turkey Breast w/
Cranberry Marmalade and Chipotle Mayonnaise

Omelet Station to include:
Three Egg Omelets Prepared to Order with
Peppers, Onions, Ham, Mushrooms,
Tomatoes and Several Cheeses

A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.
Note: Prices do not include venue rental. Menu pricing is subject to change without notice.

Light Fare and Snacks



SIMPLE START CONTINENTAL BREAKFAST

Fresh Seasonal Fruits

Assorted Danish and Muffins

HEALTHY START CONTINENTAL BREAKFAST

Gourmet Bagels with Cream Cheese

Assorted Danish and Muffins

Cold Cereal with Milk



INCLUSIONS

All breakfast options are served with
assorted Fruit Juices,
Coffee, Hot and Iced Tea



SPECIALTY BREAKS

Beverage Service:
Coffee, Hot and Iced Tea,
Assorted Soft Drinks
Bottled Water

Granola Bars and Assorted Fruit Yogurts

Cookies or Brownies

Crackers and Cheese Tray

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Luncheon Selections



PALM ISLAND SELECT WRAPS

Choice of three:

- Fried Chicken Wrap
- BLT Wrap
- Grilled Chicken Caesar Wrap
- Shrimp Salad Wrap
- Veggie Wrap

Choice of one:

- Potato Salad
- Pasta Salad
- Coleslaw



GULF SIDE SALAD

Choice of two:

- Shrimp Salad
 - Pasta Salad
 - Chicken Salad
- Served with Fresh Tomatoes and Lettuce
- Crackers and Rolls

All served with Coffee, Iced and Hot Tea,
Water and Soda



PALM ISLAND DELI SELECT BUFFET

- Shaved Ham, Turkey and Roast Beef
- Swiss and American Cheese Slices
- Tomatoes, Pickles, Lettuce
- Olives and Onions
- Assorted Breads and Rolls
- Condiments
- Seasonal Fresh Fruit

Choice of one:

- Potato Salad • Pasta Salad
- Coleslaw

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Hors d'Oeuvres



CASUAL

(100-piece minimum)

- Deviled Eggs
- Mini Caprese Salad
- Spinach and Artichoke Dip with Bread Basket
- Chicken Wings
- (Sauces: Hot, Medium, Mild, Teriyaki, Honey Garlic, Buffalo or Swamp)
- Fresh Crudités with Dip
- Stuffed Mushrooms Provencal
- Teriyaki Chicken Satays
- Sweet and tangy Meatballs



FORMAL

(100-piece minimum)

- Prosciutto wrapped Asparagus
- Crab Stuffed Mushrooms
- Duck and Black Bean Quesadilla
- Seared Beef Crostini
- Mini Crab Cakes
- Antipasto Skewers
- Brie and Berry tart cups
- Thai Egg rolls
- Pulled Pork Sundaes



ELEGANT

(100-piece minimum)

- Sashimi Tuna on Belgian Endives
- Bacon Wrapped Shrimp or Scallops
- Jumbo Shrimp Cocktail
- Prosciutto Wrapped Melon Balls

ADDITIONAL OPTIONS

Carved Top Round of Beef with Cocktail Rolls and Condiments

Oven Roasted Carved Breast of Turkey with Cranberry Marmalade and Herbed Mayonnaise

Chefs signature Art Deco Whole Salmon and topped with Cocktail Shrimp, Salmon Mouse, Capers, Red Onions, Hard Boiled Egg pieces and Crackers.

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Specialty Plated Banquet Dinner



SALAD

Choice of one:

Classis Caesar Salad

Mixed Green Salad with Mandarin Oranges
Served with House made Citrus Vinaigrette

APPETIZERS/SOUP

Choice of one:

Lobster Bisque

Italian Wedding Soup



PLATED ENTRÉE

Select One Option:

Sesame Seared Tuna and Petit Filet Mignon
Fresh Tuna Filet Topped with a Honey Garlic Sauce
accompanied by 6 oz. Grilled Filet Mignon

Stuffed Grouper and Chicken Piccata
Shrimp and Scallop stuffed Grouper
accompanied by Chicken Breast sautéed in a
light Lemon Caper Sauce

Surf and Turf
6 oz. Grilled Filet accompanied by a
6 oz. Lobster Tail Served with drawn Butter



INCLUSIONS

Soft Drinks, Coffee, Hot and Iced Tea

Garlic Mashed Potatoes

Steamed Fresh Asparagus Bundles

Dinner Rolls with Whipped Butter

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Pavilion Station Style Dinner



APPETIZER STATION

Choice of three items:

- Scallops Wrapped in Bacon
- Stuffed Mushrooms Provencal
- Fresh Vegetable Crudités
- Chicken Satays

SALAD STATION

Choice of one:

- Mixed Green Salad with Mandarin Oranges
- Classic Caesar Salad
- Baby Shrimp and Scallops Pasta Salad
- Oriental Pasta Salad
- Waldorf Salad



ENTRÉE STATION

Choice of two items:

- Carved Tenderloin of Beef
with Béarnaise and Rosemary Demi Glace
- Carved Roasted Vermont Turkey Breast
with Cranberry Marmalade and Herbed Mayo
- Roasted Leg of Lamb
with Curry Mustard Sauce and Mint Jelly
- Roasted Pork Loin
stuffed with Pesto or Sun Dried Tomatoes
- Grilled Mahi-Mahi
with Pineapple Béarnaise Sauce
- Stuffed Chicken Breast
with Fontina and Basil,
topped with Marsala Sauce



INCLUSIONS

- Soft Drinks, Coffee, Hot and Iced Tea
- Steamed Herbed New Potatoes
- Seasonal Steamed Fresh Vegetables
- Dinner Rolls with Whipped Butter
- Key Lime Pie, New York Style Cheesecake
or Specialty Cheesecake

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Dinner Buffets

(Minimum of 25 guests)



ISLAND BBQ BUFFET

Choice of two:

- BBQ Ribs
- BBQ Chicken
- Pulled Pork
- Smoked Brisket

Choice of three:

- Potato Salad, Coleslaw, Baked Beans,
- Corn on the Cob, Green Beans,
- Au Gratin Potatoes,
- Mixed Greens with House Dressing

Buffet includes:

- Dinner Rolls and Butter
- Soft Drinks, Coffee, Hot and Iced Tea



ITALIAN BUFFET

Choice of one:

- Fettuccini Alfredo Baked Ziti
- Pasta with Marinara Sauce

Choice of one:

- Chicken Parmesan, Chicken Piccata
- or Chicken Marsala

Choice of one:

- Eggplant Parmesan
- Italian Vegetable Blend

Buffet includes:

- Antipasto Salad with Italian Dressing
- Classic Caesar Salad or
- Mixed Greens with House Dressing
- Garlic Bread
- Soft Drinks, Coffee, Hot and Iced Tea



PRIME RIB BUFFET

- Prime Rib Au Jus
- BBQ Chicken Breast

Choice of two:

- Broccoli Parmesan
- Green Beans Almondine
- Garlic Mashed Potatoes

Buffet Includes:

- Classic Caesar Salad or
- Mixed Greens with House Dressing
- Dinner Rolls with Whipped Butter
- ,Soft Drinks, Coffee, Hot and Iced Tea

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Dinner Buffets



SURF AND TURF BUFFET

ENTREES

Choice of one:

Prime Rib
Delmonico Steak

Choice of one:

Crab Stuffed Baked Mahi-Mahi
Orange Roughy
Herb and Macadamia Nut Crusted

ENTREES

Choice of two:

Green Beans
Sautéed Mixed Squash
Garlic Mashed Potatoes
Mashed Sweet Potatoes

Buffet Includes:

Mixed Greens with Mandarin Oranges and Citrus Vinaigrette or
Caesar Salad

Dinner Rolls with Whipped Butter

Soft Drinks, Coffee, Hot and Iced Tea

HOT DOG AND HAMBURGER FEAST

ENTREES

Hamburgers
Hot Dogs
Italian Sausage

ENTREES

Choice of two:

Potato Salad
Coleslaw
Baked Beans
Corn on the Cob

Buffet Includes:

Assorted Condiments, Potato Chips, Assorted Cheese Slices, Grilled
Peppers and Onions, assorted Breads and Buns

Soft Drinks, Coffee, Hot and Iced Tea

Add: \$3.00 per adult for Chili

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Desserts

(Add to any meal)



HOUSE FAVORITES

Key Lime Pie
Pineapple Upside Down Cake
Chocolate Lava Cake
New York Style or
Specialty Cheese Cake
Brownies and/or Cookies

LOOKING FOR SOMETHING IN PARTICULAR? JUST ASK!

S'mores Bar
Assorted Candies Buffet
Carmel Apple Bar
Chocolate Fountain
Flavorful Fruit Pies

Custom pricing

A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.
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Banquet Beverages



Domestic Beer, House Wines and Soda Only

First Hour \$15.00
 Each Additional Hour \$ 12.00

Domestic, Imported Beer and Upgraded Wines

First Hour \$18.00
 Each Additional Hour \$14.00

Specialty Punches

Bloody Mary's \$150 per gallon
 Champagne/Mimosas \$150 per gallon
 Rum Bay Smash \$175 per gallon

We are happy to accommodate any special requests, but a price adjustment may apply.

Price includes all mixers, garnishes for a predetermined per adult price. Also includes sodas and bottled water.

Call Brands

First Hour \$20.00
 Each Additional Hour \$15.00

Will include Domestic Beer and House Wines.

Premium Brands

First Hour \$25.00
 Each Additional Hour \$17.00

Top Shelf Brands

First Hour \$28.00
 Each Additional Hour \$19.00

Domestic, Imported Beer and House Wines.

We are happy to accommodate any special brand requests, but a price adjustment may apply.

All rates are subject to change. A 20% service charge and 7% current Florida sales tax is applied to all food and beverage.

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Banquet Beverage Pricing



**Beverage Charges on a Consumption Basis
(By the drink)**

House Wines.....\$8.00

All Other Wine Priced on Individual Basis.

Beer Domestic\$6.00

Imported.....\$7.00

Keg Beer Domestic..... Please ask for \$

Call Brands Beverage Price

Vodka Skyy\$9.00

Svedka\$9.00

Gin Gordon's\$9.00

Beefeater\$9.00

Rum Bacardi\$9.00

Captain Morgan\$9.00

Coruba Dark Rum\$9.00

Malibu Coconut Rum\$9.00

Bourbon Early Times\$9.00

Jim Beam\$9.00

Scotch 100 Pipers\$9.00

Whiskey Canadian Club\$9.00

Seagram's 7\$9.00

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Beverage Pricing



Premium Brands		Beverage Price
Vodka	Absolut	\$10.00
	Stolichnaya	\$10.00
Gin	Beefeater's	\$10.00
	Bombay	\$10.00
	Tangueray	\$10.00
Rum	Mount Gay	\$10.00
	Myer's Dark Rum	\$10.00
Bourbon	Jack Daniels	\$10.00
Scotch	Johnny Walker Red	\$10.00
Whiskey	Southern Comfort	\$10.00
	Seagram's VO	\$10.00
Tequila	Jose Cuervo	\$10.00

Top Shelf Brands		Beverage Price
Vodka	Belvedere	\$11.00
	Grey Goose	\$11.00
	Ketel One	\$10.00
Gin	Bombay Sapphire	\$10.00
Rum	Appleton 5 year	\$11.00
	Bacardi 8 year	\$11.00
	Flor de Cana 18 year	\$12.00
Bourbon	Knob Creek	\$11.00
	Maker's Mark	\$12.00
Whiskey	Crown Royal	\$11.00
Tequila	Jose Cuervo 1800.....	\$12.00
	Patron	\$12.00

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General Information



Guarantee: A guarantee is required on all meal functions. The resort (group sales department) must be notified of the exact number of guests for whom you wish to guarantee by 12:00 noon, ten business days prior to your event. The resort will provide an amount of (5%) over your guarantee number. In no case, will the resort allow for a drop in guarantee numbers within this period to the function. The bill will be prepared for the guarantee number or the actual number served, whichever is greater. In the event the guarantee is not received, the original estimated attendance count will be billed. Last minute requests will be honored to the best of our ability.

Food Service: All food served in the banquet rooms and/or designated areas on-property must be supplied by the resort. The resort does not allow any food to be brought in unless prior arrangements have been made and specified in the contract. No food or beverage may be taken from banquet functions. All items are sold for on-property consumption in accordance with city, state, health and liquor laws. Wedding cakes are permitted to be brought to the resort. We offer cake cutting service if you would like our staff to cut the cake for you.

Beverage Service: Palm Island Resort, as licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the State of Florida Liquor Control Board. It is policy therefore, that all alcoholic beverages be supplied by the resort. The legal drinking age in the State of Florida is 21 years. It is the client's responsibility to notify the resort if any attendees are under age and to ensure

the minors attending the function are not served alcoholic beverages. The resort does not allow any liquor to be brought in from the outside by guests due to city, state, health and liquor laws. All items are sold for on-property consumption in accordance with city, state, health and liquor laws. All alcoholic beverages served on the premises must be dispensed by a uniformed Palm Island Resort team member.

Resort employee. We reserve the right to refuse alcoholic beverages to any person that is underage or if proper identification cannot be produced. Persons underage or without ID who are drinking will cause the bar to be closed by management. We also reserve the right to refuse alcoholic beverages to any persons that appear to be intoxicated. No alcoholic beverages may leave the premises.

Liability: Palm Island Resort reserves the right to inspect and control all private functions. The resort cannot assume responsibility for personal property and equipment brought into the banquet areas. The resort will hold client responsible for any damages to carpeting, drapery, wall coverings, tables, chairs, lighting, sound and audio-visual equipment, caused by attendees or outside vendors.

Pricing: All of the included pricing is based on Fair Market Value. Due to the fluctuation in food costs, the quoted prices are subject to change without notice until confirmation of a menu and/or 90 days prior to the function. There will be an applicable service charge and sales tax on all food and

beverage items.

Outside Vendors: All outside vendors for decorations, music, etc. must be approved by Palm Island Resort. Please note that due to certain restrictions all outside music or entertainment must end by 10:00 pm. Please make sure delivery arrangements have been made with management (group sales office) to ensure clearance with car ferry. Deliveries should be scheduled for the day of the event due to limited storage areas. Palm Island Resort is not responsible for damages or shortages of deliveries.

Function Space Deposit: Initial Deposits are non-refundable unless otherwise stated in the Contract. Please refer to your contract for payment schedule.

Cancellation: Your contract will clearly state all cancellation fees. In addition, any payment made through the resort for entertainment, props, special food items, or charters will be forfeited.

Service Charges: 20% Service fee, 7% Florida sales tax, Cleaning fee of \$150.00 or more if confetti, poppers, sand or rice are being used, \$200 fee if staff has to take down decorations. Additional cleaning fees may occur due to special cleaning during or after the event (see management for more details).

For more information, call: (941) 697-4800





PALM ISLAND RESORT

Memories at the Speed of Old Florida™

**7092 Placida Road
Cape Haze, Florida 33946**

(941) 697-4800 or (800) 824-5412

PalmsIsland.com

