



Weddings *in a* *Tropical Paradise*



Congratulations on Your Engagement!

You want your wedding day to be perfect and so do we! Let us help you plan the day of your dreams. Our experienced catering staff will assist you with all the details of planning your wedding and our beautiful waterfront setting will provide a picture-perfect event!

Wedding Packages



PLUMERIA

Hors d'oeuvres:

- Domestic cheese and fruit display
- Warm artichoke and spinach dip with toasted baguettes or roasted red bell pepper hummus with crudite vegetable and pita chips

Champagne & cider toast

Mirror tiles and votive candles

\$60 per person

Two entrees, vegetarian options

Kid's menu available – \$14.99 per child

(Refer to the following pages for menu options)



HIBISCUS

Welcome tropical champagne cocktail service (tray passed)

Hors d'oeuvres:

- Domestic cheese and fruit display
- Warm artichoke and spinach dip with toasted baguettes or roasted red bell pepper hummus with crudite vegetable and pita chips
- Tomato and asparagus bruschetta (tray passed)

Wine service with dinner

Champagne & cider toast

Mirror tiles and votive candles

\$70 per person

Two entrees, vegetarian options

Kid's menu available – \$14.99 per child

(Refer to the following pages for menu options)



WILD ORCHID

One hour hosted bar: serving call brands, domestic and imported beer, wine, soft drinks and mineral water*

Hors d'oeuvres:

- Domestic cheese and fruit display
- Warm artichoke and spinach dip with toasted baguettes or roasted red bell pepper hummus with crudite vegetable and pita chips

Upgrade to crab and artichoke dip – \$2 per person

- Tomato and asparagus bruschetta (tray passed)
- Choice of hummus crudite cups, firecracker shrimp or chicken satay with peanut dipping sauce

Wine service with dinner

Champagne & cider toast

Mirror tiles and votive candles

Traditional three-tiered wedding cake (provided by Flour Power)

\$84 per person

Two entrees, vegetarian options

Kid's menu available – \$14.99 per child

(Refer to the following pages for menu options)

**Premium and super premium brands available for an additional \$5.00 per person. For meal service before 2:00pm, deduct \$5.00 from list price.*

Food and beverage. Once the contract is signed and returned to the hotel, catering prices quoted on your contract are guaranteed. Prices are subject to change if quoted rates have not been stated on a signed contract. The Hotel must supply all food and beverages. The Island Palms Hotel does not permit any food or beverages to be taken from the banquet room premise.

ALL WEDDING PACKAGES INCLUDE:

Beautiful settings for wedding photos ~ Mirror tiles and votive candles ~ Parquet wood dance floor
Elegant wedding white linens and napkins ~ Complimentary cake cutting service
Champagne and cider toast ~ Tables, chairs, china, etc.

ADDITIONAL SERVICES & REFERRALS AVAILABLE:

Chair covers ~ Specialty linens ~ Event furniture ~ Menu cards ~ Uplighting/event lighting
Photo booths ~ Centerpieces ~ Transportation services ~ DJ services
Photography/videography ~ Event decor ~ Ceremony/reception coordination

Menu Selections

Includes seasonal vegetable selection, rolls and butter, coffee and tea service

CHOICE OF SALAD

Baby mixed green salad with grape tomatoes, cucumbers, candied walnuts, gorgonzola and choice of dressing (ranch, bleu cheese, balsamic vinaigrette, Italian vinaigrette, creamy Italian)

Romaine hearts with shaved parmesan, brioche croutons and Caesar dressing

CHOICE OF TWO ENTREES

**A selection of up to two different entrees can be served. Add \$3 per person for combination meal service.*
Add grilled jumbo prawns to any entrée for additional \$3 per person. Add \$5 per person for buffet service.**

Filet mignon with horseradish demi**

Chicken cordon bleu with beurre blanc

Broiled New York steak with gorgonzola cream sauce

Goat cheese stuffed chicken with roasted red pepper chutney

Flat iron with reduced port demi

Atlantic salmon with whole grain mustard cream

Braised boneless beef short rib with forest mushroom demi

Macadamia crusted halibut with red pepper coulis

Blackened chicken with tropical fruit salsa

Grilled seabass with basil pesto and bruschetta

Chicken saltimbocca with prosciutto, sage, buffalo mozzarella and pomodoro

CHOICE OF STARCH

Herb roasted red potatoes

Wild rice pilaf

Roasted garlic mashed potatoes

Coconut rice

Sweet potato mash

**Vegetarian meals are available upon request. Please notify the sales and catering department of any vegetarian meals required as well as any food allergies at least 14 days prior to your event. Any changes made less than 14 days prior to your event may be limited to seasonal options and menu availability. **Not available for buffet service.*

Banquet Policies

BANQUET FACILITIES

When you begin planning your event at the Island Palms Hotel & Marina, the function rooms are assigned by the number of anticipated people and the basic requirements of the functions. If the needs of a group change during the course of planning the event, a more suitable location may be assigned. Your banquet room is available to you for a maximum of 5 hours. If you wish to retain the room for a longer period, you will be subject to a pre-paid \$400.00 charge for each additional hour. This is permitted only if the room is available. This charge will also occur if the banquet room is not vacated at the contracted ending time.

PAYMENT

A deposit is required to confirm your ceremony and reception site. Deposits vary from \$500.00 to \$2,000.00 depending on the size and date which you contract. Fifty percent (50%) of the estimated balance is due 3 months prior to the wedding, and all deposits are non-refundable. The remaining balance is required three (3) working days prior to the function. Any charges incurred during the function must be paid upon conclusion of the event.

MINIMUMS

For luncheon functions beginning prior to 2:00 p.m., there is a minimum food purchase of \$37.00 per person. For dinner functions beginning after 2:00 p.m., the minimum food purchase is \$42.00 per person. These minimums are subject to the applicable service charge and California sales tax. In addition, certain food and beverage minimums may apply.

FOOD AND BEVERAGE

Once the contract is signed and returned to the hotel, catering prices quoted on your contract are guaranteed. Prices are subject to change if quoted rates have not been stated and signed on a contract. The Hotel must supply all food and beverages. The exception is your wedding cake which must be provided by an outside vendor. Food and beverage is not allowed to be removed from the property due to certain liabilities. We reserve the right to confiscate food or beverage that is brought onto the property in violation of this policy.

SERVICE CHARGE AND SALES TAX

All food, beverage and equipment rental prices quoted are subject to an 18% service charge (subject to change at anytime) plus the applicable California sales tax. Please note that the service charge is taxable.

GUARANTEE

For all meal functions, attendance must be specified three (3) working days prior to the function. This does not include weekends or holidays. This number will be considered a guarantee. Charges will be based on the number of people served or the guarantee, whichever is greater. We will prepare for five percent over the guarantee. If a guarantee is not received at the appropriate time, as determined by the Sales and Catering Department, the hotel will assume the estimated number of attendance is the final guarantee.

CANCELLATION

For Group Food Functions or Group Sleeping Rooms canceled by you, the applicable damages calculated as follows shall be payable to hotel as liquidated damages in accordance with Paragraph 4 of the General Provisions.

Days before Function

Liquidated Damages

(% of total estimated balance)

91 days or more

50%

31-90 days

75%

30 days or less

100%

Payments due as a result of cancellation of this contract under this provision shall be made by canceling party to the non-canceling party at the time the contract is canceled.

DAMAGE

Materials may not be stapled, tacked or taped onto the walls of the banquet rooms. Confetti, glitter and chocolate fountains are not permitted. You will be responsible for any damage or excessive clean up.

