



MARRIOTT RESORT  
PALM BEACH  
SINGER ISLAND

Plated Breakfasts

~Option 1~

\$20.00 per person

*Choice of One per Guest*

Continental Breakfast

Chef Selection Muffin, Bagel, Seasonal Fruit Cup, Butter, Cream Cheese and Jam

Traditional Stack of Buttermilk or Whole Wheat Pancakes  
Sea Salt Butter, Warm Vermont Maple Syrup

Fresh Fruit Plate

Selection of Fresh Seasonal Fruits and Berries

All Packages Include Choice of Coffee and Juice

Prices are subject to 7% tax and 22% service charge

Palm Beach Marriott Singer Island Beach Resort & Spa  
3800 North Ocean Drive, Singer Island-Riviera Beach, FL 33404

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[www.PalmBeachMarriottResort.com](http://www.PalmBeachMarriottResort.com)



~Option 2~

\$25.00 per person

*Choice of One per Guest*

All American Breakfast

Two Eggs, Your Way with Fingerling Breakfast Potatoes

Choose Bacon, Ham or Sausage

Choice of Toast, English Muffin, or Bagel

Brioche French Toast

Sea Salt Butter, Warm Vermont Maple Syrup, Berry Compote

Fresh Berry and Yogurt Parfait

Crunchy Granola Layered with Fresh Berries and Greek Yogurt

Biscuits and House-made Sausage Gravy

Fresh Biscuits Smothered in Creamy Sausage Gravy

All Packages Include Choice of Coffee and Juice

Prices are subject to 7% tax and 22% service charge



~Option 3~

\$30.00 per person

*Choice of One per Guest*

*Steak and Eggs Breakfast*

*Grilled Beef Tenderloin Medallions, Two Fried Eggs, Rosti Potato Pancakes,  
Sautéed Spinach, Truffle Béarnaise*

*Traditional Eggs Benedict*

*Poached Eggs, Canadian Bacon, English Muffin, Traditional Hollandaise Sauce*

*Smoked Salmon Gravlox Platter*

*Vine Ripe Tomato, Red Onion, Capers, Bagel and Cream Cheese*

*Nutella and Banana Stuffed French Toast*

*Whipped Cream, Vermont Maple Syrup*

*Ham and Vermont Cheddar Omelet*

*Three Egg Omelet, Sautéed Ham, Melted Vermont Cheddar, Fresh Tomato Relish*

*All Packages Include Choice of Coffee and Juice*

*Prices are subject to 7% tax and 22% service charge*



## Breakfast Buffet Selections

### *Singer Island Continental*

\$25.00 per person

Assorted Muffins

French Butter and Chocolate Croissant

Assorted Bagels

Seasonal Fruit and Berries

Butter, Cream Cheese and Jams

Regular and Decaf Coffee

Orange, Grapefruit and Apple Juice

Prices are subject to 7% tax and 22% service charge  
Additional Charge for Buffets Under 20 Guests, Continental Breakfast Excluded



*All American Breakfast*

\$30.00 per person

Scrambled Eggs, Applewood Smoked Bacon, Country Sausage

Fingerling Breakfast Potatoes

Yogurt and Granola Parfaits

Assorted Muffins

French Butter and Chocolate Croissant

Assorted Bagels

Seasonal Fruit and Berries

Butter, Cream Cheese and Jams

Regular and Decaf Coffee

Orange, Grapefruit and Apple Juice

Prices are subject to 7% tax and 22% service charge

Additional Charge for Buffets Under 20 Guests, Continental Breakfast Excluded



## Florida Sunshine Breakfast

\$35.00 per person

Scrambled Eggs, Applewood Smoked Bacon, Country Sausage

Brioche French Toast with Vermont Maple Syrup

Fingerling Breakfast Potatoes

Yogurt and Granola Parfaits

Assorted Muffins

French Butter and Chocolate Croissant

Assorted Bagels

Seasonal Fruit and Berries

Butter, Cream Cheese and Jams

Regular and Decaf Coffee

Orange, Grapefruit and Apple Juice

Prices are subject to 7% tax and 22% service charge

Additional Charge for Buffets Under 20 Guests, Continental Breakfast Excluded



## Breakfast Buffet Enhancement Options

\$8.00 per person

*Choose one of the Following*

Biscuits and House-made Sausage Gravy  
Fresh Biscuits Smothered in Creamy Sausage Gravy

Smoked Salmon Gravlox Platter  
Tomato, Onion, Caper, and Cream Cheese

Traditional Eggs Benedict  
Poached Eggs, Canadian Bacon, English Muffin, Traditional Hollandaise Sauce

Grilled Skirt Steak  
Béarnaise and Grilled Tomatoes

Prices are Subject to 7% tax and 22% service charge



## Specialty Themed Breaks

### *Mid-Morning Wake-Up*

#### Healthy Break

\$20.00 per person

Trail Mix

Energy and Granola Bars

Assorted Fresh Whole Fruit

Fresh Fruit Skewers

Assorted Yogurt Smoothies

#### "Berry" Break

\$20.00 per person

Walnuts, Goat Cheese and Assorted Berry Canapés

"Blueberry Morning" Parfaits

Blackberry Crumb Cake

"Dip Your Own" Strawberries in Chocolate Bar

Fresh Berry Smoothies

#### Florida "Citrus" Break

\$20.00 per person

Lemon Pound Cake

Grapefruit and Mint Salad

Orange Panna Cotta

Mini Key Lime Tarts

Lemon Cheese Cake Bites

Florida Orange and Grapefruit Juice Spritzers





"Black and White" Break

\$22.00 per person

Brownies and Blondies

Black and White Cookies

Vanilla and Chocolate Yogurt Parfaits

Strawberries Dipped in White and Dark Chocolate

Mini Chocolate Cup Cakes w/ White Chocolate Butter Cream

Whole and Chocolate Milk

"French Patisserie" Break

\$22.00 per person

Mini Raspberry and Brie in Puff Pastry

Macarons

Cream Puffs

Mini Cream Brulee Tartlets

Chocolate Bouchants

Sparkling Berry Cider

"Death by Chocolate" Break

\$22

Dark Chocolate Cups

Chocolate Flourless Cake

White Chocolate Mousse w/ Berries

Chocolate Chip Cookies Dipped in chocolate

Chocolate Tartlets

Hot Chocolate



## *Afternoon Pick Me Up*

### “Tea and Crumpets” Break

\$20.00 per person

Mini Tea Scones

Madeline's

Biscotti

Mini Fresh Berry Tartlets

Short Bread Cookies

Fresh Brewed Tea Selections

### “Junk Food” Break

\$22.00 per person

Jumbo Warm Pretzels

Spicy Toffee Peanuts

Truffle Parmesan Popcorn

Assorted Chocolates and Candies

Root Beer Floats

### “Italian Break”

\$22.00 per person

*“Build Your Own” Bruschetta Bar*

Fresh Fruit Skewers with Zabaglione

Italian Cookies

Lemon Cello Mousse

Pistachio and Chocolate Biscotti



### "Tapas" Break

\$22.00 per person

Melon and Jamon

Hummus with Pita Chips

Manchego Cheese and Sliced Chorizo

Tasting of Assorted Olives and Roasted Pequillo Peppers

Cream Catalina

### "Island" Break

\$22.00 per person

Custard Flan

Cinnamon Churros

Pineapple and Papaya Skewers

Guacamole with Crispy Tortilla Chips

Seafood Salad Puffs

Sparkling Lime and Mint Cocktail

Prices are subject to 7% tax and 22% service charge



## ALa Carte Break Selections

*Charge on Consumption*

\$4.50 each

- Assorted Fresh Whole Fruit*
- Assorted Bagels with Cream Cheese and Butter*
- Assorted House Baked Cookies*
- Brownies or Blondies*
- Energy and Granola Bars*
- Candy Bars Assorted*
- Bags of Terra Chips or Pita Chips*
- Fresh Fruit Skewers with Zabaglione*
- Chocolate Dip Strawberry*
- Cream Brûlée Spoon*
- Cream Puff*
- Mini Black 'n' White Cookie*
- Chocolate Dipped Pistachio Biscotti*
- Mini French Macaroons*

\$6.00 each

- Mini Tea Scones*
- Assorted Fresh Baked Muffins*
- Croissant and Chocolate Croissant*
- Giant Glazed Cinnamon Buns*
- Ice Cream and Frozen Fruit bars*
- Jumbo Warm Pretzels*
- Cinnamon Churros*
- Cake Pop*

Prices are subject to 7% tax and 22% service charge



## ALa Carte Break Selections

*Charged Per Person*

\$6 per person

*Hummus with Pita Chips*

*Manchego Cheese and Sliced Chorizo*

*Tortilla Chips with Guacamole and Salsa*

*Truffle Parmesan Popcorn*

*"Build Your Own" Bruschetta Bar*

*Tasting of Assorted Olives and Roasted Piquillo Peppers*

*M&M's and Assorted Hard Candy*

*Break Items Available by the Pound*

Gourmet Mixed Nuts \$30.00 per pound

Roasted Salted Cashews \$36.00 per pound

Spicy Toffee Peanuts \$34.00 per pound

Prices are subject to 7% tax and 22% service charge



### Event Stations

*\$150 charge per Chef per 50 guests required*

#### *Cooked to Order Omelet Station*

\$12.00 per person

Bacon, Sausage, Ham

Assortment of Cheeses

Garden Fresh Vegetables

#### *Fresh Fruit and Yogurt Smoothie Bar*

\$8.00 per person

Daily Selection of Seasonal Fruit & Banana's

Greek Yogurt

#### *Belgian Waffle Station*

\$8.00 per person

Fresh Berry Compote

Whipped Cream

Vermont Maple Syrup

Prices are Subject to 7% tax and 22% service charge



## Plated Lunch Selections

### Casual Sandwich Menu

\$28.00 per person

#### First Course

Please choose one selection

##### *3800 Caesar Salad*

Romaine Hearts, Garlic Croutons, Creamy Caesar Dressing, Parmesan

##### *Artichoke Bisque*

Herb Mascarpone, Crispy Pancetta

#### Second Course

Please choose one selection

##### *Flame Grilled "Meyer All Natural Angus" Burger*

Brioche Bun, Lettuce, Tomato, Onion, Cheddar Cheese

##### *Daily Local Catch Sandwich*

Pickled Red Onion Relish and Spicy Chile Aioli

##### *Grilled Chicken Pretzel Club*

Aged Cheddar, Arugula, Bacon, Tomato, Garlic Aioli

##### *Shrimp "Scampi" Flatbread Pizza*

Roasted Garlic, Tomatoes, Mozzarella

#### Dessert

Please choose one selection

Chocolate Mousse Cake

Key Lime Tart

Prices are subject to 7% tax and 22% service charge



Entrée Style Menu

*~Option 1~*

\$30.00 per person

First Course

Please choose one selection

*Cream of Tomato-Basil*

Roasted Garlic Crostini

*Baby Lettuce and Red Grapes Salad*  
Goat Cheese, Walnuts, Sherry Vinaigrette

Second Course

Please choose one selection

*Pan Seared Chicken Breast*

Risotto Cake, Vegetable Bundle, Madeira Sauce

*Dijon-Herb Crusted Salmon*

Roasted Red Bliss Potatoes, Three Pea Medley

Dessert

Please choose one selection

Chocolate Mousse Cake

Key Lime Tart

Prices are subject to 7% tax and 22% service charge





Entrée Style Menu

~ Option 2 ~

\$36.00 per person

First Course

Please choose one selection

*Maine Lobster Bisque*

Mini Profiteroles, Truffle Cream

*Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad*

Prosciutto Crisp, Aged Balsamic, Olio Verde

Second Course

Please choose one selection

*Grilled Sirloin Steak*

Yukon Gold Potato Puree, Roasted Broccoli, Cabernet Sauce, Tomato Jam

*Pan Roasted Grouper*

Artichoke-Potato Mash, Roasted Red Pepper Buerre Blanc

*Chicken and Orecchiette Pasta*

Garlic, Olive Oil, Spinach, Tomatoes

Dessert

Please choose one selection

Chocolate Mousse Cake

Key Lime Tart

Chef Seasonal Crème Brûlée

Banana Bread Pudding

Prices are subject to 7% tax and 22% service charge



## Lunch Buffet Selections

### *French Bistro*

\$36.00 per person

Split Pea Soup, Smoked Ham, Truffle Croutons

Salad "Nicoise"

Green Beans, Nicoise Olives, Cucumber, Tomato, Hard Cooked Egg, Dijon Vinaigrette

Ham and Gruyere on Croissant Sandwiches

Smoked Salmon and with Herb Cream Cheese on Multigrain Bread

French Baguette

Macaroons and Assorted Pastry

### *Italian Café*

\$36.00 per person

Cream of Tomato-Basil Soup, Roasted Garlic Crostini

Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad

Basil, Parmesan, Chianti Vinaigrette

Bruschetta

Assorted Panini Sandwiches

Penne A la Vodka with Italian Sausage

Italian Cookies and Mini Apple Crostadas

Pistachio and Chocolate Biscotti

*American Grill*

\$40.00 per person

Grilled Meyer Angus Hamburgers

All Beef Hot Dogs

Grilled Chicken Breast

Sauerkraut

Red Bliss Potato Salad

Corn on the Cobb

Pickles, Lettuce, Tomato, Red Onion

Assorted Cheeses and Condiments

Brioche and Multigrain Sandwich Rolls

Fresh Fruit Salad

Chocolate Chip Cookies and Brownies

Prices are subject to 7% tax and 22% service charge



*Caribbean Getaway*

\$38.00 per person

Coconut Conch Chowder

Local Greens with Mango, Almonds and Goat Cheese

Sweet Soy Glazed Chicken Breast with Pineapple Salsa

Grilled Mahi Mahi, Mango Relish

Pumpkin Rice

Assorted Rolls

Passion Fruit Tarts and Selection of Cookies

*Southern BBQ*

\$38.00 per person

Iceberg Wedge Salad

Vine Ripe Tomato, Apple-wood Bacon, Creamy Maytag Blue Cheese Dressing

BBQ Chicken

Baby Back Ribs

Southern Style Potato Salad and Cole Slaw

Buttermilk Biscuits

Apple Crumb Pie

Prices are subject to 7% tax and 22% service charge



*New York Deli*

\$36.00 per person

*Assorted Deli Style Meats Including:*

*Roast Beef, Black Forrest Ham, Smoked Turkey Breast*

*Aged Cheddar, Baby Swiss,*

*American, Provolone*

*Bread and Butter Pickles*

*House Made Coleslaw*

*German Potato Salad*

*Spiral Pasta Salad*

*Olives,*

*Creole Mustard, Red Pepper Mayo, Horseradish Sour Cream,*

*Lettuce, Tomato, Onion*

*Assorted Artisanal Breads*

*NY Style Cheesecake*

*Chocolate Cream Pie*

Prices are subject to 7% tax and 22% service charge



## Plated Dinner Selections

~Option 1~

\$45.00 per person

### First Course

Please choose one selection

*Cream of Tomato-Basil*

*Roasted Garlic Crostini*

*Baby Lettuce and Red Grapes Salad  
Goat Cheese, Walnuts, Sherry Vinaigrette*

### Second Course

Please choose one selection

*Pan Seared Chicken Breast  
Risotto Cake, Vegetable Bundle, Madeira Sauce*

*Dijon-Herb Crusted Salmon  
Roasted Red Bliss Potatoes, Three Pea Medley*

### Dessert

Please choose one selection

*Chocolate Mousse Cake*

*Key Lime Tart*

Prices are subject to 7% tax and 22% service charge



~Option 2~

\$65.00 per person

**First Course**

Please choose two selections

*Maine Lobster Bisque*

*Mini Profiteroles, Truffle Cream*

*Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad*

*Prosciutto Crisp, Aged Balsamic, Olio Verde*

*Cream of Tomato-Basil*

*Roasted Garlic Crostini*

*Baby Lettuce and Red Grapes Salad*

*Goat Cheese, Walnuts, Sherry Vinaigrette*

**Second Course**

Please choose two selections

*Pan Seared Chicken Breast*

*Risotto Cake, Vegetable Bundle, Madeira Sauce*

*Dijon-Herb Crusted Salmon*

*Roasted Red Bliss Potatoes, Three Pea Medley*

*Grilled Beef Tenderloin*

*Truffle Whipped Potato Puree, Roasted Broccolini, Baby Carrot, Cabernet Sauce*

*Roasted Cocktail Tomato*

*Pan Roasted Grouper*

*Artichoke-Potato Hash, Roasted Red Pepper Buerre Blanc, Crab Salad*

Prices are subject to 7% tax and 22% service charge



-Option 2 cont'd-

**Dessert**

Please choose one selection

*Chocolate Mousse Cake*  
*Key Lime Tart*  
*Chef Seasonal Crème Brûlée*

-Option 3-

\$85.00 per person

**First Course**

Please choose two selections

*Maine Lobster Bisque*  
*Mini Profiteroles, Truffle Cream*

*Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad*  
*Prosciutto Crisp, Aged Balsamic, Olio Verde*

*Yellowfin Tuna, Mango and Avocado Salad*  
*Citrus-Soy, Yuzu, Crispy Won Ton Noodle, Wasabi Cream*

*Shrimp and Grits "Creole"*  
*Jumbo Shrimp, Calabaza, Corn, Cheesy Grits, Spicy Creole Sauce*

*Southern Comfort BBQ Glazed Pork Belly*  
*Apple, Raisin Celery Root Slaw, Crisp Onion Ring*

Prices are subject to 7% tax and 22% service charge





~Option 3, cont'd~

Second Course

Please choose two selections

*Grilled Beef Tenderloin*

*Truffle Whipped Potato Puree, Roasted Broccolini, Baby Carrot, Cabernet Sauce*

*Roasted Cocktail Tomato*

*Half Rack of Lamb*

*Potato Gratin, Port Braised Shallots, Baby Vegetables*

*Pan Roasted Grouper*

*Artichoke-Potato Hash, Roasted Red Pepper Buerre Blanc, Crab Salad*

*Butter Poached Maine Lobster Tail*

*Swiss Chard, Wild Mushroom, Lobster Nage*

Dessert

Please choose one selection

Chocolate Mousse Cake

Key Lime Tart

Chef Seasonal Crème Brûlée

Banana Bread Pudding

Prices are subject to 7% tax and 22% service charge



## Dinner Buffet Selections

*Options provided allows for flexibility and creativity in creating your own buffet menu*

~Option 1~

\$50.00 per person

### Soup

Please choose one selection

*Cream of Tomato-Basil*

*Roasted Garlic Crostini*

*Italian Wedding Soup*

*Mini Meatballs, Spinach, Ditalini Pasta*

*Bahamian Conch Chowder*

*Corn and Sweet Potato*

### Salad

Please choose two selections

*Baby Lettuce and Red Grapes Salad*

*Goat Cheese, Walnuts, Sherry Vinaigrette*

*Caesar Salad*

*Hearts of Romaine, Fresh Parmesan Reggiano, Roasted Garlic Crostini*

*Roasted Beet and French Feta Cheese Salad*

*Cucumber, Mache, Grape Tomato, Cumin-Raisin Vinaigrette*

## Entrée

Please choose one selection

*Pan Seared Chicken Breast*  
*Madeira Sauce*

*Dijon-Herb Crusted Salmon*  
*Chardonnay Sauce*

*Grilled Mahi-Mahi*  
*Local Papaya-Honey Salsa*

*Braised Boneless Short Rib*  
*Creamy Horseradish Sauce*

*Penne a la Vodka*  
*Sweet Peas, Prosciutto*

Choice of One Vegetable and One Starch or Grain

## Chef Dessert Table

Please choose three selections

Prices are subject to 7% tax and 22% service charge



MARRIOTT RESORT  
PALM BEACH  
SINGER ISLAND

~Buffet Option 2~

\$70.00 per person

Artisan Cheese Display & Vegetable Crudité Display

Soup

Please choose one selection

*Maine Lobster Bisque*  
*Mini Profiteroles, Truffle Cream*

*Cream of Tomato-Basil*  
*Roasted Garlic Crostini*

*Italian Wedding Soup*  
*Mini Meatballs, Spinach, Ditalini Pasta*

*Bahamian Conch Chowder*  
*Corn and Sweet Potato*

Salad

Please choose two selections

*Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad*  
*Prosciutto Crisp, Aged Balsamic, Olio Verde*

*Caesar Salad*  
*Hearts of Romaine, Fresh Parmesan Reggiano, Roasted Garlic Crostini*

*Roasted Beet and French Feta Cheese Salad*  
*Cucumber, Mache, Grape Tomato, Cumin-Raisin Vinaigrette*

*Baby Lettuce and Red Grapes Salad*  
*Goat Cheese, Walnuts, Sherry Vinaigrette*

*Baby Iceberg Wedge*  
*Vine Ripe Tomato, Apple-wood Bacon, Creamy Maytag Blue Cheese Dressing*

### **Entrees**

Please choose two selections

*Pan Seared Chicken Breast*  
*Madeira Sauce*

*Dijon-Herb Crusted Salmon*  
*Chardonnay Sauce*

*Pan Roasted Grouper*  
*Roasted Red Pepper Buerre Blanc*

*Grilled Sirloin of Beef*  
*Cabernet Jus, Horseradish-Sour Cream*

*Spinach Ravioli*  
*San Marzano Tomato Sauce, Fresh Basil*

Choice of One Vegetable and One Starch or Grain

**Chef Dessert Table**  
Choice of Three Selections

Prices are subject to 7% tax and 22% service charge



~Option 3~

\$90.00 per person

Artisan Cheese Display & Vegetable Crudité Display

Choose One Action Station- (Not Chef Attended)

*Italian Pasta Station*

*Dim Sum Station*

*Ceviche "Martini" Bar*

Soup

Please choose one selection

*Maine Lobster Bisque*

*Mini Profiteroles, Truffle Cream*

*Cream of Tomato-Basil*

*Roasted Garlic Crostini*

*Italian Wedding Soup*

*Mini Meatballs, Spinach, Ditalini Pasta*

*Bahamian Conch Chowder*

*Corn and Sweet Potato*

## Salad

Please choose two selections

*Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad  
Prosciutto Crisp, Aged Balsamic, Olio Verde*

### *Caesar Salad*

*Hearts of Romaine, Fresh Parmesan Reggiano, Roasted Garlic Crostini*

### *Roasted Beet and French Feta Cheese Salad*

*Cucumber, Mache, Grape Tomato, Cumin-Raisin Vinaigrette*

### *Baby Lettuce and Red Grapes Salad*

*Goat Cheese, Walnuts, Sherry Vinaigrette*

### *Baby Iceberg Wedge*

*Vine Ripe Tomato, Apple-wood Bacon, Creamy Maytag Blue Cheese Dressing*

## Entrees

Please choose two selections

*Pan Seared Chicken Breast  
Madeira Sauce*

*Dijon-Herb Crusted Salmon  
Chardonnay Sauce*

*Pan Roasted Grouper  
Roasted Red Pepper Buerre Blanc*

*Chef Carved Herb Roasted Prime Rib of Beef  
Cabernet Jus, Horseradish-Sour Cream, Bernaise*

Choice of One Vegetable and One Starch or Grain

Chef Dessert Table  
Please choose four selections

Prices are subject to 7% tax and 22% service charge





Starches, Grains and Vegetables

Starches and Grains

Please choose one selection

*Roasted Shallot Whipped Potatoes*

*Candied Sweet Potato Mash*

*Scalloped Potatoes "Au Gratin"*

*"Confetti" Vegetable Rice Pilaf*

*Creamy Parmesan Polenta*

*Herb Roasted Fingerling and Red Potatoes*

Vegetables

Please choose one selection

*Roasted Baby Carrots and Broccolini*

*French Green Beans and Mushrooms*

*Grilled Seasonal Vegetables*

*Traditional Stewed Ratatouille*

Chef Dessert Table

*Chocolate Dip Strawberry*

*Seasonal Cr eam Br ul ee Spoon*

*Cream Puff*

*Chocolate Dipped Pistachio Biscotti*

*Mini French Macaroons*

*Mini Cupcake*

*Mini Key Lime Tartlet*

*Mini Chocolate Passion Tartlet*

*Mini Fresh Berry Tartlet*

*Mini Cheesecake*

*Strawberry Shortcake Cup*

*Lemon Panna Cotta with Fresh Blackberry*

*Tiramisu Cups*

*Apple Crumb Bites*

*Mini Pecan Pie*



### Entrées for Chef Carving

(Additional \$150 per 50 guests for Chef Attendant)

Items Are Priced per Selection or In Addition to any Event Buffet

\$45 or Add \$15 to Package Price

*Slow Roasted Turkey*

*Home-style Gravy and Cranberry-Pear Compote*

*Glazed Hickory Smoked Ham*

*Caramelized Apples, Cinnamon and Clove*

*Loin of Roasted Pork*

*Southern Comfort BBQ Sauce*

*Dijon Herb Salmon*

*Lemon Dill Aioli*

\$65 or Add \$25 to Package Price

*Herb Roasted Prime Rib of Beef*

*Cabernet Jus, Horseradish-Sour Cream*

*Roasted Leg of Lamb*

*Rosemary Jus and Mint Chimichurri*

## Entrées for Chef Carving

(Additional \$150 per 50 guests for Chef Attendant)

Items Are Priced per Selection or In Addition to any Event Buffet

\$75 or Add \$35 to Package Price

*Togarashi Seared Yellow-fin Tuna*  
*Citrus-Soy, Pickled Ginger, Wasabi Cream*

*Whole Roasted Snapper*

*Coconut Lime Buerre Blanc*

\$85 or Add \$45 to Package Price

*Peppercorn Crusted Beef Tenderloin*  
*Truffle Jus, Bernaise*

*Boneless Rack of Lamb*

*Rosemary Jus and Mint Chimichurri*

Prices are subject to 7% tax and 22% service charge



## Event Stations and Enhancements

### Artisanal Cheese Display

\$16.00 per person

Selection of World Class Artisan Cheese

Assorted Seasonal Garnitures, Jams, Compotes, Rustic Breads and Crackers

### Crudite Display

\$12.00 per person

Selection of Fresh Vegetables "Crudite"

Baby Carrots, Cauliflower, Tri Color Peppers, Broccolini, Asparagus, Breakfast Radish, Herbed Dip

### Raw Bar/Ice Displays

Items are Per Piece

Florida Stone Crabs \$Market Price - *Seasonal*

Chilled East or West Coast Oysters, \$4.00 each

Chilled Gulf Shrimp \$6.00 Per Shrimp

Chilled 1 ¼ Lb. Maine Lobster Half \$18 / Whole \$36

Middle Neck Clams \$1.00 each

Local Catch Ceviche \$4.00 each

Wild and Domestic Caviar \$\$Market Price

Prices are subject to 6% tax and 22% service charge



Sculptured Ice Displays

4 Foot- \$800.00

8 Foot- \$1400.00

Customized Logo- \$400.00

Custom Display Pricing Available

Create Your Italian Pasta Station

\$22.00 per person

(Additional Selections \$8.00 per person, per selection)

*Choose Two Selections*

Penne a la Vodka

"Rustico Al Ceppo" Pasta Alfredo, Sweet peas, Parmesan

Rigatoni with Wild Mushroom and Truffle Cream

Cheese Tortellini, Pesto Cream, Parmesan Reggiano

Spinach Ravioli, San Marzano Tomato Sauce, Fresh Basil

Orecchiette, Garlic, Olive Oil, Rapini, Tomatoes

*Enhancements to Pasta per Selection*

Chicken Breast \$6

Italian Sausage \$6

Shrimp \$8

Lobster \$16

Prices are subject to 7% tax and 22% service charge



Mexican Taco and Quesadilla Station

\$22.00 per person

Warm Flour Tortilla and Hard Shell Tacos

Mini Assorted Quesadillas

Includes: Salsa Verde, Tomato-Jalapeno Salsa, Guacamole

Cheddar-Monterey Jack Cheese, Corn-Black Bean Salsa

*Choose One*

Chicken, Shrimp, Pork or Steak

\$4.00 for Each Additional Selection

Dim Sum Station

Choose One Protein Selection from Each Category

\$18.00 per person

Pot Stickers

Pork, Shrimp, Chicken or Vegetable

Steamed Buns

Pork, Shrimp, Chicken or Vegetable

Egg Roll

Pork, Shrimp, Chicken or Vegetable

Prices are subject to 7% tax and 22% service charge



Build Your Own Soup Bowl

\$16.00 per person

Consommé of Chicken or Beef

Choose One to be served with Accompanying Protein

Assorted Garnish

Mushroom, Carrot, Celery, Green Onion, Cabbage, Spinach,

Tomato, Bell Peppers, Snow Peas, Onion

Assorted Herbs

Rice Noodle, Ramen Noodle

Build Your Own Salad Station

\$16.00 per person

A Seasonal Assortment of Locally Sourced Greens, Vegetables and Garnishes

Chef Selections of House Made Dressings and Vinaigrettes

Fondue

\$12.00 per person

Fondue of Crab, Artichoke, Spinach, Mozzarella and Parmesan

*For Dipping*

Breads: Multi Grain, Baguette, Sourdough, Rye, Pumpernickel, Pretzel, Focaccia

Prices are subject to 7% tax and 22% service charge





Satay- Yakatori Station

\$28.00 per person

*Served on a Sizzling Grill*

Skewers of Vegetables, Beef, Chicken and Shrimp

Sauces for Dipping:

Sweet Soy, Chile Glaze, Soy Ginger

Green Onion Aioli, Peanut Sauce, Spicy Mustard

Mango "Duck Sauce"

Ceviche "Martini" Bar

\$18.00 per person

*Choose Three*

Tuna, Mango and Avocado

Mahi-Mahi, Corn, Tomato, Chipotle

Snapper, Jalapeño, Red Onion, Cilantro, Lime

Grilled Conch, Calabaza, Scotch Bonnet Pepper, Grilled Onion and Bell Pepper

Local Grouper, Lemon, Caper, Serrano Chile, Mint

Add \$4.00

Lobster, Coconut Milk, Green Onion, Casava

Shrimp, Pineapple Pico Di Gallo, Cilantro

Prices are subject to 7% tax and 22% service charge



Mini Slider Station

\$18.00 per person

*Choose Two*

Mini Hot Dogs

All Natural Angus Beef

Chicken or Turkey Patty

Add \$4.00

Shrimp Patty

Crab Cake

*Accompaniments:*

Lettuce, Tomato, Red Onion, Pickles,

Mustard, Ketchup, Tartare, Cocktail Sauce

Assorted Mini Buns (Gluten Free Available)

Prices are subject to 7% tax and 22% service charge



Flatbread Station

\$18.00 per person

*Choose Three*

Margarita

Italian Sausage, Pepper and Onion

Florentine: Spinach, Ricotta, Roasted Garlic

Pepperoni Parmesan

House Made Meatball and Pecorino

BBQ Chicken, Corn, Black Bean, Green Onion, Red Onion, Cheddar

Fresh Tomato, Mozzarella and Basil

Add \$4.00

Truffle and Wild Mushroom

Shrimp Scampi

White Clam Sauce

Prosciutto, Salami and Sopressata

Prices are subject to 7% tax and 22% service charge



Seafood Paella "Valencia" Station

\$28.00 per person

Spanish Carneroli Rice Cooked Slowly  
with Saffron, Shrimp, Clams, Mussels, Chorizo, Tomatoes, Peas  
Presented in a Traditional Paella Pan

Sushi Maki Station

\$32.00 per person

Choose Three

California Roll- Crab, Cucumber, Avocado

Salmon, Cucumber and Cream Cheese Roll

Spicy Tuna Roll

Snapper and Jalapeno Roll

Vegetable Roll

Add \$4.00

Shrimp Tempura Roll

Panko Lobster Roll

Prices are subject to 7% tax and 22% service charge



Chef's Selection of Tea and Finger Sandwiches

Each Selection is 4 Pieces

\$6.00 each

Ham & Smoked Cheddar, Chipotle Mayonnaise

Radish & Cucumber, Herbed Cream Cheese

Almond Butter, Amarena Cherry Confiture

Egg Salad, Asparagus, Crispy Prosciutto

\$8.00 each

Crab Salad, Scallion, Avocado

Smoked Salmon & Chicory, Lemon-Dill Sauce

Roast Beef & Vine-Ripe Tomato, Horseradish Cream

Shaved Chicken BLT, Roasted Garlic Aioli

Prices are subject to 7% tax and 22% service charge



Add to the Show

Reception "Chef Attended" Action  
\$150 Chef Attendant Fee per 50 guests

Carving Stations

*Items Are Priced per Selection or In Addition to any Event Buffet*

\$45 or Add \$15 to Package Price

Slow Roasted Turkey  
Home-style Gravy and Cranberry-Pear Compote  
Glazed Hickory Smoked Ham  
Caramelized Apples, Cinnamon and Clove  
Loin of Roasted Pork  
Southern Comfort BBQ Sauce  
Dijon Herb Salmon  
Lemon Dill Aioli

\$65 or Add \$25 to Package Price

Herb Roasted Prime Rib of Beef  
Cabernet Jus, Horseradish-Sour Cream  
Roasted Leg of Lamb  
Rosemary Jus and Mint Chimichurri

\$75 or Add \$35 to Package Price

Togarashi Seared Yellow-fin Tuna  
Citrus-Soy, Pickled Ginger, Wasabi Cream  
Whole Roasted Snapper  
Coconut Lime Buerre Blanc

\$85 or Add \$45 to Package Price  
Peppercorn Crusted Beef Tenderloin  
Truffle Jus, Bernaise  
Boneless Rack of Lamb  
Rosemary Jus and Mint Chimichurri

Additional \$150 per 50 guests for Chef Attendant  
Prices are subject to 6% tax and 22% service charge

Dessert

*Chef Dessert Table*

\$12.00 per person

Choose Four

Chocolate Dip Strawberry

Cake Pop

Cream Brûlée Spoon

Cream Puff

Mini Black 'n' White Cookie

Chocolate Dipped Pistachio Biscotti

Mini French Macaroons

Mini Cupcake

Mini Key Lime Tartlet

Mini Chocolate Passion Tartlet

Mini Fresh Berry Tartlet

Mini Cheesecake

Strawberry Shortcake Cup

Lemon Panna Cotta with Fresh Blackberry

Mini Chocolate Passion Crunchy Bombe

Prices are subject to 7% tax and 22% service charge



**MARRIOTT RESORT  
PALM BEACH  
SINGER ISLAND**

Dessert Crepe Station

\$16.00 per person

*Traditional French Crepes*

Assortment of Fruits and Berry Compotes, Banana, Nutella, Whipped Cream,  
Toasted Nuts, Chocolate Shavings

Bananas Foster Station

\$14.00 per person

Flambéed Bananas with Rum served with Ice Cream

Personal Touches

*Hand Made Initial or Logo Cookies*

\$4.00 each

*Assorted Chocolate Truffles Boxed or Plated*

\$8.00 each

(Two Truffles Each)

*Sorbet Intermezzo*

\$4.00 per person

(Plated Dinner Only)

*Signature Cocktail*

\$12.00 each

Created Special for Your Day with Our Talented Mixologist

Ice Sculptures and Ice Luges

Special Pricing Applies

Prices are subject to 7% tax and 22% service charge





## Banquet Beverage Packages

### Drinks Billed On Consumption

Market Value per drink based on Brand Bar Selected

Deluxe Brand Drinks- \$14.00

Premium Brand Drinks- \$12.00

House Brand Drinks- \$10.00

House Brand Wines- \$10.00

Domestic Beer- \$6.00

Imported Beer- \$7.00

### Open Bar Line Up

#### *Deluxe Brand Drinks*

\$24.00 per person for the first hour

\$12.00 per person for each additional hour

Grey Goose

Johnnie Walker Black

Crown Royal

Patron Silver

Bombay Sapphire

Disoronno Amaretto

Maker's Mark

Bacardi Silver

Courvoisier

DELUXE WINE PACKAGE

CHAMPAGNE

Nicolas Feuillatte, Brut, France

WHITE WINE

Riesling, Seaglass, Monterey  
Sauvignon Blanc, Charles Krug, Napa  
Chardonnay, Rodney Strong, Chalk Hill

RED WINE

Pinot Noir, Joel Gott, Oregon  
Merlot, Markham, Napa  
Cabernet Sauvignon, Black Stallion, Napa

*Premium Brand Drinks*

\$22.00 per person for the first hour

\$11.00 per person for each additional hour

Absolut

Johnnie Walker Red

Dewars White Label

Cabo Wabo Silver

Bombay

Disoronno Amaretto

Jack Daniels

Captain Morgan's

Christian Brothers

PREMIUM WINE PACKAGE

SPARKLING

Col di Salici, Prosecco, Italy

WHITE

Pinot Grigio, Ruffino, Italy  
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand  
Chardonnay, Chateau Ste. Michelle, WA

RED

Pinot Noir, Wild Horse, Central Coast  
Merlot, Columbia Crest H3, WA

Cabernet Sauvignon, Kunde, Sonoma

*House Brand Drinks*

\$20.00 per person for the first hour

\$10.00 per person for each additional hour

Svedka

Cutty Sark

Sauza Giro

Seagrams

Flor De Cana 4

Malibu

Wild Turkey

Christian Brothers

Dekuyper

HOUSE WINE PACKAGE

SPARKLING

Charles Lafitte, Brut, France

WHITE

Pinot Grigio, Trinity Oaks, California

Sauvignon Blanc, Lapostelle, Chile

Chardonnay, Greystone Cellars, California

RED

Pinot Noir, Trinity Oaks, California

Merlot, Greystone Cellars, California

Cabernet Sauvignon, Greystone Cellars, Napa

House Brand Wines and Selected Beer Brands Only

\$18.00 per person for the first hour

\$9.00 per person for each additional hour

Domestic Beer

Budweiser

Bud Light

Coors Light

Miller Light

Imported Beer

Amstel Light

Heineken

Corona

Corona Light



PALM BEACH  
SINGER ISLAND RESORT & SPA

Marriott.

## Banquet Event Wine Packages Upgrades

These selections will be exchanged for the house brands in any package and are based on per hour pricing in addition to the beverage package pricing

Choose Two Whites and Two Reds from the Selected Category

### Super Deluxe Wine Package

Add to the \$24.00 package price for the first hour  
\$12 for each additional hour

#### Red

Stag's Leap Wine Cellars, Fay, Cabernet Sauvignon, Napa Valley  
Three Sticks, Pinot Noir, Durrell Vineyard, Sonoma  
Northstar, Merlot, Columbia Valley, Washington  
Girard, Artistry, Red Blend Meritage, Napa Valley

#### White

Far Niente, Chardonnay, Napa Valley  
Alex Gambal, Puligny Montrachet, Cote D'or, France  
Robert Mondavi, Fume Blanc Reserve, Tokalon, Napa  
La Scolca, Gavi Di Gavi "Black Label", Gavi, Italy

(All Wines and Vintages are Subject to Change Based on Availability)



PALM BEACH  
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## Deluxe Brand Wine Package

Add to \$20.00 package price \$20 for the first hour  
\$10 for each additional hour

### Red

Joseph Phelps, Cabernet Sauvignon, Napa Valley

Loring, Pinot Noir, Russian Ranch

Jean Luc Colombo, Chateauneuf Du Pape, Rhone Valley, France

Franciscan Magnificat, Red Blend Meritage, Napa Valley

### White

Jordan, Chardonnay, Russian River

Grgich Hills, Fume Blanc, Napa Valley

Trimbach, Gewurztraminer, Cuvee Des Seigneurs De Ribeauvierre, Alsace, France

Cervaro Della Sala, Antinori, Umbria, Italy

(All Wines and Vintages are Subject to Change Based on Availability)



PALM BEACH  
SINGER ISLAND RESORT & SPA

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### Premium Brand Wine Package

Add to \$16.00 package price for the first hour  
\$8 for each additional hour

#### Red

Mondavi, Cabernet Sauvignon, Oakville, Napa Valley  
Belle Glos Meioni, Pinot Noir, Caymus, Sonoma Coast  
Stag's Leap Wine Cellars, Merlot, Napa Valley  
Estancia, Red Blend Meritage, Paso Robles

#### White

Sanford, Chardonnay, Santa Barbara  
Stag's Leap Wine Cellars, Sauvignon Blanc, Napa Valley  
Santa Margherita, Pinot Grigio, Italy  
Eroica, Riesling White Blend, Chateau St. Michelle, Columbia Valley, Washington

(All Wines and Vintages are Subject to Change Based on Availability)