

TIDELINE PALM BEACH OCEAN RESORT & SPA

Banquet Menu



• *“Cooking is a holistic process of planning, preparing, dining and sharing food. I place food at the center of our humanity, as it nourishes not only our physical bodies but also our emotional and spiritual lives. Food is truly a cultural phenomenon that informs our traditions and our relationship with the earth. I genuinely believe that food connects us all.”*

- ERIC RIPERT

Tideline Ocean Resort & Spa

2842 S. Ocean Boulevard

Palm Beach, Florida 33480

561.934.4040

  @tidelineresort



T I D E L I N E

Breakfast

Tideline Ocean Resort & Spa | Banquet Menu

BREAKFAST BUFFET

LIGHT & FIT CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juice
Sliced Seasonal Fruits and Berries Display
House-made Granola Bars
Fresh Fruit Parfaits
Coffee and Tea
\$40 Per Guest

SMART START CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juice
Sliced Seasonal Fruits and Berries Display
Assorted Breakfast Pastries
Bagels with Assorted Cream Cheese
Coffee and Tea
\$45 Per Guest

MORNING MEETING BUFFET

(Minimum 25 guests | \$150 surcharge will be applied for groups less than 25)
Freshly Squeezed Orange Juice and Cranberry Juice
Sliced Seasonal Fruits and Berries Display
Farm Fresh Scrambled Eggs
Smoked Bacon and Chicken Sausage
Crispy Tater Tots
Fresh Baked Breakfast Pastries, Preserves, Sweet Butter
Assorted Bagels with a Variety of Cream Cheese
Coffee and Tea
\$60 Per Guest

ADD-ONS

- Plain & Fruit Greek Yogurt, House-made Granola \$6
- Breakfast Deviled Eggs, Fresno Pepper, Tomato \$9
- Breakfast Cereals (Granola, Sweet Corn, Oats & Grains) Skim & Whole Milk \$8
- Assorted Bagels, Whipped Butter, Variety of Cream Cheeses \$8
- Egg White Frittata \$12
- Market Vegetable Quiche \$12
- House-made Granola, Honey \$10
- Irish Steel Cut Oatmeal, Cinnamon, Brown Sugar, Raisins \$9
- French Toast: Cinnamon Raisin Brioche or Challah \$12
- Pancakes: Buttermilk \$10
Toppings: Seasonal Berries, Banana, Chocolate Chips, Warm Maple Syrup
- Smoked Salmon, Sliced Red Onions, Tomato, Chopped Egg, Capers, Sliced Cucumbers, Lemon \$18

Based upon 60-minute service

Menu pricing subject to change. All food and beverage charges shall be subject to a 25% Service Fee. For breakfast and lunch buffets of less than (20) guests, an additional labor fee of \$150 will apply. We will set and prepare for 3% over your final guarantee. Please advise Banquet of any food allergies prior to event.

Tideline Ocean Resort & Spa | Banquet Menu

PLATED BREAKFAST

SCRAMBLED EGGS

Select One (1):

- Bacon
- Pork Sausage
- Turkey Sausage
- Smoked Ham

Bread Station: Wheat, White, Rye Toast, English Muffin,
Gluten free

Crispy Tater Tots

Served with Orange and Grapefruit Juice

Coffee and Tea

\$45 Per Guest



ACTION STATIONS

OMELET & FARM FRESH EGG ACTION STATION

*Minimum 25 guests | \$150 surcharge will be applied for groups less than 25 | \$150 Chef Attendant Fee**

Eggs and Egg Whites Prepared to Order

Ham and Smoked Bacon

Mushrooms, Spinach, Caramelized Onions, Roasted Peppers

Swiss, Cheddar, and American Cheese

Served with Smoked Bacon, Roasted Rosemary Breakfast

Potatoes, Classic Eggs Benedict

\$26 Per Guest

MORNING DELI STATION

Select Two (2):

- Bacon, Egg and Cheese on an English Muffin
- Ham, Egg, and Swiss Sliders
- Egg Whites with Grilled Vegetables Whole Wheat Wrap
- Sausage, Egg and Cheese on a Croissant
- Egg, Tomato and Cheese Burritos with Salsa

\$22 Per Guest

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Tideline Ocean Resort & Spa | Banquet Menu

BRUNCH

Minimum 50 guests | \$150 surcharge applied for groups less than 50

❑ FOOD DISPLAYS

Seasonal Fresh Fruit and Berries
Imported and Domestic Cheese Display
Mediterranean Display: Grilled Artichokes, Tomatoes, Asparagus, Fennel, Hummus, Tabbouleh, Carrots, Squash and Roasted Peppers, Variety of Olives, Hummus and Eggplant Spreads, Crispy Pita Triangles and Crostini
Smoked Salmon: Red Onion, Tomato, Eggs, Capers, Assorted Bagels, Toast Points, Cream Cheese

❑ OMELET & FARM FRESH EGG STATION

Onions, Ham, Mushrooms, Spinach, Aged Cheddar
Served with Smoked Bacon, Roasted Rosemary Breakfast Potatoes, Classic Eggs Benedict
\$150 Chef Attendant Fee

❑ DONUT HOLES

Old-fashioned donut holes

\$85 Per Guest



ADD-ON

❑ MINI DESSERT STATION

Miniature Pastries
Fresh Mini Muffins
Fresh Fruit Tarts
Served with Coffee and Tea
\$25 Per Guest (add'l.)

Based upon 90-minute service

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T I D E L I N E

Breaks

Tideline Ocean Resort & Spa | Banquet Menu

ALL DAY BREAKS

☐ ENERGIZE

Energy Bites
Greek Yogurt, Plain and Flavored
Bottled Water, Still and Sparkling
Flavored Tea, Hot and Iced
Iced Coffee
\$22 Per Guest

☐ QUENCH

Sparkling Water
Flavored Iced Teas
Coconut Water
Assorted Soft Drinks
Freshly Brewed Coffee and Tea
\$22 Per Guest

☐ CHILL

Ice Cream Bars
Frozen Fruit Bars
Ice Cream Sandwiches
Iced Coffee
Bottled Water, Still and Sparkling
\$22 Per Guest

☐ INDULGE

Rocky Road Fudge Bars
Assorted Cookies
Brownies
Dark Chocolate Energy Trail Mix
Chocolate and Whole Milk
Assorted Soft Drinks and Water
\$24 Per Guest

☐ SWEET & SALTY

Assorted Candy Bars
Lightly Salted Popcorn
Bags of Chips and Pretzels
Water, Still and Sparkling
\$22 Per Guest

☐ MEDITERRANEAN HARVEST

House-made White Bean Hummus
Marinated Olives, Pickled Vegetables
Dried Fruits and Grapes
Assorted Vegetables
Toasted Pita
Bottled Water, Still and Sparkling
\$24 Per Guest

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Tideline Ocean Resort & Spa | Banquet Menu

À LA CARTE BEVERAGES

- ❑ **COFFEE**
Regular or Decaffeinated
\$85 Per Gallon
- ❑ **TEA**
Hot and Iced
\$80 Per Gallon
- ❑ **FRESHLY PREPARED JUICES**
Florida Orange, Lemonade, Apple, Cranberry,
Grapefruit
\$70 Per Gallon
- ❑ **BOTTLED WATER**
Still and Sparkling
\$7 Each
- ❑ **ASSORTED SOFT DRINKS**
\$7 Each

À LA CARTE HEALTHY SNACKS

- ❑ **FRUIT KABOBS WITH HONEY YOGURT DIP**
\$48 Per Dozen
- ❑ **VANILLA GREEK YOGURT, HOUSE-MADE GRANOLA**
\$8 Each
- ❑ **GREEK YOGURT PARFAITS WITH FRESH FRUIT &
GRANOLA**
\$12 Each
- ❑ **WHOLE FRUIT**
\$4 Per Guest
- ❑ **SLICED FRESH FRUIT DISPLAY**
Cantaloupe, Honeydew Melon, Pineapple,
Seasonal Fruit, and Assorted Berries
\$22 Per Guest

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T I D E L I N E

Lunch

Tideline Ocean Resort & Spa | Banquet Menu

LUNCH BUFFET

Served with Coffee and Tea

❑ BOARDROOM BUFFET

Grilled Vegetable Salad
Balsamic Vinaigrette
Baby Iceberg Lotus
Tomato, Red Onion, Cucumber, Bacon, Maytag Blue Cheese
Warm Rolls and Sweet Butter
Skirt Steak – Tomato Mojo and Chimichurri
Grilled Chicken Breast with Chicken Jus
Yukon Gold Mashed Potatoes
Asparagus and Baby Carrots
Dessert – Chocolate Layer Cake
\$85 Per Guest

❑ LITTLE ITALY BUFFET

Italian Wedding Soup – Fresh Flat Parsley, Meatballs,
Fresh Parmesan
Margherita Flatbread
Tomato, Fresh Mozzarella, Basil Pesto
Caesar Salad – Parmesan Croutons
Italian Sausage – Roasted Red Peppers and Onions
Roasted Chicken – Rosemary and Chicken Jus
Wild Mushroom Risotto
Grilled Seasonal Vegetables
Desserts – Fresh Cannolis, Tiramisu
\$85 Per Guest

❑ SOUTHERN COMFORT BUFFET

Chopped Iceberg Salad
Applewood Smoked Bacon, Tomatoes, Red Onion, Blue
Cheese and Ranch Dressings
Cornbread, Sweet Butter
Chicken Fried Chicken with Cream Gravy
Pulled Pork Sliders with Cabbage Slaw
Mac N' Cheese
Fresh Cut Green Beans
Corn Off The Cob
Dessert – Apple Pie
\$85 Per Guest

❑ LITTLE HAVANA BUFFET

Mixed Baby Greens
Cucumbers, Avocado, Cherry Tomatoes and Cilantro
Vinaigrette
House-made Ceviche with Plantain Chips
Crispy Cuban Bread
Pork Loin, Mojo, and Caramelized Onions
Churrasco Steak, Chimichurri
White Rice and Black Beans
Sweet Plantains
Dessert - Chef's Choice
\$85 Per Guest

❑ GRAB-AND-GO LUNCH

Includes: Sandwich, Chips, Whole Fruit, and Freshly Baked Cookie
Roasted Turkey
Honey Dijon Mustard on Brioche
Roast Beef Grilled Baguette, Crispy Onions, Arugula with
Chipotle Dressing
Vegetable Wrap
Avocado Purée and Salsa Fresco
Choice of: Soft Drink or Bottled Water (\$7 add'l)
\$50 Per Guest

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PLATED LUNCH

Includes Choice of Soup or Salad, Choice of Two Entrées, Dessert
Served with House-made bread, and Coffee and Tea

SOUP

Select One (1):

- Cream of Mushroom
- Vegetable Minestrone
- Creamy Tomato Bisque
- Italian Wedding
- Lobster Bisque (add'l. \$4 per guest)

SALAD

Select One (1):

- Baby Mixed Greens**
Red Onion, Avocado, Tomato, Dried Cranberries, Balsamic Vinaigrette
- Grilled Vegetable Salad**
Corn, Zucchini, Squash, Asparagus, Avocado, Tomato, Romaine
- Baby Spinach Salad**
Sliced Almonds, Fresh Strawberries, Balsamic Vinaigrette
- Bibb Lettuce with Port Wine Poached Pears**
Candied Walnuts, Raspberry White Balsamic Vinaigrette
- Caesar Salad**
Romaine, Parmesan Croutons, Caesar Dressing

ENTRÉE

Select One (1)*:

- Parmesan Crusted Chicken Breast**
Roasted Vegetables, Pearl Onions,
Mashed Potatoes, Parsley Oil
\$65 Per Guest
- Ricotta Gnocchi**
Tomatoes and Basil
\$45 Per Guest
- Pan-Seared Salmon**
Whole Wheat Farro, Capers, Artichokes
\$65 Per Guest
- Crab Cakes**
Dijon Mustard Aioli
\$65 Per Guest
- Braised Beef Short Ribs**
Red Wine Demi Glaze, Truffle Mashed Potatoes
\$80 Per Guest

*For choice of up to two entrees, exact counts for each entrée must be provided no later than three (3) business days prior to event start date.

DESSERT

Select One (1):

- Key Lime**
Fresh Berries
- New York Cheesecake**
Cream Chantilly, Strawberry Compote
- Chocolate Layer Cake**
- Carrot Cake**
Cream Cheese Frosting, Chardonnay-Soaked Raisins

*For select two entrees, the exact count of each entrée must be provided no later than three (3) business days prior to event start date.

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Reception

Tideline Ocean Resort & Spa | Banquet Menu

HOT HORS D'OEUVRES

- Potato Pancakes with Caviar & Crème Fraîche
- Spanakopita with Lemon Greek Yogurt
- Chicken & Fire Roasted Vegetables
Empanadas
- Chicken Yakitori
- Sea Scallops Wrapped in Smoked Bacon
- Herb Crusted Lamb Lollipop with Mint Jam
- Raspberry and Brie En Croute
- Beef Sliders
- Mini Crab Cakes with Dijon Mustard Aioli
- Chicken Skewers with Peanut Tamarind Sauce
- Beef Wellington with Fresh Horseradish Sauce
- “Mac -N- Cheese” with Gruyere on Asian
Spoon
- Thai-Style Beef Satay with Crushed Peanuts
and Scallions

Each hot or cold hors d'oeuvre item require a minimum order of one (1) dozen: \$8 Per Piece

Based upon 60-minute service

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COLD HORS D'OEUVRES

- Beef Carpaccio Baguette with Parmesan Cream
- Beef Tartare on Mini Crostini
- Jumbo Shrimp with Traditional Cocktail Sauce
- Buffalo Mozzarella on Spanish Toast
- Smoked Salmon Blinis with Crème Fraîche
- Grouper Ceviche in Asian Spoons
- Tomato Basil Bruschetta
- Spicy Tuna Wonton
- California Roll
- Vegetable Summer Roll
- Tuna Tartare on Cucumber Slice With Wasabi
- Salmon Poke with Wakame



Photo courtesy of Creative Focus Photography

Tideline Ocean Resort & Spa | Banquet Menu

DISPLAYED HORS D'OEUVRES

- CHARCUTERIE DISPLAY**
Prosciutto di Parma, Hard Salami, Sopresata, Imported Provolone Cheese, Kalamata Olives, Crostini and Italian Bread
\$28 Per Guest
- SHRIMP DISPLAY**
Based on five pieces total per guest | minimum 25 guests
Jumbo Chilled Shrimp, Served Over Crushed Ice with Horseradish, Cocktail Sauce, and Fresh Citrus
\$34 Per Guest
- MIZU SUSHI BOAT**
Ahi Tuna, Salmon, Hamachi, Shrimp, Spicy Tuna Roll, JB Roll, Avocado Roll, Cucumber Roll, Fresh Crabmeat California Roll, Wasabi and Pickled Ginger
\$70 Per Guest
- MEDITERRANEAN DISPLAY**
Hummus, Vegetable Couscous Salad, Roasted Red Peppers, Baba Ganoush, Marinated Olives, Pita Chips
\$24 Per Guest
- ROASTED VEGETABLE DISPLAY**
Herb-Marinated Roasted Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms, Roasted Red Peppers, Rosemary Infused and Imported Olive Oil
\$22 Per Guest
- THE SALAD BAR**
House-made Flatbreads
Fresh Garden Greens
Baby Kale Lettuce, Crisp Romaine, Baby Greens Salad
Add-Ons include a Variety of Vegetables, Cheeses and Parmesan Croutons
Assorted Dressings
\$30 Per Guest

Based upon 60-minute service

CHEF ATTENDANT STATIONS*

- TACO STATION***
Served with Soft and Crispy Corn Tortilla Shells
Grilled Chicken
Grilled Local Mahi-Mahi
Skirt Steak
Tomatoes, Shredded Cheddar Cheese, Onions, Lettuce, Scallions, Salsa, Guacamole, Sour Cream, Cilantro Lime Rice and Black Beans
\$35 Per Guest
- TOUR OF ITALY PASTA STATION***
Select Two (2):
Pasta: Cheese Tortellini, Penne Pasta, Gnocchi, Linguine
Sauces: Vodka, Bolognese, Pomodoro, Alfredo, Pesto
Served with Freshly Grated Parmesan
\$35 Per Guest
- SLIDER STATION***
Mini Hamburgers and Cheeseburgers on Brioche Buns, Condiments, Truffle Fries
\$35 Per Guest
- HONEY-GLAZED HAM***
Violet Mustard, Brioche Buns
Serves Approx. 25
\$550 Per Order
- ROASTED BREAST OF TURKEY***
Stuffing, Gravy, Herb Mayonnaise
Cranberry Sauce, Miniature Rolls
Serves Approx. 25
\$550 Per Order
- ROASTED PRIME RIB***
Peppercorn Sauce, Horseradish Sauce, Grain Mustard, Miniature Rolls
Serves Approx. 25
\$650 Per Order

*\$150.00 chef fee per every 20 guests per station.

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T I D E L I N E

Dinner

Tideline Ocean Resort & Spa | Banquet Menu

PLATED DINNER

Includes Starter, Choice of Two Entrées, Dessert
Served with House-made bread, Coffee and Tea

STARTER

Select One (1):

- Baby Kale Salad**
Beets, Tomatoes, Pine Nuts, Goat Cheese, Lemon Vinaigrette
- Baby Iceberg**
Cucumber, Red Onion, Tomato, Bacon, Bleu Cheese
- Grilled Vegetable Salad**
Cucumber, Red Onion, Tomato, Bacon, Bleu Cheese
- Caprese**
Burrata, Tomato, Basil, Olive Oil
- Jumbo Shrimp Cocktail** (add \$8.00 per guest)
Lemon, Traditional Cocktail Sauce
- Mini Crab Cake** (add \$8.00 per guest)

ENTRÉE: SEAFOOD OPTIONS

Select Two (2):

- Pan-Seared Salmon**
Whole Wheat Farro, Artichokes, Capers, Brown Butter Emulsion
 - Miso Sea Bass**
Baby Bok Choy, Sautéed Spinach
 - Grilled Local Mahi-Mahi**
Fresh Mango Salsa, Island Rice Pilaf, Sautéed Green Beans
- \$135 per guest



Photo courtesy of Creative Focus Photography

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ENTRÉE: POULTRY OPTIONS

- PARMESAN CRUSETED CHICKEN BREAST**
\$110 Per Guest

ENTRÉE: VEGETARIAN OPTIONS

- ROASTED VEGETABLE TAGINE**
Seasonal Harvest Vegetables, Cashew Couscous, Japanese Eggplant Marmalade
\$105 Per Guest
- Butternut Squash Ravioli**
Toasted Pumpkin Seeds, Green Apple
\$105 Per Guest
- Ricotta Gnocchi**
Tomatoes, Basil
\$105 Per Guest

ENTRÉE: BEEF & LAMB OPTIONS

- Braised Beef Short Ribs**
Mashed Potatoes, Asparagus, Crispy Shallots, Red Wine Sauce
\$150 Per Guest
- Pan-Seared Filet Mignon**
Roasted Vegetables, Shitake Mushroom, Bordelaise Sauce
\$150 Per Guest
- Colorado Lamb Loin**
Roasted Fingerling Potatoes, Baby Carrots, Pistachio Puree, Barolo Sauce
\$150 Per Guest

ENTRÉE: DUETS

- Petite Filet & Salmon**
Mashed Potatoes, Grilled Asparagus, Bordelaise Sauce, Orange Beurre Blanc
\$175 Per Guest
- Braised Beef Short Rib & Lobster Tail**
Orzo Risotto, Sweet Corn, Steak Sauce, Brown Butter Emulsion
\$175 Per Guest
- Petite Filet & Diver Scallops**
Orzo Risotto, Grilled Asparagus, Bordelaise Sauce, Brown Butter Emulsion
\$175 Per Guest

DESSERT

Select One (1):

- Key Lime**
Fresh Berries
- New York Cheesecake**
Cream Chantilly, Strawberry Compote
- Chocolate Layer Cake**
- Carrot Cake**
Cream Cheese Frosting, Chardonnay-Soaked Raisins

Custom Celebratory Cakes are Available Upon Request

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Tideline Ocean Resort & Spa | Banquet Menu

THEMED DINNER BUFFETS

Served with House-made Bread, Coffee and Tea

❑ BOARDWALK

Grilled Vegetable Salad
Baby Iceberg Salad Wedge with Bleu Cheese
Grilled Churrasco Steak with Chimichurri, Crispy Shallots
Roasted Chicken
Yukon Gold Mashed Potatoes
Asparagus, Baby Carrots
Dessert – Chocolate Hazelnut Tart, New York Cheesecake
\$130 Per Guest

❑ SURF MEETS TURF

Caesar Salad with Romaine, Parmesan Croutons
Mixed Greens and Goat Cheese Salad
Tomato Confit
Roasted Red Peppers
Sherry Vinaigrette
Braised Beef Short Ribs – Cabernet Sauce
Pan-Seared Snapper – Fried Capers, Lemon Beurre Blanc
Roasted Heirloom Potatoes
Dessert - Chocolate Layer Cake
\$150 Per Guest

❑ CAPE COD

Roasted Vegetable Salad with Balsamic Vinaigrette
Mixed Greens and Goat Cheese Salad
Tomato Confit
Roasted Red Peppers
Sherry Vinaigrette
New England-Style Clambake with Steamers, One Pound Maine
Lobster, Linguica Sausage, Grilled Chicken, Steamed
Red Potatoes, Grilled Corn on the Cob
Dessert - New England Pumpkin Pie
\$170 Per Guest

❑ WORTH AVENUE

Radicchio Salad
Apple, Basil, Arugula
Iceberg Salad
Cucumber, Red Onion, Tomato, Bacon, Bleu Cheese
Beef Tenderloin with Green Peppercorn Sauce
Crispy Crab Cakes with Mustard Aioli
Chicken Breast with Natural Jus
Glazed Local Seasonal Vegetables
Crispy Truffle Fries
Dessert – Traditional Key Lime Pie, Chocolate Layer
Cake
\$150 Per Guest

❑ ISLAND BREEZE

Caribbean Cabbage Mango Slaw
Red Cabbage, Sliced Mango, Cilantro
Baby Spinach Salad
Mandarin Oranges, Red Bell Pepper, Almonds, Cilantro,
Garlic, Oil & Vinegar
Local Mahi-Mahi
Mango Pineapple Salsa
Slow Cooked Jerk Pork
Coconut Crusted Chicken
Orange Honey Sauce
Citrus Roasted Sweet Potatoes
Honey Roasted Carrots
Dessert –Traditional Key Lime Pie, Banana Bread
Pudding
\$150 Per Guest

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T I D E L I N E

Beverage

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BEVERAGE PACKAGES

Package Bar Pricing

Per Person	One Hour	Two Hour	Three Hour	Four Hour	Five Hour
Resort	\$28	\$43	\$57	\$68	\$75
Premium	\$32	\$53	\$70	\$82	\$91

THIS PACKAGE BAR SECTION INCLUDES:

Sommelier Selection: *Sparkling, White, and Red Wines*

Domestic Beers: *Budweiser, Bud Light, Coors Light, Miller Lite*

Imported Beers: *Corona, Heineken, Stella Artois, Sapporo*

Local Crafts: *Funky Buddha Floridian, Cigar City Jai Alai IPA*

BEVERAGE PRICES CHARGED ON CONSUMPTION

Resort Brand Cocktails	\$16
Premium Brand Cocktails	\$20
Sommelier Wine* Selection	\$18
Domestic Beer	\$7
Imported Beer	\$8
Local Craft	\$8
Juices/Soft Drinks/Mineral Water	\$7

RESORT LIQUOR SELECTIONS

VODKA: *Tito's*

GIN: *New Amsterdam Gin*

RUM: *Cruzan*

SCOTCH: *Johnnie Walker Red Label*

BOURBON: *Knob Creek*

WHISKEY: *Jim Bean*

TEQUILA: *El Jimador*

PREMIUM LIQUOR SELECTIONS

VODKA: *Grey Goose*

GIN: *Bombay Sapphire*

RUM: *Bacardi*

SCOTCH: *Johnnie Walker Black Label*

BOURBON: *Maker's Mark*

TEQUILA: *Casamigos Blanco*

WHISKEY: *Jack Daniel's*

One bartender will be provided for every 50 guests at a rate of \$150 per bartender for the duration of the event

Tideline Ocean Resort & Spa | Banquet Menu

The Banquet Manager and Event Coordinator will be happy to further discuss and assist with menu arrangement and event details. The following information will answer any questions you may have:

GUARANTEE AGREEMENT

A guarantee attendance is due 3 business days prior to any function. The policy is applicable regardless of expected attendance. You are responsible to pay for the guaranteed amount and any overage served. The resort will be prepared to serve 3% over the guaranteed numbers in the event you have additional guests. Vegetarian and special meal requests should be brought to the attention of your Banquet Manager when placing your guarantee. Last minute requests will be honored to the best of our ability.

REQUEST FOR MULTIPLE ENTRÉES

*Multiple entrée selections are permitted with proper notice. You may choose up to two (2) entrées - (10 days) prior to the event. You must provide a method by which **our wait staff can determine each guest's** selection. For groups of 50 or fewer, a la carte service is available for an additional fee.*

CHEF ATTENDANT STATIONS*

When selecting a Chef-attended Station, we require one chef for every (20) guests. A Chef's Fee of \$150.00 is applicable per station.

MENU SUBSTITUTIONS

All menu substitutions are subject to review by the Executive Chef and additional charges may apply.

SPECIAL MEALS

Tideline Ocean Resort & Spa will be happy to provide a special menu and pricing for children, ages 3 - 12, attending your wedding. Vendor meals are also available.

FOOD & BEVERAGE

All food and beverage items consumed in Meeting/Function Space, resort outlets and hospitality rooms must be purchased at the resort. Food and beverage purchased through the resort may not be removed from the premises and must be served only by resort employees. All alcoholic beverages to be served on the resort premises for the function must be provided by and dispensed only by our servers and bartenders.

Proper identification(i.e. photo ID) of any person to verify their age may be required. We reserve the right to refuse alcoholic beverage service if the person is either underage or if proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in the Tideline Ocean Resort Management's sole judgment, appears intoxicated. Liquor drinks served as shots (no ice or mixers) are not permitted. We provide one (1) bartender for every fifty (50) guests at a cost of \$150.00 per bartender.

General Information

PACKAGES AND STORAGE

Small packages (under 50 pounds) may be delivered to the resort no more than three (3) days prior to the program. There is a \$5.00 per box handling fee after 3 boxes. Freight deliveries must be pre-approved by the resort and delivery arrangements must be made in advance. Any non-scheduled deliveries may be subject to refusal and/or special handling charges.

All Packages should be clearly marked "hold for arrival" and labeled as follows:

Name of Meeting

Name of Contact

C/O Banquet Department

Tideline Ocean Resort & Spa

2842 South Ocean Boulevard

Palm Beach, FL 33480

FLORAL | ENTERTAINMENT | DÉCOR

AUDIO VISUAL

Our Banquet Department will be more than happy to assist you with these arrangements., and a preferred vendor list.

