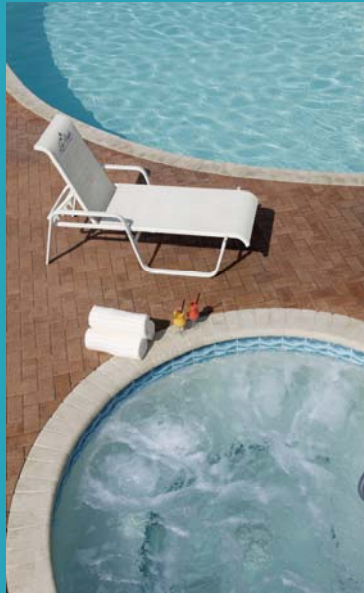




Weddings

Holiday Inn
HIGHLAND BEACH
2809 S. Ocean Boulevard
Highland Beach
Florida 33487



*Exquisite details...
for spectacular events*

imagine an enchanted beach hideaway...

Oceanfront rooms, moonlight and champagne
Sound like the wedding you've always dreamed about?
Come see the unique serenity of this beach hideaway

Fall in love with the beauty of the sea at the doorstep
to the Atlantic Ocean and marvel at the banquet rooms
that blend integrally with the seascape scene.

Envision a Reception in the Windrift room,
overlooking the Sea Oats Dune on the Atlantic Ocean
For an intimate Wedding, choose the Windrider,
Poolside or toss tradition and Ceremony to the wind
and exchange Wedding vows on the Oceanfront Patio

The Wedding professionals will advise you on one
of life's special events

Dining can be comfortable, casual or grand
Either way, be assured of fine Cuisine

Plan your perfect Wedding day with us
It will be a day to remember forever



Evening Seaside Wedding

Four Hours of Open Bar
Preferred Brands with Unlimited Consumption
One Hour Cocktail Reception
Hot and Cold Hors D'Oeuvres, Unlimited for One Hour
Silver Service and Displayed
Sparkling Champagne Toast
Wine Service of Merlot and Chardonnay during Dinner

Elegant three course Plated Dinner
Lavish Dinner Buffet

Traditional Wedding Cake
Chocolate Dipped Strawberry
Coffee Service

Hotel room on the Wedding night
Late Checkout until 1pm
Complimentary parking

Spectacular Banquet rooms overlooking Ocean or Pool
Wedding Ceremony sites available
Prices subject to a taxable 21% Service Charge and State Tax



Cocktail Reception

Cold items

Select two

~Display of Baked Brie, Raspberry Coulis, Toasted Almonds, French Bread and Flatbreads

~Smoked Sliced Salmon, Capers, Onions, Tomato, Lemon with a selection of Rye and Pumpernickel Rounds

~Display of Assorted Cheeses, Gourmet Crackers and Flatbreads

Hot items

Select four

Potato Pancakes with Sour Cream
and Apple Sauce

Mini Crab Cakes with Honey Mustard

Mushrooms Stuffed with Crabmeat

Oriental Spring Rolls with Plum Sauce

Cocktail Franks in a Puffed Pastry

Swedish Meatballs

Mini Beef or Chicken Wellington

Florida Conch Fritters with
Passion Fruit Remoulade

Coconut Shrimp

Mini Quiche

Hawaiian Chicken Kabobs

Spanikopita

Miniature Brie with Raspberry Coulis

Florida Conch Fritters with
Passion Fruit Remoulade

Sesame Crusted Chicken Tenders



the Palm Breeze

Salads

Select one

Garden Salad

Traditional Caesar Salad

Spinach Salad

Feta Cheese, Sugar Glazed Walnuts,
Dried Cherries, Raspberry Vinaigrette

Iceberg Wedge

Crumbled Blue Cheese,
Hearts of Palm, Plum Tomatoes,
Balsamic Vinaigrette

Beefsteak Tomatoes and Mozzarella Stack
Creamy Pesto and Balsamic Glaze



Entrée selection

Chicken Rollatine, Spinach, Sun-dried Tomatoes,
fresh Mozzarella, Pomodoro Basil Sauce

Cashew Crusted Chicken, Mandarin Ginger Glaze

Grilled Grouper, Tropical Fruit Salsa

Grilled Salmon, Key Lime Caper Sauce

Fillet Mignon, Mushroom Cabernet Sauce

Pasta Primavera, Zucchini, Carrots, Tomatoes,
Asparagus, Mushrooms and Roasted Garlic

Grilled Vegetarian plate of
Portobello Mushrooms, Asparagus,
Baby Zucchini, Baby Carrots, Jasmine Rice

Select two Entrees to create a Combo plate
Combo plates will be 4-5 oz portions



Ocean Mist Dinner Buffet

Minimum of forty guests
Warm Rolls and Butter

Salads (select two)

- ~Garden Salad
- ~Traditional Caesar Salad
- ~Chilled Seashell Pasta, Bay Shrimp and Scallops
- ~Spinach Salad with Feta Cheese, Sugar Glazed Walnuts, Dried Cherries, Raspberry Vinaigrette
- ~Beefsteak Tomatoes and Mozzarella Stack, Creamy Pesto and Balsamic Glaze

Entrees (select three)

- ~Grouper, Tropical Fruit Salsa
- ~Cashew Crusted Chicken, Mandarin Ginger Glaze
- ~Grilled Salmon, Key Lime Caper Sauce
- ~Herb Crusted Sliced Roasted Sirloin, Au jus and Horseradish Cream
- ~Sliced Pork Tenderloin, Rosemary Port Glaze
- ~Pasta Primavera, Zucchini, Carrots, Tomatoes, Asparagus, Mushrooms, Roasted Garlic
- ~Chicken Rollatine with Spinach, Sun-dried Tomatoes, fresh Mozzarella, Pomodoro Basil Sauce

Carving Station per person additional

Select one: Herb Crusted Prime Rib,
Honey Glazed Ham or Oven Roasted Turkey Breast
Carving Station fee will apply

Select two

Seasonal Vegetable Medley, Honey Glazed Carrots,
Steamed Broccoli with Lemon Butter,
Green Beans Almondine, Parsley Red Bliss Potatoes,
Garlic Mashed Potatoes, Jasmine Rice



an Afternoon Seaside Wedding

One Hour of Open Bar
Preferred Brands, Unlimited Consumption

One Hour Cocktail Reception Silver Service
Variety of Hot and Cold Hors D'Oeuvres
Displayed Unlimited for One hour

Selection of elegant three course Lunch
Or the Sand dollar Brunch

Traditional Wedding Cake
Sparkling Champagne Toast
Wine Service of
Merlot & Chardonnay during Lunch

Spectacular Banquet rooms overlooking Ocean or Pool
Hotel room for the Wedding Night
Wedding Ceremony Facilities available

Bridal Shower...Rehearsal Dinner...Wedding Brunch

Prices subject to taxable 21% Service Charge and State Tax



*the beautiful
ocean...*

Elegant Plated Luncheon

Salad (select one)

Garden Salad

Traditional Caesar Salad

Spinach Salad, Feta Cheese,
Sugar Glazed Walnuts, Dried Cherries,
Raspberry Vinaigrette

Iceberg Wedge with Crumbled Blue Cheese,
Hearts of Palm, Plum Tomatoes,
Balsamic Vinaigrette

Beefsteak Tomatoes and Mozzarella Stack,
Creamy Pesto and Balsamic Glaze

Entrees

Cashew Crusted Chicken with Mandarin Ginger Glaze

Chicken Rollatine with Spinach, Sun-dried Tomatoes,
fresh Mozzarella in Pomodoro Basil Sauce

Grilled Grouper, Tropical Fruit Salsa

Grilled Salmon, Key Lime Caper Sauce

Fillet Mignon with Mushroom Cabernet Sauce

Pasta Primavera with Zucchini, Carrots, Tomatoes,
Asparagus, Mushrooms and Roasted Garlic

Prime Rib of Beef au jus

Glazed Baby Carrots, Baby Zucchini
Parslied Red Bliss Potatoes
Warm Rolls and Butter
Coffee Service



Sand dollar Brunch

Minimum forty guests

Fresh Florida Orange Juice
Sliced Seasonal fresh Fruit
Cheese Blintzes with Fruit Toppings
Fluffy Scrambled Eggs and Eggs Benedict
Crisp Bacon
Breakfast Potatoes
Chef's Bakery table to include
Bagels, Fruit Muffins, assorted Danish
Garden Salad
Traditional Caesar Salad

Entrees (select two)

~Pasta Primavera with Zucchini, Carrots,
Tomatoes, Asparagus, Mushrooms
and Roasted Garlic
~Grilled Grouper, Tropical Fruit Salsa
~Grilled Salmon, Key Lime Caper Sauce
~Cashew Crusted Chicken,
Mandarin Ginger Glaze
~Chicken Marsala

Jasmine Rice
Seasonal Vegetable Selection
Assorted Desserts and Pastries
Freshly Brewed Coffee, Decaf, Herbal Teas

Let our Chef prepare Omelets to order

Overstuffed Omelet's with your choice
Ham, Cheese, Tomatoes, Onions, Spinach,
Green Peppers, and Mushrooms
Per person additional
Chef fee will apply

If attendance falls below minimum,
Per person surcharge will be applied



Surfside Beach Party Rehearsal Dinner

Minimum forty guests

Spinach & Artichoke Dip, Tri-Color Chips
Fresh Fruit Kabobs
Classic Caesar Salad

Entrees

Barbequed Pork Ribs
Grilled Free-Range Chicken Breasts
Grilled Hamburgers and Hot Dogs

Sides

Corn on the Cob
Campfire Baked Beans
Sweet Potato Fries and Roasted Red Bliss Potatoes
Relish Tray of Lettuce, Tomatoes, Pickles and Olives

the Bread Basket

Bakery fresh Breads and Butter

Desserts

Assorted Cookies and Chocolate Fudge Brownies



superb food
impeccable service
fabulous ambience

Food Displays

the Fondue

Select White or Dark Chocolate with
Vanilla Cheesecake, Marshmallows,
Rice Crispy Treats,
Skewers of Pineapple and Strawberries
Chef attendant will apply

Warm Baked Brie En Croute

Large Wheel of Baked Brie in Puff Pastry,
Raspberry Coulis and Toasted Almonds,
Warm French Bread

Smoked Salmon Platter

Thinly sliced Smoked Salmon,
Sliced Bermuda Onions, Capers, Grated Egg,
Cream Cheese, Bagels and Crackers

Petit Lamb Chops

Grilled Petit Lamb Chops marinated in
Rosemary and Garlic with Apple Mint Jelly



continued...

Highland Beach Cabaret assortment

Nuts, Chips and Dips
Warm Spinach, Artichoke Dip,
Tri-color Tortilla Chips

Sliders

Cheddar Burgers, seasoned Turkey Burgers,
fresh Mahi-Mahi, Pulled Barbeque Pork,
or Crab Cake Sliders,
Served with appropriate Condiments

Sushi Display

Assorted fresh Tuna, Yellow Tail, Salmon,
California Rolls, Cucumber Rolls, Tuna Rolls,
fresh Ginger and Wasabi

Chilled Seafood on Ice

Chilled Jumbo Shrimp, Horseradish Chili Sauce,
Lemon Stars, split King Crab with Lobster Aioli,
Oyster Shooters, Tropical Mango Cocktail Sauce,
Scallops on the Half Shell with fresh Salsa

the Cupcake Bar (selection of four)

Your choice of Red Velvet, Carrot,
Double Chocolate, Key Lime, Vanilla, Lemon,
Cinnamon Apple and Strawberry

*Ice Sculptures are available upon request, price
varies on sculpture*

Beverage selections

Additions to the Event, additional price per person

Tropical Flavored Mojitos

Limon, Razz, Orange, Grand Melon, Big Apple, Peach, Dragon Berry...and the Classic Mojito Mint

Customized Martini Station

Sour Apple Cosmopolitan, Lemon Drop, Rassmopolitan, Pomegranate Pear, Mango, Chocolate Truffle

Hand Crafted Tropical Margaritas

Sauza Hornitos Reposado Tequila, fresh Limes, Pineapple, Mangos, with a Grand Marnier Floater

After-Dinner Cordials

Bailey's, Grand Marnier, Frangelico, Amaretto, White and Dark Sambuca, Hennessey VS, Godiva Chocolate, Liqueur, and Kahlua

Add an extra Hour or Upgrade your Bar package from Preferred brands to Deluxe brands



Santa Barbara Photography 561.998.8568



Baker and Desserts

Cake Originals by Diane

561-272-0248

www.cakeoriginalsbydiane.net

Beauty Services

N. Spa

561-278-8111

www.nspas.com

Clergy/Officiant

Weddings by the Sea

954-568-0518

www.weddingsbythesea.net

Seaside Weddings

Grace 954-234-5199

www.aseasidewedding.net

Photography/Videography

Santa Barbara (Lou)

561-998-8568

www.santabarbaraphoto.com

Munoz

954-567-7150

Florist and Decor

Dalsimer Atlas Floral
and Event Decorators

1-800-423-2622

www.dalsimer.com

Tropical Elegance

954-977-5030

www.tropicaleleganceinc.com

The Dream Maker

954-429-9505

www.dreamsbyrosekish.com

Party Perfect

561-994-8833

www.partyperfectboca.com

Party Rentals &Supplies

Atlas Party Rentals

561-547-6555

Over the Top

954-424-0076

www.ovethertopinc.com

Music

Kenny Mondo (DJ)

561-790-5555

www.kennymondo.com

Music Associates

954-382-0029

www.musicassociates.com

Elite Entertainment

561-483-4888

www.eliteentertainment.us

Heatwave Music and
Entertainment

1-888-748-8555

www.heatwavemusic.com

Master Musicians

954-495-8295

www.mastermusiciansinc.com

Invitations and Calligraphy

Yofi Designs

561-302-5760

www.yofidesigns.com

The Hotel will not be held liable nor responsible for the actions of these Vendors



Notes...





happily ever after



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highlandbeachholidayinn.com

www.greatresortweddings.com

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