

written in the waves



T I D E L I N E

W E D D I N G C O L L E C T I O N





Thank you for considering Tideline Palm Beach Ocean Resort & Spa as the setting for your wedding celebration. We are truly honored to be part of such a meaningful moment and to share in the beginning of your next chapter together. Your love story deserves a setting as beautiful and intentional as the commitment you are making, and we are delighted to bring your vision to life.

At Tideline, we believe weddings should feel effortless, personal, and unforgettable. From sweeping ocean views to thoughtfully curated culinary experiences and attentive, gracious service, every detail is designed to create a celebration that is both elevated and deeply personal.

It would be our privilege to craft a wedding experience that reflects your love, your style, and your story.



Packages

~ All Wedding Packages Include ~

Butler-Passed Hors d'oeuvres

Champagne Toast

Wedding Cake

Banquet Tables & Chairs

Floor Length Table Linen/Underlay

White Napkins

China, Glass and Silver

Dance Floor

Freshly Brewed Coffee and Teas

Complimentary Wedding Night Accommodations
for the Couple, with \$15,000+ Food & Beverage spend

~ Optional Enhancements ~

Chiavari Chairs - \$10 each

Colored Napkins - \$4 each



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TIDELINE
WEDDING COLLECTION



Where Palm Beach elegance meets the Atlantic Ocean, and once-in-a-lifetime love stories are transformed into unforgettable seaside celebrations.



Silver Palm

*Choice of Four Passed
Hors d'Oeuvres
Salad Selection
One Plated Entrée
Champagne Toast
Custom Designed
Buttercream Wedding Cake
Coffee & Tea Service*

\$250

Queen Palm

*Choice of Four Passed
Hors d'Oeuvres
One Reception Display
Salad Selection
Two Plated Entrées
Champagne Toast
Custom Designed
Buttercream Wedding Cake
Coffee & Tea Service*

\$275

Royal Palm

*Choice of Six Passed
Hors d'Oeuvres
One Reception Display
Chef Carving Station* -or-
Chef Action Station*
Salad Selection
Two Plated Entrées
Dessert Station
Champagne Toast
Custom Designed
Buttercream Wedding Cake
Coffee & Tea Service*

\$315

Prices are per guest.

\$4 per guest cake-cutting fee will apply.

All food and beverage charges are subject to a 20% service fee and 7% taxes.

**\$200 chef attendant fee will apply per every 50 guests/station.*



Passed Hors d'Oeuvres

Cold Hors d'Oeuvres

Land

Beef Carpaccio Baguette with Parmesan
Cream Beef Tartare on Mini Crostini

Garden

Buffalo Mozzarella on Spanish Toast
Tomato Basil Bruschetta
Vegetable Summer Roll

Sea

Spicy Tuna Wonton California Roll
Tuna Tartare on Cucumber Slice with
Wasabi

Salmon Poke with Wakame
Grouper Ceviche in Asian Spoons

Smoked Salmon Blinis with
Crème Fraîche

Jumbo Shrimp with Traditional
Cocktail Sauce

Hot Hors d'Oeuvres

Land

Chicken & Fire Roasted Vegetables
Chicken Yakitori with Teriyaki and Scallion
Herb Crusted Lamb Lollipop with
Mint Jam

Chicken Skewers with Peanut
Tamarind Sauce

Beef Wellington with Horseradish
Thai-Style Beef Satay, Crushed Peanuts
and Scallions
Mini Beef Sliders

Garden

Mac & Cheese with Gruyere on
Asian Spoons
Raspberry and Brie En Croute
Spanakopita with Lemon Greek Yogurt

Sea

Sea Scallops Wrapped in Smoked Bacon
Mini Crab Cakes with Dijon Mustard
Aioli Potato Pancakes with Caviar &
Crème Fraîche

Reception Displays

~ Charcuterie Board ~

Prosciutto di Parma, Hard Salami, Soppressata,
Imported Provolone Cheese, Kalamata,
Olives, Crostini, and Crusty Italian Bread

~ Mediterranean Display ~

White Bean Hummus, Vegetable Couscous Salad, Roasted Red
Peppers, Baba Ghanoush, Marinated Olives, Pita Chips

~ Fruit Display ~

Chef's Choice of Diced Seasonal Fruits

Display Enhancements

~ Raw Bar ~

Jumbo Chilled Shrimp, Oysters on The Half Shell, Crab Claws, and
Little Neck Clams Served over Crushed Ice
+Market

~ Sushi Boat ~

Ahi Tuna, Wild Salmon, Hamachi, BBQ Eel, Shrimp, Spicy Tuna
Roll, Avocado & Cucumber Roll, Fresh Crabmeat California Roll,
Wasabi, Pickled Ginger

+\$70 per guest

Salad Selections

~ Baby Mixed Greens ~

Red Onion, Avocado, Tomato,
Dried Cranberry, Balsamic Vinaigrette

~ Baby Kale Salad ~

Roasted Beets, Dried Cranberry, Red Onion,
Goat Cheese, Lemon, Balsamic Vinaigrette

~ Caesar Salad ~

Romaine Hearts, Pecorino, Anchovy, Croutons

~ Caprese Salad ~

Vine-Ripened Tomatoes, Fresh Mozzarella,
Basil, Balsamic Drizzle

Entrée Selections

~ **Parmesan Crusted Chicken Breast** ~

Roasted Root Vegetables, Pearl Onions, Whipped Potatoes, Parsley Oil

~ **Island-Spiced Oven Roasted Salmon** ~

Coconut Curry Sauce, Wok Style Vegetables,
Sweet Chili Relish, Crispy Plantains

~ **Honey & Almond Roasted Local Caught Yellowtail Snapper** ~

Smashed Crispy Fingerling Potatoes,
Grilled Asparagus, Florida Orange Beurre Blanc

~ **Blackened Local Caught Grouper** ~

Sweet Thai Chili Pineapple Salsa, Coconut Rice, Sweet Corn Puree

~ **Red Wine Braised Short Ribs** ~

Truffle Whipped Potatoes, Roasted Baby Carrots, Rosemary Demi-Glace

~ **Seasonal Roasted Vegetable Bowl** ~

Butternut Squash Puree, White Bean and Carrot Salsa,
Blistered Tomatoes, Asparagus, Pistachios

~ **Lobster Mac & Cheese** ~

Penne Pasta, Fresh Lobster, Truffle Breadcrumbs

Entrée Selections

~ Pan Seared Scallops* ~

Jumbo Lump Crabmeat, Vegetable Fried Rice,
Housemade Ponzu Sauce

~ Filet Mignon*~

Roasted Baby Carrots, Cauliflower, Whipped Potatoes,
Shitake Mushrooms, Bordelaise Sauce

**Available exclusively with the Royal Palm Package*

Premier Duo Upgrades

*Enhance your entrée selection by adding an additional
chef-crafted entrée for an additional price per guest*

Chicken +\$25

Salmon +\$30

Snapper +\$35

Grouper +\$40

Short Rib +\$45

Filet Mignon +\$65

Lobster Tail +Market

Scallops +Market

Seabass +Market

Dessert Station

~ **Chocolate Tart** ~

with Caramel and Hazelnuts

~ **Carrot Cake Bites** ~

with Cream Cheese Frosting and Chardonnay-soaked Raisins

~ **Lemon Meringue Tart** ~

with Lemon Curd and Vanilla Meringue

~ **French Macarons** ~

Assorted Varieties

+\$20 per guest

~ *Dessert Station is included in the Royal Palm Package* ~

Beverage Packages

Resort Selections

Tito's Vodka

New Amsterdam Gin

Cruzan Rum

Johnnie Walker Red Label Scotch

Maker's Mark Bourbon

Jim Bean Whiskey

El Jimador Tequila

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

NA:

Juice, Soft Drinks, Mineral Water, Still Water

\$85 per guest

Premium Selections

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi Rum

Johnnie Walker Black Label Scotch

Knob Creek Bourbon

Jack Daniel's Whiskey

Casamigos Blanco Tequila

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

NA:

Juice, Soft Drinks, Mineral Water, Still Water

\$101 per guest

Enjoy up to five hours of hosted bar service

\$150 per bartender

One (1) bartender will be provided for every fifty (50) guests



Family-Style Brunch

Celebratory Champagne Toast

Smoked Salmon Display

Bagels, Dill Cream Cheese, Sliced Tomato, Red Onion, Capers

Sliced Tropical Fruit Display

Coconut French Toast with Guava Syrup

Scrambled Eggs with Herbs

Apple Smoked Bacon

Roasted Breakfast Potatoes

Herb Crusted Mahi, Tropical Fruit Salsa, Sugar Snap Peas

Roasted Chicken Breast, Miso Breadcrumbs, Braised Leeks, Chicken Jus

Fresh Baked Croissants, Sliced Breakfast Bread, Pastries

Buttercream Brunch Cake ~or~ Custom Designed Wedding Cake

Coffee & Tea Service

\$125 Per Person

Elevate Your Brunch Reception

Bottomless Champagne and Mimosas

\$42 per guest

60-minute service

Food & Beverage Information

Guarantee Agreement

A guaranteed attendance is due three (3) business days prior to any function. The policy is applicable regardless of expected attendance. You are responsible for the guaranteed amount and any overage served. The resort will be prepared to serve 5% over the guaranteed number in the event you have additional guests. Vegetarian and special meal requests should be brought to your Banquet Manager's attention when placing your guarantee. Last-minute requests will be honored to the best of our ability.

Request for Multiple Entrees

Multiple entrée selections are permitted with proper notice. You may add an additional entrée to your wedding package up to (10 days) prior to the event. You must provide a way for our wait staff to determine each guest's selection.

Menu Substitutions

All menu substitutions must be reviewed and approved by the Executive Chef. Additional charges may apply.

Special Meals

Tideline Palm Beach Ocean Resort & Spa will be happy to provide a special menu and pricing for children ages 3-12.

Food & Beverage

Menu pricing is subject to change. All food and beverage charges are subject to a 20% service fee and 7% taxes. All food and beverage items consumed in meeting rooms or event 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 served on resort premises for the function must be provided by and dispensed only by resort servers and bartenders.

Alcohol Policy

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.

Hotel reserves the right to refuse alcoholic beverage service to any person who, in the Tideline Palm Beach Ocean Resort & Spa Management's sole judgment, or who may appear to be 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 \$200 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 event. There is a \$5.00 per box handling fee after three (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 Wedding/Event

Name of Contact C/O Banquet Department

Tideline Palm Beach Ocean Resort & Spa

2842 South Ocean Boulevard

Palm Beach, FL 33480

Floral | Entertainment | Decor | Audio Visual

Our banquet department will be happy to assist you with these arrangements and a preferred vendor list.



where your love story meets the ocean...

*An honor to be considered. A privilege to celebrate with you.
From your first tour to your final farewell, our team is dedicated
to crafting a celebration that feels effortlessly elegant and
uniquely yours.*

We look forward to welcoming you to our shores.

Tideline Palm Beach Ocean Resort & Spa
2842 South Ocean Blvd.
Palm Beach, FL 33480
561-934-4040



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