

THE CLUB AT IBIS
Weddings



Photo by Munoz

8225 Ibis Boulevard
West Palm Beach, FL, 33412
561.625.8500 ext. 5120
weddings@clubatibis.com

SAYING I DO

Seeing your fiancé at the other end of that aisle is one of the most magical moments of the day. The lush palm trees, rolling greens, and deep lakes are what make The Club at Ibis the perfect setting for a day filled with love.



OUTDOOR CEREMONY:

- White garden chairs
- Amplified sound system
- Table for unity candle or sand ceremony
- Tables for gifts and guest book
- Indoor backup space
- Dressing room



INDOOR CEREMONY:

- Chiavari style banquet chairs
- Amplified sound system
- Table for unity candle or sand ceremony
- Tables for gifts and guest book
- Greenery walls
- Dressing room

CEREMONY PACKAGES START AT \$300

WEDDING RECEPTION PACKAGES

OUR GIFT TO YOU

Valet parking
Up lights
Upgraded linens
House centerpieces
Banquet tables and chairs
Wedding cake or dessert display

Custom printed menus
Place cards and table numbers
Menu tasting for two guests
All bartender and chef fees
On-site event coordinator



Photo by Camilla Rain

JEFF KOLODNY
PHOTOGRAPHY

WEDDING RECEPTION PACKAGES



TRADITION

Four hour wine and mimosa bar
Choice of four passed hors d'oeuvre
Brunch buffet
Buttercream wedding cake or dessert display
Champagne toast

STARTING AT \$105 PER PERSON



HERITAGE

Five hour premium open bar
Choice of one display
Choice of four passed hors d'oeuvre
Signature drink passed during cocktail hour
Choice of salad
Duet entrée of chicken and choice of: short ribs, shrimp, salmon, or sole
Buttercream wedding cake
Champagne toast
Gourmet freshly-brewed coffee
decaffeinated coffee, and select teas served with dessert

STARTING AT \$175 PER PERSON

LEGEND

Five hour premium open bar
Choice of two displays
Choice of five passed hors d'oeuvre
His and hers signature drinks passed during cocktail hour
Choice of salad
Duet entrée of filet mignon and choice of: veal, crab cake, snapper or halibut
Buttercream wedding cake
Chocolate covered strawberries
Champagne toast
Wine service with dinner
Gourmet freshly-brewed coffee
decaffeinated coffee, and select teas served with dessert

STARTING AT \$200 PER PERSON

HORS D'OEUVRE CHOICES:

SERVED COLD

- Shot of chilled tomato consommé with avocado and basil oil
- Smoked fish dip and chive puff
- Marinated grape tomato and baby mozzarella skewer in pesto
- Rosemary marinated manchego and quince paste stack
- Greek salad skewer with balsamic reduction
- Chipotle deviled egg crostini
- Watermelon cube with cranberry mascarpone
- Spanish chorizo with artichoke heart and olives skewer
- Cucumber and avocado tartare spoon with micro basil
- California rolls with ginger soy sauce
- Smoked salmon and beet, goat cheese brioche
- Tuna poke on crispy wonton
- Crab, orange, and tomato ceviche shooters
- Chilled jumbo shrimp with housemade cocktail sauce

SERVED HOT

- Baked brie and raspberry in phyllo
- Quattro formaggio and mushroom flatbread
- Vegetarian spring rolls with sweet chili sauce
- Crispy mini potato latkes with apple sauce and sour cream
- Mushroom risotto spoon with truffle oil
- Lemongrass chicken potstickers
- Mac n' cheese popper with smoked ham
- Ibis pigs in a blanket with deli mustard
- Mini brioche cheeseburger sliders
- Wild mushroom tart
- Clam and bacon casino style
- Chicken asado nacho with queso blanco cilantro aioli
- Veal meatball in Dijon cream sauce
- Baked sweet potato slice, goat cheese and plump dry cherries

DISPLAY CHOICES:

Imported and Domestic Cheeses

with assorted crackers, sliced artisan breads, and toast points

Crudité

Crispy raw vegetables with assorted dips, hummus, tapenade, and marinated olives

Fresh Fruit

Pineapple, cantaloupe, honeydew, grapes, strawberries, and watermelon skewers on a pineapple tree display. Served with raspberry coulis and blueberry low-fat yogurt

Antipasto

Grilled summer squash, artichokes, eggplant, and red peppers with olive oil and balsamic vinegar, imported fontina, parmesan reggiano, truffle caciotta, soppressata, sweet coppa, and dry cacciatore



Photo by Munoz



TRADITION:

CHOICE OF TWO:

Bagels and Lox

Smoked salmon and pastrami salmon platter with sliced tomatoes, capers and onions Assorted bagels with jams, cream cheese and butter

Decorative Fruits

Assortment of seasonal fruits and berries

Fresh From the Oven

Assorted breakfast breads, muffins, Danishes and croissants

Oatmeal

Dried fruits, raisins and brown sugar

CHOICE OF TWO:

Brioche French Toast

with maple syrup

Buttermilk Pancakes

with maple syrup, berries, whipped cream and chocolate chips

Belgium Waffles

with maple syrup, berries, whipped cream and bananas

Cheese Blintzes

with blueberry sauce

Yogurt Parfaits

with fresh berries and granola

CHOICE OF THREE:

Red bliss breakfast potatoes with peppers and onions

Bacon

Sausage

Mini Plates

- Breakfast burrito with peppers and cheddar cheese

- Turkey chop steak and egg with tomato compote

- Ham and gruyere cheese stuffed crepe

OMELET STATION

Eggs, egg whites, and egg beaters
onions, peppers, broccoli, tomatoes
mushrooms, spinach, ham, salsa, mozzarella, cheddar, and feta

DESSERT

Ibis wedding cake or dessert display

STARTING AT \$105 PER PERSON
(NON-ALCOHOLIC \$75 PER PERSON)

ENHANCEMENTS:

Smashed Avocado Toast | \$15 PER PERSON

Assorted artisan breads, bacon, micro herbs, tomato, onion, and flavored finishing salts

Eggs Benedict | \$20 PER PERSON

Includes traditional eggs benedict, steak and eggs benedict, and crab cake eggs benedict

Shrimp and Grits | \$20 PER PERSON

Jumbo shrimp sautéed in seasoned butter and served in a martini glass over a bed of southern style grits, bacon, green onion, and shredded cheddar cheese

Carved Prime Rib | \$275 EACH

Popovers, au jus, and horseradish sauce
Serves 25 people



HERITAGE:

FIRST COURSE

**Choose one*

Ibis Wedding Flower Pot Salad

Seasonal greens, yellow and red grape tomatoes, candied walnuts, and goat cheese in a cucumber cup with homemade zinfandel dressing

Caprese Stack

Red and yellow vine-ripe tomatoes and fresh Buffalo mozzarella, with balsamic reduction and basil oil

Classic Caesar Salad

Crisp romaine, seasoned croutons and parmesan tuile with homemade Caesar dressing

Tropical Tango Salad

Baby arugula, strawberries, mango, toasted pine nuts, and tomato wedge with homemade raspberry dressing

A Perfect Pear Salad

Fresh baby spinach, caramelized seasonal pears, crumbled blue cheese, and seasoned croutons with sweet mustard vinaigrette

Wedge Salad

Beefsteak tomato, crispy bacon, and crumbled gorgonzola cheese, with cucumber buttermilk dressing

SECOND COURSE DUET

Duet plate of roasted airline chicken breast with mushroom, balsamic reduction, double baked mashed potato and roasted asparagus, and a choice of:

Braised Beef Short Ribs

with red wine sauce

Baked Stuffed Shrimp

with crab meat and herb butter sauce

Seared Salmon en Persillade

with lemon butter sauce

Broiled Grouper

with smoked tomato compote

If you would prefer to have a choice of entree as opposed to the duet plate, an upcharge of \$5 per person will be applied to the event.

THIRD COURSE:

Buttercream wedding cake

STARTING AT \$175 PER PERSON

(NON-ALCOHOLIC \$140 PER PERSON)



Photo by Michelle Lawson Photography

LEGEND:

FIRST COURSE

**Choose one*

Ibis Wedding Flower Pot Salad

Seasonal greens, yellow and red grape tomatoes, candied walnuts, and goat cheese in a cucumber cup with homemade zinfandel dressing

Caprese Stack

Red and yellow vine-ripe tomatoes and fresh Buffalo mozzarella, with balsamic reduction and basil oil

Classic Caesar Salad

Crisp romaine, seasoned croutons and parmesan tuile with homemade Caesar dressing

Tropical Tango Salad

Baby arugula, strawberries, mango, toasted pine nuts, and tomato wedge with homemade raspberry dressing

A Perfect Pear Salad

Fresh baby spinach, caramelized seasonal pears, crumbled blue cheese, and seasoned croutons with sweet mustard vinaigrette

Wedge Salad

Beefsteak tomato, crispy bacon, and crumbled gorgonzola cheese, with cucumber buttermilk dressing

SECOND COURSE DUET

Duet plate of grilled beef filet mignon, William's pear potato, honey carrots, mushroom red wine sauce, and a *choice of*:

Baked Chicken Breast

stuffed with gruyere cream and tarragon jus

Broiled Maryland Crab Cake

with traditional mustard sauce

Pistachio Crusted Snapper

with herb lemon sauce

Gremolata Crusted Seabass

with eggplant caponata

Broiled 4oz South African Lobster Tail

with fresh herb butter

Additional \$20 per person

If you would prefer to have a choice of entree as opposed to the duet plate, an upcharge of \$5.00 per person will be applied to the event.

THIRD COURSE:

Buttercream wedding cake

Chocolate covered strawberries

STARTING AT \$200 PER PERSON

(NON-ALCOHOLIC \$160 PER PERSON)



LATE NIGHT BITES

Italian station | \$15 PER PERSON

Ham and mozzarella spiedini with tomato bisque dip, Pepperoni flatbread, Roasted pepper sausage flatbread, Crispy lobster arancini spicy red pepper aioli

American | \$15 PER PERSON

Beef slider caramelized onions and gruyere, all beef hot dog slider with deli mustard, BBQ pulled pork on corn bread tartlet, mini potato skin with bacon and cheddar cheese

Deli | \$15 PER PERSON

Mini corned beef reuben with sauerkraut and swiss cheese, Petite potato knish with sour cream, Egg, tomato, and peppers shakshuka, Crispy falafel with tahini sauce

Fajitas and Tacos | \$20 PER PERSON

Sizzling marinated beef, chicken, onions and peppers with flour or corn tortillas, seasoned ground beef with corn tortillas, shredded cheddar and pepper jack cheeses, lettuce, tomato, sour cream, guacamole and pico de gallo



ENHANCEMENTS:

Ice Carvings & Luges | \$450 AND UP

Fruit Carving | \$160 AND UP

Fresh Fruit | \$13 PER PERSON

Display of pineapple, cantaloupe, honeydew, grapes strawberries, and watermelon skewers on a pineapple tree display. Served with raspberry coulis and blueberry low-fat yogurt

Antipasto | \$13 PER PERSON

Grilled summer squash, artichokes, eggplant, and red peppers with olive oil and balsamic vinegar Imported fontina, parmesan reggiano, truffle caciotta soppressata, sweet coppa, and dry cacciatore Focaccia, baguette, and cornichons

Mashed Potato Bar | \$13 PER PERSON

Mashed and sweet mashed potatoes, mascarpone polenta, chives, bacon, broccoli, cheddar cheese crumbled blue cheese, butter, sour cream mushroom jus, brown sugar, cinnamon, spicy pecans, and marshmallows

Asian Stir Fry | \$20 PER PERSON

Chicken and shrimp with an array of Asian vegetables, orange ginger soy sauce, fried rice and soba noodles

Risotto Bar | \$20 PER PERSON

Creamy wild mushroom and truffle scented risotto with Carnaroli rice, crispy prosciutto parmesan reggiano, and porcini dust

ENHANCEMENTS:

Pasta | \$20 PER PERSON

Penne, linguini, whole wheat spaghetti, and gluten-free pasta, shrimp, scallops, chicken Italian sausage, and an array of vegetables, Marinara, alfredo, and pesto sauces with garlic bread

Poke | \$22 PER PERSON

Tuna and Salmon, White rice, crispy wonton, chips, seaweed salad micro herbs, cucumber, onions, jalapeños, and wasabi aioli

Sushi and Sashimi | \$22 PER PERSON

Tuna, salmon, hamachi, ebi, tamago California rolls, and vegetarian rolls with soy sauce low-sodium soy sauce, wasabi, and pickled ginger

Chilled Seafood | \$20 PER PERSON

Jumbo shrimp cocktail, and seasonal oysters on the half shell with cocktail sauce mustard sauce, mignonette, lemon, and Tabasco sauce

Add Snow Crab claws | \$26 PER PERSON

Viennese Dessert | \$17 PER PERSON

Assorted fresh-made cookies, petit fours miniature eclairs and cannoli, tiramisu brownies, chocolate dipped fruits, and dessert shooters

Bananas Foster | \$20 PER PERSON

Sliced bananas sautéed in butter, brown sugar and cinnamon, flambéed in dark rum and banana liquor served over vanilla ice cream

Candy Store | \$20 PER PERSON

Artfully-presented candy display with assorted candies to include jelly beans, gummy bears licorice, mini chocolate candies, skittles, M&M's mints, etc.

Served with mini bags and ties

Ice Cream Shoppe | \$17 PER PERSON

Scooped chocolate, vanilla, and strawberry ice cream with assorted toppings to include: hot chocolate fudge, caramel, crushed Oreo cookies, M&M's, toasted coconut, nuts chocolate chips, strawberries, sprinkles cherries, fresh whipped cream, served in cups or waffle cones



Photo by Munoz



WEDDING CAKE FLAVORS

Tahitian Vanilla

Vanilla bean chiffon cake, Tahitian vanilla bean syrup soak, with Swiss buttercream filling and icing

Chocolate Decadence

Dark chocolate cake, crème de cocoa liqueur soak, chocolate buttercream filling, with Swiss buttercream icing

Ebony and Ivory

Marbled vanilla chiffon and chocolate cake Tahitian vanilla bean soak, with Swiss buttercream filling and icing

Spiced Carrot

Carrot cake, mascarpone cheese mousse filling with Swiss buttercream icing

Southern Red Velvet

Moist southern style red velvet cake, sweet whipped cream cheese filling, with Swiss buttercream icing

Dame Blanche

Vanilla chiffon cake, Chambord liqueur soak, fresh raspberries, white chocolate mousse and raspberry jam filling, with Swiss buttercream icing

Key Lime Chiffon

Key lime chiffon cake, Tahitian vanilla bean syrup soak, Key lime custard crème filling, with Swiss buttercream icing

Strawberries and Champagne

Champagne scented chiffon cake, champagne syrup soak, fresh strawberries, crème patisserie filling with Swiss buttercream icing

Dulce de Leche

Dark and moist chocolate cake, coffee liqueur soak, Dulce de Leche chocolate fudge filling, with Swiss buttercream icing

*Custom flavors, gluten free and
vegan cakes available upon request.
Packages include buttercream icing.
Fondant is available for an
additional \$4 per person.*



BEVERAGE OPTIONS:

GOURMET COFFEE BAR \$8 PER PERSON

All coffee drinks are made to order using 100% Arabica Coffee prepared by our professional Baristas.

Drinks: Espresso, Cappuccino, Café Late, Flat White, Frappuccino, Americano, Iced Coffee and Hot Chocolate

Flavors: Vanilla, Irish Crème, Caramel, Toffee, Hazelnut and Amaretto

Additions: Rock Swizzle sticks, Whipped Cream, Marshmallow, Cinnamon, Cocoa Powder, Nutmeg and Chocolate shavings

Cordials are included, if within the five-hour bar package

CHAMPAGNE GREETING \$8 PER PERSON

Ceremony guests will be welcomed with butler passed Champagne and sparkling water with a display of infused water, and bottled water



Photo by Scribbled Moments Luxe Photography

BAR PACKAGES:

Bar packages are priced on an hourly basis, per person.

BEER & WINE STANDARD PREMIUM

1 Hour	\$18	\$26	\$32
2 Hours	\$23	\$33	\$39
3 Hours	\$29	\$42	\$49
4 Hours	\$34	\$49	\$58
5 Hours	\$39	\$56	\$65

Add a package bar to a brunch or custom wedding package

Hosted bar includes guest choice of Standards or Premium liquors, domestic and imported beers house red and white wines, assorted sodas and juices, and bottled water.

STANDARD BRANDS

Include but are not limited to:

Absolut, Stoli, Beefeater, Tanqueray, Jose Cuervo, Bacardi, Captain Morgan, Dewars Johnny Walker Red, Canadian Club, Seagrams 7, Jack Daniels, Buffalo Trace, Hennessy VS Bulleit Rye, Bailey's, Frangelico, house wine domestic and imported beers

PREMIUM BRANDS

All standard brands plus:

Grey Goose, Ketel One, Titos, Belvedere, Hendricks, Bombay Sapphire, Camarena Blanco, Patron Silver, Myers Dark Rum, Glenfiddich 12YR, Johnny Walker Black, Crown Royal, Chivas Regal 12, Makers Mark, Remy Martin VS, craft beers

IBIS POLICIES:

DEPOSITS AND PAYMENT:

Upon contract signing, The Club at Ibis requires a deposit of 25% of the estimated total event revenue for your wedding. This deposit confirms your date and is non-refundable. The deposit will be applied to your account, with the final balance due (3) three business days prior to the wedding. The Club at Ibis accepts personal checks, Visa, MasterCard, American Express and Discover. A credit card is required to be kept on file.

SERVICE CHARGE AND TAX:

A 20% service charge and 7% sales tax will be added to all food and beverage as noted on your contract agreement and event orders.

ROOM RENTAL:

For weddings in high season (October – April) there will be a Ballroom rental fee of \$1,500.00. For weddings outside of high season (May – September) there will be a Ballroom rental fee of \$1,000.

FOOD AND BEVERAGE MINIMUMS:

For weddings in high season (October – April) there will be a Food and Beverage minimum required spend of \$30,000 for Saturdays, and \$25,000 for Fridays or Sundays. Outside of high season (May – September) there will be a Food and Beverage minimum required spend of \$20,000 for Saturdays, and \$15,000 for Fridays or Sundays. Minimums are subject change due to availability.

VENDOR MEALS:

An entrée option for vendors is available at a cost of \$42 each. Any dietary requirements for vendors should be given with the final guarantee.

KIDS MEALS:

Kids meals are available for children ages eleven (11) and younger at a cost of \$27 each. Kids meals consist of a fruit cup, chicken fingers, macaroni and cheese, fries and wedding cake.



Photo by Munoz

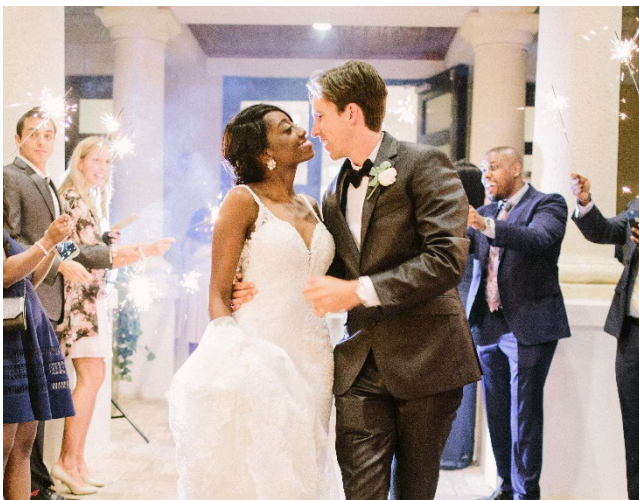


Photo by Erica J. Photography



Photo by Gabriela Chang Photography

IBIS POLICIES:

FINAL GUARANTEES:

Guarantees are required for all events. Final attendance must be confirmed three (3) business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the attendance on your Banquet Event Order will be used. Increases in guarantees may be accepted up to 24-hours in advance but is subject to product availability. Final bill will be based on the final guarantee or the actual attendance, whichever is greater.

OUTDOOR EVENTS:

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 30% or higher chance of precipitation; temperatures below 65 degrees; or wind gusts in excess of 15mph. Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of \$8 per person (based on the final guarantee).

DÉCOR:

All décor is the responsibility of the host. No items may be attached to any Club surface by any means. Decorating is the responsibility of the host and items must leave the Club upon the conclusion of the event.

DAMAGE TO FACILITIES:

The hosts are responsible for the conduct of all person in attendance and for any damages to the facilities. Property brought onto the Club premise will be the sole responsibility of the host. The Club assumes no liability for any loss or damage.

AUDIO VISUAL:

Select audio visual equipment is available. Pricing and availability can be arranged through our Catering team.

