



Catering

We transform your event to reflect your style



www.palmshotelfireisland.com



(631) 583-8870



168 COTTAGE WALK
OCEAN BEACH, NY 11770



We make your Special Day A Memory of a lifetime!



At The Palms Hotel Fire Island, we understand the importance of your special event, which is why we have created a destination venue that meets all your needs. Whether you're planning an intimate gathering or a grand celebration, we are committed to providing you with a unique and unforgettable experience that will create lasting memories.

From cocktails in the courtyard to elegance on the beach, we can tailor your event to match any style. Our hotel offers a diverse selection of food and beverages, full-service facilities, and a professional staff dedicated to making your event seamless and memorable. Our experienced event planner will provide personalized support throughout every stage of your event, ensuring that each detail is expertly managed for a successful experience. You can even exchange your vows at the exclusive Palms Bay venue, which offers breathtaking views of the Great South Bay. Additionally, when you book a room block, your guests will receive a preferred rate during their stay. From initial concept development to on-the-day coordination, we focus on bringing your vision to life.

With two decades of catering experience, The Palms Hotel is passionate about transforming your vision into reality, making your special day not just memorable, but truly extraordinary. Let us help you create cherished memories that will last a lifetime.

The following pages provide an overview of our popular packages and catering options for your event. For more personalized assistance, please contact us directly to discuss your specific needs. Please note that all events are subject to sales tax, a 20% gratuity, and a venue or set up fee, which may vary by location.

POPULAR PACKAGES

on or off premises



ITALIAN DINNER

Fresh Mozzarella, Tomato & Basil
Fried Calamari
Penne Ala Vodka
Chicken Milanese
Starting at \$60/per person

BAYFRONT BREAKFAST

Breakfast Potatoes
Scrambled Eggs
Smoked Bacon
Pancakes
Fresh Fruit Platter
Assorted Breads and Pastries
Starting at \$40/per person



TEQUILA & TACOS

Grilled Shrimp Tacos
Oven Roasted Chicken Tacos
Mexican Street Corn
Chips, Salsa, & Guacamole
Tequila & Cocktail Tasting
Starting at \$55/per person

BAREFOOT BBQ

Hamburgers/Cheeseburgers
Hot Dogs
Baby Back Ribs
Corn on the Cob
Macaroni and Potato Salad
Starting at \$55 per person



SEAFOOD SUNSET

Clam & Oyster Bar
Fried Calamari
Surf & Turf Dinner
Corn & Baked Potato
Starting at \$70 per person



**Polynesian show & hula dancers
available for booking!**

ISLAND LUAU

Kahlua Pulled Pork
Huli Huli Chicken
Macaroni Salad
Stir Fried Vegetables
Steamed White Rice
Coconut Pudding
Starting at \$60

PACKAGE ENHANCEMENTS

Add Passed Appetizers - Choose items from catering brochure under cocktail hour section - \$15 per guest,
add 1/2 hour to the party

Grand Antipasto, Meats, Cheese Platter - \$12 per guest

Ice Cream Bar - Two flavors, Cups, Cones, Toppings - \$13 per guest

Departure Snack - Super Pretzel, Churros, Chocolate Chip Cookies - \$5 per guest

Dessert - Italian Cookies and Cheesecake, or Oreo Mousse Cake - \$12 per guest

H O R D ' O E U R V E S

We create a cozy and relaxed environment for any event



Seafood Options

Fried Calamari
Crab Cakes
Crab Stuff Mushrooms
Popcorn Shrimp
Coconut Shrimp
Fried Shrimp Skewers with Sriracha Aioli
Grilled Shrimp w/ Avocado & Chorizo oil
Tuna Tartar on Cucumber or Rice
Cracker
Tuna on Wonton Crisp, Wasabi Aioli
Crispy Fried Clam Strips
Bacon Wrapped Scallops
Mini Lobster Rolls (+\$3 pp)

Chicken Options

Teriyaki Chicken Skewers
Chicken Cordon Bleu Puff Pastry
Mini Chicken Tacos
Mini Chicken and Waffles
Wings any flavor

Pork Options

Pigs in a Blanket
Bacon Wrapped Dates
Prosciutto Wrapped Melon

Lamb Options

Lamb Chops with mint vinaigrette

Vegetarian Options

Mozzarella Egg Rolls
Brie en Croute
Mini Spring Rolls
Fried Mac & Cheese Bites
Watermelon Feta Bites
Fried Pickles with Dill Aioli
Margherita Flatbreads
Truffled Deviled Eggs
Caviar Potato w/ Creme Fraiche
Grilled Cheese & Tomato Soup Shooter
Fried Mushrooms w/ Goat Cheese
Mushroom & Goat Cheese Phyllo Cups

Beef Options

Dive Burgers Sliders
Swedish Meatballs
Beef Wellington Puff Pastry
Beef Satay with Peanut Dipping Sauce
Seared Beef Crostini w/ Horseradish

Sushi Options

Classic Sushi Platter (100 pc) \$150
(choice of 10 classic rolls)
Specialty Roll Platter (100 pc) \$200
(choice of 10 specialty rolls)
* 3/4 pieces per person is customary

Vegan Options

General Tsao's cauliflower
Breaded Zucchini with Truffle Lemon Aioli
Falafel Sliders w/ Txatziki
Caprese Skewers
Artichoke & Spinach Rostini

S T A T I O N S

Carving Stations (2)

(Turkey, Ham, Roast Beef, Lamb, Pastrami, Flank Steak)

Pasta Station (3)

(Penne Vodka, Carbonara, Pasta Primavera, Bolognese, Pesto, Mac N Cheese, etc)

Taco Station

(Hard or Soft: Chicken, Beef, Short Rib, Cod, Shrimp, Portobello, Lentil, Classic Toppings)

Grill Station

(Steak, Tuna, Chicken, Salmon, Jumbo Shrimp, Dive Burgers, Kobe Hot Dogs)

Munchies/Late Night Station

Chicken Fingers, Fries, Mozzarella Sticks, burgers,)

Salad Station (2)

(Choose any 2 salads on our menu or build your own)

(Lobster/Filet Mignon, Swordfish/ etc.)

* any high end add ons +\$4 pp)

Spud Bar

(wedges, mashed, skins, fries, baked, tots)

Grilled Cheese Station

(made to order, add different cheeses and toppings)

Tapas Bar

A selection of small plates, seafoods, meats, vegetables all in classic spanish style

Slider Bar

A selection of meats, seafood or even vegetarian options with a variety of fixings, cheeses & sauces all on a cute little bun

Bao Bun Station

(Warm bao buns with a choice of meats & fish, vinegar slaw, peanuts, hoisin sauce, pickled carrots, cilantro)

Bacon Bar

Brown sugar & black pepper bacon, Pork Belly Burnt ends, honey jalapeno bacon, chocolate covered bacon

Standard Buffet

Chicken

Choose any classic chicken dish (Parm/Marsala/Francese/Tuscan/etc.)

Beef

Choose any classic beef dish (short rib/carne asada/skirt steak/etc)

Fish

Choose any classic fish dish (Mahi/Flounder/Francese/Salmon/etc.)

S'mores Station

Toast marshmallows over our open flames and create your own s'mores

Candy Station

Choose up to 10 of your favorite candies

Sundae Station

Choose 3 flavors and all the toppings you want

OPTIONS

We personalize your event to perfectly embody your unique style and vision

OPTION ONE

\$160 per person/ 4 hour reception
1 hour cocktail hour
Beer, wine, and house liquor
6 passed hors d'oeuvres
1 bartender for every 50 adults
Choice of 5 stations
Dessert platter
1 server for every 25 people
Tea, coffee, soda, juices
White linens
Silverware

OPTION TWO

\$185 per person/ 4.5 hour reception
1.5 hour cocktail hour
Raw bar setup
Beer, wine, and top shelf liquor
8 passed hors d'oeuvres
1 bartender for every 50 adults
Choice of 7 stations
Dessert platter
2 servers for every 25 people
Tea, coffee, soda, juices
White linens
Silverware



ADD -ONS

Raw Bar +\$17/pp

Oysters, Clams & Shrimp

Sushi Platters \$150 each

100 pieces

Lobster +\$4/pp

Lobster tails/rolls/stuffed

Charcuterie Station +\$3/pp

High end cured meats
artisan cheeses

Extra Hour \$150

Packages come with
1 per 50/per person

Extra Bartender \$100

Packages come with
4 -4.5 hours

An initial payment of 25% of the total cost is required to secure your reservation.

20% gratuity and NYS tax are added to each package at final payment.

If you opt to pay with a credit card, please be aware that a 4% processing fee will be added to the total amount.

Freight boat charges are not included in packages.

FORMAL AFFAIR

Four Course Sit-Down Dinner

\$139 Per Person (includes beer & wine)

Appetizer

(Choose One)

Fresh Mozzarella with Basil & Tomato

Grilled Portabella Mushroom
Seafood Salad



Intermezzo

(Choose One)

Lemon Sorbet

Rigatoni Alla Vodka
Kale Caesar or House Salad

Main Course

(Choose Three)

Chicken Marsala, Chicken Brushetta, Chicken Cordon Bleu
Pork Tenderloin,

Parmesan Crusted Cod, Teriyaki Salmon, Shrimp Scampi

Herb Crusted Prime Rib

Vegetarian - Burrata Heirloom Veggies, Stuffed Portabello Mushrooms,
Mushroom Risotto

Dessert

(Choose One)

Chocolate Layer Cake

Fresh Fruit Platter
Italian Cookies



Desserts

Our dessert choices are the perfect way to give your guests a lasting memory of the care you took while planning your event.

ITALIAN COOKIES



Fresh Baked Goods
Italian Pastries

CAKES



Our in-house baker will sweeten your taste buds with a delicious cheesecake or Oreo mousse cake

ICE CREAM BARS



Hershey ice cream of your choice in dessert cups or cones with toppings including whipped cream, syrups, cherries, sprinkles

DRINK PACKAGES AND WINE BAR

Customize your event at The Palms Hotel with beer, wine and liquor

Select red and white wines to compliment your meal

Top shelf liquor

Add a martini bar with upscale drinks like espresso, french or apple martinis



Beer & Wine Package:
\$29 per person

House Open Bar Package (Titos, Jose Cuervo, Bacardi, Old Forester & similar): \$41 per person

Premium Open Bar Package (Ketel/Goose, Casamigos, Buffalo Trace & similar):
\$52 per person

Create a signature cocktail to enhance your guests experience and personalize your event!