

THE GOLF
CLUB
of
AMELIA ISLAND
at Summer Beach



Thank you for your interest in The Golf Club of Amelia Island for your special day. You've chosen an area with breath-taking views and scenic backdrops; perfect for such a memorable occasion.

We are excited at the possibility of hosting your momentous celebration here at The Golf Club of Amelia Island. Our sales and catering team take great pride in planning special events and will attend to every detail.

Please take a moment to browse through the information for more detailed specifics on our services as well as our accommodations for out of town guests.

To meet with the Catering Sales Director, appointments are required. Regular office hours are Monday – Friday from 9am – 5pm. Weekend and After Hours Tours are scheduled by appointment only based on availability as most events take place during those times.

I welcome the opportunity to give you a tour of our facility. Please call Toll Free to 1-800-245-4224 ext.12 to schedule a site visit at your earliest convenience.

Warmest Regards,

Lisa M. Presnell

Catering Sales Director . Professional Wedding Consultant
904-277-0021 – Email) lisa@golfclubofamelia.com

All Charges are subject to 7% tax and 22% service charge.
PRICES ARE SUBJECT TO CHANGE Revised 12/6/11

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SUMMER BEACH RESORT

Summer Beach Resort, located on the south end of Amelia Island, features the ultimate in luxury accommodations and resort amenities within gated communities, providing exclusive privacy. Touted by New York Magazine, Summer Beach is an unmatched place to bask in glorious sunrises and sunsets.

Surrounded by lush tropical foliage and the majestic Atlantic Ocean, our condominiums, townhouses, villas, and penthouses are designed to meet all the expectations of a luxury resort on Amelia Island.



Rates vary according to location and season. Group rates are available. Please call our resort office directly at (800) 862-9297 or visit us at www.summerbeach.com



AWARD WINNING GOLF

The Golf Club of Amelia Island, site of the 1998 Liberty Mutual Legends of Golf, was designed by PGA-TOUR veterans Mark McCumber and Gene Littler. The 18-hole course exemplifies the essence of the game. Meticulously maintained, it winds its way through palm, pine and oak trees, offering spectacular views of Amelia Island's many natural treasures.

It is simply an unforgettable golfing experience.

The Golf Club offers a complete range of golf outings, from lessons/clinics, individual tee times to tournaments, that can be custom designed to meet your needs.

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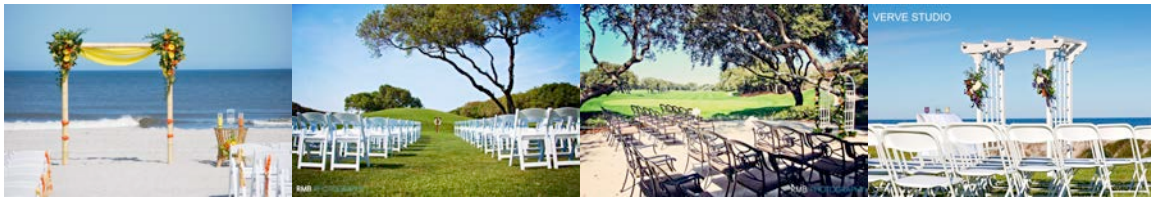


CEREMONY VENUES & FEES

GOLF CLUB LAWN OR GOLF CLUB TERRACE
Begins @ \$1,000.00

SAILMAKER LAWN OR BEACH CEREMONY FEE
Begins @ \$1,500.00

(Ceremony fee includes the site and setup & breakdown of white folding chairs)



RECEPTION VENUE RENTAL FEES

Location	<u>After 3pm</u>	<u>Before 3pm</u>
THE GOLF CLUB	\$1,500.00	\$1,250.00
THE BEACH CLUB	\$1,500.00	N/A

ASK ABOUT DISCOUNTS for Sunday – Thursday Night Events
ASK ABOUT Off-Season Rates (November – February)

\$5,000 Food and Beverage Minimum applies for Friday and Saturday Night Events
\$3,500 Food and Beverage Minimum applies for Sunday – Thursday Night Events
\$2,500 Food and Beverage Minimum applies for Sunday – Saturday Daytime Events
(Daytime Events must end by 3pm)

Rental Fees cover five (5) hour increments. A One (1) hour grace period prior to event is provided for client set-up.
The rental fee for each venue includes existing club chairs, 6ft. rectangular tables, additional skirted tables for cake, DJ etc., standard white or ivory linens, flatware, china, glassware, as well as reasonable setup and breakdown of these items.



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FREQUENTLY ASKED QUESTIONS

- **I've never planned a wedding before. Where do I begin?**

First, determine your budget. Once the budget has been established, decide on what type of wedding you wish to have. Do you want a small intimate wedding with close family and friends? Would you prefer a destination wedding where you can transform it into a vacation for both you and your guests? Do you envision a luxurious celebration with all of your family and friends? How many guests will attend and which dates are desired? All of these elements are necessary for the Catering Sales Director to better assist you.

- **How many guests can The Golf Club of Amelia Island accommodate at my wedding?**

It really is going to depend on whether or not you prefer a plated meal, buffet, or heavy reception style event. We can comfortably seat 120 guests in our Fireplace Room. The Clubhouse can accommodate up to 200 guests for a relaxed style heavy reception with entertainment and dancing.

- **Do you host ceremonies onsite?**

Whether it's a seaside ceremony on the beach, lawn, or terrace we can assist you with the details to create the wedding of your dreams.

- **Can I provide my own caterer?**

Outside catering is prohibited. All Food and Beverage {i.e., food, liquor, beer, & wine, etc. excluding specialty cakes} for planned events must be purchased from The Golf Club.

- **Is there a fee for using outside vendors?**

You may choose your own providers with no added fee. All providers must carry the proper insurance.

- **What type of deposit is required to hold my event space?**

A minimum \$1,500 Deposit is required based on your program, to hold space for your event. This advance payment is non-refundable and non-transferable.

- **What is your payment schedule?**

1st Payment: A minimum deposit of \$1,500 is due with the signed contract.

2nd Payment: The remainder of the Estimated Master Account Charges (i.e. ceremony fee, rental fee, food, beverage, etc.) less previous payments is due thirty (30) days prior to event.



Final Payment: PAYMENT IN FULL IS DUE THREE (3) DAYS PRIOR TO THE EVENT. Personal checks will not be accepted for final payment. A credit card may be required for any additions prior to conclusion of the event. **ALL PAYMENTS ARE NON-REFUNDABLE AND NON-TRANSFERABLE**

• **Are rehearsals available?**

Rehearsals are available at no additional cost strictly **based on availability**.

• **Who will assist in coordinating the ceremony and rehearsal?**

Professional Wedding Day Management and/or Officiating services are offered based on availability. Additional Fees will apply. Please see the Catering Sales Director for details.

• **Do you offer special room rates if we reserve our event?**

We do offer special room rates if you reserve your event with us. You may contact the Summer Beach Resort office directly at (800) 862-9297

• **If I have an outdoor wedding, what about inclement weather?**

Not only is rain an issue, so is summer heat or winter chills. Depending on the number of guests the reception area will act as a back up. Keep this in mind when you are planning for décor. You will only have available what you order in advance. A decision must be made at the very least 3 hours prior to the event and in some cases earlier. Please understand that outdoor ceremonies can often be stressful.

• **What does the Ceremony Fee include if I have an outdoor wedding?**

The setup fee will include the location of your choice and the setup and breakdown of white folding chairs. Additional Décor may be provided by your personal florist.

• **What does the Rental Fee include?**

The rental fee for each venue includes existing Club chairs, 6ft. rectangular tables, standard white or ivory linens, flatware, china, glassware, skirted tables for cake, DJ etc., as well as reasonable setup and breakdown of these items.

• **Is your Beach Access handicap accessible?**

The area in which beach ceremonies are held is not easily accessible for the elderly or handicapped. There are several stairs and a long boardwalk. If this is a concern for any of your guests, a more desirable outdoor ceremony location would be the Golf Club Lawn, the Golf Club Terrace, and the Sailmaker Lawn. Please review our locations and venues for more information.



What do I need to know about Florida Marriage Licenses?

The Nassau County Clerk of Courts is open 8:30 a.m. thru 5 p.m. Monday - Friday. Contact them directly at (800) 958-3496 or visit www.nassauclerk.com for updated information.

POLICIES & PROCEDURES

IMPORTANT NOTES: All facilities of The Golf Club of Amelia Island at Summer Beach are non-smoking indoors. Designated areas are available outdoors. All bookings are subject to a \$100.00 clean up fee and/or any repair fees if non-smoking rule is violated.

Glitter, Petals, Confetti, and use of Sparklers are prohibited at all of the Club facilities. Please note: Any excessive clean-up will accrue extra charges.

CLIENT SET-UP: A one (1) hour grace prior is provided for client set-up. Any overage may accrue a \$100.00 per hour charge. If the space is available, early setup will be offered at no additional charge.

RENTAL FEES: include standard linens, 6ft. rectangular tables, additional skirted table for cakes, DJ etc., chairs, flatware, glassware, and china. In addition rental fee insure proper maintenance, set-up, breakdown and reasonable clean up.

NOISE ORDINANCE: Music must cease at 10:00pm at outdoor locations. NO EXCEPTIONS.

BEACH CLUB EVENTS: Set-up may begin only after 5:00pm. Events may begin after 6:30pm during season (Late March – Labor Day Weekend). Off season will be based on business levels. Should the client renting the Beach Club displace daily business by setting up earlier than agreed upon, a \$2,500 fee will be assessed. No exceptions.

SECURITY: The Golf Club reserves the right to hire an off duty police officer for any event as it deems necessary.

DÉCOR: Centerpieces, all props, their set up and breakdown are the sole responsibility of the client. All decorations must meet with the approval of the fire department codes. Prior permission required for all wall or ceiling hanging props. Important: A \$100.00 fee will be charged for additional room set up, room set up change on day of event, or cleanup of any décor left behind. Any Club property breakage replacement fees are the responsibility of the client.

**ALL ITEMS MUST BE REMOVED AT THE END OF THE EVENT.
THE GOLF CLUB IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS.**

DANCE FLOOR: Should a Dance floor be required for event, a \$300 set up fee will apply.



MENUS: Catering menus are guidelines designed to assist you in selecting a menu for your event. Our catering staff will be happy to prepare a customized proposal to meet your specific needs. All prices are subject to change without notice. Menu pricing will be confirmed by our Catering Sales Director.

MENU TASTING: Menu tastings are available upon request for parties with a contracted Food and Beverage Minimum requirement of \$5,000.00 or more, and are complimentary for up to two (2) guests. For parties with a contracted Food and Beverage Minimum requirement less than \$5,000.00, Menu Tastings are available at a fee of \$50.00 per person. Your Catering Sales Director will assist with menu selections and guidelines. Appointments will be selected for Tuesdays, Wednesdays and Thursdays, and must be made a **minimum** of one (1) month in advance. A menu tasting is designed for the client to sample uniquely prepared items and may not be available for items that are difficult to prepare in small portions. The tasting will be conducted once the contract is signed and the deposit has been paid.

SPECIALTY CAKES: All food and alcoholic beverages must be purchased from The Golf Club of Amelia Island, excluding special event cakes i.e. wedding cakes and groom's cakes. A \$1.50 per person Cake Cutting / Serving / and Handling Fee will apply.

BAR SERVICE: All open bar requests will require a client credit card on file. The balance is to be paid upon conclusion of event, with no exceptions. **Hourly house or premium brand hosted bar beverages do not include multi liquor or single shot drinks.** A \$1,000.00 bar beverage purchase or \$100.00 Bartender fee will apply for events requesting a bar set up. A \$100.00 Bartender Fee will apply for all cash bars. Additional Bar set-ups will incur a \$300 Bar Set-up Fee.

The legal drinking age in Florida is 21. We have the right to refuse any guest who cannot provide proper identification. NO EXCEPTIONS. GUESTS MUST PROVIDE IDENTIFICATION.

Please inform your guests of this policy.

Alcoholic beverages must be purchased from The Golf Club of Amelia Island.

“The Law prohibits any and all alcoholic beverages brought onto any of the Club premises.”

This includes all areas of the Golf Club and the Beach Club i.e. the dressing areas and locker rooms. Guests who do not adhere to these rules will be escorted from the premises.

NO EXCEPTIONS

PHOTOGRAPHY: The golf course is reserved for Golf Club of Amelia Island golfers with scheduled tee times. Photography is permitted in limited areas of the course. Areas including the tee boxes, fairways, and putting greens are strictly prohibited for non-golfers. No heels allowed on the course. Fees will apply if these policies are not adhered to; including but not limited to charges for damage to the course and/or displacement of golfing guests.

OUTSIDE VENDORS AND CONTRACTORS: All outside vendors must carry the proper **insurances.** The Golf Club will not be held responsible for any vendors contracted by the group. Group agrees to provide the Catering Sales Director with a list of all contracted vendors, phone numbers, arrival times, and set-up requirements.

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The Golf Club of Amelia Island's Delicious Cuisine

The menus are a guide, not a limit to our culinary talents to prepare and design excellent fare.

Please note that we are delighted to customize menus based on your preferences.

Special buffet menus are available for events of less than 50 guests.

To ensure the availability of the requested items, menu selections should be made at least 45 days prior to the event.

Menus submitted after this date will be subject to approval.

Outside Catering is prohibited.

All Food, Beverage and Alcohol must be purchased through the Golf Club excluding specialty cakes.

All specialty cakes must be provided from a licensed Caterer.

A cake cutting and handling fee of \$1.50 per person will apply.

A final guest count is required (7) days prior to your function. If your guarantee is not received, the expected number on your event order becomes the final guarantee.

If attendance falls below the guarantee, the client will be responsible for the guaranteed number. Should the number exceed the final guarantee, the client will be charged accordingly.

22% Service Charge and 7% Sales Tax will be added to all Food & Beverage
ALL PRICES ARE SUBJECT TO CHANGE Revised 12/6/11



WEDDING DAY BRUNCH

(Available Until 3pm)

Variety of Sweet Breads, Croissants & Crisp French breads
Whipped Butter and Preserves

Smokey Bacon
Sage Sausage
Roasted Red Potatoes

Tuscany Garden Blend of Crisp Leaf Lettuces Arranged with Pear Tomatoes and English Cucumbers,
Almond Slivers, Slice Tomato, Shredded Cheeses and Assorted Dressings

Tossed Caesar Salad with Pumpnickel Croutons Fresh Parmesan

Top Round Carving Station
Accompaniments of Creamy Horseradish Sauce, Mayo and Au Jus

Roasted Herb Chicken

Garden Medley

Gourmet Dessert Station

Coffee and Iced Tea

Adults (Ages 13+)
\$38 per person

Children (Ages 4-12)
\$19.00 per child

Children (3 and under)
Complimentary

(50 person Minimum)

Chef Prepared Omelet Station
Assorted Garden Vegetables, Diced Ham, Shrimp, and Shredded Cheddar Cheese
Add \$10 per person

(\$125 Chef Fee will Apply)



CLUB WEDDING LUNCH BUFFET

(Available until 3pm)

Choose one item from each of the following categories:

STARTER

1. Blended Salad of Spring Mix, Sun Dried Tomato, Sprouts and Feta Herb Dressing.
2. Blended Salad of Spring Mix, Apricot, Nuts, Cranberries and Citrus Vinaigrette.
3. Classic Caesar with Croissant Croutons and Club Caesar Dressing.

SIDE ITEM I

Roasted Corn, Summer Squash Blend, Asparagus, Green Beans, Cauliflower and Roasted Red Pepper, Glazed Baby Carrots, Grilled Vegetable with Portabella Mushroom

SIDE ITEM II

Roasted Potato, Baked Potato, Confetti Rice, Jack Daniel's Brown Rice, Scalloped Potato, Poached Red Potato with Herb Butter, Bowtie Pasta with Light Cream Sauce

Choose two from the following category:

ENTRÉE

Trout Amandine; Broiled Snapper; Stuffed Filet of Sole; Broiled Filet of Salmon
Roasted Turkey; Chicken Teriyaki; Chicken Picatta; Chicken Marsala; Southern Fried
Chicken; Chicken and Artichoke Soufflé; Chicken Saltimbocca; London Broil; Beef
Bourguignon; Sliced Roast Beef; Beef Stroganoff; Beef and Broccoli Stir-fry;
Pork Chop with Apple Almond Stuffing

Rolls & Butter

Fresh Brewed Ice Tea, Coffee and Decaf

Adults (Ages 13+)
\$38 per person

Children (Ages 4-12)
\$19.00 per child
Minimum of 50 guest please

Children (3 and under)
Complimentary

ADD DESSERT

Choose Two (2)

White Chocolate Cheesecake, Napoleons, Banana Cream Pie, Raspberry Torte, Cream Puff, Chocolate Cake, Apple Pie, Italian Lemon Cake, Carrot Cake

\$6.00 Per Person

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PLATED WEDDING LUNCH

(Available until 3pm)

Chicken Florentine (sautéed and served with spinach sauce)
Chicken Oscar (topped with asparagus, crabmeat and béarnaise)
Chicken Cordon Bleu (stuffed with ham and Swiss, topped with a light béchamel)
Nut Encrusted Chicken (dredged in pistachios or Macadamia nuts, sautéed, lemon sauce)

\$25.00 Per Person

Stuffed Flounder with Crabmeat and Beurre Blanc
Broiled Grouper with Lemon Pepper
Pan Seared Snapper with Thyme

\$28.00 Per Person

Center Cut Filet Mignon

\$35.00 Per Person

(All Beef items are prepared at medium – rare temperature. They are not prepared cooked to order)

A SPECIAL CHILDREN'S MENU IS AVAILABLE UPON REQUEST

ALL ENTREES INCLUDE:

Rolls and Butter
Iced Tea and Coffee
House Garden Salad with Ranch and Italian Dressings
Chef's Choice Seasonal Vegetables

Please choose one side item from each group to accompany your entrée

Whipped Potato
Roasted Parsley Red Potato

Garlic Mashed Potatoes
Rice Pilaf

A \$15 Per Person Surcharge will apply for all Multiple Entrée Selections over Two (2).
Multiple Entrée Selections must be accompanied by the same choice side items.

ADD DESSERT

(Choose 1)

Chocolate Cake, White Chocolate Cheese Cake, Fresh Fruit Parfait, Crème Brulee
Cheesecake, Key Lime Pie, or Pecan Pie

\$7.00 Per Person

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BEER, WINE, AND SOFT DRINK HOSTED BAR

Includes Domestic and Imported Beer, House Wine, Soft Drinks, and Bottled Water

<u>2 HOUR</u> \$20 per person	<u>3 HOUR</u> \$26 per person	<u>4 HOUR</u> \$32 per person
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Domestic Beer

Bud - Bud Light - Michelob Light - Michelob Ultra - Miller Light - Coors Light – Yuengling

Imported Beer

Corona - Corona Light - Heineken Light – Heineken - Bass Ale - Amstel Light - Guinness Stout

House Wine

Club's Choice Chardonnay – Merlot - Cabernet Sauvignon - White Zinfandel

DELUXE BRAND HOSTED BAR

Includes Domestic and Imported Beer, House Wine, Deluxe Brand Cocktails, Soft Drinks & Bottled Water

<u>2 HOUR</u> \$26 per person	<u>3 HOUR</u> \$36 per person	<u>4 HOUR</u> \$46 per person
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House Brands Listing

Smirnoff Vodka - Beefeater Gin - J&B Scotch - Jack Daniels Bourbon - Canadian Club Whiskey

Bacardi Silver Rum - Jose Ceurvo Gold Tequila

Domestic Beer

Bud - Bud Light - Michelob Light - Michelob Ultra - Miller Light - Coors Light – Yuengling

Imported Beer

Corona - Corona Light - Heineken Light – Heineken - Bass Ale - Amstel Light - Guinness Stout

House Wine

Club's Choice Chardonnay – Merlot - Cabernet Sauvignon - White Zinfandel

PREMIUM BRANDS

Includes Domestic & Imported Beer, House Wine, Deluxe Brand and Premium Brand Cocktails, Soft Drinks & Bottled Water

<u>2 HOUR</u> \$30 per person	<u>3 HOUR</u> \$42 per person	<u>4 HOUR</u> \$52 per person
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Premium Brands

Absolute Vodka - Tanqueray Gin - Dewars Scotch - Jim Beam Bourbon - Crown Royal Whiskey - Captain

Morgan Spiced Rum - Jose Ceurvo Tequila

Domestic Beer

Bud - Bud Light - Michelob Light - Michelob Ultra - Miller Light - Coors Light – Yuengling

Imported Beer

Corona - Corona Light - Heineken Light – Heineken - Bass Ale - Amstel Light - Guinness Stout

House Wine

Club's Choice Chardonnay – Merlot - Cabernet Sauvignon - White Zinfandel

Bartender fee of \$100.00 waived with a minimum of \$1,000.00 in beverage purchases
(2) Hour Minimum Required on Hourly Bars. Prices are per person for all adults over 21 years of age. ADDITIONAL BAR SETUP \$300

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SPONSORED BEVERAGES, PER CONSUMPTION

DOMESTIC BEER	\$5.00 each
IMPORTED BEER	\$6.00 each
HOUSE WINE	\$8 per glass
COCKTAILS (BEGIN @)	\$9 each
HOUSE WINE	\$36 per .750
HOUSE CHAMPAGNE	\$45 per bottle
SPARKLING CIDER	\$18 per bottle
SOFT DRINKS	\$2.00 each
PERRIER, GATORADE, BOTTLED WATER	\$3.00 each
CLUB MADE FRUIT PUNCH	\$25 per gallon
RUM PUNCH OR CHAMPAGNE PUNCH	\$75 per gallon

BAR SNACKS

Bar Snack Mix	\$14.95 per pound
Assorted Mixed Nuts	\$22.95 per pound
Assorted Cookies	\$30 per dozen
German Pretzels and Spicy Mustard	\$26.95 per dozen
Tortilla Chips and Mexican Salsa	\$14.95 per pound
Kettle Potato Chips with Sour Cream Ranch Dip	\$13.95 per pound

ALL CONSUMPTION AND CASH BARS ARE SUBJECT TO \$100 BARTENDER FEE

SPECIALTY WINE LIST AVAILABLE UPON REQUEST

Specialty Beverage Station

Gourmet Coffee and Tea
Whipped Cream in three flavors, Chocolate Shavings, Flavored Syrups,
Cinnamon sticks, Rock Candy
Tia Maria, Kaluah, Baileys, Irish Whiskey, Grand Marnier, Frangelica, Amaretto
\$24.00 per person
(2) Hours of Service - \$100 Attendant Fee will apply



BUTLER PASSED COLD HORS D'OEUVRES

Endive Spears with Boursin Herb Cheese
Deluxe Deviled Eggs
Mushroom Caps with Curried Chicken
Melon with Prosciutto Ham
Olive Tapenade with Feta Cheese on Crustini
Sun Dried Tomato Bruschetta
Salmon Mousse on Cucumber Wedges
\$2.50 per piece

Fresh Seasonal Fruit Kabobs
Diced Ceviche in Phyllo Cups
Tomato, Basil, Mozzarella Skewers
\$3.00 per piece

BUTLER PASSED HOT HORS D'OEUVRES

Mozzarella and Caramelized Onion Stuffed Baby Bliss Potatoes
Mini Rubeen (Turkey or Corned Beef)
Franks En Croute
* Spring or Egg Rolls With Sweet and Sour
* Quiche Lorraine or Florentine
\$2.75 per piece

Mushroom Caps Stuffed with Crabmeat
* Asparagus Wrapped in Phyllo
* Spanakopita (Spinach & Cheese in Puff Pastry)
Cheeseburger Sliders (with mustard & pickle)
\$3.75 per piece

Oyster Rockefeller or Casino
Mini Beef Wellington with Horseradish Tarragon Sauce
Shrimp Maki (Shrimp Wrapped In Bacon)
Mini Crab Cakes
\$4.00 per piece

Minimum Order 50 pieces per item

* Indicates Minimum Order 100 pieces per item

The Golf Club Suggests 3-4 pieces per person for a (1) Hour Cocktail Reception

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HORS D'OEUVRES DISPLAYS

Assorted Domestic Cheese Display with Fresh Fruit and Deluxe Crackers
\$3.50 per person

Artisan Cheese Board with Fresh Fruits, Dried Fruits, Nuts, French Bread, Lavoche, and Crackers
\$4.50 per person

Garlic Hummus with Pita Chips
\$2.50 per person

Hot Spinach and Artichoke Dip with Pita or Tortilla Chips
\$4.50 per person

Hot Crab Dip with Pita or Tortilla Chips
\$6.00 per person

Fresh Seasonal Vegetables with Herb Dip
\$3.50 per person

Fresh Seasonal Fruit Display with Yogurt Dip
\$4.00 per person

Smoked Salmon Display, Lemon Wedges, Capers, Onion, Chopped Egg, Mini Bagels, & Cream Cheese
\$3.25 per person

(Minimum of 50 for all Displays)

RECEPTION CARVING STATIONS

Baked Country Ham	\$8.00 per Person
Oven Roasted Turkey Breast	\$8.00 per Person
Steamship Round	\$10.00 per Person
Roasted Pork Loin	\$12.00 per Person
Roasted Leg of Lamb – Boneless	\$12.00 per Person
Slow Roasted Prime Rib	\$16.00 per Person
Beef Tenderloin	\$18.00 per Person

Includes Fresh Rolls, Condiments & Appropriate Sauces

\$125 Chef Fee Will Apply

Minimum of 50 guests

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COLD SEAFOOD BAR SELECTIONS

Peeled Deviened Jumbo Shrimp
Cracked Crab Claws
Oysters on the Half Shell

Lemon, Drawn Butter, Horseradish, Crackers, and Hot Sauce

Market Price

ADD AN ICE CARVING BEGINNING @ \$300



CHEF ACTION STATIONS

Mashed Potato Martini Bar \$15.00 per Person
Includes Garlic Mashed Potatoes, Sweet Potatoes, Butter, Sour Cream, Chives, Shredded Cheddar, Gravy, Caramelized Onions, Pecan Pralines Bites, Cinnamon, and Brown Sugar

Venetian Pasta Station (Choose 3) \$18.00 per Person
Cheese Filled Tortellini, Rosemary Grilled Chicken, Alfredo
Penne Pasta, Grilled Vegetables, Marinara
Sautéed Shrimp, Sundried Tomato Cream Sauce, Fusille
Portobello Mushroom Ravioli, Braised Beef Sauce
Penne, Grilled Chicken, Alfredo
Cheese Filled Tortellini, Italian Sausage, Peppers, Onions, Marinara

Stir Fry Station \$18.00 per person
Sliced Beef, Diced Chicken and Seafood
Bamboo Shoots, Baby Corn, Macadamia Nuts, Island Vegetables and High & Low Mein Noodles

\$125 Chef Fee will Apply
Minimum of 50 guests

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Sweet Treats Sundae Bar

Vanilla and Chocolate Ice Creams
Chocolate, Caramel, Mocha, Pineapple, and Strawberry Sauces
Cookie Crumbles, Sprinkles, Whipped Cream, Nuts, and Cherries
\$15.00per person

Chocolate Lovers Dream

Chocolate Fountain
Strawberries, Pineapple, Brownie Bites, Cookies, Coconut, Marshmallow, Nuts
\$15.00per person

Indulge

Assorted mini napoleons (berry, chocolate, caramel)
Banana foster with fried chocolate petite cake
White chocolate mousse parfait with raspberry sauce
Butterscotch haystacks drizzled with white and dark chocolate
Mini fruit tarts, Petite lemon meringue pies
\$25.00 per person

Bliss

Assorted mini napoleons (berry, chocolate, caramel)
Banana foster with fried chocolate petite cake
White chocolate mousse parfait with raspberry sauce
Butterscotch haystacks drizzled with white and dark chocolate
Mini fruit tarts, Petite lemon meringue pies
Mini cupcakes (chocolate, margarita, carrot, red velvet, coconut)
Pecan pie, key lime pie
\$30.00 per person

A Taste of Heaven

Assorted mini napoleons (berry, chocolate, caramel)
Banana foster with fried chocolate petite cake
White chocolate mousse parfait with raspberry sauce
Butterscotch haystacks drizzled with white and dark chocolate
Mini fruit tarts, Petite lemon meringue pies
Mini cupcakes (chocolate, margarita, carrot, red velvet, coconut)
Pecan pie, key lime pie, assorted cookies, white chocolate and butterscotch brownies
Chocolate fountain, strawberries, pineapple, brownie Coconut, marshmallow, nuts
\$35.00 per person

ALL STATIONS INCLUDE COFFEE AND DECAF

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THE ISLAND BUFFET

Conch Chowder

Served with Sweet Chipotle Pepper Hushpuppies & Key Lime Butter

Baby Spring Mix

Tossed with Tomatoes, Carrots, & Cucumbers, Assorted Dressings

Garlic Mashed Potatoes

Floridian Confetti Pilaf stirred with Gulf Scallops and Sun Dried Tomatoes

Summer Vegetables

Lightly Poached, Glazed with a hint of Saffron, Sesame Extract and Honey Butter

Chicken Lauderdale

(termed the Kennedy's signature poultry dish)

Boneless, Skinless Breast Tenders Seared and tossed with Fresh Garlic,
Baby Spinach and Light Crème Fraiche

Suncoast Style Mahi Filet

in Marinated in Coconut and Frangelica

Charcoal Grilled, topped with a Tangy Lime Beurre Blanc Sauce

Chef Carved Top Round

Assorted Rolls and Horseradish Cream

(\$125 Chef Fee will apply)

Fresh Brewed Iced Tea, Coffee and Decaf

Adults (Ages 13+)
\$55 per person

Children (Ages 4-12)
\$27.50 per child

Children (3 and under)
Complimentary

Minimum of 50 Guests Please

ADD DESSERT

Key Lime Pie with Fresh Whipped Cream

Humming Bird Cake of Spice and Cream Cheese

Fresh Seasonal Fruits with a Tangy Yogurt Sauce

\$7 per person

ALL Charges are subject to 7% tax and 22% service charge.
PRICES ARE SUBJECT TO CHANGE Revised 12/6/11



MARTHA'S VINEYARD

New England Clam Chowder
Served with Oyster Crackers and Corn Fritters

Hearty Idaho and Egg Potato Salad

Wedged Iceberg Salad
Tomatoes, Cucumber, Sharp Cheddar, and an Assortment of Dressings

Steamed & Baked Stuffed Clams
Both served with Horseradish, Cocktail Sauce and Drawn Butter

Grilled Boneless Chicken Breast
Golden BBQ Sauce

Chef Carved London Broil
with Demi Glace
(\$125 Chef Fee will apply)

Whole Fresh Buttered Corn on the Cob

Rolls and Butter

Iced Tea, Coffee, and Decaf

Adults (Ages 13+)
\$50 per person

Children (Ages 4-12)
\$25.00 per child

Children (3 and under)
Complimentary

Minimum of 50 guests Please

ADD DESSERT

Boston Cream Pie
Blueberry Pie
Tony Cake (MaMa's secret of Cherries and Cream)
\$7 per person

ALL Charges are subject to 7% tax and 22% service charge.
PRICES ARE SUBJECT TO CHANGE Revised 12/6/11



POLYNESIAN LUAU

Stir Fry Station

Choose Two:

Vegetable, Beef, Chicken or Seafood

Stir fry to include: Bamboo Shoots, Baby Corn, Macadamia Nuts,
Island Vegetables and High and Low Mein Noodles

Whole Pit Roasted Baby Pig

Slow Roasted Farm Raised Pork Stuffed with Boston butt loin
Sweet Sauce, Sesame Barbeque and Traditional Hot Sauce

Chicken Satay with Peanut Sauce

Pineapple tossed with Raw Sugar & Sake

Roasted Vegetables tossed with Light Teriyaki

Pork Fried Rice

Vegetable Spring Rolls

Rolls and Butter

Iced Tea, Coffee and Decaf

Adults (Ages 13+)
\$48.00 per person

Children (Ages 4-12)
\$24.00 per child

Children (3 and under)
Complimentary

Minimum of 50 Guests Please

ADD DESSERT

Pineapple Upside-Down Cake

Coconut Rum Cake

\$7 per person

ALL Charges are subject to 7% tax and 22% service charge.
PRICES ARE SUBJECT TO CHANGE Revised 12/6/11



A TASTE OF ITALY

Romano Blended Caesar with Pumpnickel Crisps

Feta and Gorgonzola Antipasto with Wild Spring Mix

Tortellini with Balsamic and Dried Fruits and Queen Olives

Lobster Ravioli with Alfredo and Scallions

Grilled Rosemary Chicken with Cheese Stuffed Tortellini
with Marinara, Peppers, Onions, & Fresh Herbs

Scaloppini di Vitello Carciofi
(Scaloppini of veal with baby artichokes, sun dried tomatoes, capers
in a butter sauce with semolina Gnocchi)

Linguini con Cozze, Gamberetti e Cappe Sante
(Linguini, shrimp, and Scallops in a Saffron Shrimp sauce)

Pollo Saltimbocca
(Grilled chicken breast wrapped in prociutto then swept through Parmesan
and sautéed in light butter)

Contadina vegetable
(A blend of black olive, eggplant, tomato and yellow summer squash roasted
and served in burgundy sauce)

Rolls and Butter

Iced Tea, Coffee and Decaf

Adults (Ages 13+)
\$55.00 per person

Children (Ages 4-12)
\$25.00 per child

Children (3 and under)
Complimentary

Minimum of 50 guests Please

ADD DESSERT

Crème Brule Cheesecake
Italian Cream and Spice Caroline
Grand Mariner Cannoli
\$7 per person

ALL Charges are subject to 7% tax and 22% service charge.
PRICES ARE SUBJECT TO CHANGE Revised 12/6/11



THE “LOW COUNTRY “BOIL

Tossed Salad with Assorted Dressings

Tomato and Cucumber Salad

Creamy Coleslaw with Apple Cider Vinegar and Dill

Herb Marinated Grilled Chicken Quarters

Cajun Dirty Rice

Frogmore Stew

Fresh Atlantic Unpeeled Jumbo Shrimp, Crawfish,
Spicy Sausage, Cob Corn and Potatoes,
Louisiana Hammock Seasoning and Onion

Sliced Watermelon (Seasonal)

Jalapeño and Sweet Corn Bread
Assorted Rolls and Butter

Iced Tea, Coffee, and Decaf

Adults (Ages 13+)
\$60.00 per person

Children (Ages 4-12)
\$30.00 per child

Children (3 and under)
Complimentary

Minimum of 50 Guests Please

ADD DESSERT

Pecan Pie
Banana Pudding
\$7 per person

ALL Charges are subject to 7% tax and 22% service charge.
PRICES ARE SUBJECT TO CHANGE Revised 12/6/11



THE BACK-YARD BARBEQUE

Tossed Garden Green Salad
Choice of two Dressings

Pasta Primavera Salad

Creamy Coleslaw

Potato Salad

Grilled Jamaican Jerk Chicken

Barbeque Baby Back Ribs

Italian and Smoked Kielbasa Sausage
Breads and Condiments

Roasted Corn on the Cob

Rolls and Butter

Iced Tea, Coffee, and Decaf

Adults (Ages 13+)
\$48.00 per person

Children (Ages 4-12)
\$24.00 per child

Children (3 and under)
Complimentary

Minimum of 50 Guests Please

ADD DESSERT

Southern Georgia Peach Cobbler
Pecan Pie
Sliced Watermelon (Seasonal)

\$7 Per Person

ALL Charges are subject to 7% tax and 22% service charge.
PRICES ARE SUBJECT TO CHANGE Revised 12/6/11



PLATED DINNER SELECTIONS

Chicken Florentine (sautéed and served with spinach sauce)
Chicken Parmesan (sautéed and topped with shredded parm)
Chicken Marsala (sautéed and reduced with Marsala, mushrooms and aujour)
Chicken Oscar (topped with asparagus, crabmeat and béarnaise)
Chicken Cordon Bleu (stuffed with ham and Swiss, topped with a light béchamel)
Nut Encrusted Chicken (dredged in pistachios or Macadamia nuts, sautéed, lemon sauce)

\$45.00 Per Person

Grilled Rib Eye Steak
Veal Marsala (sautéed with mushrooms and Marsala wine)
Shrimp or Scallop Diane (sautéed in garlic butter and served over Orzo)
Stuffed Flounder with Crabmeat and Beurre Blanc
Onion Crusted Salmon with Lemon Herb Sauce
Grilled Tuna Steak
Broiled Grouper with Lemon Pepper
Pan Seared Snapper with Thyme

\$50.00 Per Person

Grilled New York Strip
Grilled T-bone steak
Slow Roasted Prime Rib with Au Jus and Horseradish Cream

\$55 Per Person

Center Cut Filet Mignon
Broiled Lobster Tail with Lemon

\$65 Per Person

Center Cut Filet Mignon with Your Choice of Broiled Jumbo Shrimp or 5oz Lobster Tail

\$80 Per Person

(All Beef items are prepared at medium – rare temperature.
They are not prepared cooked to order)



A SPECIAL CHILDREN'S MENU IS AVAILABLE UPON REQUEST

ALL ENTREES INCLUDE:

Rolls and Butter
Iced Tea and Coffee
House Garden Salad with Ranch and Italian Dressings

Please choose one side item from each group to accompany your entrée

GROUP I

Steamed Broccoli
Whole Green Beans
Zucchini, Squash & Carrots Medley
Whole Kernel Corn
Snow Peas
Steamed Asparagus
Glazed Baby Carrots
Roasted Winter Vegetables

GROUP II

Whipped Potato
Twice Baked Potato
Roasted Parsley Red Potato
Scalloped Potato
Garlic Mashed Potatoes
Rice Pilaf
Butter Herbed Orzo
White Wine Risotto

A \$15 Per Person Surcharge will apply for all Multiple Entrée Selections over Two (2).
Multiple Entrée Selections must be accompanied by the same choice side items.

ADD DESSERT

(Choose 1)

Chocolate Cake
White Chocolate Cheese Cake
Crème Brulee Cheesecake
Key Lime Pie
Pecan Pie
Lemon Meringue Pie
White Chocolate Mousse Parfait
Chocolate Mousse with Raspberries
Tiramisu
Canoli
Carrot Cake



PREFERRED PROFESSIONALS

EVENT PLANNING

Lisa Presnell - 904-206-3115 www.ameliaislandweddings.net

CAKES & DESSERTS

Bliss Cupcakery & More ~ 904-849-7229 – www.blisscupcakery.net

The Cake Shop of San Jose ~ 904.306.0303 ~ www.jaxcakeshop.com

Edgewood Bakery ~ 904-389-8054 ~ www.edgewoodbakery.com

Publix Bakery ~ 904-261-4911

FLORISTS

Angie's Touch - 904.753.3563

Artistic Florist ~ 904.261.5546 ~ www.artistic-florist.com

Island Flower & Garden ~ 904.491.5056 ~ www.islandflowergarden.com

Dottie B Florist ~ 904-261-3011 ~ www.dottiebflorist.com

Anything with Plants & Flowers ~ 904-398-9880 ~ www.anythingwithplants.com

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Resort Talent ~ 904.277.2772 ~ www.resorttalent.com

A Unique Entertainment Inc. ~ 904.278.5454 ~ www.webookem.com

Y Entertainment Event Services ~ 904-234-4574 ~ www.yentertainmentandevents.com

PHOTOGRAPHY

RMB Photography ~ 904-206-3117 ~ www.rmb-photography.com



Elizabeth Wilkes Photography ~ 904.206.2203 ~ www.elizabethwilkesphotography.com

Holly Allain Photography ~ 904.491.0378 ~ www.hollyallain.com

Island Photography ~ 877.204.7114 ~ www.ameliaislandphoto.com

Leah Powell ~ 887.384.7974 ~ www.leahpowell.com

Pam Bell Photography ~ 904.277.9681 ~ www.pambellphotography.com

Titania Radiant Photographs, LLC ~ 800.718.5893 ~ www.phototitania.com

Genevieve Stewart Photography ~ 252-305-3730

TRANSPORTATION

Mitchell Limousine Service ~ 912.882.7904

Old Towne Carriage Company ~ 904.277.1555 ~ www.ameliacarriagetours.com

Amelia Island Trolleys ~ www.ameliaislandtrolleys.com

VIDEOGRAPHY

Elizabeth Wilkes Photography ~ 904.206.2203 ~ www.elizabethwilkesphotography.com

Amelia Island Videography ~ 904-277-0066 ~ www.aivideography.com

OFFICIANTS

Lisa Presnell ~904-206-3115 ~ www.ameliaislandweddings.net ~ vowsonamelia@gmail.com

Pastor Ted Schroder ~ Amelia Island Plantation Chapel ~ 904-277-4414

Reverend Craig Grandstaff ~ 904-477-9206 ~ www.craiggrandstaffsr.com

Reverend Jim Tippins ~ 904-415-1190

Dr. Tom Hilton ~ 904-249-3425 or 904-657-2125 ~ TJHilt@comcast.net

Ms. Cathy Henderson ~ 904-491-0070 ~ Cathyhenderson11@gmail.com