



Event Menus

OMNI AMELIA ISLAND RESORT & SPA
EVENT MENUS



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Our menus are built from a foundation of seasonal ingredients from our locality on the Florida/Georgia line.



CONTINENTAL

Continental breakfast include fresh Florida orange juice, freshly brewed regular and decaffeinated coffee and assorted hot teas. Prices are based on one hour of service and do not include full seating or table service. Full seating/table service will be subject to an additional 5 per person.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

AMELIA CONTINENTAL

berry patch | blueberries, raspberries, strawberries

sand pail | pineapple, cantaloupe, honeydew

greek yogurt, our honey, local pecan granola

dry cereal | raisin bran, cheerios, honey nut cheerios,
local pecan granola, milk, plant-based milk

bakeshop basket | scratch muffins, croissants, danish

the spreads | whipped butter, strawberry preserves,
blueberry preserves

49 per person





BREAKFAST BUFFET BUILDS

Breakfast buffets include fresh Florida orange juice, freshly brewed regular and decaffeinated coffee and assorted hot teas. Customize your buffet by selecting one cereal, one egg, one root and two meats. Additional buffet builds subject to supplemental fees from the enhancements page.

All buffets with a guarantee of under 25 people are subject to 200 setup fee.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

LITTLE TALBOT

whole fruit | bananas, granny smith apples, red delicious apples, oranges

greek yogurt, our honey, local pecan granola

bakeshop basket | scratch muffins, honey biscuits, croissants, danish

the spreads | whipped butter, strawberry preserves, blueberry preserves

buffet builds | cereal, egg, root, meat

58 per person

BIG TALBOT

berry patch | strawberries, blueberries, raspberries
cut fruit | pineapple, cantaloupe, honeydew

greek yogurt, our honey, local pecan granola

bakeshop basket | scratch muffins, honey biscuits, croissants, danish

the spreads | whipped butter, strawberry preserves, blueberry preserves

buffet builds | cereal, egg, root, meat

60 per person



BREAKFAST BUFFET BUILDS

Breakfast buffets include fresh Florida orange juice, freshly brewed regular and decaffeinated coffee and assorted hot teas. Customize your buffet by selecting your choose one cereal, one egg, one root and two meats. Additional buffet builds subject to supplemental fees from the enhancement page.

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SAND DOLLAR

berry patch | strawberries, blueberries, raspberries

cut fruit | pineapple, cataloupe, honeydew

banana pancakes, cinnamon, vanilla

surfside french toast, coconut, pineapple, powdered sugar

toppers | vanilla whipped cream, maple syrup

bakeshop basket | scratch muffins, honey biscuits, croissants, danish

the spreads | whipped butter, cream cheese, strawberry preserves, blueberry preserves

buffet builds | cereal, egg, root, meat

62 per person

HUGUENOT

berry patch | strawberries, blueberries, raspberries

cut fruit | pineapple, cataloupe, honeydew

greek yogurt, our honey, local pecan granola

bakeshop basket | scratch muffins, honey biscuits, croissants, danish

morning rise | assorted bagels, english muffins

cured & dried | prosciutto, coppa, smoked salmon

the spreads | whipped butter, cream cheese, strawberry preserves, blueberry preserves

buffet builds | cereal, egg, root, meat

64 per person



BREAKFAST BUFFET BUILDS

Breakfast Buffets include your choose one cereal, one egg, one root and two meats

BUFFET BUILD

CHOOSE TWO MEATS

applewood-smoked bacon

apple chicken sausage

turkey bacon

country link sausage

southern ham steak

vegetable breakfast sausage

CHOOSE ONE CEREAL

dry cereal | raisin bran, cheerios, honey nut cheerios,
local pecan granola, milk, plant-based milk

local creamy grits, cheddar cheese,
crispy applewood-smoked bacon, green onion

steel-cut oatmeal, brown sugar,
cohen farm pecan, raisin

CHOOSE ONE ROOT

roasted breakfast potatoes, rosemary, peppers,
vidalia onion

hash brown potato casserole, vidalia onion,
cheddar cheese, parsley

sweet potato hash, sweet onion, bell pepper

CHOOSE ONE EGG

scrambled

cheddar cheese scramble

egg soufflé, seasonal roasted vegetable,
feta cheese

egg whites



ENHANCEMENTS

Breakfast enhancements are intended to supplement breakfast buffets and are portioned accordingly. Breakfast enhancements require inclusion of either a continental or breakfast buffet. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

COLD SIDE

SEASONAL FRUITS & BERRIES

pineapple, cantaloupe, honeydew, today's berries

6 per person

ASSORTED BAGELS

cream cheese

6 per person

CHIA PUDDING

coconut, georgia peach, ginger

7 per person

OVERNIGHT OATS

almond butter, strawberry jam

7 per person

TROPICAL FRUIT

melons, pineapple, papaya, mango, passion fruit, cilantro

7 per person

CITRUS QUINOA

ginger, orange, almond, arugula

7 per person

GLUTEN-FRIENDLY BREAKFAST BREADS

pullman loaf, biscuits, muffins, scones

7 per person

MINI SMOKED SALMON BAGELS

lemon, caper & lil' moo spread, everything spice, arugula

9 per person

HOT SIDE

BANANA PANCAKES

maple syrup, whipped butter

6 per person

SURFSIDE FRENCH TOAST

coconut, pineapple, whipped butter, brown sugar

6 per person

LOCAL GRITS

cheddar cheese, applewood-smoked bacon, green onion

7 per person

BREAKFAST POTATOES

roasted, casserole or sweet potatoes

7 per person

STEEL-CUT OATMEAL

brown sugar, cohen farm pecans, raisins

7 per person

MINI BREAKFAST QUICHE

vegetable or smoked gouda & ham

8 per person

BUTTERMILK BISCUIT & COUNTRY SAUSAGE GRAVY

9 per person

MEATS

applewood-smoked bacon, country link sausage, chicken sausage or turkey bacon

9 per person



CHEF-ATTENDED STATIONS

Chef attended stations are intended to supplement continental and breakfast buffets and are portioned accordingly. All stations with a guarantee of under 25 people are subject to 200 setup fee. Chef attendant required at 175 per chef (two hour maximum).

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SMOOTHIES

antioxidant blast | blueberry, coconut, maple, spirulina

passion fruit, honey, yogurt

protein | peanut, oat, almond milk

19 per person

FARM-FRESH EGG OMELET

our coop | freshly cracked whole eggs and whites

garden-fresh | spinach, bell pepper, mushroom, onion, tomato, asparagus, corn

the heat | jalapeño, chef's hot sauce

cheese block | cheddar, mozzarella, feta

filler | sausage, country ham, applewood-smoked bacon, fernandina shrimp

bottles & sauces | pico de gallo, ketchup

28 per person

BENNY AND THE EGGS (EGGS BENEDICT)

vessels | english muffins, buttermilk biscuits

proteins | canadian bacon, smoked salmon, short ribs

sauces | hollandaise, sausage gravy, horseradish hollandaise

toppings | crispy capers, shoestring onion rings, chives, herb blend, pickled onion, chef's hot sauce

28 per person

enhancement | crab cakes | 4 per person

SIMPLY CRÊPES

fruit | strawberries, peaches, bananas

crunch | granola, almonds, toasted coconut

cream | vanilla, cinnamon, raspberry crème fraîche

sauce | lemon curd, chocolate, caramel

22 per person

FLAPJACK CITY

our batter | vanilla, buttermilk, farm-fresh eggs

fresh | blueberry, strawberry, banana, peaches

salty | applewood-smoked bacon bits, breakfast sausage crumble

sweet | chocolate chips, marshmallow, pecans, granola, oreos, coconut

whipped | butter, vanilla cream, burnt honey meringue

syrops | maple, honey

24 per person

BREAKFAST TACO STAND

tortillas | flour, corn

fillers | scrambled egg, chorizo, crispy applewood-smoked bacon, refried beans

queso | cotija, cheddar jack

toppers | guacamole, salsa fresca, salsa verde, sour cream

fresh | tomato, onion, jalapeño, cilantro, lime

28 per person



PLATED

All plated breakfasts include breakfast pastry basket, fresh Florida orange juice, freshly brewed regular and decaffeinated coffee and a selection of hot tea.

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AMELIA BREAKFAST

scrambled farm-fresh eggs,
applewood-smoked bacon, amelia potatoes

57 per person

GARDEN VEGETABLE QUICHE

farm-fresh eggs, broccoli, spinach, bell pepper,
feta cheese, amelia potatoes, arugula

53 per person

FRENCH TOAST BREAD PUDDIN'

croissant, brioche, cinnamon,
maple bourbon georgia peach compote

53 per person

BLACK FOREST HAM & CHEESE QUICHE

farm-fresh eggs, smoked gouda, arugula,
amelia potatoes

54 per person

“STEAK” AND EGGS

bourbon & honey-braised short ribs, creamy grits,
blistered brussels sprouts, poached eggs

69 per person



À LA CARTE

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

FRESH CUT FRUIT

cantaloupe, honeydew, watermelon, pineapple
21 per person

BREAKFAST MEAT

applewood-smoked bacon, blueberry sausage,
southern ham steak or all-natural sausage links
14 per person

FARM-FRESH EGGS

scrambled or hard-boiled
15 per person

ROASTED BREAKFAST POTATOES

rosemary, peppers, vidalia onion
10 per person

ALTERNATIVE BREAKFAST MEAT

turkey bacon, apple chicken sausage or vegetable
breakfast sausage
15 per person

MINI QUICHE

vegetable or ham & smoked gouda
17 each

SCRATCH MUFFIN

banana, blueberry, florida orange or chocolate
12 each

GREEK YOGURT

plain, blueberry or strawberry
12 each

BREAKFAST PASTRIES

all-butter croissant, chocolate croissant, danish
12 per person

DRY CEREALS

raisin bran, cheerios, honey nut cheerios and granola
12 per person

WHOLE FRUIT

granny smith apple, red delicious apple, banana,
orange, pear
8 each

ASSORTED BAGELS

plain, everything and blueberry with whipped butter
and cream cheese
12 each

GLUTEN-FRIENDLY BREAKFAST BREADS

pullman loaf, biscuits, muffins, scones
15 per person

BREAKFAST MUFFIN SANDWICH

english muffin, farm-fresh egg, cheddar,
blueberry & maple sausage
21 each

BREAKFAST CROISSANT SANDWICH

farm-fresh egg, swiss, country ham
23 each

BREAKFAST BURRITO

farm-fresh eggs, pepper jack cheese, bell pepper,
onion, sausage, flour tortilla, sour cream, salsa
25 each

COLD SMOKED SALMON BAGEL

lemon & caper cream cheese, red onion, arugula
28 each



BOXED BREAKFAST

CONTINENTAL

muffin | blueberry, banana nut or chocolate
yogurt parfait | greek yogurt, seasonal berries, granola
cut fruit | pineapple, melons, grapes
fresh florida orange juice
51 per person

HEALTHY START

chia pudding | coconut, peach, almond *vg*
citrus quinoa | orange, candied ginger, almond, arugula *vg*
berries | strawberries, blueberries, raspberries *vg*
maple granola crunch *vg*
fresh florida orange juice *vg*
54 per person

QUICHE BOX

in the crust | vegetable or ham & smoked gouda
artisan greens | hierloom tomato, cucumber, herb vinaigrette
cut fruit | pineapple, melons, grapes
fresh florida orange juice
55 per person





À LA CARTE BREAKS

Prices are subject to a 26% service charge and a 7% state sales tax. All menus and prices are subject to change.

SAVORY

freshly popped butter popcorn | 11 per box

gourmet potato chips | 10 each

bag of pretzels | 10 each

SNACK BLENDS

THREE P'S

pretzels, caramel pieces, honey roasted peanuts

84 per pound

SMOOTHIE BLEND

sun-dried strawberries, yogurt-covered raisins,
salted cashews, banana chips

86 per pound

IT'S KINDA CHEESY

cheddar crackers, goldfish, sesame sticks,
buffalo-spiced pecans

81 per pound

SWEET

CANDY BARS

assorted bars

10 each

WHOLE FRUIT

granny smith apples, red delicious apples, bananas,
oranges, pears

8 each

GRANOLA BARS

assorted flavors

8 each

COOKIES

chocolate chunk, oatmeal-raisin, peanut butter

8 each

BARs

brownie, puffed rice, caramel & pecan blondie, lemon

8 each

ICE CREAM BARS

vanilla, milk chocolate

11 each



DAY BREAKS

Breaks require a minimum of 10 people and are based on 30 minutes of service.

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LEMONADE STAND

simple lemonade | lemons, sugar, freshly squeezed

not-so-sweet tea | black tea, fresh tap

pour some sugar | pure cane, peach, honey, prickly pear, florida orange, hibiscus, raspberry

freshly baked cookies | lemon, chocolate chip

lemon bar | toasted meringue

28 per person

SMOKE BREAK

crispy smoked pork belly | ginger & peach habanero jam

smoked salmon | baguette, olive, lil' moo cheese, lemon, dill

applewood-smoked bacon saltines, cajun crackers

smoke and barrel pickles | cucumber, okra, green beans, ranch

cajun smoked pecans

sweet tea | black tea, peaches, simple syrup

34 per person

CANDY STORE

pucker | super sour, smarties, skittles

chewy | gummy bears, orange slices, hot cinnamon bears

chocolate | m&m's, crunch, peppermint patties, peanut butter cups

more sweet | tootsie rolls, bit-o-honey, vanilla caramels

32 per person

PETITE SWEETS

gourmet truffle | chef's seasonal selection

french macarons | assorted flavors

paté de fruit | raspberry, citrus

35 per person

TASTE OF OUR TOAST

avocado toast | apple, ricotta, lemon, tarragon

egg salad | shaved ham, hot sauce, celery, rye

fluffernut | banana, peanut butter, cinnamon fluff

peaches & cream | vanilla cream cheese, roasted peaches, pecan granola

32 per person



ADDITIONAL BREAKS

Breaks require a minimum service for 10 people and are based on 30 minutes of service.

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DOUGHNUTS, GLAZED & DIPPED

CATAWAMPUS

caramel-dipped, toasted coconut, chocolate drizzle

GONE MUDDIN'

pistachio glaze, oreo pieces

LIL' DARLING LEMON

glaze, strawberry sprinkles

BUTTER ME UP

brown butter glaze, hazelnut crunch

HOLY MOLY DOUGHNUT HOLES

cinnamon sugar and powdered sugar

33 per person

TRAIL MIX

ROASTED NUTS

peanuts, pistachios, walnuts, almonds, macadamia nuts, cashews and pecans

DRIED FRUIT

strawberries, blueberries, pineapples, papaya and yogurt-covered raisins

NOT NUT OR FRUIT

m&m's, pumpkin seed, caramel popcorn, honey roasted sesame sticks

33 per person

THE MOVIE STAND

POPCORN

freshly popped, butter, salt

POPCORN SALT

white cheddar, applewood-smoked bacon, jalapeño, barbecue, ranch

CANDY BAR

butterfinger, kit kat, milky way, m&m's, twix

WARM PRETZELS

beer cheese, yellow mustard, honey mustard

32 per person

BAKED FRESH

OUR COOKIES

chocolate chunk, oatmeal, peanut butter, red velvet

BARs

lemon, coconut butter, brownie

31 per person

BEVERAGE ENHANCEMENT

woohoo milk and whole milk

34 per person

NITRO ENHANCEMENT

nitro milkshakes

38 per person



ADDITIONAL BREAKS

Breaks require a minimum of 10 people and are based on 30 minutes of service.

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TAKE A DIP OR TWO

southern pimento cheese | chive,
applewood-smoked bacon
caramelized onion | crispy shallots, herb
roasted tomato salsa | jalapeño, barbecue, ranch
avocado | lemon, georgia olive oil, dill, pollen
swimmin' shoes | corn tortilla chips, potato chips,
pork rinds
30 per person

SOUTHERN HIGH TEA BREAK

tea biscuit | pimento cheese, chive,
applewood-smoked bacon, peppadew
savannah girl | peaches, lil' moo cheese, candied
pecans, arugula, sourdough
shrimp toast | bourbon shrimp, pickled okra,
lo' country cream cheese, lemon, dill
scones | clotted cream, strawberry jam
pistachio cream puff
salted caramel chocolate cake
35 per person

POUND CAKE BREAK

by the pound | citrus, orange poppy, chocolate chip,
cinnamon streusel
fresh pick | strawberry, blueberry, raspberry
spread around | whipped butter, honey cream cheese
27 per person

FLORIDA CITRUS BREAK

freshly squeezed orange juice
limeade | sugar, water, freshly squeezed
sugar cookie | key lime, raspberry
local shrimp ceviche | corn chips
goat cheese dip | meyer lemon, tarragon, pecan,
baguette
petite cake | orange dreamsicle
32 per person

MEZZE

mediterranean flats | crispy pita, lavosh
red pepper hummus | garbanzo, pine nut,
roasted garlic
baba ghanoush | pomegranate, pink peppercorn, feta
falafel | tzatziki
whipped feta | lemon, honey, bee & fennel pollen
ezme | tomato, bell pepper, sumac, lemon
31 per person



ADDITIONAL BREAKS

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S'MORE S'MORES

SKEWER

pineapple marshmallow, white chocolate,
toasted coconut graham

BAR

marshmallows, peanut butter, chocolate, graham

SANDWICH

vanilla marshmallow, milk chocolate ganache, graham
cracker

SHOT

raspberry marshmallow, dark chocolate,
toasted graham

33 per person

HONEY HIVE

PALMETTO HONEY CAKE

florida orange cream

drop biscuits, bee sting butter

HONEY TOFFEE

white chocolate, bee pollen

SWEET GRASS DAIRY CHEESE

thomasville tomme, lil' moo, green hill

OTHER HONEYS

palmetto, black mangrove, tupelo

HONEY & LEMON TEA

tea, lemon, honey

36 per person



DAY-OF-THE-WEEK LUNCH BUFFETS

By selecting a day-of-the-week lunch feature on the designated day, your group will enjoy a discount as noted in pricing below. No additional contracted discounts shall apply. To be eligible, no alterations or substitutions may apply. Lunch buffets include freshly brewed regular and decaffeinated coffee, iced tea and fresh Florida lemons.

All buffets with a guarantee of fewer than 25 guests are subject to 200 setup fee.

Pricing below reflects applied discount. Prices are subject to 26% service charge and 7% sales tax. All menu prices subject to change.

SUNDAY

CHICKEN COOP

strawberry summer salad | amelia island blend, fennel granola, goat cheese and strawberry vinaigrette

broccoli salad | cranberry, almond, parmesan, applewood-smoked bacon

watermelon wedge | that's it

the firebird | spicy crisp chicken thigh, crisp onions and pickles

"coop" deville | grilled chicken breast, provolone, tomato, shishito pepper, green tomato jam

barbecue | barbecue chicken thigh, applewood-smoked bacon, crisp onion

not so chicken slider | fried green tomato, goat cheesem, pepper jam

bottles o' sauce | ranch, pineapple mustard, black garlic sauce, ketchup

smothered tots | beer cheese, cajun, applewood-smoked bacon, scallion

sweet | banana pudding, strawberry shortcake | 79 per person

MONDAY

SO-FLO

caribbean chop salad | cabbage & kale blend, carrot, pickled pineapple, pumpkin seed, feta cheese, oregano vinaigrette

garbanzo salad | cucumber, avocado, onion, tomato, cilantro, dill, lime

island shrimp gumbo | sofrito, rice, olives, cilantro

grilled swordfish | hearts of palm, citrus rum butter beurre blanc

jerk chicken thighs | mango mojito relish

mojo pork | cilantro, orange and escabeche

cuban black beans | ham hock, cumin, lime

yellow rice | cilantro, lime and tomato

plantains | roasted garlic butter

sweet | coconut rum cake, guava cheesecake | 78 per person



DAY-OF-THE-WEEK LUNCH BUFFETS

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TUESDAY

TORTILLA STREET

tortilla soup | queso fresco, avocado, tortilla, cilantro

shrimp campechana | fernadina shrimp, tomato, cilantro, lime, chile

charred chopped salad | romaine, crispy tortilla, cucumber, tomato, corn, feta, pickled onion, chipotle ranch

to build | flour & crisp corn tortillas

salsas & spices | pico de gallo, salsa verde, guacamole, charred tomato salsa, cotija, cheddar, jack, onion, lime, cilantro, sour cream, jalapeño

beef barbacoa | grilled onion, lime

chicken asada | chile, lime, cilantro

pork carnitas | escabeche, charred lime

black bean enchiladas | flour tortilla, queso fresco, enchilada sauce, cotija

spanish rice | tomato, cumin and lime

mexican street corn | cotija, zest of lime, paprika

sweet | churros and tres leches cake | 81 per person

WEDNESDAY

SUBS, SALADS & SANDWICHES

beer cheese & broccoli soup | garlic crouton

chef's salad | amelia island blend, roasted corn, tomato, cucumber, applewood-smoked bacon, red onion, blue cheese, buttermilk vinaigrette, balsamic vinaigrette

fruit salad | pineapple, cantaloupe, honeydew, grapes

roasted beef sandwich | roasted tomato, arugula, smoked onion jam, rosemary roasted garlic aioli, swiss cheese, grilled sourdough

cajun chicken salad | local pecans, grapes, old bay, bibb lettuce, tomato, french roll

muffaletta | salami, mortadella, ham, provolone, olive, artisan bread

tempeh blt | maple smoke-cured, black garlic, lettuce, tomato, artisanal wheat

hand-cut chips | hidden valley seasoning

sweet | salted caramel cheesecake, raspberry & dark chocolate mousse | 78 per person



DAY-OF-THE-WEEK LUNCH BUFFETS

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THURSDAY

MAMA MIA

antipasti | pepperoni, salami, mortadella, parmigiano-reggiano, olives, basil, prosecco vinaigrette

caprese salad | heirloom tomato, mozzarella, pine nut, basil

caesar salad | parmesan, herb croutons, florida lemon caesar

minestrone | white bean, garden vegetable, italian sausage

roasted salmon | pine nut & kale pesto, lemon

chicken piccata | lemon, caper, butter

carbonara | pappardelle, pancetta, sweet peas, garlic cream

three-cheese ravioli | tomato sauce, basil, ricotta

mediterranean vegetables | zucchini, yellow squash, eggplant, red onion, bell pepper, tomato, capers

garlic knots | parmesan, marinara

sweet | caramel macchiato tiramisu and almond-pear cake | 78 per person

FRIDAY

BACK PORCH PICNIC

grilled chicken wings | buffalo, carrots, celery watermelon | seedless, lime, sweet tea moonshine, arugula

macaroni salad | celery, onion, ham, mayo, sweet pea, broccoli

coleslaw | cabbage, kale, granny smith apple, poppy seed dressing

pattied | beef burgers, black bean burgers, saltwater rolls

linked | spiced sausage, beef dogs, sauerkraut, potato buns

slicin' toppings | cheddar, swiss, provolone

crunchin' toppings | leaf lettuce, tomato, onions

pourin' toppings | house-made barbecue sauce, chef's all-natural hot sauce

spreadin' toppings | ketchup, datil pepper mustard, mayo, shack sauce

stackin' toppings | tobacco onions, pickled pepper & onion, applewood-smoked bacon, house-made pickles

burnt end baked beans | butter beans, red beans, black beans, sorghum

cob corn | scallions, butter

sweet | cherry cobbler, lemon meringue pie | 74 per person



DAY-OF-THE-WEEK LUNCH BUFFETS

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SATURDAY

HOLY SMOKES

chef's texas-style chili | corn chips, cheddar, sour cream

wedge salad | iceberg lettuce, tomato, applewood-smoked bacon, blue cheese, buttermilk vinaigrette

potato salad | mustard, mayo, celery, onion, scallion, egg

coleslaw | cabbage, kale, granny smith apple, poppy seed dressing

chips | barbecue spice, lime

burnt end baked beans | butter beans, red beans, black beans, sorghum

sweet corn casserole | lemon, dill, cornbread, cheddar

our texas toast | brown butter, garlic

smokin' sauces | house-made barbecue, carolina mustard barbecue, alabama white barbecue

hot touches | chef's all-natural hot sauce, magma hot sauce

sweet | coconut cream butter cake, maple-bourbon pecan pie

HOLY SMOKES PICK-A-PLATE

smoked brisket | pickles

smoked st. louis ribs | dry rub

smoked beer can chicken | brined, glazed

smoked sausage | sweet jalapeños

choose 2 | 80 per person

choose 3 | 86 per person

all | 89 per person



LUNCH BUFFETS

Luncheon buffets include your choose freshly brewed regular and decaffeinated coffee and iced tea with Florida lemons. All buffets with a guarantee of fewer 25 people are subject to 200 setup fee.

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CHICKEN COOP

strawberry summer salad | amelia island blend, fennel granola, strawberry vinaigrette

broccoli salad | cranberry, almond, parmesan, applewood-smoked bacon

watermelon wedge | that's it

the firebird | spicy crispy chicken thigh, crispy onions, pickles

"coop" deville | grilled chicken breast, provolone, tomato, shishito pepper, green tomato jam

barbecue | barbecue chicken thigh, applewood-smoked bacon, crisp onions

not so chicken slider | fried green tomato, goat cheese, pepper jam

bottles o'sauces | ranch, pineapple mustard, black garlic sauce, ketchup

smothered tots | beer cheese, cajun, applewood-smoked bacon, scallion

banana pudding | vanilla wafer, sweet cream

sweet | banana pudding, strawberry shortcake | 84 per person

SO-FLO

caribbean chop salad | cabbage & kale blend, carrot, pickled pineapple, pumpkin seed, feta cheese, oregano vinaigrette

garbanzo salad | cucumber, avocados, onion, tomato, cilantro, dill, lime

island shrimp gumbo | sofrito, rice, olives, cilantro

grilled swordfish | hearts of palm, citrus rum beurre blanc

jerk chicken thighs | mango mojito relish

mojo pork | cilantro, orange, escabeche

cuban black beans | ham hock, cumin, lime

yellow rice | cilantro, lime, tomato

plantains | roasted garlic butter

sweet | coconut rum cake, guava cheesecake | 83 per person



LUNCH BUFFETS

Luncheon buffets include your choose freshly brewed regular and decaffeinated coffee and iced tea with Florida lemons. All buffets with a guarantee of fewer 25 people are subject to 200 setup fee.

Prices are subject to 26% service charge and a 7% state sales tax. All menus and prices are subject to change.

MAMA MIA

antipasti salad | pepperoni, salami, mortadella, parmigiano-reggiano, olives, basil, prosciutto vinaigrette

caprese salad | heirloom tomato, mozzarella, pine nut, basil

caesar salad | parmesan, herb croutons, florida lemon caesar

minestrone | white bean, garden vegetables, italian sausage

three-cheese ravioli | tomato sauce, basil, ricotta

roasted salmon | pine nut & kale pesto, lemon

chicken piccata | lemon, caper, butter

carbonara | pappardelle, pancetta, sweet peas, garlic cream

mediterranean vegetables | zucchini, yellow squash, eggplant, red onion, bell pepper, tomato, capers

garlic knots | parmesan, marinara

sweet | caramel macchiato tiramisu, almond & pear cake | 83 per person

SALADS, SPROUTS & SEEDS

roasted corn soup | succotash

greens | romaine, bibb, spinach

sprouts | broccoli, alfalfa

garden | cherry tomato, carrot, cucumber, radish, red onion

berry patch | strawberries, blueberries, raspberries

grains | quinoa, lentil, farro, florida citrus

seeds and nuts | sunflower seeds, pecans, almonds

crisp | garlic croutons, rice noodle

legumes | sea island red peas, black beans, edamame

watering cans | buttermilk vinaigrette, balsamic vinaigrette, sesame & ginger vinaigrette

grilled atlantic salmon | barbecue spice

grilled chicken breast | chimichurri

grilled steak | roasted garlic, rosemary

grilled flatbread | roasted mushroom, heirloom tomato, gruyère, garlic cream, granny smith apples, our honey

baked potato | bacon, scallion, cheddar, butter, sour cream

shortcake | lemon & blueberry, chocolate & strawberry | 86 per person



LUNCH BUFFETS

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TORTILLA STREET

tortilla soup | queso fresco, avocado, tortilla, cilantro

shrimp campechana | fernandina shrimp, tomato, cilantro, lime, chile

charred chopped salad | romaine, crispy tortilla, cucumber, tomato, corn, feta, pickled red onion, chipotle ranch

to build | flour & crisp corn tortilla

salsas & spices | pico de gallo, salsa verde, guacamole, charred tomato salsa, cotija, cheddar jack, onion, lime, cilantro, sour cream, jalapeño

beef barbacoa | grilled onion, lime

chicken asada | chili, lime, cilantro

pork carnitas | escabeche, charred lime

black bean enchilada | flour tortilla, queso fresco, enchilada, cotija

spanish rice | tomato, cumin, lime

mexican street corn | cotija cheese, zest, paprika

sweet | churros, tres leches cake | **86 per person**

BACK PORCH PICNIC

grilled chicken wings | buffalo sauce, carrots, celery watermelon | seedless, lime, sweet tea moonshine, arugula

macaroni salad | celery, onion, ham, mayo, sweet peas, broccoli

coleslaw | cabbage, kale, granny smith apples, poppy seed dressing

pattied | beef burgers, black bean burgers, saltwater rolls

linked | spiced sausage, beef dogs, sauerkraut, potato buns

slicin' toppings | cheddar, swiss, provolone

crunchin' toppings | leaf lettuce, tomatoes, diced onions

pourin' toppings | house-made barbecue sauce, chef's all-natural hot sauce

spreadin' toppings | ketchup, datil pepper mustard, mayo, shack sauce

stackin' toppings | tobacco onion, pickled pepper & onion, applewood-smoked bacon, house-made pickles

burnt end baked beans | butter beans, red beans, black beans, sorghum

cob corn | scallions, butter

sweet | cherry cobbler, lemon meringue pie | **84 per person**



LUNCH BUFFETS

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HOLY SMOKES

chef's texas-style chili | corn chips, cheddar, sour cream

wedge salad | iceberg lettuce, tomato, applewood-smoked bacon, blue cheese, buttermilk vinaigrette

potato salad | mustard, mayo, celery, onion, scallion, egg

coleslaw | cabbage, kale, granny smith apples, poppy seed dressing

chips | barbecue spice, lime

burnt end baked beans | butter beans, red beans, black beans, sorghum

sweet corn casserole | lemon, dill, cornbread, cheddar

our texas toast | brown butter and garlic

smokin' sauces | house-made barbecue, carolina mustard barbecue, alabama white barbecue

hot touches | chef's all-natural hot sauce, magma hot sauce

sweet | coconut cream butter cake, maple bourbon pecan pie

PICK-A-PLATE

smoked brisket | pickles

smoked st. louis ribs | dry rub

smoked beer can chicken | brined and glazed

smoked sausage | sweet jalapeños

choose 2 | 85 per person

choose 3 | 91 per person

all | 94 per person

SUBS, SANDWICHES & SALADS

beer cheese & broccoli soup | garlic crouton

chef's salad | amelia island blend, roasted corn, tomato, cucumber, applewood-smoked bacon, red onion, blue cheese, buttermilk vinaigrette, balsamic vinaigrette

fruit salad | pineapple, cantaloupe, honeydew, grapes

roast beef sandwich | roasted tomato, arugula, smoked onion jam, roasted garlic & rosemary aioli, swiss cheese, grilled sourdough

cajun chicken salad | local pecans, grapes, old bay, bibb lettuce, tomato, french roll

muffaletta | salami, mortadella, ham, provolone, olive, artisan bread

tempeh blt | maple smoke-cured, black garlic, lettuce, tomato, artisanal wheat

hand-cut chips | hidden valley seasoning

sweets | salted caramel cheesecake, raspberry & dark chocolate mousse | 83 per person



LUNCH BUFFETS

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ASIAN PANHANDLE

tom kha soup | coconut, lemongrass, kaffir lime and mushroom

fresh summer roll | vermicelli, alfalfa, cucumber and basil

chicken satay | coconut and peanut curry

chop chop | amelia island blend, bok choy, snow pea, carrot, pickled pineapple, radish and sesame vinaigrette

miso honey-glazed salmon | kimchee bok choy

holy basil chicken | pepper, cashew and scallion

crispy pork | pork shoulder, korean chili glaze and sesame

pole beans | ginger & sesame dressing

steamed vegetable dumplings | sesame, sweet chili, lime

pineapple fried rice | pea, carrot, pineapple and egg

steamed rice | sea salt

sweets | strawberry-matcha cream puffs and mango-passionfruit pudding | 85 per person



LUNCH | PLATED

Two-course plated luncheons are served with your choose freshly brewed regular and decaffeinated coffee or iced tea with Florida lemons, saltwater rolls, main selection and choose starter or sweet finish. Additional selections are subject to 10 supplement per person.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

SOUP OR SALAD

choose one

SALAD

caesar salad | romaine, parmesan, croutons, crisp pancetta, fennel pollen and florida lemon caesar

florida citrus salad | pomegranate seeds, mint, chicory, arugula, feta cheese and honey vinaigrette

farm vegetable salad | artisan lettuce, puffed corn, garden tomato, house-made ricotta, pickled red onion, cucumber and herb buttermilk dressing

wedge salad | baby iceberg, applewood-smoked bacon, asher blue, heirloom tomato, pickled onion, chive

tuscan salad | baby gem, radicchio, cucumber, pickled onion, artichoke, tomato, kalamata, feta, oregano vinaigrette

georgia peach salad | bibb lettuce, frisee, cohen farm pecans, lil' moo cheese and winter park apiary honey vinaigrette

summer berry salad | artisan lettuce, lemon feta whip, pecan granola and strawberry vinaigrette

beet salad | ocean salt-dusted heirloom beets, arugula, goat cheese, oranges, walnut clusters, honey balsamic vinaigrette

heirloom tomato caprese | mozzarella, saffron onion marmalade, basil, extra virgin olive oil, balsamic gel, fleur de sel

SOUP

roasted tomato soup | goat cheese and chive

blue crab bisque | tomato, sherry and dill crema

sweet corn soup | fernandina shrimp, succotash and basil oil

black bean soup | sofrito, limes and tomatillo relish

DESSERTS

choose one

new york-style cheesecake | strawberry mousse and vanilla sweet dough

biscoff banana pudding | sweet cream, biscoff cookies, dulce de leche

tiramisu cheesecake | mascarpone, coffee cream, hazelnut

pear frangipane tart | maple mousse, pear gel, almond crunch

chocolate flourless cake | raspberry mousse, raspberry gel

southern pecan tart | orange mousse, salted caramel hummingbird cake | pecan spice cake, caramelized

pineapple and banana cream cheese mousse
mascarpone cheesecake | lemon chantilly and raspberry coulis

blackberry shortcake | citrus cake, vanilla bourbon whip and textures of blackberry

key lime tart | toasted coconut meringue and mango coulis



LUNCH | PLATED

Two-course plated luncheons are served with your choose freshly brewed regular and decaffeinated coffee or iced tea with Florida lemons, saltwater rolls, main selection and choose starter or sweet finish. Additional selections are subject to 10 supplement.

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MAINS

choose one

PECAN-CRUSTED CEDAR PLANK SALMON

sweet potato pavé, green bean bouquet, bourbon
cherry relish

81 per person

GARLIC AND HERB CHICKEN

goat cheese whipped potatoes, baby carrot,
cranberry gremolata, grand marnier demi-glace

79 per person

BOURBON HONEY-BRAISED SHORT RIB

pommes & celery root whip, roasted brussels, apple &
fennel salad, natural jus

84 per person

PETITE FILET MIGNON

roasted garlic potatoes, jumbo asparagus, blistered
tomato and chianti sauce

88 per person

BLACKENED CHICKEN

smashed herb roasted potatoes, creamed corn,
smoked lardon, green tomato relish

79 per person

GRILLED SWORDFISH

herb roasted fingerlings, broccolini, romesco, roasted
garlic butter

83 per person

BERKSHIRE PORK TERDERLOIN

sweet potato purée, roasted cauliflower, golden raisin
gremolata

82 per person

ROASTED CARROT

ginger carrot purée, ancient grains, sprouted seeds
and florida citrus

74 per person

CAULIFLOWER STEAK

purée, golden raisin gremolata, georgia olive oil,
toasted pine nuts

74 per person

BUTTERNUT SQUASH PAVE

curried coconut broth, green bean, cilantro oil

74 per person



BOXED LUNCH

Boxed lunches are custom built for you and your guests and are served with your choose Zapp's potato chips, a side salad and a cookie. Choose up to three main selections, side choice must be the same for all lunches.

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MAIN

choose up to three

HOUSE ROAST BEEF

roasted tomato, arugula, smoked onion jam, rosemary & roasted garlic aioli, swiss, grilled sourdough

69 per person

HONEY HAM

green hill camembert, green tomato jam and wild arugula

67 per person

STACKED SAGE TURKEY

applewood-smoked bacon, leaf lettuce, roasted tomato and black pepper aioli

69 per person

HOUSE SMOKED SALMON

arugula, crispy capers, cucumber, lemon & dill cream, everything baguette

69 per person

TEMPEH BANH MI

ginger soy marinade, green papaya salad, peanut, chili garlic aioli

66 per person

COLD FRIED CHICKEN

tomato, shredded lettuce, house pickles, buffalo aioli

67 per person

TUSCAN

salami, pepperoni, prosciutto, provolone, sun-dried tomato pesto, arugula

67 per person

SIDE SALAD

choose one

red potato | mustard, mayo, celery, onion, scallion, egg

farfalle pasta | cucumber, tomato, olive, feta

garbanzo | cucumber, avocado, onion, tomato, italian vinaigrette

simple green | mixed greens, cucumber, tomato, italian vinaigrette

broccoli | applewood-smoked bacon, craisins, almonds, parmesan

caesar | romaine, parmesan, croutons, florida lemon caesar

citrus quinoa | cucumber, fire-roasted peppers, cashew, cilantro

watermelon | sweet tea, lime, basil, sea salt

COOKIE JAR

choose one

chocolate chunk | milk chocolate, vanilla and sea salt

red velvet | dark and white chocolate

shortbread | raspberry sugar

macadamia nut | white chocolate

sugar cookie | candied orange



HORS D'OEUVRES

Hors d'oeuvres are priced per piece with a 25 piece minimum.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

COLD OCEAN WAVES

CAPRESE TOAST

basil pesto, tomato, mozzarella, saffron onion marmalade *v*

10 each

SALMON & CUCUMBER

dill crêpe, miso, soy gel and tobiko

12 each

BLACKENED TUNA

cornbread, corn remoulade and chive

12 each

FERNANDINA SHRIMP COCKTAIL

cocktail sauce and florida lemon *df gf*

12 each

FRESH SUMMER ROLL

vermicelli, alfalfa, cucumber, basil and peanut curry *gf*

11 each

ANTIPASTI SKEWER

prosciutto, artichoke, olive, peppadew and tomme *gf*

12 each

SAVORY WHITE CHEDDAR CHEESECAKE

bourbon bacon jam

11 each

DEVILED EGG

bacon, radish and parsley *df gf*

11 each

STUFFED DATE

asher blue cheese, pistachio, apricot vanilla purée

10 each

MOONSHINE MELON

watermelon, basil caviar and florida orange *df gf vg*

10 each

BEEF CARPACCIO

pumpnickel, pine nut, kale pesto, black pepper aioli

12 each

SHRIMP AND LOBSTER PROFITEROLE

celery, lemon and spice

17 each



HORS D'OEUVRES

Hors d'oeuvres are priced per piece with a 25 piece minimum.

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WARM SEA MIST

TWICE-BAKED POTATO

braised short rib, baby potato and chipotle crema *gf*
12 each

PIMENTO CHEESE HUSH PUPPIES

pickled mustard seed and chive *v*
10 each

BLUE CRAB CAKE

cajun remoulade and old bay
14 each

CHICKEN POTSTICKERS

chicken, cabbage, carrot, green onion and sesame
11 each

EDAMAME POTSTICKERS

ginger, lemongrass and sweet chili *gf vg*
11 each

BAKED POTATO CROQUETTE

butter, applewood-smoked bacon, cheddar, scallion
and sour cream
11 each

WILD MUSHROOM QUICHE

royal and beech mushrooms, ricotta, leeks
11 each

PASTRAMI ON RYE

smoked honey, sauerkraut, dill
13 each

PULLED PORK TATER TOTS

coleslaw
12 each

CRAB AND GRUYÈRE GRILLED CHEESE

sweet corn bisque, basil
14 each

LOLLIPOP LAMB

florida lemon, pineapple and chimichurri *df gf*
15 each

CHICKEN SATAY

coconut & peanut curry sauce *gf*
12 each

HOT CHICKEN BISCUITS

magma hot sauce, green tomato jam and arugula
13 each

ARTICHOKE CAKE

cajun remoulade, tomato relish *vg*
11 each

COCONUT LOBSTER

mango mojito
17 each



CARVING STATIONS

Chef attendant required at 250 per chef (two hour maximum) with one chef per 75 guests. Serving portions are estimated based on the average guest consumption.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

SMOKED BEEF STEAMSHIP

horseradish sauce, mustard and micro rolls
22 per person (150 person minimum)

CHARCOALED WHOLE MARY'S RANCH PIG

carolina mustard barbecue, sweet molasses barbecue, granny smith apple slaw and saltwater rolls
23 per person (150 person minimum)

SHAVED PIT HAM

brown sugar, pineapple & bourbon mustard glaze
22 per person (75 person minimum)

BACON-WRAPPED PORK LOIN

roasted apple & bacon chutney and berry slaw
24 per person (25 person minimum)

HERB-CRUSTED BEEF STRIP LOIN

black garlic sauce, caramelized onions and micro rolls
44 per person (30 person minimum)

SAGE ROASTED BREAST OF TURKEY

preserved lemon gravy, floured rolls
24 per person (15 person minimum)

GRILLED LOCAL SNAPPER

mango jicama slaw, chimichurri
41 per person (20 person minimum)

ROAST PRIME RIB OF BEEF

garlic jus, horseradish sauce and micro rolls
51 per person (30 person minimum)

SALT-BAKED ATLANTIC GROUPER

florida lemon beurre blanc and cucumber fennel salad
52 per person (30 person minimum)

SEARED BEEF TENDERLOIN

grilled scallion relish, black pepper lemon aioli and floured rolls
59 per person (15 person minimum)



STATIONS

Station-only receptions require a three-station minimum. All stations with a guarantee of fewer than 25 people are subject to 200 setup fee.

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GREENHOUSE

GREENS

romaine, bibb lettuce, arugula and spinach

SPROUTS AND SEEDS

sunflower seeds, chickpeas, broccoli sprouts and alfalfa sprouts

GARDEN

cherry tomato, carrot, cucumber, broccoli, red onion, bell pepper, snow peas and radish

NOT GARDEN

bacon, ham, feta, cheddar, crispy noodles and croutons

WATERING CANS

buttermilk vinaigrette, sesame vinaigrette and balsamic vinaigrette

28 per person

ROAD STAND FRUIT

MELON

cantaloupe, honeydew and watermelon

NOT MELON

pineapple, orange, kiwi and grapes

BERRY

strawberries, raspberries and blueberries

DIPS

brown sugar crema and coconut cream

27 per person

VEGETABLE PATCH

RAW

carrots, celery, broccoli and baby peppers

MARINATED

cauliflower and cherry tomato

GRILLED

bell pepper, asparagus and yellow squash

TO SPREAD

pimento cheese, ranch dip, red pepper hummus

26 per person

OYSTERS*

RAW

cucumber brine

BAKED

pancetta, spinach, parmesan and pernod

GRILLED (OPTIONAL FOR OUTDOOR FUNCTIONS)

preserved lemon & garlic butter

CRACKERS

saltine crackers and butter crackers

ENHANCE

key lime mignonette, cocktail, horseradish, hot sauce and lemon

59 per person (based on 6 oysters per person)

station attendant required



STATIONS

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FLORIDA-GEORGIA CHEESE

GREEN HILL

sweet, buttery double cream
(sweet grass dairy – thomasville, ga)

FRESH GOAT CHEESE

soft, creamy and artisan
(windmill acres – ocklawaha, fl)

WAINWRIGHT CHIPOTLE CHEDDAR

smokey, creamy
(live oak, fl)

TOMME

earthy, creamy and semi-soft
(sweet grass dairy – thomasville, ga)

ASHER BLUE

sweet, meaty and dense
(sweet grass dairy – thomasville, ga)

DRIED FRUIT AND NUTS

strawberries, blueberries, black cherry, cashews,
cohen farm spiced pecan and almonds

PRESERVES

pepper jelly, green tomato, blueberry, blackberry

THE RISE

crisp flatbread crackers and baguette
34 per person

CHEF’S CHARCUTERIE BACON BAR

trio of today’s bacon “on a stick”

TIED, STRUNG AND CURED

coppa, prosciutto, salame and chorizo

PICKLES

cucumber, okra and marinated olive

SPREADS

datil pepper mustard, fig jam and florida
orange marmalade

THE RISE

crisp flatbread crackers and baguette
34 per person

COMBINE

florida-georgia cheese and chef’s charcuterie
54 per person



STATIONS

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BISCUITS & BIRDS

THOSE BISCUITS

smoked cheddar, sour cream and onion and tupelo honey

THEM BIRDS

buttermilk chicken and smoked barbecue chicken

THEN THE DRIZZLES

orange blossom honey, chili honey, bourbon maple, country gravy, buffalo aioli

THAT HEAT

chef's all-natural hot sauce, magma hot sauce, shine hot sauce

37 per person

FLORIDA GRITS

GREENWAY GRITS

course-ground grits with corn stock

stir-ins | corn, spinach, mushrooms, bell pepper, onion, tomato, asparagus, cheddar, parmesan and goat cheese

super stir-ins | applewood-smoked bacon, country ham and local shrimp

seasoning stir-ins | chives, basil and cajun

the base | duke's brown ale fondue

34 per person

THE SIMPLE POTATO

ROASTED

idaho | olive oil, salt and black pepper

MASHED

red | buttermilk, chives and butter

FRIED

kennebec | parmesan fry salt and cajun seasoning

FILLIN'

cheddar, beer cheese, sour cream and butter

TOPPIN'

applewood-smoked bacon, country ham, broccoli, scallion and jalapeño

SHAKIN'

ketchup, buttermilk ranch, chef's all-natural hot sauce

31 per person



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SOME DIM SUM

GREEN PAPAYA SALAD

thai chili, peanut and cilantro

BAO BUN

mongolian beef, carrot, cucumber and kimchee aioli

CHICKEN SATAY

coconut and curry

CRISPY CHICKEN POTSTICKERS

cabbage and soy

STEAMED VEGETABLE POTSTICKERS

sesame and ginger

FRESH SPRING ROLL

fernandina shrimp, vermicelli, alfalfa, cucumber and basil

DIPS

lime sweet chili, peanut curry, thai chili and passionfruit ponzu

45 per person

FLIGHT OF FLAVORS

CHICKEN WING BAR

grilled, smoked, southern-fried

FORMULA

sesame dressing, barbecue and buffalo

POWER DOWN

togarashi, buffalo and lemon pepper

BIRD BATH

ranch, blue cheese and honey mustard

PRODUCE

carrots, celery and pickles

36 per person

ROPES, WELLS AND SEAFOOD SHELLS*

LOCAL FERNANDINA SHRIMP

lemon and fennel pollen

COLD WATER LOBSTER

cajun and butter

EAST COAST OYSTERS ON THE SHELL

cucumber brine

ST. AUGUSTINE CLAMS

thyme and pinot grigio

MUSSELS

garlic, parsley and chardonnay

ENHANCE

lemon, butter, cocktail, horseradish, key lime mignonette and saltine crackers

64 per person



STATIONS | LATE NIGHT

Late night stations are based on one hour of service and are meant to supplement suggested buffets and are portioned accordingly. Stations require a minimum of 25 people.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

PALOMA & PICO TACO

build-your-own with flour tortillas or tostado

MOJO PORK

grilled lime and charred onion

FIERY FERNANDINA SHRIMP

fire-roasted tomatillo

GROUND BEEF

chili and lime

TOPPINGS

cabbage slaw, papaya mango slaw, lettuce, tomato, onion, cheddar and sour cream

SALSAS

fire-roasted salsa and salsa verde

HOT SAUCES

chef's all-natural and magma hot sauce

42 per person

CANDY STORE

PUCKER

super sours, smarties and skittles

CHEWY

gummy bears, orange slices and hot cinnamon bears

CHOCOLATE

m&m's, crunch, peppermint patties and peanut butter cup

MORE SWEET

tootsie rolls, bit-o-honey and vanilla caramels

31 per person



LATE NIGHT

SLIDERS

BEEF SLIDER

crispy tobacco onions, cheddar cheese, barbecue

HAND-CUT CHIPS

thyme, salt, pepper

FRIED GREEN TOMATO SLIDER

pepper jam, goat cheese

CRAB CAKE SLIDER

apple cabbage slaw, cajun remoulade

41 per person

NACHOS

BASE BUILD

texas chili, chili & lime chicken asada,
warm corn tortillas

TOPPERS

shaved lettuce, diced tomato, black olive, jalapeño,
scallion, cheddar jack cheese

SAUCE IT

guacamole, sour cream, pico de gallo,
jalapeño queso

37 per person



THE NATURAL SLICE EXPERIENCE

SANDBAR

sauce, parmesan, mozzarella

POINT BREAK

sauce, parmesan, mozzarella, pepperoni

ENDLESS SUMMER

sauce, parmesan, mozzarella, olive, mushroom,
red onion, tomato, bell pepper

GARLIC KNOTS

roasted garlic, parmesan

TOPPINGS

crushed red pepper flakes, grated parmesan,
cajun spice

FLAVOR WAVE

house marinara, ranch

42 per person



DESSERT STATIONS

Station-only receptions require a three-station minimum. All stations with a guarantee of fewer than 25 people are subject to 200 setup fee. Chef attendant required as indicated at 250 per chef with one chef per 75 people.

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FLAMBÉED DONUT HOLES GARDEN FRESH

peaches, strawberries, bananas

CHURNED

vanilla, chocolate, butter pecan

CRUNCH TIME

toffee, caramel crunch, cohen farm spiced pecans

SYRUPS & SAUCES

chocolate, caramel, strawberry, raspberry

32 per person | attendant required

SWEET SHOTS

BANANA

caramel banana pudding

S'MORES

dark chocolate, graham, vanilla marshmallow

SHORTCAKE

peaches, brown butter whip, pound cake

CHEESECAKE

strawberry jam, lemon mousse

32 per person

OLD FASHIONED ICE CREAM COUNTER

CHURNED

vanilla and chocolate

FRUITS

cherries, bananas, peaches

DRIZZLE

strawberry, caramel, chocolate sauce

AND MORE

pecans, peanut butter chips, toffee pieces, whipped cream

34 per person

CHOCOLATIER

CHOCOLATE-COVERED FRUIT

strawberry, apple, cherry, candied orange

MADE-TO-ORDER S'MORES

graham, marshmallow, dark chocolate

GOURMET TRUFFLES

chef's seasonal selection

CHOCOLATE DELIGHT

hazelnut sipping chocolate

34 per person | attendant required



DESSERT

Station-only receptions require a three-station minimum. All stations with a guarantee of fewer than 25 people are subject to 200 setup fee. Chef-attendant required as indicated at 200 per chef with one chef per 75 people.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

BABY CAKE CUPCAKE STRAWBERRY LEMONADE

lemon cake, lemon frosting, strawberry frosting

SALTY CHOCOLATE

chocolate cupcake, salted caramel frosting, caramel popcorn

PEACH PIE

spiced cake, peach cream cheese frosting

RED RAZ VELVET

red velvet cake, raspberry frosting

34 per person

SWEET BEACH SAND

build your own ice cream sandwich!

OUTSIDE

cookie | sugar, chocolate chip, donut, brownie

INNER

ice cream | vanilla, chocolate

CRUNCH

candied | toffee, pop rocks, sprinkles, fruity crunch

SAUCE

melted | chocolate, caramel, raspberry

36 per person

FLORIBBEAN KEY LIME BAR

toasted meringue

PIÑA COLADA

pineapple cheesecake, coconut chantilly

FLORIDA ORANGE RUM CAKE

rum cake, vanilla orange mousse

MANGO & MACADAMIA PANNA COTTA

mango panna cotta, caramel mousse, macadamia crumble

38 per person





DINNER BUFFETS

Dinner buffets include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

Chef-attendant required as indicated at 250 per chef with one chef per 75 people. All buffets with a guarantee fewer than 25 people are subject to 200 setup fee.

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DEEP SOUTH

STARTERS

corn fritter | chive aioli

deviled eggs | applewood-smoked bacon, chervil, radish

southern shrimp salad | cucumber, tomato, dill, lemon, fennel pollen

seven-layer salad | lettuce, green pea, boiled egg, cheddar, red onion, applewood-smoked bacon, buttermilk vinaigrette, oregano vinaigrette

ENTRÉES

smothered pork chops | vidalia onion & mushroom gravy

fried buttermilk chicken | chef's spices

blackened sea bass | green tomato jam, jalapeno & corn relish

ACCOMPANIMENTS

mac n' cheese | cheddar, smoked gouda, bud light

collard greens | ham hock, peppers, apple cider

mashed potatoes | brown gravy

cornbread | buttermilk, chef v's blessing

DESSERT

banana puddin' | vanilla, sweet cream, caramel

chocolate cobber | vanilla custard

157 per person | attendant required



DINNER BUFFETS

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Chef-attendant required as indicated at 250 per chef with one chef per 75 people. All buffets with a guarantee of fewer than 25 people are subject to 200 setup fee.

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GRILL OUT

STARTERS

grilled chicken wings | buffalo sauce, carrot, celery

watermelon | seedless, lime, sweet tea moonshine, arugula

coleslaw | cabbage, kale, granny smith apple, poppy seed dressing

macaroni salad | celery, onion, ham, mayo, sweet peas and broccoli

ENTRÉES

pattied | beef burgers, black bean burgers, saltwater rolls

linked | spiced sausage, beef dogs, sauerkraut, potato bun

not pattied or linked | chicken breasts, blackened mahi-mahi

ACCOMPANIMENTS

slicin' toppings | cheddar, swiss, american

crunchin' toppings | leaf lettuce, tomato, diced onion

pourin' toppings | barbecue sauce, chef's all-natural hot sauce

spreadin' toppings | ketchup, datil pepper mustard, mayo, shack sauce

stackin' toppings | tobacco onions, pickled peppers & onion, applewood-smoked bacon, roasted mushroom, pickles

burnt end baked beans | butter beans, red beans, black beans, sorghum

cob corn | scallion, butter

DESSERTS

sweet | apple & blackberry crumble, chocolate peanut butter pie

142 per person | attendant required



DINNER BUFFETS

Dinner buffets include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Chef-attendant required as indicated at 250 per chef with one chef per 75 people. All buffets with a guarantee of under 25 people are subject to 200 setup fee.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

BREW & Q STARTERS

chef's texas-style chili | duke's coldnose brown ale, corn chips, cheddar, sour cream

wedge salad | iceberg lettuce, applewood-smoked bacon, tomato, blue cheese, red ridge sorghum beer dressing

potato salad | mustard, mayo, celery, onion, scallion and eggs

ENTRÉES

smoked brisket | pickles

bbq pulled pork | amelia smoke spice

sweet tea-brined chicken | twisted tea, lemon squeeze

ACCOMPANIMENTS

burnt end baked beans | butter beans, red beans, black beans, sorghum

mac & cheese | smoked gouda, cheddar, bud light

succotash | sweet corn, southern beans, tomato, family farms peppers

cornbread | hoppin' honey butter

smokin' sauces | carolina mustard barbecue, sweet molasses barbecue, alabama white barbecue

hot touches | chef's all-natural hot sauce, magma hot sauce

DESSERT

sweet potato pecan cobbler, mississippi mud pie

152 per person | attendant required

FABELLO STARTERS

minestrone | white bean, garden vegetables, italian sausage

clams oreganata | spinach, pancetta, parmesan, pernod

antipasti skewers | soppressata, tomme cheese, marinated artichoke, basil, olive, tomato

grilled vegetable platter | portobello mushroom, squash, onion, peppers, asparagus, feta, balsamic

tuscan salad | romaine, kale, radicchio, banana peppers, tomato, cucumber, kalamata, parmesan, garlic crouton, oregano vinaigrette

ENTRÉES

grilled ny strip | mushroom marsala, roasted garlic, rosemary

chicken francaise | preserved lemon, parmesan cream

shrimp scampi | lemon, garlic, butter

eggplant rollatini | ricotta, parmesan, spinach, marinara, pine nut

ACCOMPANIMENTS

rigatoni pasta | fresh herb, vodka sauce

red bliss potato | sweet cream, butter

broccolini | roasted garlic, red pepper flakes

garlic knots | marinara

DESSERT

cannoli | mascarpone, frangelico, hazelnut

coffee budino | espresso, sweet cream, ladyfinger

flourless ricotta cake | lemon whip, almond

169 per person



DINNER BUFFETS

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Chef-attendant required as indicated at 250 per chef with one chef per 75 people. All buffets with a guarantee of fewer than 25 people are subject to 200 setup fee.

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LO' COUNTRY

STARTERS

pimento cheese hushpuppies | bacon jam

baked oysters | parmesan, spinach, pernod

southern bean salad | sea island red peas,
black beans, edamame, fennel

granny apple seed | amelia lettuce blend,
sunflower seeds, celery, blue cheese,
applewood-smoked bacon, green goddess dressing

ENTRÉES

beer can chicken | bud light brine, sunshine

16-hour smoked brisket | carolina mustard barbecue,
sweet molasses barbecue, alabama white barbecue

lo' country boil | fernandina shrimp, crawfish, lobster,
smoked local sausage, corn, potato, lemon, clarified
butter

ACCOMPANIMENTS

greenway grits | butter, sweet cream, butter

succotash | sweet corn, southern beans,
family farm peppers

smashed potatoes | red bliss, buttermilk

cheddar baked biscuits | boil seasoning, sea salt

DESSERT

banoffee pie | banana, sweet cream, caramel

peach shortcake | citrus cake, peach compote,
'nilla bean whip

166 per person | attendant required



DINNER BUFFETS

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TACOS, TOSTADAS & TEQUILA

STARTERS

black bean soup | sofrito, cumin, citrus, tortilla

shrimp campechana | fernandina shrimp, tomato, cilantro, lime, chili

mayan grain salad | quinoa, yuca, tomato, avocado, multiple citrus fruits

charred corn chop chop | romaine, crispy tortilla, cucumber, tomato, corn, feta, pickled red onion, chipotle ranch

ENTRÉES | BUILD YOUR OWN

you build | flour tortilla or corn tostada

carne asada | skirt steak, lime, peppers, onion

sizzle chicken | pepper, onion

fiery fernandina shrimp | fire-roasted tomatillo

black bean enchilada | flour tortilla, queso fresco, enchilada, cotija

ACCOMPANIMENTS

taco garden | lettuce, cilantro, lime, jalapeño

taco topper | cotija, cheddar jack, sour cream, guacamole

salsas & spice | pico de gallo, salsa verde, charred tomato salsa, chef's all-natural hot sauce, magma hot sauce

mexican street corn | mayo, chili, cotija, cilantro

aztec rice pilaf | tomatoes, cilantro, lime

DESSERTS

churros | dark chocolate sauce

tres leches cake | butter cake, orange jam, citrus meringue

160 per person



DINNER BUFFETS

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Chef-attendant required as indicated at 250 per chef with one chef per 75 people. All buffets with a guarantee of fewer than 25 people are subject to 200 setup fee.

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STEAKHOUSE

STARTERS

blue crab-stuffed mushrooms | spinach, parmesan, garlic, gratin

fernandina shrimp cocktail | cocktail sauce, lemon

wedge salad | iceberg lettuce, tomato, applewood-smoked bacon, blue cheese

spinach salad | eggs, mushrooms, red onions, warm applewood-smoked bacon vinaigrette

ENTRÉES

grilled new york strip | roasted mushrooms, caramelized onions

grilled filet mignon* | bacon-wrapped, garlic & herb butter, blue cheese fondue

pork tenderloin | roasted apple & bacon chutney

domestic lamb rack | dijon, mint, parsley, rosemary

ACCOMPANIMENTS

sauce | béarnaise, hollandaise, red wine demi-glace, brandy peppercorn, black garlic steak sauce

smashed new potato | garlic, herb, preserved lemon, black pepper

creamed spinach | garlic, cream, baby spinach

jumbo asparagus | florida lemon

DESSERTS

caramel donut bread pudding

vanilla crème brûlée

key lime cheesecake

raspberry & chocolate flourless cake

210 per person

ENHANCEMENT

steamed maine lobster | clarified butter, lemon, garlic-chive, butter

39 per person



DINNER BUFFETS

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Chef-attendant required as indicated at 250 per chef with one chef per 75 people. All buffets with a guarantee of fewer than 25 people are subject to 200 setup fee.

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THE SPROUTING PROJECT

STARTERS

charred tomato soup | goat cheese

aquaponic table | romaine, bibb lettuce, arugula, spinach

seed jar | basil, chia, sunflower

garden | cherry tomato, carrot, cucumber, broccoli, red onion, local sprouts

barrel room | buttermilk vinaigrette, honey vinaigrette, strawberry & basil vinaigrette

ENTRÉES

florida citrus mahi-mahi | pine nut & kale pesto, multiple citrus fruits, roasted garlic

saltwater chicken breast | fire-blistered pepper, pearl onion

carved ribeye | herb chimichurri

grilled flatbread | roasted mushroom, gruyère, heirloom tomato, garlic cream, granny smith apples, our honey

ACCOMPANIMENTS

baked florida potato | applewood-smoked bacon, scallion, cheddar, butter, sour cream

DESSERTS

honey cake | orange cream

mango tart | pistachio mousse

168 per person | attendant required

FLORIBBEAN TOUR

STARTERS

conch fritters | malibu avocado aioli

island shrimp gumbo | sofrito, rice, olive, cilantro

caribbean chop salad | cabbage & kale blend, carrot, pickled pineapple, pumpkin seed, feta cheese, chipotle lime vinaigrette

garbanzo salad | cucumber, avocado, onion, tomato, cilantro, dill, lime

ENTRÉES

fire-roasted strip loin | cinnamon & coffee rub, mole, tomatillo relish

jerk chicken thighs | mango & papaya salad

citrus grilled snapper | banana leaf, escabeche, mojo sauce

ACCOMPANIMENTS

sweet plantains | roasted garlic butter

cuban black beans | ham hock, cumin, lime

steamed rice | cilantro, lime, tomato

DESSERT

coconut rum cake | orange rum cake, coconut mousse

guava cheesecake, key lime whip

166 per person



PLATED DINNER

Plated dinners include freshly brewed Stance regular and decaffeinated coffee or iced tea with Florida lemons, saltwater rolls and choice of starter, main selection and dessert.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SALADS

caesar salad | romaine, parmesan, crouton, crisp pancetta, fennel pollen, florida lemon caesar

florida citrus salad | pomegranate seeds, mint, chicory, arugula, feta cheese, honey vinaigrette

farm vegetable salad | artisan lettuce, puffed corn, garden tomato, ricotta, pickled red onion, cucumber, herb buttermilk dressing

wedge salad | baby iceberg, asher blue, applewood-smoked bacon, heirloom tomato, pickled onion, chive

tuscan salad | baby gem, radicchio, pickled onion, cucumber, artichoke, tomato, kalamata, feta, oregano vinaigrette

beet salad | ocean salt-dusted heirloom beets, arugula, goat cheese, oranges, walnut clusters, honey white balsamic vinaigrette

georgia peach salad | bibb lettuce, frisée, cohen farm pecans, lil' moo cheese, winter park apiary honey vinaigrette

summer berry salad | artisan lettuce, lemon feta whip, pecan granola, strawberry vinaigrette

heirloom tomato caprese | mozzarella, basil, saffron onion marmalade, extra virgin olive oil, balsamic gel, fleur de sel

SOUPS

roasted tomato soup | goat cheese, chive

blue crab bisque | tomato, sherry, dill crema

sweet corn soup | fernandina shrimp, succotash, basil oil

black bean soup | sofrito, lime, tomatillo relish

DESSERTS | CHOOSE ONE

chocolate hazelnut royal | raspberry chantilly, passion fruit gel

biscoff banana pudding | sweet cream, biscoff cookies, dulce de leche

tiramisu cheesecake | mascarpone, coffee cream, hazelnut

new york-style cheesecake | strawberry mousse, vanilla sweet dough

black forest chocolate cake | cherries, chocolate flourless cake, vanilla bean mousse

pear frangipane | maple mousse, pear gel, almond crunch

southern pecan tart | orange mousse, salted caramel

chocolate layer cake | chocolate ganache, raspberry mousse, raspberry gel

hummingbird cake | pecan spice cake, caramelized pineapple, banana cream cheese mousse

mascarpone cheesecake | lemon chantilly, raspberry coulis



PLATED DINNER

Plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee or iced tea with Florida lemons, saltwater rolls and choice of starter, main selection and dessert.

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MAINS | CHOOSE UP TO THREE

PECAN-CRUSTED CEDAR PLANK SALMON

sweet potato pavé, green bean bouquet, bourbon cherry relish

145 per person

BOURBON & HONEY-BRAISED SHORT RIB

pommes & celery root whip, roasted brussels, apple & fennel salad, natural jus

149 per person

PETITE FILET MIGNON

roasted garlic potatoes, jumbo asparagus, blistered tomato, chianti sauce

158 per person

BLACKENED CHICKEN

smashed herb roasted potato, creamed corn, smoked lardon, green tomato relish

137 per person

BLACKENED GROUPER

shrimp étouffée, brussels sprouts, grits,

169 per person

GRILLED SWORDFISH

herb roasted fingerlings, broccolini, romesco, roasted garlic butter

157 per person

GARLIC & HERB CHICKEN

goat cheese whipped potatoes, baby carrot, cranberry gremolata, grand marnier demi-glace

137 per person

ROASTED CARROT

ginger carrot purée, ancient grains, florida citrus

125 per person

GRILLED 12OZ NEW YORK STRIP STEAK

herb roasted fingerling potato, jumbo asparagus, green peppercorn demi-glace

168 per person

BERKSHIRE PORK TENDERLOIN

sweet potato purée, roasted cauliflower, golden raisin gremolata

143 per person

CAULIFLOWER STEAK

purée, golden raisin gremolata, georgia olive oil, toasted pine nut

134 per person

BUTTERNUT SQUASH PAVÉ

curried coconut broth, green bean, cilantro oil

134 per person



PLATED DINNER

Plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee or iced tea with Florida lemons, saltwater rolls, choice of starter, main selection and dessert.

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DOUBLE MAINS

PETITE FILET MIGNON & COLD WATER LOBSTER

whipped potatoes, broccolini, garlic & herb butter, red wine demi-glace

239 per person

BOURBON & HONEY-BRAISED SHORT RIBS & BLACKENED SHRIMP

sweet potato mash, green beans, apple & fennel salad

184 per person

SEARED AIRLINE CHICKEN & FERNANDINA SHRIMP

goat cheese whipped potato, lobster creamed corn, wild mushroom, pancetta, dill

175 per person

BLUE CRAB-CRUSTED GROUPER

whipped potato, parmesan, broccolini, lemon & thyme beurre blanc

186 per person





REFRESHMENT CENTER

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

REFRESHMENTS

- stance regular or decaffeinated coffee | 159 per gallon
- nitro cold brew bold bean coffee | 695 per keg
- slow-drip twenty-four hour cold-brew iced coffee | 199 per gallon
- assorted kohana canned coffee drinks | 14 each
- assorted numi hot teas | 10 per tea bag
- freshly squeezed lemonade | florida lemons, simple syrup | 149 per gallon
- florida orange juice | 139 per gallon
- classic black & green iced tea | 149 per gallon
- natalie's fruit juice | orange, grapefruit, lemonade | 13 each
- gatorade & powerade sports drinks | g2 grape, fruit punch, zero glacier, zero, lemon-lime | 11 each
- assorted soft drinks | coke, diet coke, sprite | 10 each
- bottled iced tea | 11 each
- pure life water | 9 each
- s.pellegrino sparkling mineral water | 10 each
- s.pellegrino essenza flavored sparkling mineral water | 10 each
- acqua panna natural spring water | 10 each
- red bull | energy drink or sugarfree | 11 each
- fruit or vegetable infused water | 39 per gallon
- naked fruit juice & smoothies | 12 each
- coconut water | 13 each

BEVERAGE PACKAGES

HALF-DAY

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still water, sparkling water
69 per person

FULL DAY

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still water, sparkling water
99 per person



CONSUMPTION BAR

The sale and service of all alcoholic beverages is governed by the Florida State Liquor Commission. As a licensee, we are responsible for the administration of beverage regulations. It is a policy, therefore, that all alcoholic beverages must be supplied by the resort. Omni Amelia Island Resort encourages safe and responsible alcohol consumption. All hospitality events serving alcoholic beverages are required to be attended by one of our professional bar staff. All bars require a bartender at 250 per bartender with one bartender per 75-100 people (up to 4 hours, additional hours will be billed 100 per hour.)

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

MIXED DRINKS

standard | 14 per drink

deluxe | 15 per drink

premium | 16 per drink

WINE

standard | 14 per drink

deluxe | 15 per drink

premium | 16 per drink

OTHER

domestic beer | 10 per drink

premium beer | 11 per drink

soft drinks | 10 per drink

bottled water | 10 per drink

cordial | 16 per drink

MULTIPLE-SHOT DRINKS

MARTINI, COSMOPOLITAN, MARGARITA, ETC.

standard | 18 per drink

deluxe | 20 per drink

premium | 22 per drink



HOSTED BAR

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Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

STANDARD

one hour | 36 per person

each additional hour | 20 per person

ENHANCEMENT

tray-passed signature cocktail | 14 per person

DELUXE

one hour | 40 per person

each additional hour | 22 per person

ENHANCEMENT

tray-passed signature cocktail | 16 per person

PREMIUM

one hour | 44 per person

each additional hour | 24 per person

ENHANCEMENT

tray-passed signature cocktail | 18 per person



BEVERAGES

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STANDARD

- seagram's gin
- svedka vodka
- jim beam white label
- castillo rum
- sauza blanco tequila
- j&b scotch
- hennessy vs cognac
- domestic beers | bud light, miller lite, michelob ultra
- campo viejo sparkling wine
- bulletin place wines
- assorted soft drinks
- bottled spring water

DELUXE

- beefeater gin
- absolut vodka
- old forester bourbon
- johnnie walker red scotch
- bacardi rum
- milagro silver
- hennessy vs cognac
- domestic beers | bud light, miller lite, michelob ultra
- premium beers | corona, heineken, mocama cosmico ipa, i-10 ipa, mad manatee ipa, islamorada sandbar sunday wheat
- seltzers | high noon, waterbird ranch water
- campo viejo sparkling wine
- wente hayes ranch wines
- assorted soft drinks
- bottled spring water

PREMIUM

- the botanist gin
- tito's handmade vodka
- maker's mark bourbon
- monkey shoulder scotch
- sailor jerry rum
- patrón silver tequila
- hennessy vsop cognac
- domestic beers | bud light, miller lite, michelob ultra
- premium beers | corona, heineken, mocama cosmico ipa, i-10 ipa, mad manatee ipa, islamorada sandbar sunday wheat
- seltzers | high noon, waterbird ranch water
- campo viejo sparkling wine
- decoy by duckhorn wines
- assorted soft drinks
- bottled spring water



PACKAGES

The sale and service of all alcoholic beverages is governed by the Florida State Liquor Commission. As a licensee, we are responsible for the administration of beverage regulations. It is a policy, therefore, that all alcoholic beverages must be supplied by the resort. Omni Amelia Island Resort encourages safe and responsible alcohol consumption. All hospitality events serving alcoholic beverages are required to be attended by one of our professional bar staff. Batched & Barreled requires a 90 day minimum notice and full barrel commitment.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

KEG BEER

per sixtel keg | approximately
55 servings
lower ibu resonates less bitter
higher ibu generally dictates stronger flavor

SELTZER

truly wild berry | 5% abv / no ibu | 570

LAGER

bud light | 4.2% abv / 6 ibu | 480
michelob ultra | 4.2% abv / 10 ibu | 480
landshark | 4.6% abv / 15 ibu | 490
yuengling | 4.5% abv / 26 ibu | 490

PILSNER & ALE

funky buddha floridian wheat
5.2% / 12 ibu | 550
veteran's united raging blonde
5.2% abv / 23 ibu | 560
tampa bay reef donkey american pale
5.5% abv / 36 ibu | 560
duke's cold nose brown
5% abv / 60 ibu | 600

IPA

terrapi luau krunkles hawaiian
6.5% abv / 38 ibu | 560
aardwolf nonchalant session
5.5% abv / 53 ibu | 570
intuition i-10 | 6.7% abv / 65 ibu | 580
mocama cosmico | 7% abv / 69 ibu | 600
cigar city jai alai | 7.5% abv / 70 ibu | 560

PORTER

coppertail night swim | 6.2% abv / 25 ibu | 550
upgrade to our "beer wall" and select
any four sixtel kegs | 1950

ENHANCEMENT

upgrade to our "beer wall" and select
any four sixtel kegs | 1950

BATCHED AND BARRELED

honey bourbon, apple & maple rum old fashioned,
blackberry & ginger gin, chef's negroni, kaffir lime
whiskey sour

ONE-LITER BARREL

200 | 10 drinks

FIVE-LITER BARREL

800 | 50 drinks

10-LITER BARREL

1600 | 100 drinks

20-LITER BARREL

2900 | 200 drinks



WINE RACK

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Priced per bottle, holding approximately five servings. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change

DRY SPARKLING WINES & CHAMPAGNES

campo viejo | rioja, spain | cava sparkling | 58

kenwood | yalupa, california | brut sparkling | 58

piper-sonoma | california | brut sparkling | 101

gruet | new mexico | brut sparkling | 85

schramsberg mirabelle | california | brut sparkling | 135

piper-heidsieck 1785 | france | brut champagne | 179

duval leroy | france | brut champagne | 219

gosset | france | grand reserve brut champagne | 218

ayala | france | brut majeur champagne | 240

delamotte | france | brut champagne | 260

gruet | new mexico | sparkling rosé | 85

SWEET & OFF-DRY WHITE WINES

santa marina | italy | pinot grigio | 79

gabbiano | italy | pinot grigio | 61

dr. konstantin frank | new york | riesling | 82

august kessler | germany | riesling | 76

poet's leap | washington | riesling | 94

torres pazo das bruxas | spain | albariño | 92

conundrum | california | white blend | 84

ROSÉ WINES

whispering angel | france | rosé | 102

studio by miraval | france | rosé | 82

peyrassol réserve des templiers | france | rosé | 78

wente hayes ranch | california | rosé | 65

decoy by duckhorn | california | rosé | 75



WINE RACK

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Priced per bottle, holding approximately five servings. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

LIGHT INTENSITY WHITE WINES

bulletin place | australia | sauvignon blanc | 58

decoy by duckhorn | california | sauvignon blanc | 78

routestock | california | sauvignon blanc | 91

j de villebois touraine | france | sauvignon blanc | 82

mohua | new zealand | sauvignon blanc | 73

whitehaven | new zealand | sauvignon blanc | 82

MEDIUM & FULL INTENSITY WHITE WINES

bulletin place | australia | chardonnay | 58

kendall-jackson vintner's reserve | california | chardonnay | 82

harken | california | chardonnay | 67

raeburn | california | chardonnay | 82

hill family carly's cuvee | california | chardonnay | 106

alexander valley | california | chardonnay | 73

wente hayes ranch | california | chardonnay | 58

decoy by duckhorn | california | chardonnay | 82

LIGHT INTENSITY RED WINES

deloach | california | pinot noir | 65

decoy by duckhorn | california | pinot noir | 88

bogle | california | pinot noir | 58

lange | oregon | pinot noir | 112

sonoma-cutrer | california | pinot noir | 145

etude lyric | california | pinot noir | 91



WINE RACK

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MEDIUM INTENSITY RED WINES

- alexander valley vineyards | sonoma, california | merlot | 87
- raymond reserve | napa, california | merlot | 142
- bulletin place | australia | merlot | 58
- wente hayes ranch | california | merlot | 61
- decoy by duckhorn | california | merlot | 87
- gundlach mountain cuvée | california | red blend | 88
- beringer q napa | california | red blend | 212
- orin swift 8 years in the desert | california | red blend | 181
- marietta cellar old vine | california | red blend | 77
- artezin | mendocino, california | zinfandel | 79
- tinto negro | argentina | malbec | 58
- susana balbo | argentina | malbec | 94
- benmarco | argentina | malbec | 76

FULL INTENSITY RED WINES

- avalon | california | cabernet sauvignon | 48
- pendulum | columbia valley, washington | cabernet sauvignon | 82
- beringer knights valley | sonoma, california | cabernet sauvignon | 142
- uppercut | napa valley, california | cabernet sauvignon | 88
- emblem | napa, california | cabernet sauvignon | 124
- oberon | napa, california | cabernet sauvignon | 109
- bogle | california | cabernet sauvignon | 61
- broadside | paso robles, california | cabernet sauvignon | 72
- bulletin place | australia | cabernet sauvignon | 58
- twenty acres | california | cabernet sauvignon | 58
- wente hayes ranch | california | cabernet sauvignon | 65
- decoy by duckhorn | california | cabernet sauvignon | 102
- stags' leap | california | petite sirah | 190



EVENT INFORMATION

Thank you for selecting Omni Amelia Island Resort & Spa for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the resort for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

GUEST ROOM AMENITIES

All food and beverages at Omni Amelia Island Resort & Spa must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the state of Florida, Omni Amelia Island Resort & Spa is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 39 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

All gluten-friendly, kosher or other specialty items must be guaranteed 14 days in advance

GUARANTEES

The exact number of guests attending a function is due 72 business hours prior to the event. This number will be charged even if fewer guests attend. The resort will prepare food for 1% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.



DETAILS

EVENT ORDERS

You will be asked to sign event orders confirming menus and other details for each of your events prior to the event start date.

OUTSIDE FOOD AND BEVERAGE

Due to licensing requirements and quality control issues, all food and beverage to be served on resort property must be supplied and prepared by the resort. The resort reserves the right to cease service of alcoholic beverages.

LENGTH OF TIME FOR BUFFETS

In accordance with the Florida Board of Health, buffets may not be displayed longer than two (2) hours. Requests for buffets to be displayed longer than two (2) hours will require the buffets to be removed and refreshed and will be subject to additional charges.

NOISE CURFEW

The noise curfew for outdoor locations (beach, terraces, etc) is 10 p.m.

The noise curfew for Walkers Landing is 9 p.m. outdoors and 10 p.m. indoors.

The noise curfew for any events taking place in guest accommodations (including hospitality suite) is 10 p.m.

OUTDOOR EVENTS

Your Special Events or Conference Services Manager will meet with you the day of your event to make the 'weather call' for outdoor evening events. The scheduled function will take place indoors if the following conditions are present: a weather report of 40% or more chance for precipitation, temperatures are below 65 degrees or the heat index above 100 degrees, wind gusts are in excess of 15 mph, lightning is present.

A surcharge of 2,000 for groups up to 100 guests or 18 per person for groups over 100 guests will be added to food and beverage pricing when event is held at Walkers Landing, Marsh View Deck, Oak Point, Canopy Park, Falcons Nest, the Sprouting Project, Little Sandy, the retail village or the beach. Events held in Canopy Park require a buyout of Falcon's Nest at this year's buyout rates.

SIGNAGE & BANNERS

No signs, banners or displays shall be erected or displayed in any part of the resort without prior approval. It is understood that approved signage and/or banners are subject to setup fees. Banners or signage are not permitted in the resort lobby. In the event damage to Omni property occurs due to group or group third-party vendors adhering to above policy, the hotel will bill group for damages.

SHIPPING

Packages should be mailed to 39 Beach Lagoon Road, Amelia Island, FL 32034 and include the contact's name, contact's phone, group name, arrival date and number of boxes. Handling fees will apply.



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CONTACT INFORMATION