

Welcome...

Congratulations and warmest welcome as you plan one of the most special occasions of your life.

At One Ocean,[™] our Wedding Specialists focus intuitively on you to make certain your every wish comes true.

All ceremonies and receptions are fashioned to reflect your personal style and create a day to remember.

I look forward to personally working with you to create menus distinctively to your liking.

– Executive Chef Ted Peters

OUR WEDDING ENSEMBLE INCLUDES:

- Four Hours of Continuous Premium Bar Service
- One Ocean[™] Wine Service with Dinner
- Champagne Toast
- A Selection of Six Butler Passed Hors d'Oeuvres
- Cocktail Reception Enhancement Station
- A Four Course Gourmet Meal to include: Appetizer, Salad, Entrée, and Wedding Cake
- White Floor-Length Linens and White Napkins
- Hotel 60", 72", and High-Boy Round Banquet Tables
- Tiki torches, Lanterns, Fire Pits, Hurricane Candles, and Votive Candles

Specialty or colored linens are available under separate contract.

Chivari or Tiffany chairs are available under separate contract.

Menu selections and pricing are subject to change.

A 22% Taxable Service Charge and 7% Sales Tax applies to all Food and Beverage.

Cocktail Reception

Hot & Cold Hors d'Oeuvres

Butler Passed

Please Select Six

COLD SELECTIONS

Tomato and Mozzarella on Focaccia Crisp and Modena Vinegar
Chayote Disc with Florida Heart of Palm Ceviche
Jicama and Spiny Lobster Summer Roll with Wasabi Shoyu
Salmon Tartar and Crème Fraiche Stack with Wild Green Onion
Crostini with Roasted Tenderloin of Beef and Roquefort Butter
Osetra Caviar Demitasse Spoon with Bermuda Onion Crème
Bouchet Mussel Ceviche with Piquillo Pepper Salad
Quail Egg with Sauternes Infused Foie Gras Mousse and Green Onion

HOT SELECTIONS

Pan-Fried Florida Crab Cake with Smoked Tomato Remoulade
Lamb Lollipop Painted with Creole Mustard Glaze
Worcestershire Glazed Wagyu Beef Skewer with Creamy Horseradish
Seared Foie Gras on Brioche French Toast with Pomegranate Jam
Cornmeal Crusted Low Country Oyster with Chipotle Aioli
Black Bean and Corn Spring Roll with Sweet Soy Dipping Sauce
Miniature Chorizo Empañada with Smoked Poblano Aioli
Braised Short Rib Wonton and Burnt Honey-Onion Marmalade
Wild Mushroom Tartlet with Membrillo-Thyme Jam

A 22% Taxable Service Charge and 7% Sales Tax applies to all Food and Beverage.

Cocktail Reception

Display Presentations

Please Select Two

DISPLAY OF DOMESTIC AND EUROPEAN MEATS AND CHEESES

Imported and Domestic Meats and Cheeses

Fresh Fruit, Dried Fruit, and Berries

Assorted Chutneys and Relishes

Assorted Grilled Breads and Crackers

DIM SUM AND SUSHI PRESENTATION

Vegetable, Pork, and Chicken Dim Sum

Tuna, Salmon, and Assorted Sushi Rolls

Pickled Ginger, Soy Sauce, Yuzu Sauce, Thai Chili Dipping Sauce

ASSORTED SEAFOOD PRESENTATION

Citrus Poached Gulf Coast Shrimp

Alaskan King Crab Legs and Snow Crab Claws

Smoked and Cured Salmon

Smoked Mackerel

Assorted Seafood Terrines

Traditional Accompaniments as well as:

Kefir Lime Cocktail Sauce

Lime Mustard Sauce

A 22% Taxable Service Charge and 7% Sales Tax applies to all Food and Beverage.

Appetizers

Dinner

Appetizers

Please Select One

APPLEWOOD SMOKED SALMON WITH SHAVED FENNEL

Florida Hearts of Palm Salad, Citrus Vinaigrette

AVOCADO AND BLUE CRAB TIMBALE

Shaved Cucumber, Curried Mango Coulis

GRILLED PORTOBELLO MUSHROOM

Balsamic-Créole Mustard Marinade, Crumbled Goat Cheese

FENNEL POLLEN DUSTED AHI TUNA

Grilled Pineapple Carpaccio, Mango and Coriander Relish

CAST IRON SEARED SEA SCALLOPS

Serrano Ham and Blue Corn Polenta, Gorgonzola Cream

OPEN FACED BLUE CRAB AND RICOTTA RAVIOLI

Red Curried Coconut Broth, Thai Basil

SMOKED ROMA TOMATO AND ASIAGO CHEESE RISOTTO

Wilted Braising Greens, Macadamia Nut and Sage

BRAISED SHORT RIB STRUDEL

Confit of Collard Greens, Mushroom Ragout, Pomegranate Relish

A 22% Taxable Service Charge and 7% Sales Tax applies to all Food and Beverage.

Salads

Dinner Salads

Please Select One

BOUQUET OF BABY HAND PICKED GREENS

Passion Fruit Vinaigrette, Edible Orchids

BABY ROMAINE HEARTS

White Anchovy and Pecorino Romano Dressing

Pine Nuts, Crisp Flat Bread Crouton

SPICED BLACK WALNUT CRUSTED CHÈVRE, BABY ARUGULA AND FRISÉE SALAD

Peppercorn Truffle Dressing

SHAVED HEIRLOOM TOMATO CARPACCIO

Melted Grape Tomato and Bocconcini Salad

50-Year Old Modena Vinegar Reduction

RED ENDIVE SALAD WITH BABY SPINACH

Toasted Pecans, Warm Bacon Dressing, Prosciutto Crisp

Dinner Entrées

Entrée Course

Please Select One

For your convenience, we are able to accommodate a "Choice of Entrées" for parties under 100 guests. Please note that the "Choice of Entrées" list will need to be submitted 72 hours prior to the function. "Choice of Entrées" will incur a \$20 per person surcharge that will be added to the highest priced Entrée selection.

PAN SEARED BELL AND EVANS CHICKEN BREAST

Sweet Corn Dauphine Potatoes, Thyme Infused Chicken Jus

\$220 per person

PAN SEARED FLORIDA RED SNAPPER

Braised Beluga Lentils and Florida Blue Crab

Tropical Lemongrass Emulsion

\$240 per person

BRONZED ATLANTIC SWORDFISH

Cabrales-Carmelized Brazilian Onion Risotto Cake

Mango Thai Chili Conserve

\$240 per person

CAST IRON SEARED BLACK ANGUS BEEF TENDERLOIN

Truffled Parsnip Purée, Périgourdine Sauce

\$260 per person

MUSHROOM CRUSTED RACK OF LAMB

Japanese Eggplant and Potato Tian, Rosemary Infused Jus

\$260 per person

DUO OF SEARED BEEF TENDERLOIN AND

SUGAR CANE SKEWERED CITRUS GRILLED PRAWNS

Piquillo Chili Sofrito

\$280 per person

MIXED GRILL OF COLORADO RACK OF LAMB, BEEF TOURNEDOS AND "HOUSE MADE" DUCK SAUSAGE

Tomato Infused Béarnaise, Creole Mustard Demi-Glace

\$280 per person

A 22% Taxable Service Charge and 7% Sales Tax applies to all Food and Beverage.

Wedding Cake

Our talented chef will design and prepare the wedding cake of your dreams. Wedding cakes are displayed for guests to enjoy the beauty of the creation. After the ceremonial cake-cutting, our pastry chef will serve each slice on an artfully decorated plate. Our Wedding Specialists can discuss our wide variety of cake flavors, icings, and fillings with you, or you may select one cake flavor, one filling, and one icing for your wedding cake from our list of specialities. Should you have a special request, our Wedding Specialists will be happy to discuss it with our pastry chef.

SERVED WITH

Freshly Brewed One Ocean™
Blended Coffee
Selection of Herbal and Black Tea

CAKE FLAVORS

Vanilla, Hazelnut, Red Velvet, Lemon, Rich Chocolate, Yellow, Coconut

CAKE FILLINGS

CHOCOLATE CARIBE

Chocolate Flavored Mousse with Fresh Diced Mangoes and Papayas
Suggested Liqueur Addition: Amaretto or Rum

COCONUT NUT

Coconut Infused Pastry Cream
Suggested Liqueur Addition: Malibu Rum

LEMON FRENCH CREAM

Light Vanilla Cream Flavored with Lemon Curd
Suggested Liqueur Addition: Rum or Peach Brandy

DARK CHOCOLATE MOUSSE

Dark Chocolate Filling, Plain or Combined with Raspberry Preserves
Suggested Liqueur Addition: Rum

WHITE CHOCOLATE MOUSSE

White Chocolate Filling, Plain or Combined with Fresh Seasonal Fruit
Suggested Liqueur Addition: Raspberry or Kirschwasser

HAZELNUT CREAM

French Vanilla Cream Flavored with Praline
Suggested Liqueur Addition: Frangelico

CAPPUCCINO MOUSSE

Coffee Flavored Mousse with an Extra Layer of Chocolate Ganache
Suggested Liqueur Addition: Kahlúa

MILK CHOCOLATE GANACHE OR MOUSSE

Suggested Liqueur Addition: Bailey's Irish Cream

Wedding Cake

ICINGS

FRENCH BUTTERCREAM

Mixture of Butter, Sugar, and Egg Yolk in a Variety of Flavors

CLASSIC ROLLED FONDANT

Soft Malleable Icing Made from Powdered Sugar in
Beautiful Winter White or Various Colored Tints

WHITE CHOCOLATE BUTTERCREAM

Specially Formulated White Chocolate Ganache
Ivory in Color, Excellent in Taste

FLOWERS

Fresh flowers for your cake and cake top may be ordered
through our Wedding Specialists.

Beverages

*Our Wedding Ensemble includes
Four Hours of Unlimited Cocktail
Service featuring the following
selections:*

PREMIUM BRANDS

One Ocean™ House Wines
House Sparkling Wine
Absolut Vodka
Bombay Gin
Bacardi Light Rum
Jack Daniel's Sour Mash Whiskey
Cazadores Tequila
Dewar's Scotch
Jim Beam Bourbon
Budweiser, Bud Light, Heineken, Corona
Fresh Juices, Soft Drinks, and Mineral Waters

BEVERAGE UPGRADE TO DELUXE SELECTIONS AVAILABLE

DELUXE BRANDS

One Ocean™ House Wines
One Ocean™ House Champagne
Grey Goose Vodka
Bombay Sapphire Gin
Mount Gay Rum
Seagram's 7 Blended Whiskey
Don Julio Tequila
Johnny Walker Black Scotch
Jack Daniel's Bourbon
Budweiser, Bud Light, Heineken, Corona
Fresh Juices, Soft Drinks, and Mineral Waters

\$10 per person per beverage upgrade

There is a \$100 bartender fee.

One bartender is required for every 50 guests.

Reception Enhancements

Action

Stations

with Uniformed Chef

(Chef Attendant Required)

SLOW ROASTED CAJUN SPICED PRIME RIB

Herb Popovers, Natural Pan Jus, Mustard and Horseradish Cream

Serves Approximately 30 Guests

\$450 per order

CITRUS-MAPLE ROASTED CAROLINA TURKEY ROAST

Creole Mustard, Apricot and Cipollini Marmalade

Stone Ground Corn Bread

Serves Approximately 40 Guests

\$375 per order

OVEN ROASTED ORGANIC FED BEEF TENDERLOIN

Red Chimichurri, Green Chimichurri, Piquillo Pepper Sofrito

Fried Sweet Plantains

Serves Approximately 25 Guests

\$475 per order

MOLASSES GLAZED SLOW ROASTED BONE-IN HAM

Grilled Pineapple Relish, Jalapeño Cheddar Biscuits, Soft Potato Rolls

Serves Approximately 40 Guests

\$375 per order

BANANA LEAF WRAPPED SIDE OF LOCAL GROUPER

Red Miso-Chili Rub, Tropical Fruit Salpicone, Rolls

Serves Approximately 30 Guests

\$450 per order

WHOLE CARIBBEAN STYLE SUCKLING PIG

Sour Orange Mogo, Corn Bread, Rolls

Serves Approximately 30 Guests

\$450 per order

FRESH PASTA STATION

Choice of Two Pastas:

Penne, Fettuccine, Orecchiette, Cheese Tortellini

Choice of Two Sauces:

Roasted Tomato Marinara, Basil Pesto, Alfredo with

Toasted Pine Nuts, Grated Pecorino Romano Cheese

\$18 per person

All Attended Chef Stations are \$100 per chef per hour.

A 22% Taxable Service Charge and 7% Sales Tax applies to all Food and Beverage.

Reception Enhancements

Display Stations

CHEESE AND FRUIT DISPLAY

Imported and Domestic Cheeses, Fresh and Dried Fruits and Berries
Assorted Crackers, French Baguettes, Parmesan Crusted Bread Sticks
\$19 per person

SEASONAL VEGETABLE DISPLAY

Grilled, Roasted, and Fresh Vegetables
Cilantro Pepper Ranch Dressing, Hummus, Guacamole
Cumin Scented Pita Points and Grilled Ciabatta Bread
\$15 per person

FRESH FRUIT DISPLAY

An Elaborate Display of Fresh Sliced Seasonal and Exotic
Fruit and Berries
Chocolate Fondue, Whipped Cream
\$16 per person

PRESENTATION OF ONE OCEAN™ CURED, SMOKED, AND PASTRAMI SALMON

Traditional Accompaniments
Serves Approximately 25 Guests
\$225

ASSORTED SELECTION OF SUSHI ROLLS

Vegetable, California, Spicy Tuna with Wasabi, Pickled Ginger,
Shoyu, Soy Sauce
\$80 per dozen

CHILLED SEAFOOD

Iced Mayport Shrimp, Citrus Cocktail Sauce	\$60 per dozen
Littleneck Clams on the Half Shell, Mango-Peppercorn Mignonette	\$60 per dozen
Iced Alaskan King Crab Legs, Cocktail and Kefir Lime Mustard Sauce	\$62 per dozen
Stone Crab Claws, Cocktail and Lime Mustard Sauce	
Available October 15 - May 15	Seasonal Market Price

CAVIAR ON ICE (Variety based on availability)

Classic Garnish, Toast Points, Buckwheat Blini	Market Price
--	--------------

ICE CARVINGS

Custom Designed to Your Specifications	Priced upon Request
--	---------------------

A 22% Taxable Service Charge and 7% Sales Tax applies to all Food and Beverage.

Reception Enhancements

Dessert

SWEET TABLE

Hazelnut Chocolate Crunch Exploration

Mascarpone Vanilla Vodka Florida Strawberry Bitter-Chocolate
Swirl Martini

Assorted Chocolate Praline, Caramel, and Truffle Candies

Warm Chocolate Tootsie Rolls

Mocha Pot de Crème with White Russian Foam

Salted Peanut Cheesecake with Bitter Chocolate Cookie Crumble
Crust

Tahitian Vanilla Bean Brûlée with an Orange Cinnamon Brazil Nut
Biscotti

Teardrop Dulce de Leche Cheesecake, Chili Chocolate Espuma
and a Peppercorn Crust

Ginger Lemongrass Brûlée with an Oversized Chocolate Chunk Cookie

Guava Cheesecake with a Passion Fruit Glaze and
Ginger Cookie Crumble Crust

\$35 per person

FLAMBÉ STATION

Your choice of Bananas Foster with Tahitian Vanilla Bean Ice Cream
or Crepes Suzettes Filled with Fruit and Grand Marnier

Served with Chocolate, Raspberry, Vanilla Sauce

\$22 per person

CHOCOLATE FOUNTAIN

Served with Strawberries, Homemade Brownies, and
Homemade Marshmallows

Option of Dark, Milk, or White Chocolate

\$20 per person

CORDIAL AND COGNAC SERVICES

After-Dinner Drinks may be offered to your guests either
Tablesides or Served at the Bar

Starting at \$15 per drink

EXTENDED EVENT OPTION

Your event may be extended beyond the four-hour package at a
cost of \$20 per person per additional hour based upon
your guaranteed guest count.

ONE OCEAN

REMINGTON

ALWAYS IN YOUR ELEMENT™