

wedding ensemble 2018



ALWAYS IN YOUR ELEMENT™

ONE OCEAN

REMINGTON

[Updated April 2018]



On behalf of the entire staff at One Ocean Resort, we would like to congratulate you on your engagement! We are thrilled you are considering our resort to host your wedding.

At One Ocean we specialize in creating unique and memorable events and take pride in ensuring that every detail is flawlessly executed. We work closely with you from the beginning to create a menu and event plan that suits your tastes, budget and event style.

Enclosed you will find our Ceremony and Wedding Menu Packages as well as additional information that will help in your initial planning. We are happy to answer any questions you may have or schedule a guided tour of our beautiful Oceanfront Resort. Tours are conducted Tuesday through Saturday by appointment.

Thank you and we look forward to helping you create the wedding of your dreams!

One Ocean Resort & Spa
One Ocean Blvd., Atlantic Beach, FL 32233
ph: 904-853-2373 | fax: 904-249-1119
www.oneoceanresort.com





Welcome...

CONGRATULATIONS AND WARMEST WELCOME AS YOU PLAN ONE OF THE MOST MEMORABLE DAYS OF YOUR LIFE. AT ONE OCEAN™, OUR WEDDING SPECIALISTS FOCUS INTUITIVELY ON YOU TO MAKE CERTAIN EVERY DETAIL IS ATTENDED TO. ALL CEREMONIES AND RECEPTIONS ARE FASHIONED TO REFLECT YOUR PERSONAL STYLE AND CREATE A DAY TO REMEMBER. WE LOOK FORWARD TO PERSONALLY WORKING WITH YOU TO CREATE MENUS DISTINCTIVELY TO YOUR LIKING.

- ONE OCEAN CULINARY TEAM

OUR WEDDING PACKAGE INCLUDES:

- CATERING SALES MANAGER TO HELP PLAN AND IMPLEMENT THE RECEPTION
- PRIVATE EVENT SPACE TO ACCOMMODATE UP TO 200 GUESTS
- EVENT SET UP INCLUDES: HOTEL 60" ROUND & COCKTAIL ROUND TUSCAN-SWIRL BANQUET TABLES WITH CHOCOLATE SKIRTING AND WHITE LINEN NAPKINS
- BANQUET CAPTAIN, WEDDING DOCENT TO SERVE AS A PERSONAL LIAISON FOR THE COUPLE DURING THE RECEPTION
- CONSULTATION AND CUSTOM DESIGNED WEDDING CAKE. ADDITIONAL DESIGNS AND EMBELLISHMENTS MAY BE SUBJECT TO UPCHARGE. (*Refer to pg 11 for additional cake information.)
- COMPLIMENTARY DELUXE COASTAL VIEW ROOM FOR COUPLE ON THE WEDDING NIGHT* WITH \$10K FOOD & BEVERAGE MINIMUM

ADDITIONAL SERVICES AVAILABLE:

- SPA SERVICES
- CUSTOM PRINTED MENUS
- CAKE ENHANCEMENTS
- SPECIALTY LINENS
- DECOR/RENTAL UPGRADES
- HELPFUL GUIDELINES FOR YOUR WEDDING DAY

Helpful Guidelines

FOR YOUR WEDDING DAY.



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FOOD AND BEVERAGE MINIMUMS

ONE OCEAN RESORT REQUIRES A FOOD & BEVERAGE MINIMUM (THIS DOES NOT INCLUDE THE CEREMONY FEE, 25% SERVICE CHARGE OR 7% SALES TAX).

ROOM RENTAL WILL APPLY UNLESS THE F&B MINIMUM IS MET.

MENU SELECTIONS

ALL FOOD AND BEVERAGE MUST BE PURCHASED SOLELY THROUGH ONE OCEAN.™ OUR CATERING REPRESENTATIVE WILL ASSIST YOU TO CREATE MENUS THAT SUIT YOUR TASTE, STYLE AND BUDGET. FINAL MENU SELECTION SHOULD BE COMPLETED ONE MONTH PRIOR TO YOUR EVENT.

NO FOOD OR BEVERAGE, INCLUDING LIQUOR, MAY LEAVE THE RESORT.

TAXABLE SERVICES AND SALES TAX

A 25% TAXABLE SERVICE CHARGE AND 7% SALES TAX WILL BE APPLIED TO ALL FOOD AND BEVERAGE PURCHASES.

COMPLIMENTARY

MENU TASTING FOR THE BRIDE AND GROOM ARE OFFERED AT APPROXIMATELY 60 DAYS FROM THE WEDDING DATE. TASTING MUST BE SCHEDULED TUESDAY - THURSDAY BETWEEN 2-4PM, WITH AT LEAST TWO WEEKS PRIOR TO THE DESIRED TASTING DATE. BLACKOUT DATES MAY APPLY DURING HOLIDAYS AND ON WEEKENDS.

OTHER CHARGES AND GENERAL FEES

BARTENDER	PER BARTENDER, PER EVENT ONE BARTENDER REQUIRED PER EVERY 75 GUESTS	100
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CHEF ATTENDANT	PER CHEF, PER EVENT	100
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VENDORS

VENDORS HIRED TO PROVIDE SERVICES MUST BE LICENSED, INSURED AND APPROVED BY ONE OCEAN RESORT. A PREFERRED VENDOR LIST HAS BEEN PROVIDED FOR YOUR CONVENIENCE.

INCLEMENT WEATHER

ONE OCEAN RESORT RESERVES THE RIGHT TO MOVE THE EVENT DUE TO INCLEMENT WEATHER. THE DECISION TO MOVE AN OUTDOOR EVENT TO AN INDOOR SPACE MUST BE MADE 3 HOURS PRIOR TO THE START TIME, AND IS BASED ON AVAILABILITY OF SPACE.

Cocktail Reception



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Hot and Cold Hors d'Oeuvres

BUTLER PASSED

Choice of **FOUR** Included
in all Menu Packages

COLD SELECTIONS

TOMATO AND MOZZARELLA ON FOCACCIA CRISP AND MODENA VINEGAR
JICAMA AND SPINY LOBSTER SUMMER ROLL WITH YUZU PONZU
TUNA TARTARE
SHRIMP/ SCAMPI CEVICHE

HOT SELECTIONS

PAN-FRIED FLORIDA CRAB CAKE WITH SMOKED TOMATO REMOULADE
LAMB LOLLIPOP PAINTED WITH CREOLE MUSTARD GLAZE
WORCESTERSHIRE GLAZED BEEF SKEWER WITH CREAM HORSERADISH
CORNMEAL CRUSTED LOW COUNTRY OYSTER WITH CHIPOTLE AIOLI
VEGETABLE SPRING ROLL WITH SWEET SOY DIPPING SAUCE
MINIATURE CHORIZO EMPANADA WITH SMOKED POBLANO AIOLI
WILD MUSHROOM TARTLET WITH MEMBRILLO-THYME JAM
DUCK SPRING ROLL
CHICKEN SATAY WITH PEANUT SAUCE
BAKED BRIE WITH RASPBERRY JAM
GOAT CHEESE & OLIVE TARTLET

Strolling Stations



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PRICE INCLUDES:
BUTLER PASSED HORS D'OEUVRES
AND WEDDING CAKE

STATIONARY FOOD DISPLAYS
(To be served for approx. 1 Hour)

ARTISAN CHEESE AND FRUIT DISPLAY
IMPORTED AND DOMESTIC CHEESE WITH FRUIT
DRIED FRUITS AND BERRIES SERVED WITH FLATBREAD
FRENCH BAGUETTES

HEIRLOOM TOMATO AND MOZZARELLA SALAD
DRIZZLED WITH AGED BALSAMIC & GARNISHED WITH FRESH BASIL

ICED SEAFOOD DISPLAY
CITRUS POACHED PRAWNS, COLD WATER CRAB CLAWS
HORSERADISH COCKTAIL SAUCE, STONE GROUND MUSTARD
GARNISHED WITH SLICED LEMONS

ANTIPASTO BUTCHERS BLOCK DISPLAY
MARINATED ARTICHOKE, GRILLED ASPARAGUS
FRESH MOZZARELLA, SPICED CHORIZO SAUSAGE
SHAVED PROSCIUTTO, PICKLED VEGETABLES
IMPORTED OLIVES, ARTISAN BREAD

ACTION STATION
(To be served for approx. 1 Hour)

CHEF ATTENDANT REQUIRED
FOR EACH STATION

CLIENT TO CHOOSE TWO
ACTION STATIONS

*Select from the following
six (6) options

Opt. 1: WHOLE CARIBBEAN STYLE SUCKLING PIG
SOUR ORANGE MOJO SAUCE, BBQ SAUCE
TROPICAL FRUIT RELISH, SWEET THAI CHILI SAUCE
HAWAIIAN ROLLS

Opt. 2: BANANA LEAF WRAPPED SIDE OF LOCAL GROUPER
RED MISO-CHILI RUB,
TROPICAL FRUIT SALPICON,
ROLLS

Opt. 3: CITRUS-MAPLE ROASTED CAROLINA TURKEY
CREOLE MUSTARD, APRICOT AND CIPOLLINI MARMALADE,
STONE GROUND CORN BREAD

Opt. 4: SLOW ROASTED CAJUN SPICED
PRIME RIB WITH HERB POPOVERS
NATURAL PAN JUS, MUSTARD,
HORSERADISH CREAM

Opt. 5: FRESH PASTA STATION
CHEESE TORTELLINI & PENNE PASTA
WITH ROASTED TOMATO MARINARA,
CREAMY ALFREDO SAUCE,
FRESHLY GRATED PARMESAN CHEESE,
BASIL PESTO & ROASTED PINE NUTS

Opt. 6: RISOTTO STATION
CREAMY RISOTTO WITH ADD IN'S TO INCLUDE:
APPLEWOOD SMOKED BACON, SEASONAL ROASTED VEGETABLES,
SHITAKE MUSHROOMS, FRESH SPINACH & GRATED PARMESAN CHEESE

CHEF'S CHOICE OF SEASONAL ACCOMPANIMENTS

\$89.00 PER PERSON

Buffet Menu



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PRICE INCLUDES:
BUTLER PASSED HORS D'OEUVRES
AND WEDDING CAKE

CHILLED DISPLAY

CRISP BABY FIELD GREENS

CUCUMBERS, BLISTERED TOMATOES, HEARTS OF PALM,
CANDIED PECANS, DRIED CHERRIES, BALSAMIC VINAIGRETTE,
CRUMBLLED BLUE CHEESE DRESSING

ANITPASTO BUTCHER'S BLOCK

MARINATED ARTICHOKE, GRILLED ASPARAGUS,
MARINATED MOZZARELLA, SPICED CHORIZO,
IMPORTED OLIVES, SHAVED PROSCIUTTO, PICKLED VEGETABLES
GRILLED ARTISAN BREADS

ICED SEAFOOD DISPLAY

CITRUS POACHED PRAWNS, COLD WATER CRAB CLAWS
HORSERADISH COCKTAIL SAUCE, WEDGES OF LEMON,
STONE GROUND MUSTARD SAUCE

MARINATED CAPRESE SALAD

VINE RIPENED TOMATOES, BOCCOCINI MOZZARELLA,
FRESH BASIL, EXTRA VIRGIN OLIVE OIL

HOT SELECTIONS

CRACKED BLACK PEPPER CRUSTED MEYER'S RANCH FLAT IRON STEAKS

MADEIRA DIJON BORDELAISE, HERB POPOVERS

PARMESAN AND HERB CRUSTED BREAST OF FREE RANGE CHICKEN

FRICASSE OF FORAGED MUSHROOMS, MARSALA CREAM

PAN ROASTED FLOIDA GULF STREAM SNAPPER

SHAVED FENNEL, INDIAN RIVER CITRUS AND OLIVE SLAW

MOLASSES BRINED ROAST OF BONELESS PORK LOIN

WARMED SMOKED BACON AND FINGERLING POTATO SALAD

SEASONAL VEGETABLES

SWEET GRASS DAIRY FARMS CHEESE AND POTATO GRATIN

GOAT CHEESE, TRUFFLES, CHOPPED CHIVES

\$99.00 PER PERSON

Salads

Dinner Salads:

PLEASE **SELECT ONE**
FOR PLATED DINNERS

BOUQUET OF BABY HAND PICKED GREENS
PASSION FRUIT VINAIGRETTE, EDIBLE ORCHIDS

BABY ROMAINE HEARTS
PINE NUTS, CRISP FLATBREAD CROUTON
WHITE ANCHOVY AND PECORINO ROMANO DRESSING

**SPICED BLACK WALNUT CRUSTED CHEVRE,
BABY ARUGULA AND FRISEE 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,
PROSCUITTO CRISP

Dinner Entrées

Entrée Course:

PLEASE SELECT FROM THE FOLLOWING:

PRICE INCLUDES:

BUTLER PASSED HORS D'OEUVRES AND WEDDING CAKE

FOR YOUR CONVENIENCE, WE ARE ABLE TO ACCOMMODATE

A "CHOICE OF ENTRÉES"

PLEASE NOTE THAT THE "CHOICE OF ENTRÉES" LIST WILL NEED TO BE SUBMITTED 72 HOURS PRIOR TO THE FUNCTION. UP TO TWO CHOICES.

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

IF SELECTING TWO (2) ENTRÉES TO OFFER YOUR GUESTS, THE PRICE PER PERSON WILL BE THE GREATER VALUE OF THE TWO ENTRÉES.

PAN SEARED BELL AND EVANS CHICKEN BREAST

SWEET CORN DAUPHNE POTATOES
THYME INFUSED CHICKEN JUS
\$72 PER PERSON

PAN SEARED FLORIDA RED SNAPPER

BRAISED BELLUGA LENTILS AND FLORIDA BLUE CRAB
TROPICAL LEMONGRASS EMULSION
\$84 PER PERSON

BRAISED BEEF SHORT RIBS

SMOKED MASHED POTATOES
PETITE VEGETABLES
\$78 PER PERSON

PORK MEDALLIONS

SMOKED MASHED POTATOES
PETITE VEGETABLES
\$74 PER PERSON

BRONZED ATLANTIC SWORDFISH

CABRALES-CARMELIZED BRAZILIAN ONION RISOTTO CAKE
MANGO THAI CHILI CONSERVE
\$86 PER PERSON

CAST IRON SEARED BLACK ANGUS BEEF TENDERLOIN

TRUFFLES PARSNIP PUREE
PERIGOURDINE SAUCE
\$94 PER PERSON

PETITE TENDERLOIN

MOUSELLINE POTATO
SEASONAL VEGETABLES
\$106 PER PERSON

Reception Enhancements



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Display Stations:

CHEESE AND FRUIT DISPLAY

IMPORTED AND DOMESTIC CHEESES, FRESH AND DRIED FRUITS AND BERRIES
ASSORTED CRACKERS, FRENCH BAGUETTES
\$18 PER PERSON

MARKET DISPLAY

ARTESIAN CHEESES, FRESH DRIED FRUITS
BERRIES, HONEYCOMB ASSORTED CRACKERS,
GRILLED ROAST, FRESH VEGGIES, HUMMUS, PITA CHIPS
IMPORTED OLIVES, SHARED PROSCUITTO
SPICED CHORIZO SAUSAGE, MARINATED MOSS SLICES
ARTISAN BREADS
\$15 PER PERSON

TAPAS DISPLAY

TORTILLA ESPANOLA WITH ROASTED PIGUILLO PEPPER
SOFRITO, SHAVED SEMANO HAM WRAPPED PAPAYA
CARAMEN WITH CHORIZO & RED CHIMICHURRI
AGED MANCHENA CHEESE
ASSORTED MARINATED OLIVES
\$18 PER PERSON

ASSORTED SELECTION OF SUSHI ROLLS

VEGETABLE, CALIFORNIA, SPICY TUNA WITH WASABI, PICKLED GINGER,
SHOYU, SOY SAUCE
SERVES APPROXIMATELY 40 GUESTS
\$400



The After Party

After Hour Snacks:

SLIDER BURGERS
\$48 PER DOZEN

MINI CHICKEN QUESADILLAS
\$48 PER DOZEN

PRETZEL BITES
WITH YELLOW MUSTARD AND BEER CHEESE
\$36 PER DOZEN

FRENCH FRY CUPS
WITH SPICY KETCHUP
\$36 PER DOZEN

CHICKEN TENDERS
\$48 PER DOZEN

PETITE SWEETS DISPLAY
SELECTION OF 5 MINIATURE DESSERTS ARTFULLY
DISPLAYED
\$14 PER PERSON

CHOCOLATE DIPPED DELIGHTS
STRAWBERRIES, DRIED FRUITS, MACAROONS,
SHORTBREAD COOKIES, PRETZELS
\$12 PER PERSON

KIDS MEALS
CHILDREN 12 AND UNDER

CHOICE OF:
*CHICKEN FINGERS, MACARONI & CHEESE OR
GRILLED CHEESE*

WITH FRESH FRUIT OR FRENCH FRIES
\$18 PER PERSON

VENDOR MEAL
PASTA PRIMAVERA WITH GRILLED CHICKEN
GARDEN SALAD AND BREAD
\$35 PER PERSON

The Day After



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\$70 PER PERSON

PRICE INCLUDES:

Freshly Brewed Gourmet Blended Coffee, Freshly Squeezed Florida Orange Juice and Grapefruit Juice and a Selection of Herbal and Black Teas.

*TWO CHEF ATTENDANTS REQUIRED

CHEESE AND FRUIT DISPLAY FOR COCKTAL HOUR

BAKERY BASKET

BREAKFAST PASTRIES

FRESHLY BAKED BREADS AND ROLLS WITH BUTTER

HOUSE CURED SMOKED SALMON

WITH BAGELS, CREAM CHEESE, AND TRADITIONAL CONDIMENTS

***CHEF PREPARED OMELETS AND EGGS | COOKED TO ORDER**

SERVED WITH CRISP BACON, AND COUNTRY SAUSAGE LINKS

TOMATO, BASIL, AND MOZZARELLA SALAD

AGED MODENA DRIZZLE

HAND PICKED GREENS

PICKLED ONIONS, CRUMBLER MAYTAG BLEU CHEESE, HERB VINAIGRETTE

ROOT VEGETABLE CRUSTED FLORIDA BLACK GROUPER

STONE FRUIT CHUTNEY

GRILLED CHICKEN BREAST

WITH CALABAZA RISOTTO, TOMATO, AND THAI BASIL FONDUE

HERB ROASTED PERUVIAN POTATOES

DAILY SELECTION OF GARDEN VEGETABLES

***CHEF CARVED HERB CRUSTED NEW YORK SIRLOIN**

MUSHROOM DEMI GLACE AND HORSERADISH CREMA

Beverage Selections

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HOSTED BARS
Fee per bartender | 100.00

One bartender is required
For every 75 guests.

All Bar Selections Include:

One Ocean Select Wines
Cabernet Sauvignon
Pinot Noir
Chardonnay
Sauvignon Blanc

Budweiser®
Bud-Light®
Heineken®
Corona®
Local Craft Beer

Fresh Juices
Soft Drinks
Mineral Waters

*Sparkling Wine Toast
Included in Packaged Bars

BY THE DRINK | *per drink, based on consumption*

DELUXE	10	SOFT DRINKS	4
PREMIUM BRANDS	12	ONE OCEAN BOTTLED WATER	5
ULTRA PREMIUM BRANDS	14	IMPORTED BEER/ CRAFT	7
ONE OCEAN SELECT WINES	10	DOMESTIC BEER	6
UPGRADED WINES	13	CORDIALS & LIQUEURS	12
		SPARKLING WINE	10

CASH BAR | *per drink, based on consumption*

DELUXE	12	MINERAL WATERS	6
PREMIUM BRANDS	14	IMPORTED BEER/ CRAFTS	8
ULTRA PREMIUM BRANDS	16	DOMESTIC BEER	7
ONE OCEAN SELECT WINES	12	CORDIALS & LIQUEURS	15
SOFT DRINKS	5		

BEER + WINE, BY THE HOUR | *per person, starting from 2 hours*

BUDWEISER®	CORONA®	FRUIT JUICES
BUD LIGHT®	LOCAL CRAFT BEER	SOFT DRINKS
HEINEKEN®	ONE OCEAN SELECT WINES	MINERAL WATERS
2 Hours of Open Bar 27 per person		
3 Hours of Open Bar 33 per person		
4 Hours of Open Bar 39 per person		

DELUXE BRANDS

WHEATLEY® VODKA
BOMBAY® DRY GIN
SAUZA® BLUE REPOSADO TEQUILA

2 Hours of Open Bar | 35 per person
3 Hours of Open Bar | 43 per person
4 Hours of Open Bar | 50 per person

PREMIUM BRANDS

TITO'S® HANDMADE VODKA
BOMBAY SAPPHIRE® GIN
MILAGRO® REPOSADO TEQUILA

2 Hours of Open Bar | 41 per person
3 Hours of Open Bar | 49 per person
4 Hours of Open Bar | 56 per person

ULTRA PREMIUM BRANDS

KETTLE ONE® VODKA
HENDRICKS® GIN
PATRON SILVER® TEQUILA

2 Hours of Open Bar | 47 per person
3 Hours of Open Bar | 55 per person
4 Hours of Open Bar | 62 per person

CRUZAN® LIGHT RUM
DEWAR'S® SCOTCH
SEAGRAMS VO® WHISKEY BUFFALO
TRACE® BOURBON

MOUNT GAY® RUM
CHIVAS REGAL® SCOTCH
CROWN ROYAL® WHISKEY MAKERS
MARK® BOURBON

RON ZACAPA® RUM
JOHNNIE WALKER® BLACK SCOTCH
CROWN ROYAL® RESERVE WHISKEY
WOODFORD RESERVE® BOURBON



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