

DUNE HOUSE

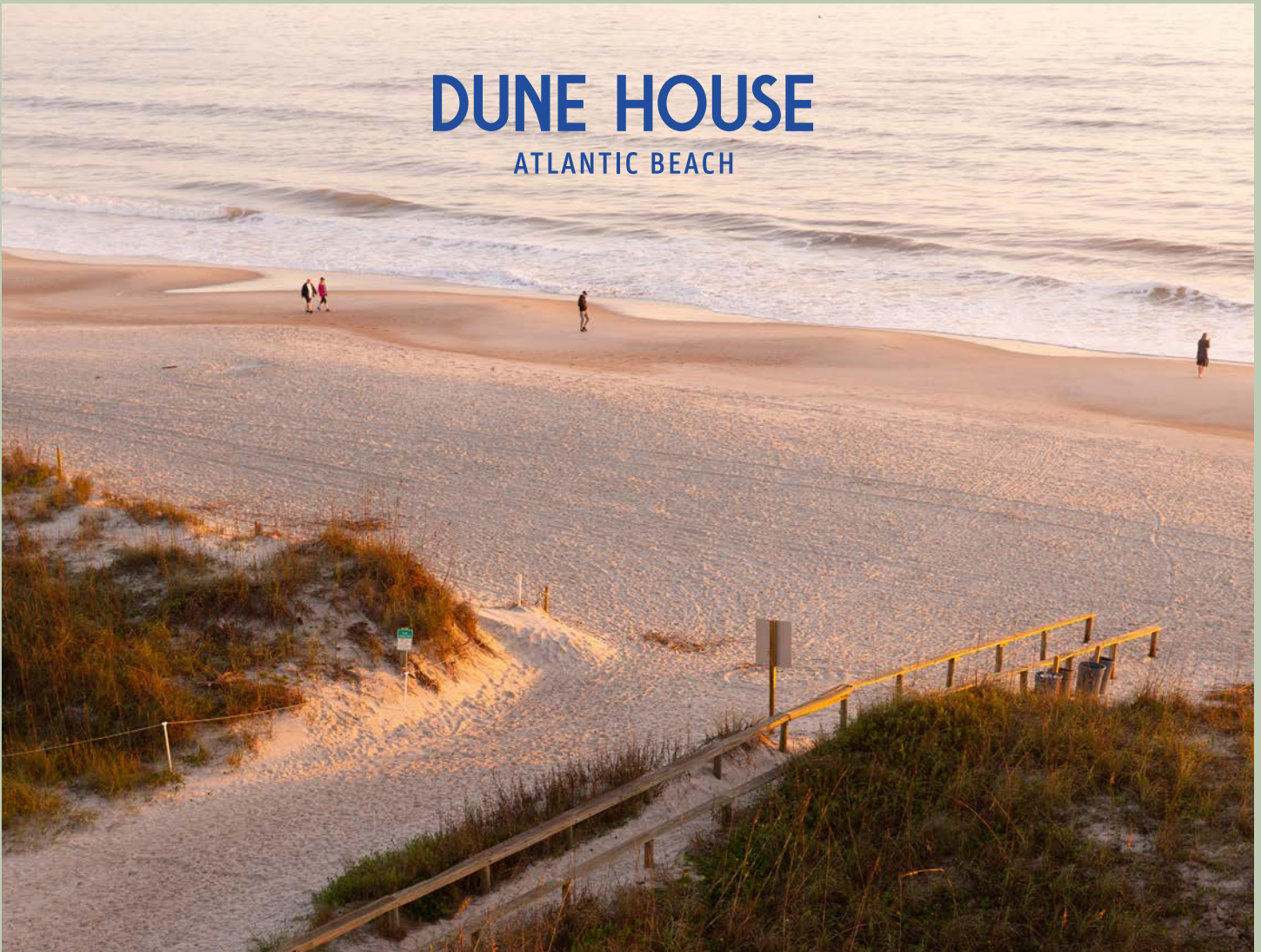
ATLANTIC BEACH



BANQUET MENU

DUNE HOUSE

ATLANTIC BEACH



Here, the ocean sets the rhythm and the horizon stretches as far as the eye can see. From early morning brainstorming to sunset celebrations, every gathering at Dune House feels less like a meeting and more like a story worth retelling. The sea is our soundtrack, the beach our stage, and your event a memory waiting to be made.

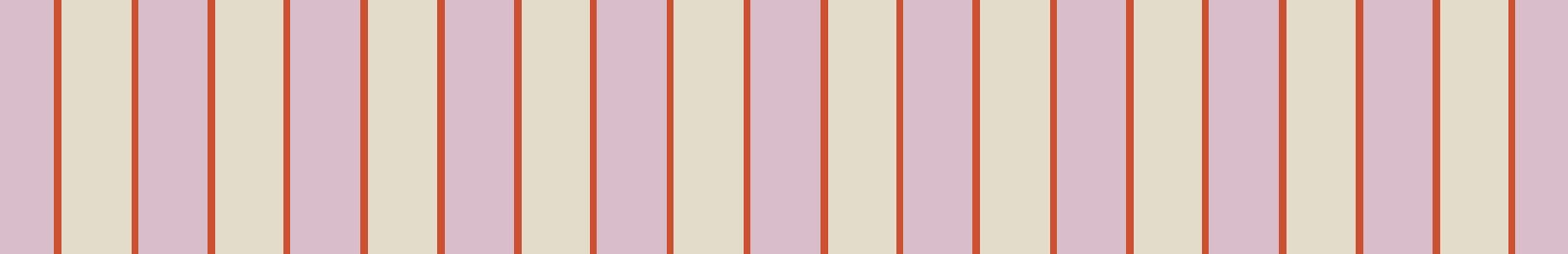




TABLE OF CONTENTS

<u>BREAKFAST</u>	<u>04</u>
<u>LUNCH</u>	<u>08</u>
<u>BEVERAGES</u>	<u>13</u>
<u>BREAKS</u>	<u>15</u>
<u>TAPAS</u>	<u>17</u>
<u>DINNER</u>	<u>20</u>
<u>DRINKS</u>	<u>25</u>





BREAKFAST

PLATED BREAKFASTS

All Plated Breakfasts include: Freshly Squeezed Florida Orange Juice, Freshly Brewed Gourmet Regular & Decaf Coffee, & a Selection of Herbal & Black Tea Forte®

Please select one plated breakfast option for your group:

THE ATLANTIC 35/person

Cage-Free Scrambled Eggs
Applewood Smoked Bacon & Sausage Links
Cast Iron Seared Breakfast Potatoes
Slow Roasted Tomato

BANANA BREAD FRENCH TOAST 36/person

Thick Sliced House-Made Banana Bread
Vermont Maple Syrup
Chantilly Cream
Applewood Smoked Bacon & Sausage Links

SOUTHERN MAYPORT BREAKFAST 36/person

Shrimp & Chorizo Hash
Sunny-Side Up Eggs
Sweet Onions & Bell Peppers
Cast Iron Breakfast Potatoes
Datil Pepper Aioli

BREAKFAST BUFFETS

All Buffet Breakfasts include: Freshly Squeezed Florida Orange Juice, Freshly Brewed Gourmet Regular & Decaf Coffee, & a Selection of Herbal & Black Tea Forte®

All Buffet Breakfasts are priced & set up for 1-hour service.
Non-minimum surcharge for groups less than 20ppl | 200.00

THE CONTINENTAL 39/person

Sliced Seasonal Fresh Fruit
Seasonal Berries
Individual Yogurts
multiple flavors including plain, fruit & Greek
Assorted Dry Cereals
with whole & skim milk and house-made toasted granola
Assorted House-Made Breakfast Breads
including pastries, mini-croissants & bagels
Assorted Condiments
including butter, preserves & cream cheese
Steel Cut Oats
with traditional accompaniments



BREAKFAST BUFFETS CONT.

BREAKFAST CLASSICS 51/person

COLD ITEMS

Fresh Sliced Seasonal Fruits
Fresh Seasonal Berries
Assorted Dry Cereals
House-Made Toasted Granola
Overnight Oats with Yogurt
Whole & Skim Milk
Individual Yogurts
multiple flavors including plain, fruit & Greek
Whole Berries & Dried Fruits Display

HOT ITEMS

House-Made Pastries, Mini Croissants & Bagels
Butter, Preserves & Cream Cheese
Cage-Free Scrambled Eggs
Applewood Smoked Bacon
Breakfast Sausage Links
Cast Iron Seared Breakfast Potatoes

Please select one of the following:

Buttermilk Pancakes
Vermont maple syrup & whipped butter
Brioche French Toast
Vermont maple syrup & whipped butter

HEART HEALTHY BUFFET 52/person

COLD ITEMS

Fresh Sliced Seasonal Fruits
Fresh Seasonal Berries
Create Your Own Parfait
house-made toasted granola, individual yogurts including plain, fruit & Greek, whole berries & dried fruits
House-Made Overnight Oats
Fresh Sliced Avocado
Hard-Boiled Eggs
Smoked Salmon
served with traditional accompaniments

HOT ITEMS

House-Made Pastries, Mini Croissants & Bagels (Gluten-Free Bread Upon Request)
butter, preserves & cream cheese
Egg White Frittata
Chicken Apple Sausage Links



BREAKFAST BUFFET ENHANCEMENTS

INDIVIDUAL ITEMS priced per person

Eggs Benedict | 12
hollandaise sauce

Brioche French Toast | 12
Vermont maple syrup

Florida Breakfast Burrito | 10
aged cheddar, chorizo, sour cream & salsa

Croissant Sandwich | 10
egg & cheese croissant sandwich with choice of bacon or sausage

ACTION STATIONS 100 per Chef | Chef Attended

OMELET STATION 15 per person

Chef Preparing Eggs & Omelets to Order

Traditional Omelet Ingredient Enhancements
assortment of cheeses, spinach, tomato, mushrooms, onions, ham, bacon

WAFFLE STATION 14 per person

Chef Preparing Waffles

Maple Syrup, Strawberry & Blueberry Sauce

Stone Fruit Salsa & Whipped Cream

BRUNCH BUFFET

65/person

Minimum attendance: 20 guests

The Brunch Buffet is priced for 1-hour service

*Chef Attendant @ \$100 per 50 people

Sliced Seasonal Fresh Fruit & Berries

Selection Of Imported & Domestic Cheeses

Cage-Free Scrambled Eggs

Congaree & Penn® Stone Ground Grits

Applewood Smoked Bacon & Sausage

*Chef-Attended Omelet Station
traditional omelet ingredient enhancements: assortment of cheeses, spinach, tomato, mushrooms, onions, ham, bacon

Dune House Caprese
vine ripened tomatoes, basil, buffalo mozzarella, aged modena balsamic drizzle

Crisp Baby Field Greens
cucumbers, blistered tomatoes, hearts of palm, candied pecans, dried cherries

Herb-Roasted Peruvian Potatoes

Garden Vegetables
daily selection

Hand-Carved Crusted New York Sirloin
mushroom demi-glace, horseradish crema

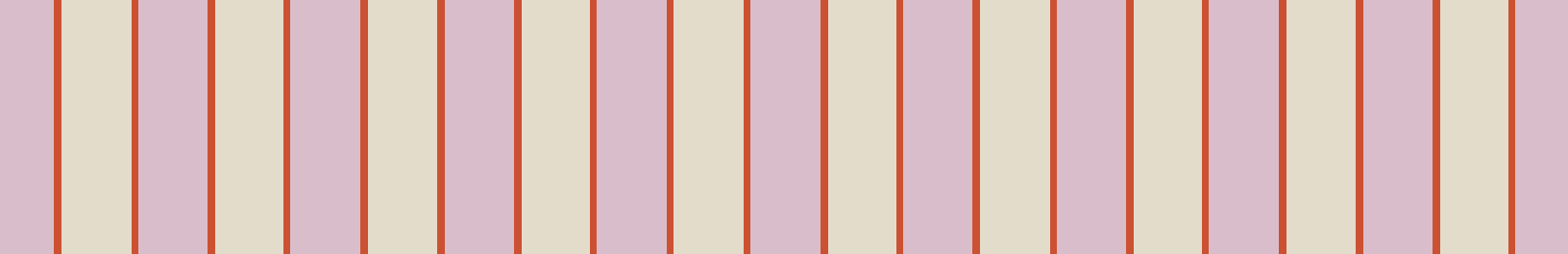
Pastry Chef's Seasonal Selections
assorted sweets, tarts, & pastries

BEVERAGES

Freshly Squeezed Florida Orange Juice

Freshly Brewed Gourmet Blended Coffee

Selection of Herbal & Black Tea Forté



LUNCH

LUNCHEON À LA CARTE

À La Carte Luncheon includes: Artisanal Bread Display with Sea Salt Vermont Butter, Freshly Brewed Gourmet Blended Coffee, Iced Tea, & a Selection of Herbal & Black Tea Forte®

Our à la carte luncheons are designed as a coursed presentation.
Please select one first course, one entrée, and one dessert for your guests.

FIRST COURSE (select 1)

Local Field Greens

shaved bermuda onions, crumbled feta, basil vinaigrette

Shaved Heirloom Tomato Carpaccio

grape tomato & bocconcini salad, 50-year-old moderna balsamic reduction

Caesar Salad

white anchovy-garlic dressing, shaved asiago cheese

HOT ENTRÉES (select 1)

Stuffed Grilled Portabello Mushroom | 48

smoked provolone, tomato, spinach, caramelized onions, aged moderna balsamic drizzle, local field greens

Guajillo Chili Rubbed Free Range Chicken | 56

smashed fingerling potatoes, roasted shallot jus, chef's seasonal vegetable

Macadamia Nut Encrusted Mahi-Mahi | 58

pineapple & citrus gastrique, yukon gold mousseline, chef's seasonal vegetable

Grilled Petite Filet Of Beef | 65

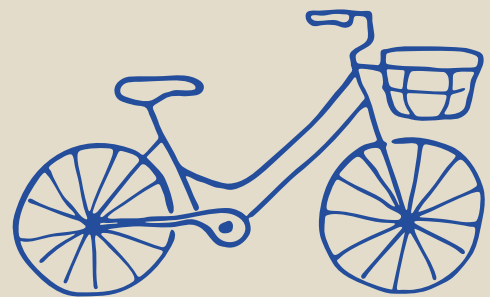
black peppercorn & sage polenta, caramelized onion thyme jus, chef's seasonal vegetable

DESSERTS (select 1)

Flourless Chocolate Torte

Torched Key Lime Pie

Caramel Sea Salt Cheesecake



THE MIDDAY PAIRING

The midday pairing includes: Artisanal Bread Display with Sea Salt Vermont Butter, Freshly Brewed Gourmet Blended Coffee, Iced Tea, & a Selection of Herbal & Black Tea Forte®

Please select one salad and one dessert for your guests.

SALADS (select 1)

Seafood Cobb | 42

grilled shrimp, cornmeal crusted calamari, pan-seared diver scallops, romaine, egg, avocado, applewood smoked bacon, tomato, florida hearts of palm, maytag blue cheese

Classic Caesar Salad | 38

hearts of romaine, grilled chicken, white anchovy-garlic dressing

DESSERTS (select 1)

Flourless Chocolate Torte

Torched Key Lime Pie

Caramel Sea Salt Cheesecake

LUNCH BOX SPECIALTIES

All box lunches include Dune House Bottled Water
Available as an Express Buffet

ON THE RUN LUNCHES 39/person

MAIN (Select one for group)

Slow Roasted Sirloin of Beef

caramelized onions, boursin cheese on baguette

Smoked Carolina Turkey

swiss cheese on flaky croissant

Vegetable Wrap

seasonal vegetables | cumin-scented hummus, virgin olive oil

Italian Hoagie

sliced italian meats, cheeses, crisp lettuce, tomato

Classic Cobb Salad

grilled marinated chicken

SIDES (Select one for group)

Penne Pasta With Roasted Vegetables

Ambrosia Fruit Salad

Southern Potato Salad

DESSERT (Select one for group)

Freshly Baked Cookie

Double Fudge Brownie

LUNCHEON BUFFET STYLE

All Buffets Include: Freshly Brewed Gourmet Blended Coffee, Iced Tea
& a Selection of Herbal & Black Tea Forte®

Lunch buffets are priced & set up for 1-hour service

All buffet luncheons serve a minimum of 20 guests

Non-minimum surcharge for groups less than 20ppl | 200.00

OCEAN BOULEVARD LUNCHEON

52/person

Mixed Local Field Greens

choice of: herb vinaigrette, balsamic, blue cheese dressing

Chilled Watermelon & Cilantro Salad

with bermuda onions

Caprese Salad

vine ripened tomato, fresh buffalo mozzarella, aged modern balsamic drizzle

Southern Style Potato Salad

grain mustard dressing

GOURMET WRAPS & SANDWICHES SELECTIONS

Coriander Spiced Tuna Salad

with mizuna on crisp rye bread

Roast Carolina Turkey Sandwich

camembert, sun-dried cherry mayonnaise on herb focaccia

Sun-Dried Tomato Wrap

grilled vegetables, kalamata olives, & feta cheese

Shaved Peppercorn Crusted Beef

arugula, whole grain mustard on a crisp baguette

SLICED SEASONAL FRESH FRUITS & BERRIES

DESSERTS

Seasonal Selections

TRADE WINDS LUNCHEON

64/person

CHEF'S SOUP OF THE DAY

Inspired by the Islands

COLD PRESENTATIONS

Grilled Jerk Chicken Salad

cabbage, mango, cilantro vinaigrette

Avocado & Green Papaya Salad

lime dressing

Garden Salad

thousand island & ranch dressing

HOT PRESENTATIONS

Free Range Chicken

tamarind & apple slow braised

Roasted Pork

garlic mojo

Pan Seared Atlantic Red Snapper

spicy coconut & cilantro

Red Beans & Rice

Fried Sweet Plantains

Roasted Seasonal Vegetables

DESSERTS

Roasted Banana Cheesecake

Spiced Chocolate Pot De Creme

Coconut Cake

pineapple scented cream cheese frosting

LUNCHEON BUFFETS CONT.

SEASIDE TACO BAR 64/person

CHICKEN TORTILLA SOUP

ASSORTED SALADS

Florida Hearts Of Palm & Citrus Salad

Avocado Salad
annatto cumin vinaigrette

SELECTION OF PROTEINS

- Cumin & Cilantro Scented Ground Beef
- Local Old Bay Seasoned Shrimp
- Guajilo Chili Rubbed Free-Range Chicken

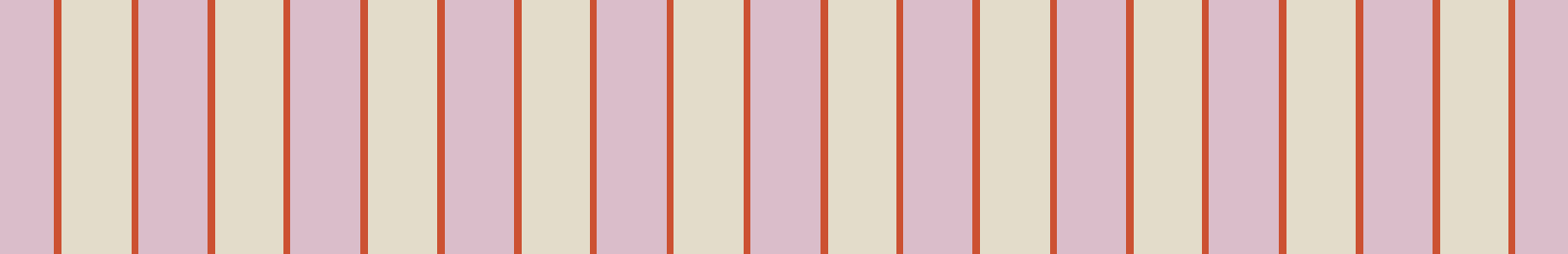
INCLUDES

- Soft Tortilla Shells, Heirloom Tomato, Guacamole, Aged Cheddar, Lettuce, Refried Beans, Sour Cream
- Roasted Sweet Onions & Bell Peppers
- Saffron Scented Yellow Rice

DESSERTS

- Vanilla Bean Flan With Seasonal Berries
- Roasted Banana Cheesecake
- Cinnamon Scented Churros





BEVERAGES

BEVERAGES

BY THE GALLON

One Gallon Serves Approximately 20 Cups
Freshly Brewed Gourmet Coffee | 90/gallon
Freshly Brewed Iced Tea | 70/gallon

BY CONSUMPTION

Sparkling Water | 7
Pellegrino®
San Pellegrino® Essenza Flavors

Still Water | 7
Acqua Panna®

Soft Drinks | 6
Pepsi® Products

Red Bull® | 7
Sugar Free & Regular

Assorted Vitamin Water | 7

Selection of Herbal & Black Tea Forte® | 5

BEVERAGE STATIONS 32/person

Set in Meeting Room, refreshed & available throughout the day:

Freshly Brewed Gourmet Regular & Decaf Coffee

Selection of Herbal & Black Teas

Bottled Water

Assorted Soft Drinks

PREMIUM BEVERAGE STATIONS 38/person

Set in Meeting Room, refreshed & available throughout the day:

Freshly Brewed Gourmet Regular & Decaf Coffee

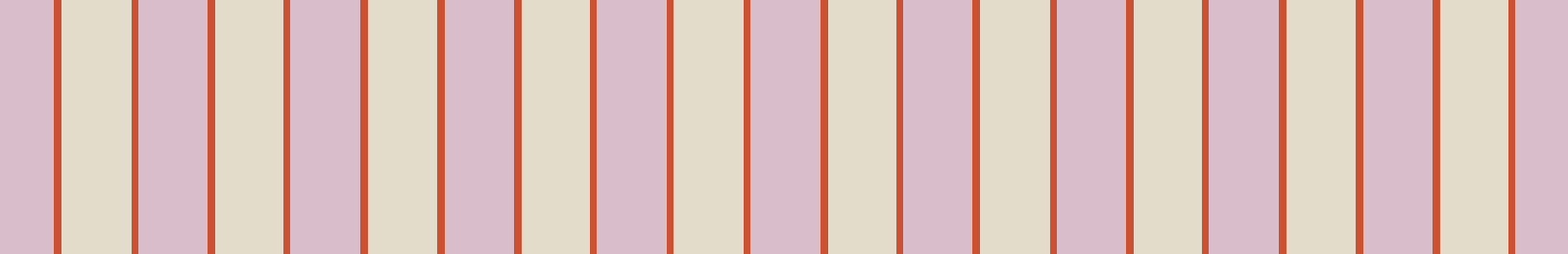
Selection of Herbal & Black Teas

Bottled Water

Assorted Soft Drinks

Assorted Pellegrino®

Assorted Vitamin Water



BREAKS

COASTAL INTERLUDES

Breaks are priced & set up based on 30-minute service
Minimum of 10 guests required for coastal interludes

HEALTHY BALANCE 28/person

Selection of Gourmet Granola & Protein Bars
Sliced Seasonal Fresh Fruit
Create-Your-Own Trail Mix
Selection of Assorted Vitamin Water

DUNE HOUSE SWEET TREATS & COFFEE 24/person

Freshly Brewed Gourmet Coffee
Flavored Monin® Coffee Syrups
Assorted Selection of Herbal & Black Hot Tea
Forté Selection of Local Sweet Treats

CABO SAN LUCAS 25/person

Crispy Tortilla Chips, Chili Con Queso
Sour Cream & Guacamole
Pico De Gallo
Smoked Chicken & Black Bean Quesadillas
Assorted Flavored Sparkling Water

SNACK STATION 24/person

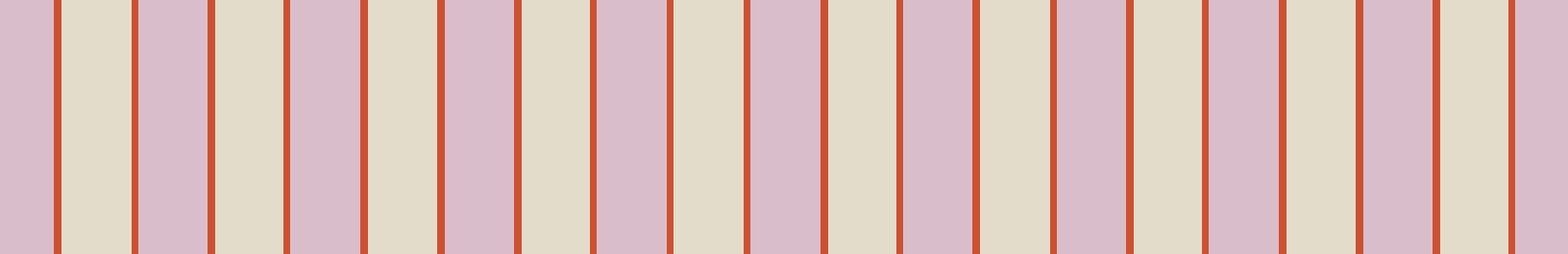
Fresh Fruit Skewers
Create-Your-Own Trail Mix
Pastry Chef's Selection of Freshly Baked
Assorted Cookies

BALLPARK BREAK 22/person

Freshly Popped Popcorn
Assorted Candy Bars
Assorted Chips
Jumbo Pretzels with Beer Cheese & Stone
Ground Mustard

ADD ON 8/person

Selection of Local & Domestic Beer



TAPAS

CANAPÉS & TAPAS

Minimum order of 2 dozen per item
Priced per piece

We recommend a selection of 4 or 5 different types of Canapés for an hour-long reception
We will be happy to guide you in your choices & make suggestions to enhance your event

VEGETABLES & CHEESE

COLD SELECTIONS

Cucumber & Pita | 7
tzatziki

Heirloom Tomato & Mozzarella | 7
focaccia crisp, aged moderna balsamic drizzle

HOT SELECTIONS

Vegetable Spring Roll | 7
lemongrass-yuzu dipping sauce

Sweet Potato Puff | 7
cinnamon and sugar pastry

Spanakopita | 7
spinach & feta in phyllo pastry

FISH & SHELLFISH

COLD SELECTIONS

Ahi-Tuna Spoons | 8
avocado cream

Citrus Poached Shrimp | 8
bloody-mary cocktail sauce

HOT SELECTIONS

Pan-Fried Florida Crab Cake | 8
smoked tomato remoulade

Seared Scallop | 8
wrapped in applewood smoked bacon

Malibu Coconut Shrimp | 8
mango relish

MEAT, GAME & POULTRY

HOT SELECTIONS

Mini Cuban Sandwich | 7
yellow mustard, pickle relish

Chicken Satay | 7
Thai peanut sauce

Mini Chorizo Empanada | 8
smoked poblano aioli

Lamb Lollipop | 8
creole mustard sauce

Worcestershire Glazed Beef Skewer | 8
creamy horseradish

Beef Wellington Puff | 8
French-style puff pastry

TAPAS RECEPTION

Includes: Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forté®

Minimum of 20 Guests

Non-minimum surcharge for groups less than 20ppl | 200.00

Tapas Reception is priced & set up for a 1-hour service

*Chef Attendant @ \$100 per 75 people

HORS D'OEUVRES (select 4)

Cucumber & Pita

tzatziki

Vegetable Spring Roll

soy & sesame garlic sauce

Malibu Coconut Shrimp

mango relish

Worcestershire Glazed Beef Skewer

horseradish cream

Florida Crab Cake

smoked tomato remoulade

Lamb Lollipop

creole mustard glaze

Artisan Cheese & Fruit Display

imported & domestic cheeses | dried fruits & berries | served with artisan breads

Artisan Mixed Green Salad Station

field fresh greens, garden fresh vegetables, balsamic vinaigrette & ranch dressing

Vine-Ripened Tomato & Buffalo

Mozzarella Salad

drizzled with aged moderna balsamic, fresh basil

DISPLAY STATIONS* (select 2)

Roasted Whole Seasonal Fish

chili rubbed, tropical fruit salpicon, datil pepper corn bread

OR

Slow Roasted Cajun Spice Prime Rib With Honey Yeast Rolls

natural pan jus, mustard, horseradish cream

Fresh Pasta Station

cheese tortellini & penne pasta with roasted tomato marinara, creamy alfredo sauce, freshly grated parmesan cheese, basil pesto & toasted pine nuts

OR

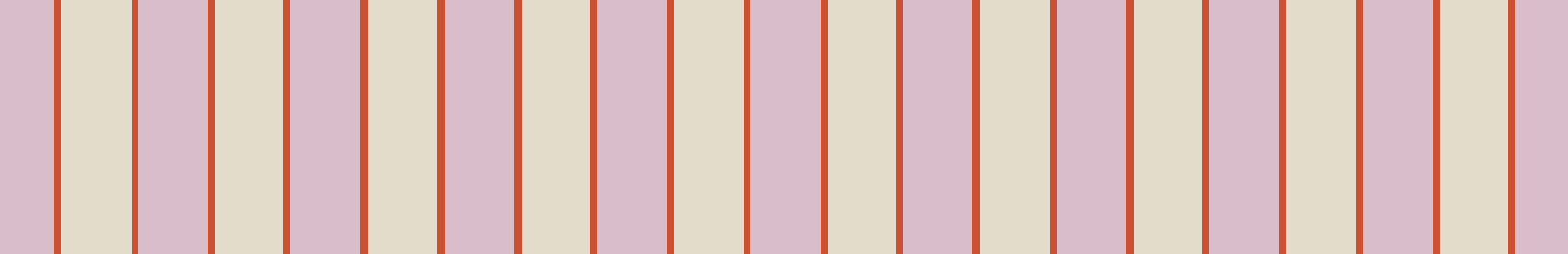
Risotto Station

creamy risotto with add-ins to include: applewood smoked bacon, seasonal roasted vegetables, local mushrooms, fresh spinach & grated parmesan cheese

DESSERT DISPLAY

Flourless Chocolate Torte

Vanilla Bean Flan & Fresh Berries



DINNER

DINNER A LA CARTE

All Three-Course Dinner Menus include: Artisanal Bread Display with Sea Salt Vermont Butter Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forté®

Our a la carte dinners are designed as a three-course presentation.

Please select one first course, one entrée, and one dessert for your guests. If you prefer to offer a choice of entrée, we will be happy to discuss options with you

FIRST COURSE (select 1)

SALADS

Bouquet Of Homestead Local Mixed Greens
cucumber wrapped with passion fruit vinaigrette

Baby Romaine Hearts
white anchovy, pecorino romano dressing, crisp flat-bread croutons

Spiced Black Walnut Crusted Chevre
baby arugula & frisée salad, peppercorn truffle dressing

Iceberg Lettuce Wedge Salad
applewood smoked bacon, vine ripened tomatoes, blue cheese crumbles, buttermilk ranch

ENTRÉES (select 1)

FROM THE LAND

Cast Iron Seared Natural Tenderloin | 120
truffled parsnip purée, périgourdine sauce, baby carrots, demi glaze

Pan-Seared Free-Range Chicken Breast | 98
sweet corn dauphinoise potatoes, grilled asparagus, thyme-infused chicken jus

COMBINATION ENTRÉES

Beef Tenderloin + Shrimp | 130
yukon gold mousseline, chef's seasonal vegetable, demi glaze, piquillo chili sofrito

Beef Tenderloin + Pacific Sea Bass | 144
yukon gold mousseline, chef's seasonal vegetable, demi glaze, mango-lobster gastrique

FROM THE SEA

Pan-Seared Florida Snapper | 102
topped with blue crab, creamy polenta, melted tomatoes, tropical lemon-grass emulsion

Coriander Dusted Pacific Sea Bass | 124
yukon gold mousseline, mango-lobster gastrique

DESSERTS

Flourless Chocolate Torte

Torched Key Lime Pie

Caramel Sea Salt Cheesecake

DINNER BUFFET STYLE

All Buffet Dinners include: Freshly Brewed Gourmet Blended Coffee, Iced Tea & a Selection of Herbal & Black Tea Forte®

All buffet dinners serve a minimum of 20 guests

Non-minimum surcharge for groups less than 20ppl | 200.00

Dinner buffets are priced & set for 2-hour service

SOUTHERN SMOKEHOUSE 90/person

COLD PRESENTATIONS

Iceberg Lettuce

tomatoes, bleu cheese, crispy onions, candied pecans, buttermilk ranch

Southern Style Salad

grain mustard dressing

Shredded Cabbage

golden raisins, celery seed aioli

Watermelon & Raspberries

red onions, marinated feta sapelo river honey butter

Ambrosia Fruit Salad

HOT PRESENTATIONS

Bronzed Grouper

pickled vegetables, lemon butter

Herb Roasted Chicken

bbq sauce

Carolina Style Beef Brisket

molasses bbq sauce

Baked Potato

sweet butter, sour cream, aged cheddar cheese, bacon, green onion

Potato Rolls, Datil Pepper Corn Bread, Biscuits

sapelo river honey butter

DESSERTS

Peach Cobbler

Bananna Pudding

HAWAIIAN LUAU 88/person

COLD PRESENTATIONS

Macaroni Salad

Lomi Lomi Salad

Tropical Fruit Salad

passion fruit syrup

Mixed Greens And Garden Vegetables

lilikoi vinaigrette

HOT PRESENTATIONS

Huli Huli Chicken

toasted sesame seeds

Hawaiian Pork Shoulder

wrapped in banana leaves

Macadamia Nut Crusted Mahi Mahi

Vegetable Fried Rice

Tempura Fried Vegetables

pineapple sweet & sour sauce

Hawaiian Sweet Rolls

DESSERTS

Coconut Cake

pineapple scented cream cheese frosting

Roasted Banana Cheesecake

DINNER BUFFETS CONT.

FLIGHT-FARM-FINS-FIELD 120/person

COLD PRESENTATIONS

Crisp Baby Field Greens

cucumbers, blistered tomatoes, hearts of palm, candied pecans, dried cherries, balsamic vinaigrette, crumbled blue cheese dressing

Antipasto Butcher's Block

marinated artichokes, 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, buffalo mozzarella, fresh basil, extra virgin olive oil, aged moderna balsamic

Toasted Orzo Pasta Salad

fire roasted peppers, garbanzo beans, preserved lemon vinaigrette, marcona almonds, nicoise olives & fresh mint

HOT PRESENTATIONS

Cracked Black Pepper Crusted Flat Iron Steaks

madeira dijon bordelaise

Parmesan & Herb Crusted Breast of Free-Range Chicken

fricassee of foraged mushrooms, marsala cream

Pan-Roasted Florida Gulf Stream Snapper

shaved fennel, Indian river citrus & olive slaw

Molasses Brined Roast of Boneless Pork Loin

warmed applewood smoked bacon & fingerling potato salad

Roasted Vegetable Casserole

zucchini, yellow squash, vine ripened tomatoes, eggplant, herb de provence

Cheese & Potato Gratin

goat's cheese, truffles, chopped chives

Artisanal Bread Display

DESSERTS

Meyer Lemon Bars

Mini Chocolate Tortes

Strawberry Shortcake Trifle

SEASIDE GRILL 112/person

Chilled Seafood Station

citrus poached prawns, cold water crab claws, horseradish cocktail sauce, wedges of lemon, stone ground mustard sauce

Local Mixed Greens

assorted dressings

Heirloom Tomato Salad

buffalo mozzarella with aged moderna balsamic drizzle

Roasted Vegetable Salad

Smoked Mahi-Mahi

bow tie pasta salad

Tropical Chips

roasted tomato salsa, guacamole, sour cream

FROM THE GRILL

Herb Marinated Churrasco Steaks

mango-lime relish & chimichurri

Caribbean Jerk Free-Range Chicken

pineapple pepper relish & cilantro lime remoulade

Atlantic Jumbo Shrimp

island mojo & guava bbq sauce

GOURMET SIDES

Roasted Seasonal Vegetables

macadamia nut sage pesto

Penne Pasta

smoked mozzarella & sun-dried tomatoes

ARTISANAL BREAD DISPLAY

DESSERTS

Meyer Lemon Bars

Mini Chocolate Tortes

Strawberry Shortcake Trifle

**Grill Rental for Outdoor Events | \$250*

RECEPTION ACTION STATIONS

We will be happy to guide you in your choices & make suggestions to enhance your event.
One chef attendant required/50 guests. All attended chef stations/chef event | 100.00
All reception action stations require a minimum of 20 guests
Priced per guest

Cajun Spiced Prime Rib | 26

slow roasted cajun spiced prime rib, natural pan jus, mustard, horseradish cream, fresh rolls

Citrus-Maple Roasted Carolina Turkey | 20

creole mustard, apricot & cipollini marmalade, stone ground corn bread

Oven Roasted Beef Tenderloin | 30

sea salt crusted, natural pan jus, honey yeast rolls

Whole Local Seasonal Fish | 22

red miso-chili rub, tropical fruit salpicon, fresh rolls

RECEPTION ENHANCEMENT STATIONS

We will be happy to guide you in your choices & make suggestions to enhance your event
Not recommended as stand alone stations
One chef attendant required/50 guests. All attended chef stations/chef event | 100.00
Priced per guest

DISPLAY STATIONS

Artisanal Cheese & Fruit Display | 30

imported & domestic cheeses | with dried fruits & berries served with flat-bread | french baguettes

Garden Fresh Vegetable Display | 18

grilled, roasted & fresh vegetable display | cilantro pepper ranch, hummus, guacamole | cumin scented pita points & grilled ciabatta bread

Charcuterie Display | 34

an elaborate display of freshly sliced seasonal fruit & berries

Slider Station | 32

all-natural beef patties | cheddar, swiss, provolone cheese | tiny lettuce, tomato, onion, sauces to accompany | natural sea salt fries

Risotto Station | 32

applewood smoked bacon, roasted vegetables, fresh spinach, tomato, shitake mushroom & grated parmesan cheese

(Chef Attendant Required)

Fresh Pasta Station | 32

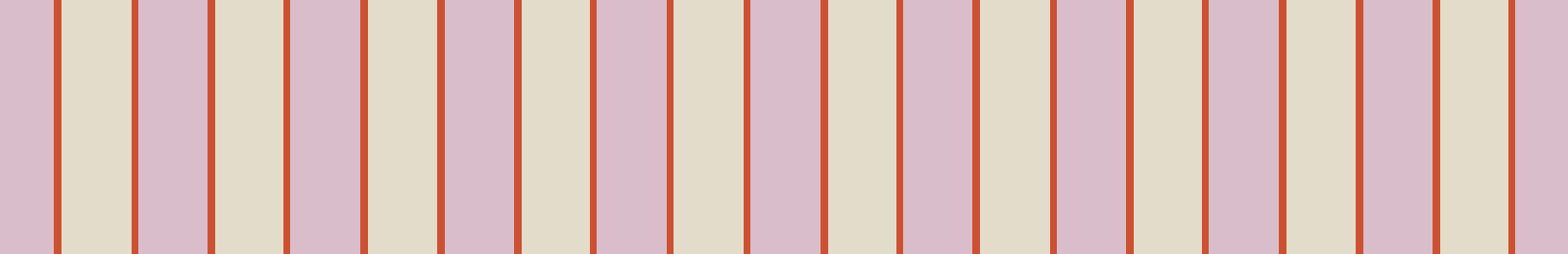
Choice of Two Pastas

penne, fettuccine, orecchiette or cheese tortellini

Choice of Two Sauces

roasted tomato marinara, basil pesto or alfredo

(Chef Attendant Required)



DRINKS

BEVERAGE SELECTIONS

HOSTED BAR

Fee/bartender | 100.00

One bartender is required for every 75 guests

ALL BAR SELECTIONS INCLUDE

Dune House Select Wines

Cabernet Sauvignon

Pinot Noir

Chardonnay

Sauvignon Blanc

Michelob Ultra®

Budweiser®

Bud Light®

Heineken®

Corona®

Truly Seltzer®

Local Craft Beer

Fresh Juices

Soft Drinks

Mineral Waters

BY THE DRINK

per drink, based on consumption

Deluxe 12

Soft Drinks 6

Still Water 7

Premium Brands 14

Ultra Premium Brands 16

Imported Beer 7

Craft Beer 7

Domestic Beer 6

Seltzer 7

Select Wines 12

Upgraded Wines 16

Cordials & Liqueurs 16

BY THE HOUR

per person, starting from 2 hours

Budweiser®

Bud Light®

Heineken®

Corona®

Truly Seltzer®

Local Craft Beer

Dune House Select Wines

Fresh Juices

Soft Drinks

Mineral Waters

OPEN BAR

2 Hours | 28/person

3 Hours | 34/person

4 Hours | 40/person

UPGRADED WINES

2 Hours | 36/person

3 Hours | 42/person

4 Hours | 48/person



BEVERAGE SELECTIONS CONT.

DELUXE BRANDS

Svedka® Vodka

Beefeater® Gin

El Jimador® Tequila

Bacardi® Rum

Dewar's® Scotch Whiskey

Jim Beam® Bourbon

OPEN BAR

2 Hours | 40/person

3 Hours | 48/person

4 Hours | 55/person

UPGRADED WINES

2 Hours | 45/person

3 Hours | 53/person

4 Hours | 60/person

PREMIUM BRANDS

Tito's® Vodka

Beefeater® Gin

Espolòn Blanco® Tequila

Bacardi® Rum

Jack Daniel's® Whiskey

Glenfiddich® Bourbon

OPEN BAR

2 Hours | 48/person

3 Hours | 56/person

4 Hours | 63/person

UPGRADED WINES

2 Hours | 53/person

3 Hours | 61/person

4 Hours | 68/person

ULTRA PREMIUM BRANDS

Grey Goose® Vodka

Bombay Sapphire® Gin

Patrón Silver® Tequila

Appleton® Rum

Glenlivet 12 Year® Scotch Whiskey

Remy Martin VSOP® Cognac

OPEN BAR

2 Hours | 55/person

3 Hours | 63/person

4 Hours | 70/person

UPGRADED WINES

2 Hours | 60/person

3 Hours | 68/person

4 Hours | 75/person

DUNE HOUSE

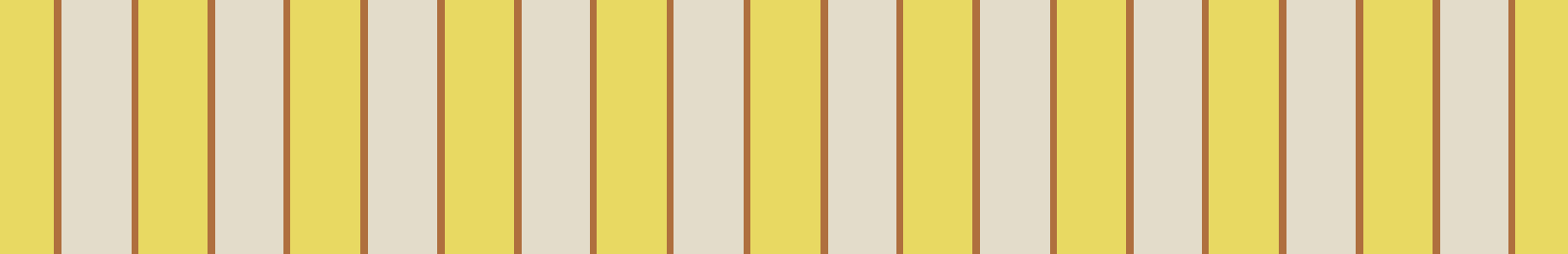
ATLANTIC BEACH



Our promise is simple: every detail tells a story, every service carries soul. At Dune House, we don't just meet needs, we anticipate them, weaving them into moments that feel effortless, spirited, and unforgettable. With the ocean at your doorstep and a community that welcomes you like family, your experience here will always be more than expected.

We look forward to welcoming you to our shore.





DUNE HOUSE

ATLANTIC BEACH

SALES@ONEOCEANRESORT.COM • 904-727-0835

1 OCEAN BLVD, ATLANTIC BEACH, FL 32233