

One Ocean Resort & Spa weddings

ONE OCEAN BOULEVARD

ATLANTIC BEACH | FL 32233

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.





“Absolutely in love!
Everything was beautiful,
perfectly orchestrated, tasty,
fun, and better than
imagined!..... ”

ceremony
venues



the beach

ATLANTIC BEACH, FLORIDA ALLOWS FOR THE PERFECT BEACHFRONT WEDDING CEREMONY. YOUR GUEST'S GET TO EXPERIENCE THE GORGEOUS VIEWS OF THE ATLANTIC OCEAN, BUT ALSO GIVES THEM THE OPPORTUNITY TO DIP THEIR TOES IN THE SAND. THE BEACH IS IDEAL FOR AN INTIMATE CEREMONY OR WEDDING UP TO 200 GUESTS.

oceanfront



the verandina patio

OUR VERANDINA PATIO PROVIDES THE PERFECT OPTION FOR COUPLES WHO MAY NOT WANT THEIR TOES IN THE SAND, BUT STILL LONG FOR THE GORGEOUS OCEANFRONT VIEWS. THE VERANDINA IS PERFECT FOR CEREMONIES UP TO 200 GUESTS.

elegant
inspired
intuitive



reception venues

VERANDINA PATIO

OUR VERANDINA PATIO IS VERSATILE, AND CAN BE USED AS EITHER A CEREMONY OR A RECEPTION SPACE. IT FEATURES DIRECT OCEAN FRONT VIEWS, AS WELL AS A FIRE PIT WITH COMFORTABLE LOUNGE SEATING.





SOLARIA BALLROOM

OUR SOLARIA BALLROOM IS OUR JUNIOR BALLROOM, IDEAL FOR SEATING 80 GUESTS WITH A DANCE FLOOR, OR 100 WITHOUT A DANCE FLOOR. IT ALSO HAS DOORS THAT LEAD DIRECTLY TO THE VERANDINA PATIO.

ATLANTICA BALLROOM

SIMILAR IN STYLE TO OUR SOLARIA BALLROOM, OUR ATLANTICA BALLROOM CAN ACCOMMODATE UP TO 200 GUESTS WITH A DANCE FLOOR AND FEATURES THE SAME ELEGANT CHANDELIER AND DESIGN.



wedding package

WE PROMISE TO MAKE
THE PLANNING PROCESS
A SEAMLESS EXPERIENCE;
MAKING YOUR WEDDING
DAY EVERYTHING YOU
DREAMED OF BY OFFERING
THE FOLLOWING PACKAGE.



CEREMONY INCLUSIONS

- Ceremony Venue
- White Wooden Folding Chairs For Beach Ceremonies, Gold Chiavari Chairs For Verandina Ceremonies - Set Up & Break Down Of Ceremony Chairs

CEREMONY COORDINATION

Provided By Your Choice Of The Following:

Dairing Day Of
McCurry Events
Everleigh Events

Coordination To Include A Consutation, One-Hour Rehearsal, And Wedding Day Ceremony Coordination.

RECEPTION INCLUSIONS

- Reception Venue
- Dedicated Catering Manager
- Tables & Gold Chiavari Chairs
- Floor Length Classic Linens
- White Napkins
- House Centerpieces
- White China, Glassware, And Silver Flatware
- Votives
- Dance Floor *(Indoors Only)*
- Staging For Entertainment *(Indoors Only)*

\$3,000++





gifts for the couple

WE KNOW HOW IMPORTANT THIS DAY IS TO YOU. THESE GIFTS ARE INCLUDED WITH ANY WEDDING BOOKED AT ONE OCEAN. THIS IS OUR WAY OF SAYING THANK YOU FOR TRUSTING US WITH SUCH A MEMORABLE DAY.

OUR GIFTS TO YOU

- Complimentary Deluxe Ocean View Accommodation For The Wedding Night *(Subject To Availability)*
- Turndown Service And Romantic Wedding Night Amenity
- Breakfast In Bed On The Morning After The Wedding
- Waived Food & Beverage Minimum And Room Rental For Day-After Brunch
- 10% Off Spa Services For The Couple
- Complimentary Pastry Baskets For The Bridal Party On The Morning Of The Wedding
- Complimentary Valet Parking For The Couple
- Discounted Rehearsal Dinner Pricing
- Discounted Guestroom Block *(Subject To Restrictions)*

GUESTROOM ACCOMMODATIONS

WE OFFER A VARIETY OF LUXURY ACCOMMODATIONS TO FIT THE NEEDS AND PREFERENCES OF YOUR GUESTS. THE RESORT OFFERS GUESTROOMS, AND SUITES, WHICH OFFER VIEWS OF THE OCEAN, AS WELL AS THE STUNNING ATLANTIC COASTLINE. A MINIMUM OF 10 ROOMS IS REQUIRED FOR A DISCOUNTED ROOM BLOCK. THE GROUP WILL BE RESPONSIBLE FOR 90% OF THE DAILY CONTRACTED ROOMS AT THE TIME OF CONTRACT.

Simply contact our Sales Department at sales@oneoceanresort.com

hors d'oeuvres

BUTLER PASSED

Choice Of Four (4)
Included In All Menu Packages

COLD SELECTIONS

Tomato & Mozzarella On Focaccia Crisp And Modena Vinegar
Jicama And Spiny Lobster Roll With Yuzu Ponzu
Tuna Poke With Avocado Cream
Beet Carpaccio With Chevre Mousse & Candied Pecans
Roasted Tenderloin With Roquefort Cheese On Crostini

HOT SELECTIONS

Pan Fried Florida Crab Cake With Smoked Tomato Remoulade
Lamb Lollipop Painted With Creole Mustard Glaze
Worcestershire Glazed Beef Skewer With Horseradish Cream
Cornmeal Crusted Low Country Oyster With Chipotle Aioli
Vegetable Spring Roll With Sweet Soy Dipping Sauce
Miniature Chorizo Empanada With Smoked Poblano Aioli
Chicken Satay With Peanut Sauce
Baked Brie With Raspberry Jam
Goat Cheese & Olive Tartlet



FIRST COURSE

select one:

BOUQUET OF HAND PICKED BABY GREENS

Passion Fruit Vinaigrette, Edible Orchids

BABY ROMAINE HEARTS

Pine Nuts, Crisp Flatbread Crouton White Anchovy And Pecorino Romano Dressing

WATERMELON & FETA SALAD

Urban Farms Arugula, Frisée, Bermuda Red Onions Citrus Vinaigrette

SHAVED HEIRLOOM TOMATO CARPACCIO

Melted Grape Tomato And Bocconcini Salad 50-Year Old Modena Vinegar Reduction

WEDGE SALAD

Iceberg Lettuce, Cherry Tomatoes, Bacon, Blue Cheese Crumbles, Ranch Dressing

SECOND COURSE

select two options:

PAN SEARED JOYCE FARMS CHICKEN BREAST

Sweet Corn Dauphinois Potato, Thyme Infused Chicken Jus, Artisanal Carrots

\$88.00 per person

BRAISED BEEF SHORT RIBS

Smoked Mashed Potatoes, Braised Shallot Jus, Petite Vegetables

\$90.00 per person

PAN SEARED FLORIDA RED SNAPPER

Braised Beluga Lentils And Blue Crab , Tropical Lemongrass Emulsion, Seasonal Vegetables

\$90.00 per person

CAST IRON SEARED BLACK ANGUS BEEF TENDERLOIN

Herb Roasted Fingerling Potatoes, Truffled Parsnip Purée, Perigourdine Sauce

\$106.00 per person

plated dinner

PRICING INCLUDES:

Four (4) Butler Passed Hors D'oeuvres
Custom Designed Wedding Cake

We Are Able To Accommodate A
Choice Of Up To Two Entrées.
Please Note That The List Of The Entrées
Your Guests Have Selected Is Due Five
Business Days Prior To Your Wedding.

Vegetarian & Vegan Options Available
Upon Request.

If Selecting Two Entrées To Offer Your
Guests, The Price Per Person Will Be The
Greater Value Of The Two Entrées.

CORIANDER DUSTED HAWAIIAN SEA BASS

Yukon Gold Mousseline, Mango-Lobster Gastrique

\$112.00 per person

DUO OF PETITE TENDERLOIN & GROUPER

Yukon Gold Mouselline Potato, Seasonal Vegetables

\$112.00 per person

DUO OF PETITE TENDERLOIN & JUMBO SHRIMP SKEWER

Herb Roasted Fingerling Potatoes, Seasonal Vegetables

\$112.00 per person

CHILLED DISPLAY

CRISP BABY FIELD GREENS

Cucumbers, Blistered Tomatoes, Hearts Of Palm, Candied Pecans,
Dried Cherries, Crumbled Blue Cheese, Balsamic Vinaigrette

ANTIPASTO BUTCHERS BLOCK DISPLAY

Marinated Artichokes, Grilled Asparagus Fresh Mozzarella,
Spiced Chorizo Sausage, Shaved Prosciutto, Pickled Vegetables,
Imported Olives, Artisan Bread

ICED SEAFOOD DISPLAY

Citrus Poached Prawns, Cold Water Crab Claws,
Horseradish Cocktail Sauce, Stone Ground Mustard,
Garnished With Sliced Lemons

HEIRLOOM TOMATO & MOZZARELLA SALAD

Drizzled With Aged Balsamic & Garnished With Fresh Basil

HOT SELECTIONS

CRACKED BLACK PEPPER CRUSTED MEYER'S RANCH FLAT IRON STEAKS

Madeira Dijon Bordelaise, Herb Popovers

PARMESAN & HERB CRUSTED BREAST OF FREE RANGE CHICKEN

Fricassée Of Foraged Mushrooms, Marsala Cream

PAN ROASTED FLORIDA 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

SWEET GRASS DAIRY FARMS CHEESE & POTATO GRATIN

SEASONAL VEGETABLES

buffet menu

PRICING INCLUDES:

Four (4) Butler Passed Hors d'Oeuvres
Custom Designed Wedding Cake

Stationary Food Displays
[to be served for 1.5 hours]

\$104.00 per person

SEASONAL & EXOTIC FRESH FRUIT DISPLAY

Elaborate Display Of Fresh Sliced Seasonal Fruit & Berries

ARTISAN CHEESE DISPLAY

Imported & Domestic Cheeses With Dried Fruits & Berries
Served With French Baguettes

MINIATURE WEDGE SALADS

Iceberg Lettuce, Cherry Tomatoes, Bacon, Blue Cheese Crumbles, Ranch Dressing

ICED SEAFOOD DISPLAY

Citrus Poached Prawns, Cold Water Crab Claws, Horseradish Cocktail Sauce,
Stone Ground Mustard, Garnished With Sliced Lemon

select two options:

BANANA LEAF WRAPPED LOCAL GROUPER

Red Miso-Chili Rub, Tropical Fruit Salpicon,
House Baked Sweet Rolls

CITRUS MARINATED PORK LOIN

Creole Mustard, House Baked Rolls

CLAY SALT CRUSTED PRIME RIB

Natural Pan Jus, Horseradish Cream, Herb Popovers

stations menu

PRICING INCLUDES:

Four (4) Butler Passed Hors D'oeuvres
Custom Designed Wedding Cake

Stationary Food Displays
[to be served for 1.5 hours]

30 Person Minimum
Required for Stations Menu

\$109.00 per person

select one option:

FRESH PASTA STATION

Cheese Tortellini & Penne Pasta With Roasted Tomato Marinara,
Creamy Alfredo Sauce, Freshly Grated Parmesan Cheese,
Basil Pesto & Roasted Pine Nuts

RISOTTO STATION

Creamy Risotto With Add In's To Include:

Applewood Smoked Bacon, Seasonal Roasted Vegetables, Shiitake Mushrooms,
Fresh Spinach & Grated Parmesan Cheese

SOUTHERN GRITS STATION

Congaree & Penn Stone-Ground Grits, Local Shrimp, Tasso Ham Gravy,
Fire Roasted Tomato Gravy



the wedding cake

OUR TALENTED PASTRY 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 CUT AND SERVE EACH SLICE. SHOULD YOU HAVE A SPECIAL REQUEST, OUR WEDDING SPECIALIST WILL BE HAPPY TO DISCUSS IT WITH OUR PASTRY CHEF.

*Cake Tiers Are Based On The Number Of Guests.

*All Non-Edible Décor To Be Provided By The Client.

COOKIES & CREAM

CHOCOLATE CAKE
COOKIES & CREAM MOUSSE
CHOCOLATE GANACHE

COMFORT BANANA CREAM

BANANA CAKE
BAVARIAN CREAM
VANILLA WAFERS
FRESH BANANAS
SALTED CARAMEL

OLD FASHION RED VELVET

RED VELVET CAKE
CREAM CHESE ICING

STRAWBERRY BLUSH

STRAWBERRY CHAMPAGNE CAKE
STRAWBERRY MARMALADE
WHITE CHOCOLATE
STRAWBERRY MOUSSE
STRAWBERRY ROSE WATER COMPOTE

DULCE DE LECHE & CHOCOLATE

CHOCOLATE CAKE
WHITE CHOCOLATE MOUSSE
DULCE DE LECHE

includes:

SLICED SEASONAL FRESH FRUIT & BERRIES

SELECTION OF IMPORTED & DOMESTIC CHEESES

FRESHLY BAKED BREAKFAST PASTRIES

Served With Butter & Preserves

SCRAMBLED EGGS WITH CHIVES

APPLEWOOD SMOKED BACON & SAUSAGE

CRISP BABY FIELD GREENS

Cucumbers, Blistered Tomatoes, Candied Pecans, Dried Cherries

GARLIC & HERB FINGERLING POTATOES

GRILLED CHICKEN BREAST

Heirloom Tomato & Local Basil Fondue

BEVERAGES

Freshly Squeezed Florida Orange Juice

Freshly Squeezed Grapefruit Juice

Freshly Brewed Gourmet Blended Coffee

Selection Of Herbal & Black Tea Forte

MIMOSA & BLOODY MARY BAR

Two Hours | \$30.00

Three Hours | \$36.00

Four Hours | \$42.00

day after brunch

\$40.00 per person





after party snacks

CHICKEN & WAFFLES

Mini Fried Chicken & Waffle Skewers With Spiced Vermont Maple Syrup

\$12.00 per person

SKILLET COOKIES & ICE CREAM

Freshly Baked Chocolate Chip Cookies, Vanilla Bean Ice Cream,
Chocolate & Caramel Sauce

\$14.00 per person

SLIDERS & FRIES

Mini Beef Burgers On Brioche Buns With Tomato, Lettuce,
Onion, Cheddar Cheese, Ketchup, Mayonaisse, & Mustard

\$14.00 per person

HYPPO POPS

Assorted Flavors

\$6.00 per pop



beverage selections

DELUXE

Wheatley Vodka
Bombay Dry Gin
Corazon Tequila
Cruzan Light Rum
Dewars Scotch
Seagrams VO Whiskey
Buffalo Trace Bourbon

- 4 HOURS | \$57.00 per person
- 5 HOURS | \$62.00 per person

ULTRA PREMIUM

Ketel One Vodka
Hendricks Gin
Casa Noble Crystal Tequila
Ron Zacapa Rum
Johnnie Walker Black Scotch
Crown Royal Reserve Whiskey
Woodford Reserve Bourbon

- 4 HOURS | \$69.00 per person
- 5 HOURS | \$74.00 per person

ALL BAR PACKAGES ARE INCLUSIVE OF PASSED
WINE AND CHAMPAGNE FOR COCKTAIL HOUR,
YOUR RECEPTION CHAMPAGNE TOAST, ONE
SIGNATURE COCKTAIL, AND BARTENDER FEES.

ALL BAR SELECTIONS INCLUDE:

One Ocean Select Wines	Michelob Ultra®
Cabernet Sauvignon	Budweiser®
Pinot Noir	Bud-Light®
Chardonnay	Heineken®
Sauvignon Blanc	Corona®
Prosecco	Local Craft Beer

Fresh Juices
Soft Drinks
Mineral Waters

PREMIUM

Tito's Handmade Vodka
Bombay Sapphire Gin
Milagro Reposado Tequila
Mount Gay Rum
Chivas Regal Scotch
Crown Royal Whiskey
Makers Mark Bourbon

- 4 HOURS | \$63.00 per person
- 5 HOURS | \$68.00 per person

preferred vendors

WEDDING PLANNING

- Dairing Events
- Everleigh Events
- Mccurry Events

HAIR & MAKE-UP

- Studio Bride
- My Dry Blowout Bar
- Blush & Mane
- Kimtasha
- Jill Stonier
- Lia Croke
- Steph Murray

PHOTOGRAPHY

- Tanya Bondarenko
- J'Adore Studios
- We are the Bowsers
- Christina Karst
- Mary and Roy
- Sarahdipity
- Ashley Steeby

VIDEOGRAPHY

- MD Films Co
- We are the Bowsers

FLORAL/DÉCOR

- Mugwump Productions
- Liz Stewart Floral Design
- Anything with Plants & Flowers
- Rose of Sharon
- Marble & Pine
- Glenn Certain

DJ

- White Tie Events
- Footloose Entertainment
- Generation Y Entertainment
- Beachside Entertainment
- McGee Entertainment
- Billy Parry Music

BAND

- The Royals Band
- Who Rescued Who
- Bay Kings Band
- Bread & Butter
- Chris Thomas Band
- Deron Baker
- Magnolia Strung Quartet
- Dennis Fermin Guitarist

OFFICIANT

- John Reardon
- Anne Eastwick

TRANSPORTATION

- East Coast Transportation
- Riverplace Limousine

PHOTO BOOTH

- iPhotoBooth

FOOD & BEVERAGE MINIMUMS

One Ocean Resort requires a food & beverage minimum, which does not include the wedding package fee, service charge, or sales tax.

OUTSIDE FOOD & BEVERAGE

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

OUTDOOR EVENTS

Your catering manager will meet with you the day of your event to make the “weather call” for outdoor events. The decision to move indoors must be made 5 hours prior to the start time, and is based on availability of space.

PLANNING MEETING & MENU TASTING

Planning visits & menu tastings may be scheduled Tuesday through Thursday up to two months in advanced on a mutually convenient date for you and your catering manager and culinary team. They must be scheduled at least two weeks out from the tasting date, and blackout dates may apply. Tastings are available upon request for parties with a food & beverage spend of \$8,000++ or more, and is complimentary for up to two guests. For parties with a food & beverage spend of less than \$8,000, tastings are \$75 per person (subject to selection). Your catering manager will assist with menu items and guidelines. No credits, transfers, or financial reductions will be given in place of a tasting. Please note that menu tastings are available for hors d’oeuvres, dinners, and wedding cakes.

STAFFING & SERVICE

A 26% service charge & 7.5% state sales tax will apply to all wedding packages, food, beverage, and audio visual equipment rentals.

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.

hotel guidelines

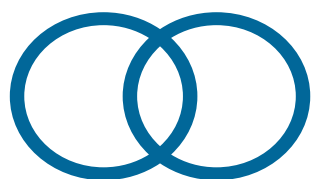


“

.....My family and friends raved about the wonderful service they all received while staying and attending our wedding at One Ocean. Every single staff member, from the valet to the front desk to the bartenders- were above and beyond my expectations. There's no better feeling as a bride to look back at your wedding day and not want to change a single thing. I would choose One Ocean all over again if I had the chance!.....

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