

ONE OCEAN

RESORT & SPA

BANQUET MENU

ONE OCEAN BOULEVARD
ATLANTIC BEACH | FL 32233

ONEOCEANRESORT.COM



ONE OCEAN

RESORT & SPA

Whether it's the sound of the surf crashing along the shore or the breathtaking sunsets that command your attention at day's end, business meetings and special events feel a lot less like work at One Ocean.



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

BUFFET BREAKFASTS

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.

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



BUFFET BREAKFASTS



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 20pl | 200.00

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 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

BUFFET BREAKFASTS



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

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

BUFFET BREAKFAST ENHANCEMENTS



INDIVIDUAL ITEMS | priced per person

EGGS BENEDICT | 12/person

- Hollandaise Sauce

BRIOCHE FRENCH TOAST | 12/person

- Vermont Maple Syrup

FLORIDA BREAKFAST BURRITO | 10/person

- Aged Cheddar, Chorizo, Sour Cream & Salsa

CROISSANT SANDWICH | 10/person

- Egg & Cheese Croissant Sandwich with Choice of Bacon or Sausage

ACTION STATIONS | 100 per Chef | Chef Attended

OMELET STATION | 15/person

- Chef Preparing Eggs & Omelets to Order
- Traditional Omelet Ingredient Enhancements:
- Assortment of Cheeses, Spinach, Tomato, Mushrooms, Onions, Ham, Bacon

WAFFLE STATION | 14/person

- Chef Preparing Waffles
- Maple Syrup, Strawberry & Blueberry Sauce
- Stone Fruit Salsa & Whipped Cream

One Chef Attendant required per 50 guests | 100.00
Additional to menu price



BRUNCH BUFFET

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

ONE OCEAN 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

65/person

Minimum attendance: 20 guests

The Brunch Buffet is priced for 1-hour service

*Chef Attendant @ \$100 per 50 people

LUNCHEON | A LA CARTE



Our a la carte luncheons are designed as a coursed presentation.

Please select: **one** first course, **one** entree, & **one** dessert for your guests.

A 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®

FIRST COURSE SELECTIONS | Salads

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

ENTREE COURSE SELECTIONS | Entree Salads (2 courses: Entree Salad & Dessert)

SEAFOOD COBB | 42/person | 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/person | Hearts of Romaine, Grilled Chicken, White Anchovy-Garlic Dressing

HOT ENTREES

STUFFED GRILLED PORTABELLO MUSHROOM | 48/person | Smoked Provolone, Tomato, Spinach, Caramelized Onions, Aged Moderna Balsamic Drizzle, Local Field Greens

GUAJILLO CHILI RUBBED FREE RANGE CHICKEN | 56/person | Smashed Fingerling Potatoes, Roasted Shallot Jus, Chef's Seasonal Vegetable

MACADAMIA NUT ENCRUSTED MAHI-MAHI | 58/person | Pineapple & Citrus Gastrique, Yukon Gold Mousseline, Chef's Seasonal Vegetable

GRILLED PETITE FILET OF BEEF | 65/person | Black Peppercorn & Sage Polenta, Caramelized Onion Thyme Jus, Chef's Seasonal Vegetable

DESSERTS

FLOURLESS CHOCOLATE TORTE, TORCHED KEY LIME PIE, or CARAMEL SEA SALT CHEESECAKE

A 27% TAXABLE ADMINISTRATIVE CHARGE & 7.5% SALES TAX APPLIES TO ALL FOOD & BEVERAGE

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LUNCH BOX SPECIALTIES

All box lunches include One Ocean Bottled Water
Available as an Express Buffet

ON THE RUN LUNCHES | 39/person

Choice of **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, Onion

CLASSIC COBB SALAD | Grilled Marinated Chicken

Choice of **one**:

PENNE PASTA WITH ROASTED VEGETABLES

AMBROSIA FRUIT SALAD

SOUTHERN POTATO SALAD

Choice of **one**:

FRESHLY BAKED COOKIE

DOUBLE FUDGE BROWNIE



LUNCHEON | BUFFET STYLE

All buffet luncheons serve a minimum of 20 guests

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

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

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

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

PASTRY CHEF'S DESSERT | Seasonal Selections



LUNCHEON | BUFFET STYLE

All buffet luncheons serve a minimum of 20 guests

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

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

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

SEASIDE TACO BAR | 64/person

CHICKEN TORTILLA SOUP

ASSORTED SALADS:

FLORIDA HEARTS OF PALM & CITRUS SALAD

AVOCADO SALAD | Anatto Cumin Vinaigrette

SELECTION OF PROTEINS:

CUMIN & CILANTRO SCENTED GROUND BEEF

LOCAL OLD BAY SEASONED SHRIMP

GUAJILO CHILI RUBBED FREE-RANGE CHICKEN

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

CINAMON SCENTED CHURROS



INTERMEZZO | A LA CARTE



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 each
<ul style="list-style-type: none"> ◦ Pellegrino® ◦ San Pellegrino® Essenza Flavors 	
Still Water	7 each
<ul style="list-style-type: none"> ◦ Acqua Panna® 	
Soft Drinks	6 each
<ul style="list-style-type: none"> ◦ Coke®, Diet Coke®, Sprite® 	
Red Bull®	7 each
<ul style="list-style-type: none"> ◦ Sugar Free & Regular 	
Assorted Vitamin Water	7 each
Selection of Herbal & Black Tea Forte®	5 each

BEVERAGE STATION | 32/person

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

Freshly Brewed Gourmet Regular & Decaf Coffee & a Selection of Herbal & Black Teas, Bottled Water, Assorted Soft Drinks

PREMIUM BEVERAGE STATION | 38/person

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

Freshly Brewed Gourmet Regular & Decaf Coffee & a Selection of Herbal & Black Teas, Bottled Water, Assorted Soft Drinks, Assorted Pellegrino®, Assorted Vitamin Water

THEMED BREAKS

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



HEALTHY BALANCE | 28/person

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

PETERBROOKE SWEET TREATS & COFFEE | 22/person

Freshly Brewed Gourmet Coffee
Flavored Monin® Coffee Syrups
Assorted Selection of Herbal & Black Hot Tea Forté
Selection of Local Peterbrooke 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 Topo Chico®

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

CANAPÉS & TAPAS



Minimum order of 2 dozen per item

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

VEGETABLE & CHEESE

Cold Selections

CUCUMBER & PITA Tzatziki	7/piece
HEIRLOOM TOMATO & MOZZARELLA Focaccia Crisp, Aged Moderna Balsamic Drizzle	7/piece

Hot Selections

VEGETABLE SPRING ROLL Lemongrass-Yuzu Dipping Sauce	7/piece
SWEET POTATO PUFF Cinnamon and Sugar Pastry	7/piece
SPANAKOPITA Spinach & Feta in Phyllo Pastry	7/piece

FISH & SHELLFISH

Cold Selections

AHI-TUNA SPOONS Avocado Cream	8/piece
CITRUS POACHED SHRIMP Bloody-Mary Cocktail Sauce	8/piece

Hot Selections

PAN-FRIED FLORIDA CRAB CAKE Smoked Tomato Remoulade	8/piece
SEARED SCALLOP Wrapped in Applewood Smoked Bacon	8/piece
MALIBU COCONUT SHRIMP Mango Relish	8/piece

A 27% TAXABLE ADMINISTRATIVE CHARGE & 7.5% SALES TAX APPLIES TO ALL FOOD & BEVERAGE

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CANAPÉS & TAPAS

Minimum order of 2 dozen per item

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



MEAT, GAME & POULTRY

Hot Selections

MINI CUBAN SANDWICH | Yellow Mustard, Pickle Relish

7/piece

CHICKEN SATAY | Thai Peanut Sauce

7/piece

MINI CHORIZO EMPANADA | Smoked Poblano Aioli

8/piece

LAMB LOLLIPOP | Creole Mustard Sauce

8/piece

WORCESTERSHIRE GLAZED BEEF SKEWER | Creamy Horseradish

8/piece

BEEF WELLINGTON PUFF | French Style Puff Pastry

8/piece

TAPAS RECEPTION

TAPAS RECEPTION | 98/person

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, to include 2 chef attendants

*Chef Attendant @ \$100 per 75 people

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

SELECT FOUR HORS D'OEUVRES:

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

SELECT TWO STATIONS BELOW:

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 | A LA CARTE

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

Please select one first course, one entrée for your guests, and one dessert for your guests.

If you prefer to offer a choice of entree, we will be happy to discuss options with you

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®



FIRST COURSE SELECTIONS | select one:

Salads

BOUQUET OF HOMESTEAD LOCAL MIXED GREENS

- Cucumber Wrapped With Passion Fruit Vinaigrette

BABY ROMAINE HEARTS

- With White Anchovy, Pecorino Romano Dressing, Crisp Flat-Bread Croutons

SPICED BLACK WALNUT CRUSTED CHEVRE

- With Baby Arugula & Frisée Salad, Peppercorn Truffle Dressing

ICEBERG LETTUCE WEDGE SALAD

- With Applewood Smoked Bacon, Vine Ripened Tomatoes, Blue Cheese Crumbles, Buttermilk Ranch

DINNER | A LA CARTE



ENTRÉE SELECTIONS | select one:

From The Land

CAST IRON SEARED NATURAL TENDERLOIN | 120

- Truffled Parsnip Purée, Périgourdine Sauce, Baby Carrots, Demi Glace

PAN-SEARED FREE-RANGE CHICKEN BREAST | 98

- Sweet Corn Dauphinoise Potatoes, Grilled Asparagus, Thyme-Infused Chicken Jus

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

Combination Entrees

BEEF TENDERLOIN + SHRIMP | 130

- Yukon Gold Mousseline, Chef's Seasonal Vegetable, Demi Glace, Piquillo Chili Sofrito

BEEF TENDERLOIN + PACIFIC SEA BASS | 144

- Yukon Gold Mousseline, Chef's Seasonal Vegetable, Demi Glace, Mango-Lobster Gastrique

Desserts

FLOURLESS CHOCOLATE TORTE

TORCHED KEY LIME PIE

CARAMEL SEA SALT CHEESECAKE

DINNER | BUFFET STYLE



All buffet dinners serve a minimum of 20 guests

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

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

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

BANANA 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 | BUFFET STYLE



All buffet dinners serve a minimum of 20 guests

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

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Dinner buffets are priced & set for 2-hour service

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

A 27% TAXABLE ADMINISTRATIVE CHARGE & 7.5% SALES TAX APPLIES TO ALL FOOD & BEVERAGE

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DINNER | BUFFET STYLE



All buffet dinners serve a minimum of 20 guests

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

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

Dinner buffets are priced & set for 2-hour service

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

DESSERT | 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

CAJUN SPICED PRIME RIB | 26/person

- Slow Roasted Cajun Spiced Prime Rib, Natural Pan Jus, Mustard, Horseradish Cream, Fresh Rolls

CITRUS-MAPLE ROASTED CAROLINA TURKEY | 20/person

- Creole Mustard, Apricot & Cipollini Marmalade, Stone Ground Corn Bread

OVEN ROASTED BEEF TENDERLOIN | 30/person

- Sea Salt Crusted, Natural Pan Jus, Honey Yeast Rolls

WHOLE LOCAL SEASONAL FISH | 22/person

- 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

DISPLAY STATIONS

- ARTISANAL CHEESE & FRUIT DISPLAY | 30/person
 - Imported & Domestic Cheeses | With Dried Fruits & Berries Served with Flat-Bread | French Baguettes
- GARDEN FRESH VEGETABLE DISPLAY | 18/person
 - Grilled, Roasted & Fresh Vegetable Display | Cilantro Pepper Ranch, Hummus, Guacamole | Cumin Scented Pita Points & Grilled Ciabatta Bread
- CHARCUTERIE DISPLAY | 34/person
 - An elaborate display of Imported Prosciutto, Chorizo, Salami, Pickled Vegetables, Stone Ground Mustard, Assorted Crackers, and Dried Fruits
- SLIDER STATION | 32/person
 - All-Natural Beef Patties | Cheddar, Swiss, Provolone Cheese | Tiny Lettuce, Tomato, Onion, Sauces to Accompany | Natural Sea Salt Fries
- RISOTTO STATION | 32/person
 - Applewood Smoked Bacon, Roasted Vegetables, Fresh Spinach, Tomato, Shitake Mushroom & Grated Parmesan Cheese
 - [Chef Attendant Required]
- FRESH PASTA STATION | 32/person
 - **Choice of two Pastas:**
 - Penne, Fettuccine, Orecchiette or Cheese Tortellini
 - **Choice of two Sauces:**
 - Roasted Tomato Marinara, Basil Pesto or Alfredo
 - [Chef Attendant Required]

A 27% TAXABLE ADMINISTRATIVE CHARGE & 7.5% SALES TAX APPLIES TO ALL FOOD & BEVERAGE

BEVERAGE SELECTIONS



- **HOSTED BARS** | Fee/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

- Michelob Ultra®
- Budweiser®
- Bud Light®
- Heineken®
- Corona®
- Truly Wild Berry Seltzer®
- Local Craft Beer
- Fresh Juices
- Soft Drinks
- Mineral Waters

BY THE DRINK | /drink, based on consumption

• DELUXE	12	• IMPORTED BEER/CRAFT/SELTZER	7
• SOFT DRINKS	4	• SELECT WINES	12
• PREMIUM BRANDS	14	• DOMESTIC BEER	6
• STILL WATER	7	• UPGRADED WINES	16
• ULTRA PREMIUM BRANDS	16	• CORDIALS & LIQUEURS	16

BY THE HOUR | /person, starting from 2 hours

- BUDWEISER®
- BUD LIGHT®
- HEINEKEN®
- CORONA®
- TRULY WILD BERRY SELTZER®
- LOCAL CRAFT BEER
- ONE OCEAN SELECT WINES
- FRUIT JUICES
- SOFT DRINKS
- MINERAL WATERS

- 2 Hours of Open Bar | 28/person
- 3 Hours of Open Bar | 34/person
- 4 Hours of Open Bar | 40/person

UPGRADED WINES:

- 2 Hours | 36/person
- 3 Hours | 42/person
- 4 Hours | 48/person

BEVERAGE SELECTIONS



DELUXE BRANDS

- NEW AMSTERDAM® VODKA
- NEW AMSTERDAM® GIN
- CORAZON BLANCO® TEQUILA
- CRUZAN® LIGHT RUM
- JOHNNIE WALKER RED® SCOTCH
- JIM BEAM® BOURBON

- 2 Hours of Open Bar | 40/person
- 3 Hours of Open Bar | 48/person
- 4 Hours of Open Bar | 55/person

UPGRADED WINES:

- 2 Hours | 45/person
- 3 Hours | 53/person
- 4 Hours | 60/person

PREMIUM BRANDS

- SKYY® VODKA
- THE BOTANIST® GIN
- ESPOLON BLANCO® TEQUILA
- DIPLOMATICO MANTUANO® RUM
- JOHNNIE WALKER RED® SCOTCH
- MAKERS MARK® BOURBON

- 2 Hours of Open Bar | 48/person
- 3 Hours of Open Bar | 56/person
- 4 Hours of Open Bar | 63/person

UPGRADED WINES:

- 2 Hours | 53/person
- 3 Hours | 61/person
- 4 Hours | 68/person

ULTRA PREMIUM BRANDS

- HANSON OF SONOMA® VODKA
- HENDRICKS® GIN
- CASA NOBLE REPOSADO® TEQUILA
- DIPLOMATICO MANTUANO® RUM
- LAPHROAIG 10 YEAR SCOTCH
- KNOB CREEK® BOURBON

- 2 Hours of Open Bar | 55/person
- 3 Hours of Open Bar | 63/person
- 4 Hours of Open Bar | 70/person

UPGRADED WINES:

- 2 Hours | 60/person
- 3 Hours | 68/person
- 4 Hours | 75/person

A 27% TAXABLE ADMINISTRATIVE CHARGE & 7.5% SALES TAX APPLIES TO ALL FOOD & BEVERAGE

ONE OCEAN RESORT & SPA | ATLANTIC BEACH, FL. | ONEOCEANRESORT.COM

ONE OCEAN

RESORT & SPA

It is our goal to create a unique service experience that will allow us to anticipate your needs and provide you with our Intuitive Services, Elegant Surroundings, and Luxurious Accommodations at One Ocean™.

We look forward to serving you.

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