

Weddings at One Ocean Resort & Spa



ONE OCEAN BOULEVARD

ATLANTIC BEACH | FL 32233

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.

authentic

intuitive

elegant





ATLANTICA 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

Coordination To Include A Consultation, 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*)

\$5,000++



RECEPTION ONLY wedding package fee

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

the menu

hors d'oeuvres

COLD SELECTIONS

CUCUMBER & PITA | Tzatziki

HEIRLOOM TOMATO & MOZZARELLA

Focaccia Crisp, Aged Moderna Balsamic Drizzle

AHI-TUNA SPOONS | Avocado Cream

CITRUS POACHED SHRIMP | Bloody-Mary Cocktail Sauce

HOT SELECTIONS

VEGETABLE SPRING ROLL | Sweet Thai Chili Sauce

SWEET POTATO PUFF | Cinnamon and Sugar Pastry

SPANAKOPITA | Spinach & Feta in Phyllo Pastry

PAN-FRIED FLORIDA CRAB CAKE | Smoked Tomato Remoulade

SEARED SCALLOP | Wrapped in Applewood Smoked Bacon

MALIBU COCONUT SHRIMP | Mango Relish

CHICKEN SATAY | Thai Peanut Sauce

MINI CHORIZO EMPANADA | Smoked Poblano Aioli

LAMB LOLLIPOP | Creole Mustard Sauce

WORCESTERSHIRE GLAZED BEEF SKEWER | Creamy Horseradish

BEEF WELLINGTON PUFF | French Style Puff Pastry



FIRST COURSE

select one:

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

SECOND COURSE

select two options:

FROM THE LAND

CAST IRON SEARED NATURAL TENDERLOIN • 132

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

PAN-SEARED FREE-RANGE CHICKEN BREAST | 110

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

FROM THE SEA

PAN-SEARED FLORIDA SNAPPER • 114

- Topped with Blue Crab, Creamy Polenta, Melted Tomatoes, Tropical Lemon-Grass Emulsion

CORIANDER DUSTED PACIFIC SEA BASS • 136

- Yukon Gold Mousseline, Mango-Lobster Gastrique

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.

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

Vegetarian & Vegan Options Available Upon Request.

COMBINATION ENTREES

BEEF TENDERLOIN + SHRIMP • 142

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

BEEF TENDERLOIN + PACIFIC SEA BASS • 156

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

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

ROASTED VEGETABLE CASSEROLE

DESSERT | Wedding Cake

buffet menu

PRICING INCLUDES:

Four (4) Butler Passed Hors d'Oeuvres
Custom Designed Wedding Cake
To be served for 1 hour]

\$132 per person

stations menu

ARTISAN CHEESE & FRUIT DISPLAY | Imported & Domestic Cheeses | Dried Fruits & Berries | Served with Artisan Breads

MINIATURE WEDGE SALADS | Iceberg Lettuce, Cherry Tomatoes, Bacon, Blue Cheese Crumbles, 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 | Wedding Cake

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 per person

beverage selections

ALL BAR PACKAGES ARE INCLUSIVE OF A
CHAMPAGNE TOAST AND BARTENDER FEES

ALL BAR SELECTIONS INCLUDE:

One Ocean Select	Michelob
Wines Cabernet	Ultra®
Sauvignon	Budweiser®
Pinot Noir	Bud-Light®
Chardonnay	Heineken®
Sauvignon Blanc	Corona®
Prosecco	Local Craft Beer
Fresh Juices	
Soft Drinks	High Noon®
Mineral Waters	seltzers

DELUXE

- SVEDKA® VODKA
- BEEFEATER® GIN
- EL JIMADOR® TEQUILA
- BACARDI® RUM
- DEWAR'S® SCOTCH
- JIM BEAM® BOURBON

4 HOURS | \$55.00 per person

5 HOURS | \$61.00 per person

PREMIUM

- TITO'S® VODKA
- BEEFEATER® GIN
- ESPOLON BLANCO® TEQUILA
- BACARDI® RUM
- GLENFIDDICH 12YR® SCOTCH
- JACK DANIEL'S® BOURBON

4 HOURS | \$63.00 per person

5 HOURS | \$69.00 per person

ULTRA PREMIUM

- GREY GOOSE® VODKA
- BOMBAY SAPPHIRE® GIN
- PATRON SILVER® TEQUILA
- APPLETON® RUM
- GLENLIVET 12YR® SCOTCH
- MAKERS MARK® BOURBON
- REMY MARTIN VSOP® COGNAC

4 HOURS | \$70.00 per person

5 HOURS | \$76.00 per person





after party snacks

CHICKEN & WAFFLES

Mini Fried Chicken & Waffle Skewers
With Spiced Vermont Maple Syrup

\$14 per person

SKILLET COOKIES & ICE CREAM

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

\$16 per person

SLIDERS & FRIES

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

\$16 per person

includes:

SLICED SEASONAL FRESH FRUIT & BERRIES

SELECTION OF IMPORTED & DOMESTIC CHEESES

FRESHLY BAKED BREAKFAST PASTRIES

Served With Butter & Preserves

SCRAMBLED EGGS

APPLEWOOD SMOKED BACON & SAUSAGE

CRISP BABY FIELD GREENS

Cucumbers, Blistered Tomatoes, Candies Pecans, Dried Cherries

GARLIC & HERB FINGERLING POTATOES

GRILLED CHICKEN BREAST

Heirloom Tomato & Local Basil Fondue

BEVERAGES

Freshly Squeezed Florida Orange 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

\$52 per person



preferred vendors

WEDDING PLANNING

- [McCurry Events](#)
- [Everleigh Events](#)
- [Dairing Events](#)

HAIR & MAKE-UP

- [Studio Bride](#)
- [My Dry Blowout Bar](#)
- [Blush & Mane](#)
- [Kimtasha](#)
- [Jill Stonier](#)
- [Paulina Perez](#)
- [Lia Croke](#)

PHOTOGRAPHY

- [Sarahdipity](#)
- [J'Adore Studios](#)
- [Tanya Bondarenko](#)
- [We are the Bowsers](#)
- [28 North](#)
- [Stout Studios](#)
- [Christina Karst](#)
- [Brooke Images](#)
- [Ashley Steeby](#)

VIDEOGRAPHY

- [We are the Bowsers](#)
- [Lunic Visuals](#)
- [Ricker Films](#)
- [Noeth Films](#)

OFFICIANT

- [John Reardon](#)
- [Anne Eastwick](#)

FLORAL/DÉCOR & RENTALS

- [Mugwump Productions](#)
- [Luxe Party Rentals](#)
- [Liz Stewart Floral Design](#)
- [Tula Rose Events](#)
- [Glenn Certain](#)
- [Anything with Plants & Flowers](#)
- [Marble & Pine](#)
- [Kissing Tulips](#)
- [Malia Floral Design](#)
- [Simply Designed by Mary](#)

DJ

- [White Tie Events](#)
- [Full Circle Wedding DJs](#)
- [RJM Entertainment](#)
- [Footloose Entertainment](#)
- [Generation Y Entertainment](#)
- [Beachside Entertainment](#)
- [McGee Entertainment](#)
- [BPM Weddings](#)

BAND

- [The Royals Band](#)
- [Who Rescued Who](#)
- [Bay Kings Band](#)
- [Bread & Butter](#)
- [The RiverTown Band](#)
- [Chris Thomas Band](#)

STRINGS

- [Magnolia String Quartet](#)
- [Wehner Weddings](#)
- [Deron Baker Guitarist](#)
- [String Theory](#)
- [Adiago Weddings](#)

TRANSPORTATION

- [East Coast Transportation](#)
- [Riverplace Limousine](#)
- [Dana's Limousine](#)

FOOD & BEVERAGE MINIMUMS

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

OUTSIDE FOOD & BEVERAGE

Due to licensing requirements and quality control issues, all food & beverage 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 advance 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 are 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 and dinners.

STAFFING & SERVICE

A 27% taxable administrative 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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