

# 2017 MEETINGS AND BANQUETS

## DINING SERVICES | MENU SELECTIONS



ALWAYS IN YOUR ELEMENT™

# ONE OCEAN

REMINGTON



## FOOD AND BEVERAGE MINIMUMS

The minimums do not include 24% service charge and 7% sales tax. Food and Beverage minimums are a guideline of the least amount you will need to spend for your event and are not package-based on any particular menu.

## FOOD AND BEVERAGE

All Food and Beverage is to be purchased solely through One Ocean.™ Our talented team of chefs will assist you to create special menus that vary from items included on our printed suggestions. Menu selection should be completed at least three weeks prior to your event, with the exception of buffets.

- For parties of 50 or more, plated dinners with one entree selection are available.
- For parties of 120 or more, buffet dinners are recommended.
- For parties less than 50, a choice may be offered for the entree selection. An additional \$10 per person must be added to the cost of the menu.
- A minimum of 20 people is required for all buffet menus with stations and hot food items.

## TAXABLE SERVICES AND SALES TAX

A 24% taxable service charge and 7% sales tax will be applied to all Food and Beverage arrangements.

## MENU TASTING

Menu tasting for two will be complimentary. Tasting must be arranged at least two weeks prior to the desired tasting date. Tasting may not be scheduled during the last two weeks of December due to the busy holiday season. Other blackout dates may apply during holidays and peak season. Tuesday thru Thursday only.

## OTHER CHARGES AND GENERAL FEES

Bartender	per Bartender, per event one Bartender required per every 75 guests	100
Chef Attendant	per Chef, per event	100
Cake Cutting (outside vendor)	per person	4
Custom Menu Printing	per menu	1
Corkage (guests product)	per bottle	25

# BREAKFAST



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## BUFFET BREAKFAST

All buffet breakfasts include freshly squeezed Florida orange juice, freshly squeezed Florida grapefruit juice, freshly brewed gourmet coffee, and a selection of herbal and black teas.

All Buffet Breakfasts are priced and set up for 1-hour service.

All Buffet Breakfasts serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

## THE CONTINENTAL

per person, 26

Sliced Seasonal Fresh Fruit and Berries  
Individual Plain and Fruit Yogurt  
Basket of Assorted House-Made Bakeries with Butter and Preserves

## SMOKED SALMON BREAKFAST

per person, 32

Assorted Dry Cereals and Toasted House-Made Granola  
Whole and Skim Milk, Sliced Seasonal Fresh Fruit and Berries  
Individual Plain and Fruit Yogurts  
Smoked Salmon with Bagels, Cream Cheese, Red Onions  
Beefsteak Tomatoes and Capers  
Basket of Assorted House-Made Bakeries with Butter and Preserves

## BREAKFAST CLASSIC

per person, 36

Cold Items: Fresh Sliced Seasonal Fruits and Berries  
Assorted Dry Cereals, House-Made Toasted Granola, Muesli with Yogurt, Apples and Grapes  
Whole and Skim Milk  
Individual Fruit and Plain Yogurts, Whole Berries and Dried Fruits

Hot Items: Basket of Assorted House Made Bakeries, Mini Croissants and Selection of Bagels with Butter, Preserves, and Cream Cheese, Scrambled Eggs with Chives, Apple Wood Smoked Bacon and Breakfast Sausage, Cast Iron Seared Breakfast Potatoes

Please SELECT ONE of the following: Buttermilk Pancakes or Brioche French Toast  
Vermont Maple Syrup and Whipped Butter

## HEART HEALTHY BUFFET

per person, 38

Fresh Sliced Seasonal Fruits and Berries  
Almond Milk Bircher Muesli with Assorted Dried Fruits, Nuts, and Yogurt  
Create Your Own Granola Parfaits  
Smoked Salmon Salad with Whole Wheat Pita

Assorted Breakfast Bakeries: Multi grain Cranberry Muffins, Flax Seed Lavosh served with Various Preserves and Organic Honey

Please select one of the following: Buckwheat and English Oatmeal Pancakes with Sugar Free Vermont Maple Syrup  
Egg White Frittata with Grilled Vegetables

A 24% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.



Additional to menu price

**BUFFET  
BREAKFAST  
ENHANCEMENTS**

All Attended Chef Stations per  
Chef per event, 100

**INDIVIDUAL ITEMS** per person, 8

Please select one of the following:  
Traditional Eggs Benedict with Vermont Maple Syrup Brioche French Toast with  
Vermont Maple Syrup Cheese Blintz with Southern Peach Compote  
Create Your Own Florida Breakfast Burritos with aged cheddar, sour cream and salsa

**ACTION STATIONS** per Chef per event, 100

Chef Attended

**OMELET STATION** per person, 15

Chef Preparing Eggs and Omelets  
to order

Accompanied with  
Chef's Selection of Breakfast Potatoes  
Apple Wood Smoked Bacon and Sausage Links

**WAFFLE STATION** per person, 8

Chef Preparing Waffles

Maple Syrup, Strawberry and Blueberry Sauce  
Stone Fruit Salsa and Whipped Cream

# BREAKFAST



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## PLATED BREAKFAST

All plated breakfasts include freshly squeezed Florida orange juice, freshly squeezed Florida grapefruit juice, freshly brewed gourmet coffee, and a selection of herbal and black teas.

### EGGS SCRAMBLED

Fluffy Scrambled Eggs with Chives  
Crispy Apple Smoked Bacon and Sausage Links  
Idaho Potato Hash  
Poached Jumbo Asparagus

per person, 26

### VEGETABLE FRITTATA

Roasted Tomato, Savory Spinach and Mozzarella Frittata  
Crispy Apple Smoked Bacon  
Russet Potato Pancake

per person, 28

### FRENCH TOAST

Thick Sliced Brioche French Toast with Warm Rum,  
Banana Compote and Vermont Maple Syrup  
Banana Brulee with Imported Cinnamon Apple-Smoked Bacon  
and Sausage Links

per person, 28

### SOUTHERN MAYPORT BREAKFAST

Mayport Shrimp with Chorizo Sausage, Onion, and Peppers  
Tomato and Spinach over stone ground White Cheddar Grits

per person, 28

# BRUNCH BUFFET



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Minimum attendance:  
20 guests

per person, 50

Requires one Chef Attendant  
per Chef, 100

The Brunch Buffet is priced and  
set up for 1- hour service.

Freshly Squeezed Florida Orange Juice and Grapefruit Juice

Sliced Seasonal Fresh Fruit and Berries  
Selection of Imported and Domestic Cheeses

Freshly Baked Breads and Rolls with Butter

Chef Prepared Omelets and Eggs to order, served with Crisp Bacon and Country  
Sausage Links

Tomato, Basil, and Mozzarella Salad, Aged Modena Drizzle

Crisp Baby Field Greens with Cucumbers, Blistered Tomatoes, Hearts of Palm,  
Candied Pecans, Dried Cherries

Grilled Chicken Breast with Calabaza Risotto, Tomato, and Thai Basil Fondue

Herb Roasted Peruvian Potatoes

Daily Selection of Garden Vegetables

Hand Carved Herb Crusted New York Sirloin, Mushroom Demi Glace and  
Horseradish Crema

Pastry Chef's Selection of Cakes, Tarts, and Pastries

Freshly Brewed Gourmet Blended Coffee

Selection of Herbal and Black Tea

A 24% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.



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

## FIRST COURSE SELECTIONS

### Salads

Hand Picked Field Greens with Shaved Bermuda Onions, Crumbled Feta, Basil Vinaigrette  
 Grilled Portobello and Mozzarella Napoleon, Pea Tendril Salad, Sun-Dried Tomato Pesto  
 Spinach Petal Salad, Pecan Crusted Chèvre with Warm Pancetta and Thyme Dressing  
 Tomato Carpaccio with Florida Hearts of Palm Salad, Citrus-Coriander Vinaigrette  
 Caesar Salad with White Anchovy-Garlic Dressing, Shaved Asiago Cheese

## ENTRÉE COURSE SELECTIONS

### Chilled Entrees

Seafood Cobb Salad of Shrimp, Fried Calamari	28
Hearts of Romaine with Grilled Chicken and Classic Caesar Dressing	26
Coriander and Pepper Crusted Ahi Tuna, Roasted Onion and Feta Salad, Kalamata Olive Relish	28

### Hot Entrées

Jalapeño Glazed Pork Tenderloin, Roasted Plantain Hash, Tropical Fruit Relish	40
Molasses BBQ Tasmanian Salmon, Tomato-Cilantro Hollandaise	44
Macadamia Nut Encrusted Black Grouper, Pineapple and Citrus Gastrique	48
Stuffed Grilled Portabello Mushroom, Smoked Provolone, Tomato, Spinach, & Carmelized Onion. Balsamic Drizzle over greens	39
Guajillo Chili Rubbed Free Range Chicken, Fork Smashed Fingerling Potatoes, Roast Shallot Jus	39
Grilled Petite Filet of Beef with Black Peppercorn and Sage Polenta, Caramelized Onion Thyme Jus	52

## DESSERT SELECTIONS

Classic Tiramisu with Espresso Ice Cream  
 Roasted Strawberry Sauce, White Chocolate Macadamia Bark  
 Traditional Key Lime Pie with a Ginger Scented Crust, Citrus Cream, Fresh Raspberry Coulis  
 Freshly Spun Mango Sorbet served with Seasonal Berries, Berry-Berry Consommé,  
 Cashew Nut Tuile  
 Fallen Chocolate Souffle Cake, Fresh Whipped Cream, Raspberry Coulis  
 Orange Almond Torte with Cardamom Ice Cream, Candied Orange Peel, Caramel Drizzle

Artisanal Bread Service with Sea Salt Vermont Butter  
 Freshly Brewed Gourmet Blended Coffee  
 Selection of Herbal and Black Teas

# LUNCH BOX SPECIALTIES



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## BOXED LUNCHES

Boxed lunches include whole fruit and a selection of non-alcoholic beverages.

per person, 32

### Choice of one for group

Grilled Eggplant, Tomato, Fresh Mozzarella with Pesto on Focaccia Bread  
Slow Roasted Sirloin of Beef, Caramelized Onions, Boursin® Cheese on Baguette  
Smoked Carolina Turkey with Swiss Cheese on Flaky Croissant  
Marinated Grilled Chicken Breast with Provolone and Arugula on Kaiser Roll Cumin-Scented Hummus and Virgin Olive Oil Dressed Grilled Vegetable Wrap Italian Hoagie: Sliced Italian Meats, Cheeses, Crisp Lettuce, Tomato, and Onion Marinated Grilled Chicken Caesar Salad, Toasted Croutons, and Aged Parmesan Classic Cobb Salad with Marinated Chicken or Grilled Mayport Shrimp

### Choice of one for group

Penne Pasta with Roasted Vegetables  
Heirloom Tomato Couscous Salad  
California Potato Salad

### Choice of one for group

House Made Cookie  
Double Fudge Brownie

## THE SANDWICH BOARD

Available for  
Groups of all sizes

The Sandwich Board includes freshly brewed gourmet blended coffee and a selection of herbal and black teas.

per person, 36  
Lunch buffets are priced and set up for 1-hour service.

Assorted Sliced Meats and Imported Deli Cuts with a selection of Wheat, Rye, Multi-Grain, and Kaiser

New Potato Salad with Dill and Whole-Grain Mustard, Florida Citrus Coleslaw

Tomato and Mozzarella Salad with Aged Modena Balsamic Vinegar

Mixed Green Salad with Choice of Dressing

Chef's Soup of the Day

One Ocean™ Cookies and Brownies

Whole Seasonal Fruits





All buffet luncheons serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All luncheons include freshly brewed gourmet blended coffee and a selection of herbal and black teas.

All attended chef stations per chef per event, 100

Lunch buffet are priced and set up for 1-hour service.

## OCEAN BOULEVARD LUNCHEON

per person, 43

Mixed Greens with Herb Vinaigrette, Balsamic, and Bleu Cheese Dressing

Chilled Watermelon and Cilantro Salad with Bermuda Onions

### A Selection of Gourmet Wraps and Sandwiches

Coriander Spiced Tuna Salad with Mizuna on Crisp Rye Bread

Roast Carolina Turkey with Camembert, Sun-Dried Cherry Mayonnaise on Herb Focaccia

Sun-Dried Tomato Wrap of Grilled Vegetables, Kalamata Olives, and Feta Cheese

Shaved Peppercorn Crusted Beef with Arugula and Whole Grain Mustard on a Crisp Baguette

### Please select two of the following

Vine Ripened Tomato and Fresh Buffalo Mozzarella, Aged Modena Drizzle

Black Bean and Roasted Corn Salad

White Bean and Smoked Ham Salad with Fresh Herbs

Florida Hearts of Palm Salad with Tomatoes and Citrus

Sliced Seasonal Fresh Fruits and Berries

Pastry Chef's Selection of Desserts



All buffet luncheons serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All luncheons include freshly brewed gourmet blended coffee and a selection of herbal and black teas.

All attended chef stations per chef per event, 100

Lunch buffet are priced and set up for 1-hour service.

## SEA GRILL LUNCHEON

per person, 57

Chef Attendant  
Equipment Rental Fees may apply.

Mixed Greens with Herb Vinaigrette, Balsamic, and Bleu Cheese Dressing  
Orecchiette Pasta Salad with Roasted Vegetables, Marinated Citrus Slaw  
Baked Beans

**From the Grill** Chimichurri Marinated Chicken Breast  
Local Catch of the Day  
Flame Grilled Hamburgers and Veggie Burgers  
Kosher Beef Jumbo Hot Dogs

Smoked Bacon and Corn Casserole  
Sliced Swiss, Cheddar, and American Cheeses, Tomatoes, Onions, Pickles, Lettuce,  
Mayonnaise, Mustard, Ketchup

Sliced Seasonal Fresh Fruit and Berries, Cookies, Fruit Tarts, Bars, and Brownies

## ISLAND STYLE LUNCHEON

per person, 45

Chef's Soup of the Day Inspired by the Islands

### Cold Presentations

Grilled Jerk Chicken Breast and Mango Salad with Cilantro Vinaigrette  
Avocado and Green Papaya Salad with Lime Dressing, Garden Salad with Thousand  
Island Dressing, Authentic Jamaican Cole Slaw

### Hot Presentations

Tamarind and Appleton Slow Braised Bell & Evans Chicken  
Pan Seared Florida Keys Red Snapper with Spicy Coconut and Cilantro  
Pigeon Peas and Long Grain Rice  
Honey Jerk Glazed Calabaza and Fried Sweet Plantains with Roasted Tomatoes  
Roasted Seasonal vegetables

### Dessert

Roasted Banana Cheesecake  
Coconut Cake with Pineapple Scented Cream Cheese Frosting  
Spiced Chocolate Pot de Creme



All buffet luncheons serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All luncheons include freshly brewed gourmet blended coffee and a selection of herbal and black teas.

All attended chef stations per chef per event, 100

Lunch buffet are priced and set up for 1-hour service.

## ITALIAN LUNCHEON

per person, 50

Minestrone Soup with Elbow Macaroni

Caprese Salad Fresh Mozzarella, Vine Ripe Tomato, Balsamic Reduction

Caesar Salad Aged Pecorino Romano, Crips Focaccia Croutons

Baked Ziti with Traditional Bolognese Meat Sauce

Spinach Cannelloni

Chicken Piccata

Penne Pasta with Creamy Basil Pesto Sauce and roasted seasonal vegetables

Focaccia and Italian Breads

Classic Tiramisu

Raspberry Creme Brûlée

Toasted Almond Biscotti

Citrus Scented Ricotta Cheesecake

## TEX MEX LUNCHEON

per person, 45

### Assorted Salads

Florida Hearts of Palm and Citrus Salad

Citrus Marinated Cole Slaw

Heirloom Tomatoes with Annatto Cumin Vinaigrette

"Create-Your-Own Seafood Taco" from Carolina Wreck Fish, Georgia Shrimp, Soft Tacos, Heirloom Tomato, Guacamole, Aged Cheddar, Lettuce, Refried Beans, Sour Cream

Cumin and Cilantro Scented Picadillo

Guajillo Chile Rubbed Free Range Chicken

Spiced Fries and Sofrito Yellow Rice and Piquillo Peppers and Onions

Assorted Bread Display with Vermont Butter

Vanilla Bean Flan with Fresh Berries

Cinnamon Scented Churros

Chocolate and Roasted Banana Cheesecake



FOOD

Whole Fresh Fruit Basket	per person, 5
Sliced Fruit Display	per person, 8
Fresh Tropical Fruit Kebabs on Bamboo Skewers	per dozen, 40
Assorted Cookies	per dozen, 50
Select one or assortment of Chocolate Chip Peanut Butter Oatmeal Raisin White Chocolate Macadamia Nut	
Double Fudge Brownies with or without Walnuts	per dozen, 38
Assorted Mini Fruit Tarts	per dozen, 46
Assorted Danish Pastries	per dozen, 36
Mini Cuban Sandwiches	per dozen, 46
Finger Sandwiches	per dozen, 48
Egg Salad and Mint Prawn Salad House Smoked Salmon with Chive Cream Cheese	
Frozen Fruit Juice Bars	each, 4.5
Haagen Dazs® Ice Cream Bars	each, 6
Selection of Domestic and Imported Cheeses with Crackers	per person, 16
Selection of Raw and Grilled Vegetables and Dip	per person, 18
Bleu Cheese Dip Onion Dip Ranch Dip	
Cumin Scented Hummus and Tapenade with Grilled Pita Bread	per person, 10
Mixed Salted Nuts	per bowl, 25
Salted Pretzel Twists	per bowl, 10
Assorted Chips	each 3.5
Candy Bars	each, 3.5
Freshly Popped Popcorn	Per bowl, 10
Jumbo Soft Baked Pretzels, served with Beer Cheese and Stone Ground Mustard	per dozen, 46



**BEVERAGES**

**BY THE GALLON, 1/2 GALLON OR THERMAL POT**

One Gallon serves approximately 20 Cups

	Gallon	1/2 Gallon	
Freshly Brewed One Ocean™ Blended Coffee	75	45	
One Ocean™ Signature Ice Tea	58	30	
Selection of Herbal and Black Teas			per infusor, 4

**BY THE PITCHER**

Serves 4 Glasses

Chilled Fruit Juice Orange, Grapefruit, Cranberry, Mango, Apple, Pineapple	per pitcher, 18
Freshly Blended Fruit Smoothie	per pitcher, 38
Fresh Honey Lemonade	per person, 5.5
House Made Fruit Punch	per person, 5.5
Coladas and Daiquiris	per person, 9.5

**BY CONSUMPTION**

Individually Bottled Juices Apple, Cranberry, Fruit Punch	each, 5.5
Sparkling Water Pellegrino®	each, 5.75
Still Water Aqua® or Panna®	each, 5.75
Soft Drinks Coke®, Diet Coke®, Sierra Mist®, Ginger Ale	each, 4
One Ocean Bottle Water	each, 5
Red Bull (Sugar Free & Regular) and Gatorade	each, 8

**BEVERAGE STATION**

per person, 25

Set in Meeting Room, Refreshed and Available Throughout the Day  
Freshly Brewed Gourmet Coffee and a Selection of Herbal and Black Teas  
One Ocean Water, Soft Drinks

# THEMED BREAKS



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Breaks are priced and set up based on 30-minute service.

## HEALTHY BALANCE per person, 15

- Selection of Gourmet Granola Bars
- Basket of Whole Fresh Fruit, Trail Mix
- Selection of Sparkling Juices

## INTERNATIONAL COFFEE BREAK per person, 16

- Flavored Coffee Syrups
- Crystalized Sugar Sticks
- Cinnamon Sticks
- Hot Tea Selection
- Warm Beignets with Assorted Jams

## ISLAND SMOOTHIES per person, 20

- Variety of Invigorating Smoothies Using Fresh Fruit and Low-fat Yogurts
- Dried Island Fruit Chips, and a Variety of Gourmet Granola Bars, Sliced Seasonal Fresh Fruit and Berries

## CABO SAN LUCAS per person, 18

- Crispy Tortilla Chips with Chili Con Queso, Sour Cream and Guacamole, Roasted Tomato Salsa, Smoked Chicken and Black Bean Quesadillas
- Selection of Sodas

## LITTLE HAVANA per person, 20

- Miniature Cuban Sandwiches, Ham Croquettes, Guava and Cream Cheese Pastelitos
- Cumin Dusted Gourmet Plantain Chips
- Flan
- Cinnamon Scented Churros with Warm Chocolate Sauce
- Selection of Sodas

A 24% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

# THEMED BREAKS



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Breaks are priced and set up based on 30-minute service.

## SNACK STATION

per person, 14

Fruit Skewers

Create-Your-Own Trail Mix

Dried Fruit

Pastry Chef's Selection of Assorted Cookies

Coffee Station

## CINEMA BREAK

per person, 16

Fresh Popped Popcorn, Candy Bars, Chips, & Warm Pretzels with Yellow Mustard

Selection of Sodas

## BALLPARK BREAK

per person, 18

All Beef Hotdogs, Steamed Buns, Sweet Relish, Yellow Mustard, Ketchup, Buttered Popcorn, Cracker Jacks,

Selection of Sodas

## SUNDAE BAR

per person, 16

Tahitian Vanilla Bean Ice Cream, Belgian Chocolate Ice Cream

Oreo Crumbles, M&M's, Sprinkles, Marshmallows, Strawberries, Maraschino Cherries, Chantilly Whipped Cream, Warm Hot Sauce, Caramel Sauce



## CANAPÉS

Canapés are available with minimum order of 2 dozen per item.

We recommend a selection of four or five different types of Canapés for an hour-long reception.

We will be happy to guide you in your choices and make suggestions to enhance your event.

## VEGETABLE AND CHEESE

### Cold Selections

Chayote with Florida Hearts of Palm Ceviche	per dozen, 42
Maytag Bleu Cheese Tartlet with Apricot Confiture	per dozen, 42
Heirloom Tomato and Mozzarella on Focaccia Crisp and Modena Vinegar	per dozen, 42
Bee Pollen Crusted Chèvre with Organic Honey Comb	per dozen, 48

### Hot Selections

Wild Mushroom Tartlet with Berry-Thyme Jam	per dozen, 40
Vegetable Spring Roll with Lemongrass-Yuzu Dipping Sauce	per dozen, 40
Smoked Vegetable Quesadilla with Avocado-Citrus Guacamole	per dozen, 42

## FISH AND SHELLFISH

### Cold Selections

Snapper Escabeche with Pickled Bermuda Onions and Capers	per dozen, 50
Bahamian Conch Ceviche with Fruit Relish	per dozen, 60
Salmon Tartar and Crème Fraîche Wild Green Onion	per dozen, 60
Jicama and Spiny Lobster Summer Roll with Wasabi Shoyu	per dozen, 60

### Hot Selections

Bahamian Conch Fritters with Cilantro Corn Remoulade	per dozen, 48
Pan-Fried Florida Crab Cake with Smoked Tomato Remoulade	per dozen, 48
Jalapeño Glazed Shrimp with Corn Crème	per dozen, 48
Cornmeal Crusted Oyster with Chipotle Aioli	per dozen, 48





## CANAPÉS

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We recommend a selection of four or five different types of Canapés for an hour-long reception.

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## MEAT, GAME, AND POULTRY

### Cold Selections

Tostones with Andouille Sausage and Garlic Confit Aioli	per dozen, 39
Quail Egg with Sauternes Infused Foie Gras Mousse and Green Onion	per dozen, 48
Crostini with Roasted Tenderloin of Beef and Roquefort Crumbles	per dozen, 55
Foie Gras Au Torchone with Crisp Brioche and Truffle Salad	per dozen, 60

### Hot Selections

Mini Chorizo Empanada with Smoked Poblano Aioli	per dozen, 48
Braised Short Rib Wrapped with Bacon	per dozen, 48
Confit of Duck Spring Roll with Shoyu and Szechuan Dipping Sauce	per dozen, 48
Chicken Satay with Thai Peanut Sauce	per dozen, 48
Lamb Lollipop with Creole Mustard Mop	per dozen, 60
Worcestershire Glazed Beef Skewer with Creamy Horseradish	per dozen, 60
Braised Wagyu Short Rib Flautas with Queso Fresco	per dozen, 60
Pork Dumplings with Sambal-Coconut Infusion	per dozen, 60

## CHILLED SEAFOOD

Iced Gulf Shrimp with Citrus Cocktail Sauce	per dozen, 48
Littleneck Clams on the Half Shell with Mango-Peppercorn Mignonette	per dozen, 48
Iced Alaskan King Crab Legs with Cocktail and Kieffir Lime Mustard Sauce	per dozen, 60
Assorted Selection of Sushi Rolls to include: Vegetable, California, Spicy Tuna with Wasabi, Pickled Ginger, Shoyu and Soy Sauce (approx. 6 pieces per roll)	per dozen, 80
Presentation of our Cured, Smoked, and Pastrami Salmon Served with Traditional Accompaniments, Serves Approx. 25 people	per order, 275
Stone Crab Claws, Cocktail and Lime Mustard Sauce, Available Oct 15 - May 15	Seasonal Market Price
Caviar on ice, variety to be determined based upon availability Served with Classical Garnish, Toast Points, Buckwheat Blini	Seasonal Market Price



## TAPAS

Per person, 79

Minimum of 20 Guests

We will be happy to guide you in your choices and make suggestions to enhance your event

Two attendants required - \$100 each

Tapas Reception is priced and set up for 1-hour service.

## SELECT FOUR

Heirloom Tomato and Mozzarella on Focaccia Crisp and Modena Vinegar  
Vegetable Spring Roll with Lemongrass-Yuzu Dipping Sauce  
Jicama and Spiny Lobster Summer Roll with Wasabi Shoyu  
Confit of Duck Spring Roll with Shoyu and Szechuan Dipping Sauce  
Worcestershire Glazed Wagyu Beef Skewer with Horseradish Cream  
Florida Crab Cake with Smoked Tomato Remoulade  
Mini Chorizo Empanada with Smoked Poblano Remoulade  
Lamb Lollipop painted with Creole Mustard Glaze

### ARTISAN CHEESE AND FRUIT DISPLAY

Imported and Domestic Cheeses with Fruit  
Dried Fruits and Berries Served with Flatbread  
French Baguettes and Parmesan Crusted Bread Sticks

### 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 and Garnished with Sliced Lemons.

## SELECT TWO

### WHOLE CARIBBEAN STYLE SUCKLING PIG

Sour Orange Mojo Sauce, BBQ Sauce, Tropical Fruit Relish, Sweet Thai Chili Sauce & Hawaiian Rolls

### BANANA LEAF WRAPPED SIDE OF LOCAL GROUPER

Red Miso-Chili Rub, Tropical Fruit Salpicon, Rolls

### CITRUS-MAPLE ROASTED CAROLINA TURKEY

Creole Mustard, Apricot and Cipollini Marmalade, Stone Ground Corn Bread

### SLOW ROASTED CAJUN SPICED PRIME RIB WITH HERB POPOVERS

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

### RISOTTO STATION

Creamy Risotto with add in's to include: Applewood smoked bacon, seasonal roast vegetables, shitake mushrooms, fresh spinach & grated Parmesan cheese

### DESSERT DISPLAY

Bittersweet Chocolate Raspberry Torte  
Seasonal Fruit Flan and Fresh Berries  
Freshly Brewed Gourmet Blended Coffee Selection of Herbal and Black Teas



Our a la carte dinners are designed as a four course presentation. Please select one first course, one second 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 SELECTIONS

### Cold Soups

Chilled White Asparagus Martini, Toasted Pepita Seed Oil  
 Florida Yellow Tomato Gazpacho, Fresno Chili Crème, Crisp Tortilla Threads  
 Chilled Silver Queen Corn Bisque, Stuffed Piquillo Pepper with Corn, Cilantro Chow Chow  
 Poached Rock Shrimp and Cucumber Soup, Serrano Chili Tomato Relish, Focaccia Croutons

### Hot Soups

Bahamian Spiced Corn Chowder, Annatto Herb Oil  
 Grilled Vine Ripe Tomato and Aged Balsamic Bisque, Chiffonade of Basil  
 Roasted Mayport Shrimp Prawn Bisque, Tahitian Vanilla Bean Chantilly  
 Red Miso and Chicken Hot and Sour Soup, Seared Tofu Croutons

### Salads

Bouquet of Homestead Hand Picked Greens, Passion Fruit Vinaigrette, Edible Orchids  
 Baby Romaine Hearts, White Anchovy and Pecorino Romano Dressing,  
 Crisp Flatbread Croutons  
 Spiced Black Walnut Crusted Chèvre, Baby Arugula and Frisée Salad, Peppercorn  
 Truffle Dressing  
 Shaved Heirloom Tomato Carpaccio, Melted Grape Tomato and Bocconcini Salad,  
 50-Year Old Modena Vinegar Reduction  
 Grilled Jumbo Asparagus Wrapped with Parma Ham, Slow Roasted Roma Tomato,  
 Pea Tendril Salad, Sherry Wine Vinaigrette

## SECOND COURSE SELECTIONS

### Cold Appetizers

Apple Wood Smoked Salmon, Shaved Fennel and Florida Hearts of Palm Salad, Citrus Vinaigrette  
 Grilled Portobello Mushroom, Balsamic-Créole Mustard Marinade, Crumbled Goat Cheese  
 Bell & Evans® Chicken and Leg Meat-Confit, Fontina Ballontine, Mizuna Bermuda Onion Salad  
 Avocado and Blue Crab Timbale, Shaved Cucumber with Curried Mango Coulis  
 Marinated Vegetable Summer Roll, Hoisin-Ginger Drizzle, Napa Cabbage and Horseradish Slaw  
 Fennel Pollen Dusted Ahi Tuna, Grilled Pineapple Carpaccio, Mango and Coriander Relish

### Hot Appetizers

Smoked Tomato and Asiago Cheese Risotto, Wilted Braising Greens, Macadamia Nut, Sage,  
 and Pesto  
 Crisp Skin Daurade, Hudson Valley Foie Gras, Wild Mushroom and Arugula Sauté, Pancetta  
 Vinaigrette Open Faced Crab and Ricotta Ravioli, Red Curried Coconut Broth, Thai Basil  
 Pan Fried Blue Crab, Warm Tropical Fruit Chutney, Lotus Root Chip and Daikon Sprout Salad  
 Cast Iron Seared Sea Scallops, Serrano Ham and Blue Corn Polenta, Gorgonzola Cream  
 Braised Short Rib Strudel, Confit of Collard Greens, Mushroom Ragout, Pomegranate Relish



## ENTRÉE SELECTIONS

## From The Land

Cast Iron Seared Natural Tenderloin, Truffled Parsnip Purée, Périgourdine Sauce	96
Grilled 21 Dry Aged Beef Sirloin, Yukon Potato and Gruyère Gratin, Cipollini Onion Jus	98
Mushroom Crusted Rack of Lamb, Japanese Eggplant and Potato Tian, Rosemary Infused Jus	100
Pan Seared Veal Tenderloin Medallion, Sun Dried Tomato Polenta, Roasted Almonds, Warm Tomato Vinaigrette	100

## From the Sky

Pan Seared Bell & Evans® Chicken Breast with Sweet Corn Dauphinoise Potatoes, Thyme Infused Chicken Jus	79
Pecan Crusted Squab Breast, Soft Mascarpone Herb Polenta, Cipollini Onion Reduction	83

## From the Sea

Grilled Coastal Mahi Mahi, Blue Crab and Truffle Mousseline Potatoes, Vine Ripe Tomato, Young Fennel Quenelle	80
Pan Seared Florida Red Snapper, Braised Beluga Lentils and Blue Crab, Tropical Lemongrass Emulsion	82
Bronzed Atlantic Swordfish, Cabrales-Caramelized Brazilian Onion Risotto Cake, Mango Thai Chili Conserve	82

## Combination Entrées

Cast Iron Seared Chicken Breast and Grilled Gulf Coast Shrimp, Warm Chicken Jus, Herb Vinaigrette	88
Duo of Seared Beef Tenderloin and Sugar Cane Skewered Citrus Grilled Prawns, Piquillo Chili Sofrito	105
Tellicherry Pepper Crusted Tournedos of Beef and Pan Seared Blue Crab Cake, Saffron and Roast Garlic Sabayon	108
Pennsylvania Dutch Country Veal Tenderloin and Maine Lobster Tail Lollipop, Tarragon Buerre Blanc	112
Mixed Grill of Colorado Rack of Lamb, Beef Tournedos and "House Made" Lobster Sausage	125
Tomato Infused Béarnaise, Creole Mustard Demi-Glace	

## Vegetarian Entrées

Preserved Lemon Pappardelle Pasta with Sun Dried Tomatoes, Rapini and Wild Mushroom Fricassee	68
Shaved Elephant Garlic Chips	
Ricotta Cheese Gnocchi with Baby Artichoke, Hedgehog Mushrooms, Arugula and Feta Cheese	70
Californian Extra Virgin Olive Oil Drizzle	

## DESSERT SELECTIONS

Flourless Chocolate Torte with Amaretto Cream Sauce, Dark Chocolate Marcona Almond Bark Dried Cherry Compote
Duo of Crème Brûlées including Roasted Pistachio and Tahitian Vanilla Bean served with Assorted Miniature Shortbread Cookies
Caramelized Banana Cheesecake, Citrus Rum Sauce, Crisp Plantains
Praline Ice Cream Pie, Maple Scented Meringue and Caramel Rum Sauce
Chocolate Orange Zabaglione with Rich Chocolate Cake, Fresh Raspberry Coulis, Candied Orange Peel

*Artisanal Bread Service with Sea Salt Vermont Butter*  
*Freshly Brewed Gourmet Blended Coffee*  
*Selection of Herbal and Black Teas*



All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All buffet dinners include freshly brewed gourmet blended coffee and a selection of herbal and black teas.

All attended chef stations per chef per event, 100

Dinner buffets are priced and set for 2-hour service.

**HAWAIIAN LUAU** *Minimum of 20 Guests*

per person, 55

Macaroni Salad

Lomi Lomi Salmon Salad

Tropical Fruit Salad with Passion Fruit Syrup

Mixed Greens and Garden Vegetables with Lilikoi Vinaigrette

Huli Huli Chicken with Toasted Sesame Seeds

Hawaiian BBQ Pork Shoulder Wrapped in Banana Leaf

Macadamia Nut Crusted Mahi Mahi

Vegetable Fried Rice

Tempura Fried Vegetables with Pineapple Sweet and Sour Sauce

Steamed Jasmine Rice with Fresh Ginger and Lemongrass

Hawaiian Sweet Rolls

Pastry Chef's Selection of Desserts

**FIRST COAST SOUTHERN SMOKEHOUSE**

per person, 65

Iceberg Lettuce, Tomatoes, Blue Cheese, Crispy Onions, Candied Pecans, Buttermilk Ranch

New Potato Salad, Grain Mustard Dressing

Shredded Cabbage, Golden Raisins, Celery Seed Aioli

Watermelon & Raspberry, Red Onions, Marinated Feta

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

Grilled Corn on the Cob

Potato Rolls, Datil Cheddar Corn Bread, Biscuits, Sapelo River Honey Butter

Pastry Chef's Selection Of Desserts



All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All buffet dinners include freshly brewed gourmet blended coffee and a selection of herbal and black teas.

All attended chef stations per chef per event, 100

Dinner buffets are priced and set for 2-hour service.

**LOWCOUNTRY BOIL** *Minimum of 20 Guests*

per person, 82

**Cold Selections**

Mixed Green Salad with Garden Tomatoes With Choices of Peppercorn Ranch, Blue Cheese, and Balsamic Vinaigrette

Fresh Spinach with Chopped Eggs, Sliced Mushrooms, Tomatoes, Pickled Onions, Warm Bacon Dressing

Homemade Citrus Coleslaw

Chopped Green Tomato and Roasted Corn Salad with Feta and Peppercorn Dressing Shucked Oysters and Citrus Poached Shrimp Display Lemon and Cocktail Sauce "Hushpuppy Station" Fried in a Cast Iron Skillet Served with Tartar Sauce &

Chipotle-Cilantro Remoulade

**Hot Selections**

Traditional Lowcountry Boil Seasoned Shrimp, Crawfish, Andoullie Sausage, Potato & Corn-on-the-Cob

Blackened Delta Catfish Fillets and Cajun Remoulade Sauce

Southern Fried Chicken

Cajun Red Beans and Steamed Rice

Brasied Collard Greens with Smoked Ham Hock

Fresh Baked Biscuits and Corn Bread / Georgia Pecan Honey Butter

Southern Pecan Tart with Milk Chocolate Ganache

Assorted Gourmet Chocolate Chip Cookies

Cinnamon Scented Peach Cobbler, Brown Sugar Streusel



All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All buffet dinners include freshly brewed gourmet blended coffee and a selection of herbal and black teas.

All attended chef stations per chef per event, 100

Dinner buffets are priced and set for 2-hour service.

## Flight, Farm, Fins, Fields

per person, 88

### CHILLED DISPLAY

#### 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 ripe tomatoes, bocconcini mozzarella, fresh basil, extra virgin olive oil

#### TOASTED ORZO PASTA SALAD

Fire roasted peppers, garbanzo beans, preserved lemon vinaigrette Marcona almonds,  
nicoise olives and fresh mint

### HOT SELECTIONS

#### CRACKED BLACK PEPPER CRUSTED MEYER'S RANCH FLAT IRON STEAKS

Madeira dijon bordelaise

#### PARMESAN AND HERB CRUSTED BREAST OF FREE RANGE CHICKEN

Fricasse 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

#### ROASTED VEGETABLE CASSEROLE

Zucchini, yellow squash, ripe tomatoes, eggplant, herb de provence

#### CHEESE AND POTATO GRATIN

Pastry Chef's Selection Of Desserts



All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All buffet dinners include freshly brewed gourmet blended coffee and a selection of herbal and black teas.

All attended chef stations per chef per event, 100

Dinner buffets are priced and set for 2-hour service.

THE NAUTICAL *Minimum of 20 Guests*

per person, 105

New World Chips with Habanero Spiked Pico De Gallo Cilantro Guacamole

Hand Picked Greens with Melted Grape Tomatoes, Shaved Fennel and Preserved Lemon Dressing

Coriander Poached Shrimp, Citrus Cocktail Sauce Bahamian Conch Salad with Mango Slaw Caribbean Jerk Chicken, Citrus and Papaya Salad

Chili Rubbed Ahi Tuna with Jicama-Radish Salad, Horseradish Mirin Glaze

Florida Black Grouper cooked in a Blaff with Scotch Bonnet Pepper

Grilled Sugar Cane Shrimp Skewers

Fruit Salsa

Guava BBQ Chicken

Grilled Pineapple Chutney

Grilled Sweet Corn

Antilles Flavored Long Grain Rice with Pigeon Peas

Root Vegetables braised In Coconut Milk and Lemon Grass

Amarillo (Sweet Plantains)

Fresh Battered Calamari Fries with a Pimento Wood Smoked Ketchup

Artisanal Breads Service

Pastry Chef's Selection Of Desserts





All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All buffet dinners include freshly brewed gourmet blended coffee and a selection of herbal and black teas.

All attended chef stations per chef per event, 100

Dinner buffets are priced and set for 2-hour service.

## SEASIDE GRILL *Minimum of 20 Guests*

per person, 105

Chilled Seafood Station Pacific Snow Crab Claws with Coleman's® Dry Mustard Sauce

Gulf Shrimp with Florida Citrus Cocktail Sauce

Mix Seafood Salad with Cumin Scented Plantain Crisps

Mixed Greens with Assorted Dressings

Heirloom Tomato and Buffalo Mozzarella with Aged Balsamic

Roasted Baby Vegetable Salad

Smoked Mahi-Mahi with Bow Tie Pasta Salad

Tropical Chips and Roasted Tomato Salsa, Guacamole, Sour Cream

## FROM THE GRILL *Chef Attendant required*

Herb Marinated Churrasco Steaks

Caribbean Jerk Marinated Bell & Evans® Chicken

Sugar Cane BBQ Brushed Chilean Salmon Filet

Jumbo Sweet Anegada Prawns

Assorted Sauces, Relishes, and Chutneys

Roasted Spring Vegetables with Macadamia Nut Sage Pesto

Penne Pasta with Smoked Mozzarella and Sun-Dried Tomatoes Artisanal Bread Service

Pastry Chef's Selection of Desserts

# DINNER | BUFFET STYLE



ALWAYS IN YOUR ELEMENT™

All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All buffet dinners include freshly brewed gourmet blended coffee and a selection of herbal and black teas.

All attended chef stations per chef per event, 100

Dinner buffets are priced and set for 2-hour service.

**DOCK SIDE** *Minimum of 20 Guests*

per person, 125

New England Clam Chowder

Fresh Spinach with Chopped Eggs, Sliced Mushrooms, Tomatoes, Pickled Onions, and Warm Bacon Dressing

Waldorf Salad with Apples

Sliced Fresh Beefsteak Tomatoes, Crumbled Bleu Cheese and Sliced Onions

Shucked Cold Water Oysters and Citrus Poached Shrimp Display with Lemon and Cocktail Sauce

Samuel Adams® Lager Steamed Littleneck Clams

Steamed 1.25 Pound Maine Lobster with Drawn Butter (one per person)

**FROM THE GRILL** *Chef Attendant required*

New York Strip Steak, Wild Mushroom Jus

Grilled Maple Cured Chicken Breast

Boiled Corn on the Cob

Red Bliss Potatoes

Artisanal Breads Service

Pastry Chef's Selection of Desserts

# RECEPTION STATIONS



ALWAYS IN YOUR ELEMENT™

**ACTION STATIONS**  
Require uniformed chef

We will be happy to guide you in your choices and make suggestions to enhance your event.

All attended chef stations per chef per event, 100.

**SLOW ROASTED CAJUN SPICED PRIME RIB WITH WARM ROLLS** 450  
Natural Pan Jus, Mustard, Horseradish Cream

*Serves approximately 30 guests*

**CITRUS-MAPLE ROASTED CAROLINA TURKEY** 375  
Creole Mustard, Apricot and Cipollini Marmalade, Stone Ground Corn Bread

*Serves approximately 30 guests*

**OVEN ROASTED BEEF TENDERLOIN** 475  
Red Chimichurri, Green Chimichurri, Piquillo Pepper Sofrito, Fried Sweet Plantains

*Serves approximately 20 guests*

**MOLASSES GLAZED SLOW ROASTED BONE-IN HAM** 375  
Grilled Pineapple Relish, Jalapeno Cheddar Biscuits, Soft Potato Rolls

*Serves approximately 40 guests*

**BANANA LEAF WRAPPED SIDE OF LOCAL GROUPER** 450  
Red Miso-Chili Rub, Tropical Fruit Salpicon, Rolls

*Serves approximately 30 guests*

**WHOLE CARIBBEAN STYLE SUCKLING PIG** 450  
Sour Orange Mojo, Corn Bread, Rolls

*Serves approximately 40 guests*

# RECEPTION STATIONS



ALWAYS IN YOUR ELEMENT™

## DISPLAY STATIONS

We will be happy to guide you in your choices and make suggestions to enhance your event.

All attended chef stations per chef per event, 100.

**ARTISAN CHEESE AND FRUIT DISPLAY** per person, 19  
Imported and Domestic Cheeses with Fruit  
Dried Fruits and Berries Served with Flatbread  
French Baguettes and Parmesan Crusted Bread Sticks

**GARDEN FRESH VEGETABLE DISPLAY** per person, 15  
Grilled, Roasted, and Fresh Vegetable Display  
Cilantro Pepper Ranch, Hummus, Guacamole  
Cumin Scented Pita Points and Grilled Ciabatta Bread

**SEASONAL AND EXOTIC FRESH FRUIT DISPLAY** per person, 16  
An elaborate display of Fresh Sliced Seasonal Fruit and Berries  
Served with Chocolate Fondue, Whipped Cream

**SLIDER STATION** per person, 18  
Miniature Slider Bar, Select One  
Choice of Chicken, All Natural Beef, or House Made Crab Cake  
Tiny Lettuce, Tomato, Onion, and Sauces to Accompany Skin on Crisp Sea Salt Fries

**RISOTTO STATION** per person, 20  
Chef Attendant Required  
Applewood Smoked Bacon, Roasted Vegetables,  
Spinach Tomato, & Mushroom

**FRESH PASTA STATION** per person, 18  
Chef Attendant Required  
Choice of two pastas Penne, Fettuccine, Orecchiette, Cheese Tortellini  
Choice of two sauces Roasted Tomato Marinara, Basil Pesto, Alfredo  
Toasted Pine Nuts, Grated Pecorino Romano Cheese

**FLAMBÉ STATION** per person, 22  
Attendant Required  
Choice one of the following selections Bananas Foster with Tahitian  
Vanilla Bean Ice Cream

Crepes Suzette filled with Fruit  
and Grand Marnier®

Served with Chocolate, Raspberry, Vanilla Sauce

# BEVERAGE SELECTIONS



ALWAYS IN YOUR ELEMENT™

## HOSTED BARS

Fee per bartender, 100

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

## BY THE DRINK per drink, based on consumption

Deluxe	9	Soft Drinks	3.5
Premium Brands	11	Mineral Waters	5
Ultra Premium Brands	13	Imported Beer/Craft	7
One Ocean Select Wines	9	Domestic Beer	6
Upgraded Wines	12	Cordials & Liqueurs	12

## CASH BAR per drink, based on consumption

Deluxe	11	Mineral Waters	6.5
Premium Brands	13	Imported Beer/Craft	8
Ultra Premium Brands	15	Domestic Beer	7
One Ocean Select Wines	11	Cordials & Liqueurs	14
Soft Drinks	4.5		

## BY THE HOUR per person, starting from 2 hours

Budweiser®	Corona®	Fruit Juices
Bud-Light®	One Ocean Select Wines	Soft Drinks
Heineken®	Local Craft Beer	Mineral Waters
2 hours of open bar, 26 per person	Upgraded Wines:	
3 hours of open bar, 32 per person	2 hours, 34 per person	
4 hours of open bar, 38 per person	3 hours, 40 per person	
	4 hours, 46 per person	

## DELUXE BRANDS

Smirnoff® Vodka	Whiskey	One Ocean Select Wines
Seagrams VO® Whiskey	Bombay® Dry Gin	Bacardi® Light Rum
Jack Daniels® Sour Mash	Dewars® Scotch	Sauza® Blue Reposado Tequila
2 hours of open bar, 34 per person	Upgraded Wines:	
3 hours of open bar, 42 per person	2 hours, 39 per person	
4 hours of open bar, 49 per person	3 hours, 47 per person	
	4 hours, 54 per person	

## PREMIUM BRANDS

Tito's® Handmade Vodka	Bombay Sapphire® Gin	Mount Gay® Rum
Makers Mark® Bourbon	Chivas Regal® Scotch	Milagro® Tequila
Crown Royal® Whiskey	One Ocean Select Wines	
2 hours of open bar, 40 per person	Upgraded Wines:	
3 hours of open bar, 48 per person	2 hours, 45 per person	
4 hours of open bar, 55 per person	3 hours, 53 per person	
	4 hours, 60 per person	

## ULTRA PREMIUM BRANDS

Kettle One® Vodka	Hendricks® Gin	Ron Zacapa® Rum
Woodford Reserve® Bourbon	Johnnie Walker® Black Scotch	Patron® Silver Tequila
Crown Royal® Reserve Whiskey	One Ocean Select Wines	
2 hours of open bar, 46 per person	Upgraded Wines:	
3 hours of open bar, 54 per person	2 hours, 51 per person	
4 hours of open bar, 61 per person	3 hours, 59 per person	
	4 hours, 66 per person	

A 24% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

ONE OCEAN

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REMINGTON

ALWAYS IN YOUR ELEMENT™

One Ocean Resort Hotel & Spa  
One Ocean Boulevard | Atlantic Beach, Florida 32233  
Phone: 904.249.7402

[www.oneoceanresort.com](http://www.oneoceanresort.com)