

Congratulations on your engagement and thank you for considering Amelia Island Plantation for your wedding location.

As every couple wants their wedding celebration to be unique, we offer a variety of venues, resources and enhancements to help you create your perfect day. Our professional, dedicated staff makes sure that every detail is executed better than you imagined.

Leading up to your picturesque ceremony, we can offer you a bridal spa day, groom's golf outing, welcome reception, beach fire, and rehearsal dinner. Whether you desire a relaxed beach wedding, a formal affair, or a traditional chapel ceremony, Amelia Island Plantation can make your dreams a reality. The amenities that we offer will enhance every aspect of your event and the possibilities are virtually endless.

The beautiful all-oceanfront Amelia Inn will house you and your guests in style and comfort, with the serenity of the ocean to wake you in the morning and to soothe you to sleep at night. Our chefs will produce visually stunning wedding and groom's cakes that your guests will rave about for years. Your menu will be suited to your level of style, taste, and budget. Our preferred photographers and videographers can capture every memorable moment.

Enclosed is the information you need to start the planning of your wedding event. At Amelia Island Plantation, we are confident that we can make your wedding day everything you ever wanted. Please feel free to contact us for further assistance and availability.

With the privilege of hosting your special day, we are confident you will be happy that you selected Amelia Island Plantation for the start of your new life.

POLICIES & WEDDING GUIDELINES

Contacting Amelia Island Plantation...

Our wedding and event team is readily available and eager to help you plan the wedding of your dreams! Please provide the following information when contacting us: estimated number of guests, preferred wedding date and alternative dates, and an approximate budget for your event. Please note that in order to use Amelia Island Plantation resort facilities, you must be a resort guest.

Advance Booking

We suggest that you book your wedding approximately one year in advance for larger weddings, and ninety days to six months in advance for intimate weddings of up to 32 guests.

Florida Marriage Requirements

Couples must obtain their own marriage license and can do so at any courthouse in Florida. Both the bride and groom must be present and have proper identification. The cost of the license is payable by cash or money order. The license will be issued at the time of application and is valid immediately for out-of-state residents and after 3 days for Florida residents. Licenses are only valid for 60 days.

Nassau County:

Clerk of Court

8:30 AM – 5:00 PM (Monday – Friday)

www.nassauclerk.org

<http://www.nassauclerk.com/officialrecords/officialrecords.marriagelicense.cfm>

Deposit and Payment Schedule

ALL PAYMENTS ARE NON-REFUNDABLE AND NON- TRANSFERABLE

1st Payment: Full payment of the wedding package or rentals & ceremony fees is due prior to the resort holding space. Please note, venues are not held or considered under contract until the Wedding & Event Manager receives deposit.

2nd Payment: 25% of the minimum food & beverage spend for your event is due with the signed contract. Space may be released if 2nd payment is not received with contract. If sleeping rooms above the allotted ten (10) are contracted, an additional deposit may be required for confirmation.

3rd Payment: 95% of the estimated master account charges (i.e. package fee, food, beverage, entertainment, floral, special décor, group recreation, contracted lodging, etc.) less previous payments is due thirty (30) days prior to event.

Final Payment: Due ten (10) days after billing date (approximately 15 business days after the end of the event).

Guest Room Reservations

Should you require rooms for your out-of-town guests, we offer special room rates if you reserve your wedding with us.

Based on availability, the resort will hold a block of ten (10) hotel rooms until 45 days prior to the event date. Any rooms unreserved by your guests will be released at no penalty to you. Larger accommodations may require a minimum length of stay. Based on your specific needs, your Wedding & Event Manager will provide you with the necessary details.

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Wedding Coordination

Wedding Coordination is included when you purchase the Deluxe Amelia or Island Ceremony & Reception Package (see pages 7 & 8). Otherwise, your Wedding & Event Manager can provide you with a full list of our preferred professionals.

Planning Meeting & Menu Tasting

Planning visits may be scheduled Monday through Friday on a mutually convenient date with you and your Wedding & Event Manager. Appointments must be made a minimum of one (1) month in advance.

A tasting is available upon request for parties with a contracted food & beverage minimum spend of \$5,000 or more, and is complimentary for up to two (2) guests. For parties with a contracted food & beverage minimum spend less than \$5,000, a tasting is available at a fee of \$50 per person. Your Wedding & Event Manager will assist with menu selections and guidelines. Appointments are available Monday through Friday and can be made up to 3 months prior to your event with one month notice.

Food and Beverage

As we are a full service facility, Amelia Island Plantation will provide the catering, including wedding cake, for all events at our venues.

A final count is required three (3) working days prior to your function, no later than 12:00 Noon. If your guarantee is not received, the expected number indicated on the banquet event order becomes the guarantee. If attendance falls below the guarantee, the group will be responsible for the number guaranteed.

Rehearsal & Rehearsal Dinner

Wedding Rehearsals are available based on availability and must be booked in advance. Your Wedding & Event Manager can assist you in booking a Rehearsal Dinner. Rental Fees and Food and Beverage Minimums may apply.

Outside Vendors

Only licensed and insured professionals may offer their services at Amelia Island Plantation.

Should outside vendors be used for Entertainment and/or Floral needs, applicable fees will apply.

Outdoor Functions

Poolside events may not be scheduled to begin prior to 7:00 PM. Curfew on music and entertainment scheduled on pool decks, Oceanview Terrace, patios and the Grand Pavilion is 10:00 PM; Walker's Landing is 9:00 PM outdoors and 10:00 PM indoors.

In case of inclement weather, we will provide a conference room as a back up location for any outdoor function. A decision must be made at least 4 hours prior to the event and in some cases earlier. The resort reserves the right to make the final decision on whether the function will be outdoors or indoors. Once the resort makes the decision, it is final.

Local Ordinances & Laws

Local Noise Ordinance states that all outdoor functions must end by 10:00 PM. At Walker's Landing the outdoor noise curfew is 9:00 PM.

Alcohol is not permitted on the beach due to Nassau County Ordinances.

County law prohibits alcohol sales before 12:00 Noon on Sundays.

A LA CARTE OPTIONS

Beach Ceremony Fee - \$500.00

Non-Beach Ceremony Fee - \$250.00

**** Ceremony space may only be booked when a reception venue is reserved, unless the Intimate Ceremony package is selected ****

Includes: White Folding Chairs & Conference Room as a backup location in the event of inclement weather

Based on space availability, the ceremony location may be reserved for a rehearsal. The space will be provided for one-hour (1) complimentary. Additional time will incur a \$75.00 per hour fee.

Includes: White Folding Chairs & Conference Room as a backup location in the event of inclement weather

Based on space availability, the ceremony location may be reserved for a rehearsal. The space will be provided for one-hour (1) complimentary. Additional time will incur a \$75.00 per hour fee.

Room Rental Fee:

Includes: Tall & Short Cocktail Tables; 60" Rounds of 8 with Banquet Chairs; White Floor Length Table Cloths, White Overlays & White Napkins; China, Glassware & Flatware; up to four- (4) votives per table; Additional Tables & Linens for Gift Table, Place Card Table, etc.

Rental Fee covers contracted event time plus one-(1) hour for client setup. If additional time is required for client setup, a \$75.00 per hour fee will apply.

Client is responsible for all setup and breakdown of items they provide. Breakdown of items is required at the end of the event.

EVENT VENUE	RENTAL FEE	Maximum Banquet Attendance		Food & Beverage Minimum Spend Required	
		BUFFET	PLATED	EVENING	AFTERNOONS & SUNDAYS
Sabal Palm	\$500.00	32	32	\$1,500-\$3,000	\$1,500-\$3,000
Sandcastle Deck	\$500.00	32	N/A	\$1,500.00	\$1,500.00
Walker's Landing	\$1,500.00	128-160	80	\$10,000.00	\$5,000.00
Oceanview Room & Terrace	\$1,500.00	96-120	128	\$10,000.00	\$5,000.00
Cumberland Ballroom	\$2,000.00	208	208	\$20,000.00	\$15,000.00
Grand Pavilion	\$2,000.00	200	240	\$20,000.00	\$15,000.00
Beach Club Pool Deck	\$2,500.00	200	N/A	\$12,500.00	\$7,500.00
Amelia Ballroom	\$3,000.00	288	368	\$20,000.00	\$15,000.00

Wedding Coordination (for weddings up to 32 guests) - \$1,000.00

Wedding & Reception Coordination (for weddings up to 32 guests) - \$1,500.00

A LA CARTE PRICING IS PLUS TAX

We are pleased to extend a one- (1) night complimentary stay in a Deluxe Oceanview Room in the Amelia Inn for your wedding night (based on space availability) when a wedding is booked at the property and the a la carte options are selected.

For additional information, please contact the Wedding & Event Department, Monday – Friday, at 904.321.5045
21% taxable Service Charge and 7% States Sales Tax will be applied to all Food & Beverage, and Audio Visual Equipment.

WEDDING PACKAGE OPTIONS

Just the Two of Us- The perfect package for Renewal of Vows, Elopements, or Honeymoons.

Rate: \$499.00 per night per couple, 2 night minimum stay required.

Please contact the Reservations Department directly at 1-888-261-6161 to reserve this package.

Your rate includes a deluxe ocean view room located in the Amelia Inn, buffet breakfast for two each morning of your stay at the Sunrise Café in the Amelia Inn, an Island Hopper for your entire stay, a special in-room delivery of champagne, logo champagne glasses for a keepsake, and chocolate dipped strawberries on your day of arrival. You will also receive a 20% discount on Spa & Salon Services (does not include products) and 20% off Golf Greens Fees (does not include instruction).

Intimate Wedding Ceremony Package (for up to 32 people) - \$1,250.00 includes:

Special Amenities just for the Bride & Groom!

Deluxe Ocean View Accommodations for two nights with Breakfast in the Sunrise Café

Island Hopper for two days

Special In-Room Delivery on Wedding Night to include Champagne and Chocolate Dipped Strawberries

Choice of a Standing or Seated Beachside Ceremony

White Folding Chairs

Conference Room as a backup location in the event of inclement weather

Traditional Rose Bridal Bouquet & coordinating Rose Boutonniere for the Groom

20% Off Spa & Salon Services for Bridal Spa Day

20% Off Golf Greens Fees for a Groom's Golf Outing

WEDDING COORDINATION IS NOT INCLUDED WITH THIS PACKAGE. PLEASE SEE PAGE 4 FOR OPTIONS, AS WELL AS RECEPTION VENUES/RENTAL FEES.

ALL WEDDING PACKAGE PRICING IS INCLUSIVE OF ALL SERVICE CHARGES & APPLICABLE TAXES. ALL LABOR, SETUP & BREAKDOWN FEES ARE INCLUDED IN ABOVE PACKAGES.

Please note that the Intimate Wedding Ceremony & Deluxe Amelia wedding packages may be booked up to ninety - (90) days in advance. If booked in combination with a resort catered food and beverage reception, these packages may be booked up to six - (6) months in advance.

For additional information, please contact the Wedding & Event Department, Monday – Friday, at 904.321.5045
21% taxable Service Charge and 7% States Sales Tax will be applied to all Food & Beverage, and Audio Visual Equipment.

WEDDING PACKAGE OPTIONS

Deluxe Amelia Ceremony Package (for up to 32 people) - \$8,000.00 includes:

Special Amenities just for the Bride & Groom to include:

Deluxe Ocean View Accommodations for two nights with Breakfast in the Sunrise Café

Island Hopper for two days

Special In-Room Delivery on Wedding Night to include Champagne and Chocolate Dipped Strawberries

Guest Accommodations

Fifteen- (15) Deluxe Oceanview Accommodations for two nights (two night minimum stay required)

Choice of a Standing or Seated Beachside Ceremony

White Folding Chairs

Conference Room as a backup location in the event of inclement weather

ALL WEDDING PACKAGE PRICING IS INCLUSIVE OF ALL SERVICE CHARGES & APPLICABLE TAXES. ALL LABOR, SETUP & BREAKDOWN FEES ARE INCLUDED IN ABOVE PACKAGES.

Please note that the Intimate Wedding Ceremony & Deluxe Amelia wedding packages may be booked up to ninety- (90) days in advance. If booked in combination with a resort catered food and beverage reception, these packages may be booked up to six- (6) months in advance.

For additional information, please contact the Wedding & Event Department, Monday – Friday, at 904.321.5045
21% taxable Service Charge and 7% States Sales Tax will be applied to all Food & Beverage, and Audio Visual Equipment.

WEDDING PACKAGE OPTIONS

Island Wedding Ceremony & Reception Package - \$4,500.00

Special Amenities just for the Bride & Groom!

Deluxe Ocean View Accommodations for two nights with Breakfast in the Sunrise Café

Island Hopper for two days

Special In-Room Delivery on Wedding Night to include Champagne and Chocolate Dipped Strawberries

Ceremony

White Folding Chairs

Conference Room as a backup location in the event of inclement weather

Reception Venue

Rental Fee; Tall & Short Cocktail Tables; 60" Rounds of 8 with Banquet Chairs; White Floor Length Table Cloths, White Overlays & White Napkins; China, Glassware & Flatware; up to four- (4) votives per table; Additional Tables & Linens for Gift Table, Place Card Table, etc.

Onsite Coordination by an experienced Wedding & Event Professional

20% Off Spa & Salon Services for Bridal Spa Day

20% Off Golf Greens Fees for a Groom's Golf Outing

ALL WEDDING PACKAGE PRICING IS INCLUSIVE OF ALL SERVICE CHARGES & APPLICABLE TAXES. ALL LABOR, SETUP & BREAKDOWN FEES ARE INCLUDED IN ABOVE PACKAGES.

For additional information, please contact the Wedding & Event Department, Monday – Friday, at 904.321.5045
21% taxable Service Charge and 7% States Sales Tax will be applied to all Food & Beverage, and Audio Visual Equipment.

WEDDING ENHANCEMENTS

Bouquet & Boutonniere - \$150.00 Inclusive

Looking for something simple and elegant? Let the designers at Artistic Florist create a beautiful bouquet and coordinating boutonniere in roses for your special day. Includes:

- Traditional Rose Bridal Bouquet in either Red, White, Pink or Cream Roses
- Boutonniere for the Groom in either Red, White, Pink or Cream Roses

Specialty Linens - Price Depends on Selection

Your wedding professional will be happy to assist you with the selection of linen upgrades. We are able to offer an assortment of colors, styles, & textures to fit your wedding. A few enhancement options:

- Napkins
- Table Runners
- Chair Covers & Ties
- Overlays

Welcome Beach Fire - \$910.00

Host a welcome reception on the beach for your guests! Enjoy a relaxing evening by the fire catching up with friends and family or get everyone interacting with some fun beach games. Includes:

- 2 Beach Fires for 2 hours
- 6 Tiki Torches to light the path
- 10 Beach Chairs
- Fire Pokers
- Marshmallows
- Staff

Interactive Rehearsal Dinner - \$1,250.00 for up to 50 people; \$1,300.00 for over 50 people

Is the man of your dreams an avid golfer? Why not let everyone join in the fun with a Putting Contest Rehearsal Dinner? Includes:

- Putting Contest
- Clubhouse Rental
- Does not include Food and Beverage

Farewell Breakfast - Price Varies based on Menu Selection & Venue Location

Invite your guests to join you the morning after your wedding for a farewell breakfast. Gather one more time before everyone heads home and off in different directions. The resort offers a variety of venues to host a continental or buffet breakfast that would allow guests to be served at one time or flow through at their leisure.

Bridal Spa Day - 20% Discount off Spa & Salon Services

Let the Spa & Salon pamper you while you prepare for your big day. Relax and unwind with a massage or body scrub for you and your girlfriends. Day of hair and make-up services, as well as manicures and pedicures are available.

Finger foods, personalized to your tastes, can be added for an additional fee.

Groom's Golf Outing - 20% Discount off Resort Greens Fees

Gather the guys for a morning or afternoon of golf. Enjoy the camaraderie on one of our three resort courses. Want bragging rights? Make arrangements for a friendly competition!

Tournament Management Fee is \$7.00 per person

UNLESS OTHERWISE NOTED, SERVICE CHARGE & TAX ARE IN ADDITION TO THE ABOVE QUOTED FEES.
RATES ARE SUBJECT TO CHANGE.

For additional information, please contact the Wedding & Event Department, Monday – Friday, at 904.321.5045
21% taxable Service Charge and 7% States Sales Tax will be applied to all Food & Beverage, and Audio Visual Equipment.

MENU SELECTION - PLANNING INFORMATION

This offering is a guide and by no means a limit of our abilities to create and produce exceptional presentations.

In order for us to assure the availability of requested items, menu selections should be made with your Wedding & Event Planning Manager at least 30 days prior to the event. Menus submitted after this date will be subject to approval by the Executive Chef.

Food & Beverage and Audio Visual Guarantees

A meal guarantee is required 3 working days prior to your function. If your guarantee is not received, the expected number indicated on the banquet event order will serve as guarantee. If attendance falls below guarantee, the host/group will be responsible for the number guaranteed. Audio visual equipment cancelled less than 3 working days in advance of use date will be charged at full rate.

Seating

60" Round tables, seating 8 each, is the usual preference. Other seating arrangements are available where equipment permits. Please advise your Wedding & Event Planning Manager of your head table requirements and any other special seating needs.

Decorations, Entertainment and Other Services

Your Wedding & Event Planning Manager will be happy to arrange for centerpieces and decorations. Music, entertainment, photographic services and transportation are available and can be arranged to meet your needs. We also have a wonderful production company that can create themed events to delight and entertain your guests. Elaborate décor setups for parties may require a later start time.

Staffing & Service

Maximum Food Service Time For Any Food Is 2 Hours.

Bars - one bar per 75 -100 guests

Staffing: 1 server per 4 tables for buffet dinners; 2 servers per 3 tables for plated dinners

1 server per 4 tables for buffet lunches; 1 server per 3 tables for plated lunches

Buffets - one buffet per 100 (lunch); one buffet per 150 (breakfast & dinner).

On-site chefs & carvers are required for some menus. Fees apply based on number of guests.

Service Charges

A 21% service charge and 7% state sales tax will apply to all food, beverage and audio visual equipment rentals including high speed internet access in any event room on-site.

Audio Visual

Our staff can provide you with the latest in technical equipment and support. Rates and information are available under separate cover. Please contact your Wedding & Event Planning Manager.

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Outdoor Functions

Functions held outdoors on pool decks or lawns require additional labor for set up, breakdown and service. To offset these additional costs, a \$3.00 per person outdoor site fee may be added to the published menu price. This fee will not apply if inclement weather prevents the function from being held outdoors.

Poolside events may not be scheduled to begin prior to 7:00 PM. The resort reserves the right to make the final decision on whether the function will be outdoors or indoors. Once the resort makes the decision, it is final.

Curfew on music and entertainment scheduled at pool decks, Oceanview Terrace, patios and Grand Pavilion is 10:00 PM; Walker's Landing is 9:00 PM outdoors / 10:00 PM indoors.

Because we are concerned for the safety of your guests and our staff, the resort will always book an indoor, backup location for any food or beverage event scheduled at an outdoor location. Your Wedding & Event Planning Manager will meet with you the day of the event to make the 'weather call' no later than 2:00 p.m. In the case that the Doppler Radar indicates a 40% or more chance of rain or wind over 9 mph for Amelia Island, Amelia Island Plantation retains the right to make the backup decision in the best interest of the group and staff. An automatic 20% surcharge of the total food and beverage (minimum of \$1,000.00) of the function will be charged in the event that a change of venue is requested after the weather call time has elapsed and before the start time of the function. The contracted starting time will not be guaranteed.

Due to safety, plated meals cannot be served outdoors.

WEDDING LUNCH BUFFET

Includes 3 Hour Open Bar Service, House Champagne Toast for All, 4 Butler Passed Hors d'oeuvres & Buffet Lunch

amelia island plantation

Cocktail Service

Selection of Premium Liquors ~ Resorts Choice of Red & White Wine Selections ~ Imported & Domestic Beers
Assorted Soft Drinks & Bottled Water

Hors d'oeuvres (Select Four)

Service is based on 3 pieces per person

Cold Selections

Fresh Fruit Kebobs
Date Nut Bread with Fruit Spread
Belgian Endive with Boursin Cheese
Caprese Skewer ~ Mozzarella, Tomato, Basil, Nicoise Olive
Roasted Artichoke Hearts with Goat Cheese Canapé
Mushrooms Caps stuffed with Curried Chicken

Hot Selections

Asparagus Wrapped in Phyllo
Mini Beef Empanadas
Spanakopita with Spinach & Feta Cheese
Mini Cumberland Crab Cakes with Spicy Crayfish Sauce
Chicken & Cashew Spring Roll with Sweet Chili Dipping Sauce
Hickory Smoked Shrimp in a Bloody Mary Shooter

Buffet Lunch

Baby Green Salad Mix
(Roasted Pecans, Crumbled Maytag Blue Cheese, Dried Cranberries, Golden Raisins, Plum Tomato Wedges
Assorted Dressings)
Chilled Asparagus with Creamy Goat Cheese Dressing
Fresh Tropical Fruit Display
Island Shrimp Salad - Tuna Salad - Walnut Chicken Salad

Entrées (Select Two)

Feta Cheese & Spinach Stuffed Chicken Breast
Sautéed Fernandina Flounder with Fresh Chives, Capers & Diced Tomatoes
Roasted Pork Loin Island Style
Black Angus Sirloin with Green Peppercorn Sauce
Vegetable Lasagna
Garden Vegetable Medley
Oven Roasted Potatoes with Fresh Herbs
Warm Rolls & Butter

Regular & Decaffeinated Coffee, Tea & Iced Tea

Adults (21 & Over)
@ \$99.00

Adults (13 – 20)
@ \$65.00

Children (4 – 12)
@ \$38.00

Children (3 & Under)
No Charge

For additional information, please contact the Wedding & Event Department, Monday – Friday, at 904.321.5045
21% taxable Service Charge and 7% States Sales Tax will be applied to all Food & Beverage, and Audio Visual Equipment.

WEDDING LUNCH PLATED

Includes 3 Hour Open Bar Service, House Champagne Toast for All, 4 Butler Passed Hors d'oeuvres & Plated Lunch

amelia island plantation

Cocktail Service

Selection of Premium Liquors ~ Resorts Choice of Red & White Wine Selections ~ Imported & Domestic Beers
Assorted Soft Drinks & Bottled Water

Hors d'oeuvres (Select Four)

Service is based on 3 pieces per person

Cold Selections

Fresh Fruit Kebobs
Date Nut Bread with Fruit Spread
Belgian Endive with Boursin Cheese
Caprese Skewer ~ Mozzarella, Tomato, Basil, Nicoise Olive
Roasted Artichoke Hearts with Goat Cheese Canapé
Mushrooms Caps stuffed with Curried Chicken

Hot Selections

Asparagus Wrapped in Phyllo
Mini Beef Empanadas
Spanakopita with Spinach & Feta Cheese
Mini Cumberland Crab Cakes with Spicy Crayfish Sauce
Chicken & Cashew Spring Roll with Sweet Chili Dipping Sauce
Hickory Smoked Shrimp in a Bloody Mary Shooter

Plated Lunch | First Course (Select One)

Seafood Bisque
California Mixed Greens
(With Marinated Artichoke Hearts,
Tomato Wedges, Mushrooms
Basil Vinaigrette)

Roasted Vegetable Soup
Sue's Italian Meatball Soup
Caesar Salad
(Romaine Lettuce, Caesar Focaccia Croutons,
Fresh Parmesan Cheese, & Caesar Dressing)

Entrées (Select Two)

Roast Pork Tenderloin
Grilled Petit Filet Mignon with Caramelized Onions
Feta Cheese and Spinach Stuffed Chicken Breast
Sautéed Chicken and Shrimp Brochette
Olive Seared Local Snapper
Poached Medallion of Atlantic Salmon
Grilled Eggplant Cannelloni filled with Pesto Ricotta Cheese

Accompaniment (Select One)

Parsley Fingerling Potatoes
Chipotle Mashed Russet Potatoes
Mashed Potatoes
Wine and Cheese Risotto
Vegetarian Fried Rice
Scallion Rice Pilaf

All plated lunches are served with Chef's Selection of Fresh Vegetable of the Day along with Warm Rolls & Butter

Regular & Decaffeinated Coffee, Tea & Iced Tea

Adults (21 & Over)
@ \$79.00

Adults (13 – 20)
@ \$55.00

(Children's Menu & Kosher Meals available upon request.)

For additional information, please contact the Wedding & Event Department, Monday – Friday, at 904.321.5045
21% taxable Service Charge and 7% States Sales Tax will be applied to all Food & Beverage, and Audio Visual Equipment.

WEDDING DINNER BUFFET

Includes 3 Hour Open Bar Service, House Champagne Toast for All, 4 Butler Passed Hors d'oeuvres & Buffet Dinner

Cocktail Service

Selection of Premium Liquors ~ Resorts Choice of Red & White Wine Selections ~ Imported & Domestic Beers
Assorted Soft Drinks & Bottled Water

Hors d'oeuvres (Select Four)

Service is based on 3 pieces per person

Cold Selections

Fresh Fruit Kebobs
Date Nut Bread with Fruit Spread
Belgian Endive with Boursin Cheese
Caprese Skewer ~ Mozzarella, Tomato, Basil, Nicoise Olive
Roasted Artichoke Hearts with Goat Cheese Canapé
Peppered Smoked Tuna Medallions with Orange Aioli Crustini
Mushrooms Caps stuffed with Curried Chicken
Smoked Duck Canapé with Fig & Date Relish
Medallion of Lobster with Red Chili Cream Dill

Hot Selections

Asparagus Wrapped in Phyllo
Mini Beef Empanadas
Portabello Mushroom Phyllo Triangles
Spanakopita with Spinach & Feta Cheese
Mini Cumberland Crab Cakes with Spicy Crayfish Sauce
Chicken & Cashew Spring Roll with Sweet Chili Dipping Sauce
Hoisin Lollipop Scallops
Hickory Smoked Shrimp in a Bloody Mary Shooter
Vietnamese Spring Rolls with Red Thai Curry Sauce

Buffet Dinner Stations

Salad Station

Tossed California Greens
*With Parmesan Cheese & Shredded Cheese, Sliced Onions, Crispy Noodles,
Croutons, Assorted Dressings*
Mozzarella Ravioli & Asparagus Salad with Dried Tomato Vinaigrette
Sea Scallop Salad with Marinated Artichoke Hearts & Basil Chiffonade

Cold Seafood Bar

Snow Crab Claws, Split King Crab Legs,
& Boiled Shell-On Mayport Shrimp
*With Lemons, Cocktail Sauce & Drawn Butter
Displayed on Ice*

Mashed Potato Station

Garlic, Red Skin & Sweet Potatoes served in Martini Glasses
*With Assorted Toppings to Include: Shredded Cheese, Gorgonzola, Chopped Green Onions, Bacon Bits, Sour Cream, Butter,
Candied Pecans, Brown Sugar, & Mini-Marshmallows*

Entrées (Select Three)

Roast New York Strip Loin of Beef Carving Station
(with Creamy Horseradish Sauce & Dijon Mustard)
Fresh Roasted Pulled Pork
(with Calypso & Mustard Barbecue Sauce)

Sautéed Breast of Chicken with Peach Chutney
Feta Cheese and Spinach Stuffed Chicken Breast
Grilled Grouper with Lemon Thyme Beurre Blanc
Red Bell Pepper Fettuccine with Pesto Cream Sauce

All buffets are served with Chef's Selection of Fresh Seasonal Vegetable Medley along with Fresh Baked Dinner Rolls & Butter
Regular & Decaffeinated Coffee, Tea, Iced Tea

Adults (21 & Over)
@ \$134.00

Adults (13 – 20)
@ \$90.00

Children (4 – 12)
@ \$45.00

Children (3 & Under)
No Charge

Chef Required for Buffet Service @ \$125.00 per chef

For additional information, please contact the Wedding & Event Department, Monday – Friday, at 904.321.5045
21% taxable Service Charge and 7% States Sales Tax will be applied to all Food & Beverage, and Audio Visual Equipment.

WEDDING DINNER PLATED

Includes 3 Hour Open Bar Service, House Champagne Toast for All, 4 Butler Passed Hors d'oeuvres & Plated Dinner

amelia island plantation

Cocktail Service

Selection of Premium Liquors ~ Resorts Choice of Red & White Wine Selections ~ Imported & Domestic Beers
Assorted Soft Drinks & Bottled Water

Hors d'oeuvres (Select Four)

Service is based on 3 pieces per person

Cold Selections

Fresh Fruit Kebobs
Date Nut Bread with Fruit Spread
Belgian Endive with Boursin Cheese
Caprese Skewer ~ Mozzarella, Tomato, Basil, Nicoise Olive
Roasted Artichoke Hearts with Goat Cheese Canapé
Peppered Smoked Tuna Medallions with Orange Aioli Crustini
Mushrooms Caps stuffed with Curried Chicken
Smoked Duck Canapé with Fig & Date Relish
Medallion of Lobster with Red Chili Cream Dill

Hot Selections

Asparagus Wrapped in Phyllo
Mini Beef Empanadas
Portabello Mushroom Phyllo Triangles
Spanakopita with Spinach & Feta Cheese
Mini Cumberland Crab Cakes with Spicy Crayfish Sauce
Chicken & Cashew Spring Roll with Sweet Chili Dipping Sauce
Hoisin Lollipop Scallops
Hickory Smoked Shrimp in a Bloody Mary Shooter
Vietnamese Spring Rolls with Red Thai Curry Sauce

Plated Dinner | First Course (Select One)

Cream of Vidalia Onion Soup
Garnished with Hungarian Paprika

Lobster Bisque
Garnished with Fresh Herbs

Chop House Salad
*Iceberg & Romaine, Crumbled Blue Cheese, Cucumber,
Tomato, Shaved Red Onion & Carrots, Croutons
Vinaigrette Dressing*

Amelia Salad
*California Greens, Cherry Tomatoes, Carrots, Red Cabbage,
Olives, Chinese Noodles
Sesame Seed Hawaiian Dressing*

Caesar Salad
Romaine Lettuce, Focaccia Croutons, Fresh Parmesan Cheese, & Caesar Dressing

Plated Appetizer Enhancement

Marinated Portobello Mushroom Napoleon
*Portobello & Wild Mushrooms, Roasted Red Peppers
Topped with a Rich Demi-Glaze & Fresh Herbs*
\$6.50 per person

Pan Seared Sea Scallops with Shallot, Fennel Mix
Topped with Dijon Vinaigrette
\$10.50 per person

Cabernet Lacquered Lamb Medallions
On Roasted Wild Onions and Forest Mushrooms
\$10.25 per person

Sautéed Amelia Crab Cake
On a bed of Green Papaya and Mango Slaw
\$10.50 per person

Chilled Lobster Cocktail
Avocado Tomato Pico de Gallo
\$11.25 per person

For additional information, please contact the Wedding & Event Department, Monday – Friday, at 904.321.5045
21% taxable Service Charge and 7% States Sales Tax will be applied to all Food & Beverage, and Audio Visual Equipment.



ENTRÉE OPTIONS

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(an additional surcharge may apply if more than 2 entrée courses are selected)

Parsley Basil Fettuccini

With Roasted Tomato, Poached Portabella Mushrooms, Sautéed Haricots Verts tossed in Pesto & served with Parmesan Crisp
\$116.00 per person

Sautéed Stuffed Breast of Free-Range Chicken with Sun-Dried Tomatoes

Stuffed with Button Mushrooms and Spinach and Topped with a White Truffle Sauce
\$116.00 per person

Slow Roasted 11oz Black Angus Prime Rib

Encrusted with Fresh Rosemary, Kosher Salt & Course Black Pepper & Served with a Creamy Horseradish Sauce
\$121.00 per person ~ 12 person minimum

Macadamia Encrusted Grouper with Mango Papaya Relish topped with Lime Beurre Blanc

\$125.00 per person

Roasted Black Peppered Tenderloin of Beef, Merlot Demi Glaze

\$127.00 per person

Pan Seared Chilean Sea Bass topped with Saffron Cream Reduction & Garnished with Tomato Concasse

\$128.00 per person

Grilled Veal Chop, Morel Red Wine Demi Glace

\$132.00 per person

Mixed Grill Entrée Options

Sautéed Free-Range of Chicken, Wild Mushroom Ragout & Amelia Island Crab Cake, Green Papaya Slaw

\$124.00 per person

Blackened Grouper with Lemon Caper Beurre Blanc & Sliced Tournedos of Beef, Pinot Noir Demi Glaze

\$128.00 per person

Broiled Tenderloin of Beef & Amelia Shrimp Provencal

\$130.00 per person

Roasted Rack of Lamb, Tarragon Sauce & Braised Breast of Duck, Pinot Noir Sauce

\$134.00 per person

Grilled Lobster Tail with Pesto Butter Glaze & Sliced Roast Black Angus Tenderloin

Glazed with Mediterranean Mix, Citrus Beurre Blanc

\$141.00 per person

Accompaniment (Select One)

Scallion Rice Pilaf | Garlic Mashed Potatoes | Crayfish Risotto Risotto and Mushrooms

Goat Cheese Grits | Chipotle Mashed Russet Potatoes

All plated dinners are served with Chef's Selection of Fresh Vegetable of the Day along with Warm Rolls & Butter

Regular & Decaffeinated Coffee, Tea, Iced Tea

(Children's Menu & Kosher Meals available upon request.)

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Wedding packages include the following bar stocked with:

Beefeaters Gin

Russian Standard Vodka

Seagram's V.O. Blended Whiskey

Johnny Walker Red Scotch

Jack Daniels Black Sour Mash Whiskey

Jim Beam Bourbon

Don Q Rum

Captain Morgan Spiced Rum

Juarez Tequila

Triple Sec, Peach Schnapps

Assorted Domestic & Premium Beers to include:

Michelob Ultra, Miller Lite, Budweiser, Bud Light, Corona, Heineken, Amstel Light, Sam Adams

Assorted Soft Drinks and Bottled Spring Water

(For each additional hour \$4.00 per person)

ALCOHOLIC BEVERAGES

The sale and service of all alcoholic beverages is governed by the Florida State Liquor Commission. As a licensee, we are responsible for the administration of beverage regulations. It is a policy, therefore, that all liquor and wines must be supplied by the resort.

Amelia Island Plantation encourages safe and responsible alcohol consumption.

Legal drinking age in the State of Florida is 21

Absolutely no alcoholic beverages will be served to individuals unable to provide valid identification proving they are of legal drinking age. Amelia Island Plantation Staff, by use of professional training, certification and personal judgment, reserves the right to decline serving alcoholic beverages to any individual.

- Alcohol Sales are prohibited prior to 12pm on Sundays -