



HAMMOCK DUNES
Club



Hammock Dunes Club is an exclusive coastal venue for your wedding, offering an elegant atmosphere and impeccable service. Boarding the Atlantic Ocean, our Oceanview Ballroom has stunning panoramic views. Our wedding packages include exquisite menus, open bar options, professional staff, valet parking, and professional event management.

This brochure will provide you with the preliminary information about hosting an event with us, including spending minimums, maximum capacity, menu selections, etc., but you really must see Hammock Dunes Club to fully appreciate how we can turn your vision into a truly spectacular event. We encourage you to share that vision with us so that we can assist you with orchestrating an intimate dinner to the grand affair of a lifetime. Please allow us to demonstrate how we create special memories every day!

Contact us today for more information on our services,
to schedule a tour, or to receive a personalized quote.

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Wedding Package

Hammock Dunes Club is a private, member owned country club that allows a limited number of weddings to be booked during the months of June through October.

We can accommodate up to 125 guests for either a plated or buffet dinner. Our package includes picturesque spaces for your wedding ceremony, cocktail hour, and reception. We invite you to schedule an appointment to receive a personalized quote for your event!



Event Lawn



Event Patio



Oceanview Ballroom

RENTAL FEE and FOOD & BEVERAGE MINIMUM

Our highly sought after venue offers a unique atmosphere for you and your guests. Due to the demand for space available, there is a **\$3,500.00** rental fee and a Food & Beverage minimum of **\$15,000.00** is required for weddings hosted at Hammock Dunes Club. Any difference between the actual food & beverage charges (excluding tax and service charge) and the applicable unspent minimum will be charged as an additional fee. If the minimum is not met, we will be happy to advise you on additional choices in food and beverage to meet the food & beverage minimum.

DRESS CODE

We ask that all couples & their guests comply with our Clubhouse dress code when visiting the Club during normal operating hours. This includes your site tours, appointments, menu tasting, wedding rehearsal, and set up prior to the event. This dress code requires gentlemen to wear collared shirts with their shirt tails tucked in, no denim, and appropriate attire for the ladies.

Photographs provided by Stout Studios / Stout Studios / Natalie Broach Photography



We have partnered with four of the area's best wedding planners to provide exceptional Wedding Day Management to our couples. Once booked at Hammock Dunes, couples are provided the contact information for the planners that are included in the wedding package. Couples can then select the planner for Wedding Day Management services based on availability & personality.

Wedding Day Management Service Includes

Pre-wedding Services:

- ~One hour initial consultation either in person or by phone
- ~Phone & e-mail contact with Planner beginning 60 days prior to wedding
- ~Review of all vendor contracts
- ~30 days prior to the event—Two hour final detail finalization and venue walk through
- ~One week prior—confirm vendor services and delivery times
- ~Create extensive timeline for all wedding related activities occurring at Hammock Dunes Club

Rehearsal Coverage:

- ~Direct wedding rehearsal— including processional and recessional
- ~Confirm reserved seating

Day of the Wedding:

- ~Includes 8 hours of coverage on the wedding day with a Lead Coordinator & Assistant
- ~Use of Wedding Day Emergency Kit
- ~Supervise set-up of ceremony & reception details—including programs, place cards, guest book, favors, décor elements, etc.
- ~Distribute final vendor payments, if necessary
- ~Assist with distributing and pinning of bridal flowers
- ~Coordination of ceremony—including cueing musicians
- ~Collect décor items from ceremony and place at reception or pack for removal at end of night
- ~Direct Wedding Party following ceremony to proper area for photos
- ~Assist with seating guests at reception
- ~Coordination of wedding party introductions, toasts, cake cutting, bouquet toss, etc.
- ~Coordinate final send off and packing of personal items if needed



Photograph by Stout Studios



Photograph by Sara Purdy Photography



PLATED DINNER

priced per person

Adult.....	\$130
Kid (12 and under).....	\$20
Vendor.....	\$20

BUFFET

priced per person

Flagler Tier.....	\$150
Coquina Tier.....	\$160

ADDITIONS

priced per person

Raw Bar.....	\$25
Mashed Potato Bar.....	\$10
Pasta Action Station.....	\$15
Viennese Dessert Bar.....	\$25
Late Night Snack Bar.....	\$15
Premium Brand Open Bar.....	\$10

All packages include Call Brand Liquors, House Wine, and Beer for 4.5 hours



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CALL Brands

VODKA	Smirnoff
GIN	Beefeaters
RUM	Bacardi / Captain Morgan
WHISKEY	Seagram's 7 / Canadian Club
BOURBON	Jim Beam
SCOTCH	Cutty Sark
TEQUILA	Jose Cuervo

PREMIUM Brands

VODKA	Grey Goose / Titos
GIN	Tanqueray
RUM	Mount Gay / Myer's Dark
WHISKEY	Crown Royal / Jack Daniels
BOURBON	Maker's Mark
SCOTCH	Dewars / JW Black
TEQUILA	Patron

Please add 7% Sales Tax and 22% Service Charge to all prices . Prices are subject to change.



Wedding Ceremony Includes

(only applies if ceremony is hosted on-site at Hammock Dunes Club)

Professional Wedding Day Management Services for your on-site Ceremony

1 hour Rehearsal the evening before your wedding

30 minutes of rental time on day of wedding for ceremony

125 white, resin folding chairs
(includes set-up and breakdown)

Special event tables
(dj table, program table, sand ceremony, etc)

Wedding Reception Includes

Professional Wedding Day Management Services

Elegant ballroom with views of the Atlantic Ocean

Spacious outdoor patio for cocktails and hors d'oeuvres

Up to 5 hours for your cocktail hour & reception

White, Ivory, or Black linen table cloths

Variety of colored linen napkins

Table skirting for all special event tables
(gift table, dj table, place card table, etc)

Formally attired & trained staff

Covered entryway & valet parking

Complimentary cake cutting service

Wooden inlaid dance floor

Place settings to include white chinaware, flatware, and glassware



All menus include 4 Butler Passed Hors d'oeuvres and 1 Display Station for Cocktail Hour and an Open Bar Package with Call Brand Liquors, House Wine, and Beer for 4.5 hours.

COCKTAIL HOUR

Please select 4 butler passed items and 1 display station

Butler Passed Hors d'oeuvres

Hot Hors d'oeuvres

Asian Chicken Sate with Peanut Sauce
Mini Beef Empanada
Goat Cheese and Basil Stuffed Mushroom
Pork Tenderloin Brochette with Rosemary Butter
Potato and White Truffle Croquette
Bacon Wrapped Scallops
Vegetable Spring Rolls with Thai Chili Sauce
Risotto Fritters with Parmesan Cheese and Marinara
Crab Rangoon with Sweet and Sour Sauce
Italian Sausage & Pepper Skewer
Beef Short Rib with Bacon on Skewer
Spinach & Feta Turnovers
Oriental BBQ Beef Mignons with Coconut Curry
Mini Crab Cakes with Remoulade
Grilled New Zealand Lamb Chops with Dip
Artichoke and Asiago Cheese Croustade
Fried Ravioli with Marinara
Almond Crusted Chicken

Cold Hors d'oeuvres

Cocktail Shrimp
Rare Beef on Rye Canape
Curried Chicken Salad Canape
Wedge of Brie with Strawberry on Toast Point
Mozzarella Roulade
Cucumber with Smoked Salmon Roulade
Tomato Bruschetta
Boursin and Pistachio Grapes
California Roll with Ponzu Sauce
Lobster-Corn Salad in Wonton
Skewered Cheese Tortellini with Cured Tomato
Blue Cheese and Pear in Phyllo Cup
Tuna Tataki

Display Stations

Fruit and Cheese Display

Featuring Domestic and Imported cheeses with Grapes, Fresh Berries, and Assorted Crackers

Bruschetta Display

Toasted Garlic Rubbed Baguette with Tomato-Basil, White Bean Truffle Puree, Olive Tapenade, and Fig Relish

Antipasto Platter

Grilled Eggplant Salad, Roasted Red Peppers, Oven Roasted Tomatoes, Prosciutto, Salami, Pepperoni, Grilled Mushrooms, Olives, Provolone Cheese, and Fresh Mozzarella. Served with Toasted Baguettes

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Elegant Plated Dinner

Please select 2 proteins. Vegetarian and Kids Meal available on Request.

All entrees are accompanied by garden salad, warm rolls + butter, and Chef's expert selection of starch and vegetable

Beef Entrees

Grilled 12 oz New York Strip
topped with Rosemary Compound Butter

Prime Rib of Beef
with Au Jus and Creamy Horseradish

Grilled 6 oz Filet of Beef
with Blackberry Pinot Noir Glace

Grilled 6 oz Filet of Beef
encrusted with Blue Cheese

Poultry Entrees

Pecan Crusted Chicken
with Dijon-Peppercorn Sauce

Pesto & Ricotta Stuffed Chicken
with Red Pepper Coulis

Saltimbocca Style Stuffed Chicken
*stuffed with Prosciutto-Fontina Cheese-Herbs with a
Lemon Butter Emulsion and Charred Lemon Round*

Honey and Thyme Glazed Half Roasted Duck

Seafood Entrees

Cedar Roasted Atlantic Salmon
with Pesto and Sundried Tomato Relish

Grilled Mahi Mahi
with Pineapple Salsa

Caramelized Snapper Fillet
with Beurre Blanc

Shrimp and Sea Scallops
with Brandy Butter

Lamb Entrees

Grilled Domestic Lamb Chops
with Pinot Noir Jus

Grilled Domestic Lamb Chops
with Molasses and Black Pepper Glaze

Mustard-Thyme Crusted Rack of Lamb

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Elegant Buffet Dinner

Flagler Tier

Includes salad selection, two protein selections, two sides, and specialty pasta selection.

Coquina Tier

Includes salad selection, two protein selections, carving station, two sides, and specialty pasta selection.

Salad Selections

Garden Salad ~ field greens, carrots, tomatoes, cucumbers and balsamic vinaigrette

Spinach and Apple ~ spinach, crisp pancetta, granny smith apples, and cider vinaigrette

Bibb and Citrus ~ bibb lettuce, frisse lettuce, orange, avocado, grapefruit, almonds, and champagne vinaigrette

Caprese ~ tomato, fresh mozzarella, basil, and charred onion vinaigrette

Side Selections

Hammock Potato Puree

Rustic Smashed Bliss Potatoes

Herb Roasted Red Potatoes

Wild Rice Blend

Potatoes Gratin

Sweet Potatoes Puree

Smoked Gouda Polenta

Seasonal Vegetable with Compound Butter

Green Beans with Brown Butter and Almonds

Roasted Asparagus

Vegetable Ratatouille with Lemon-Garlic Aioli

Sweet Corn and Caramelized Onion Casserole

Maple Glazed Baby Carrots

Protein Selections

Seared Beef Tournedos with Red Wine Sauce

Braised Short Ribs with Mushroom Sauce

London Broil with Marinated Red Onions

Sauteed Chicken Marsala with Mushrooms

Chicken Milanese with Charred Lemon

Grilled Salmon with Citrus Beurre Blanc

Grilled Shrimp and Crab Cakes with Sundried Tomato Aioli

Grilled Mahi Mahi with Ancho Butter and Fruit Salsa

Roasted Pork Loin with Apple Jus

Specialty Pasta

Rock Shrimp Thermidor with Bow Tie Pasta, Parmesan and Tarragon

Cheese Ravioli with Marinara

Penne ala Vodka

Baked Macaroni and Cheese

Chicken and Pesto Baked Farfalle

Pasta Pomodoro

Pasta Bolognese

Bow Tie Pasta with Basil and Walnut Cream

Tortellini Alfredo with Peas

Carving Stations

Slow Roasted Prime Rib of Beef

Slow Roasted Beef Sirloin

BBQ Braised Beef Brisket

Bacon Wrapped Pork Loin

Herb Crusted Pork Loin

Maple-Bourbon Glazed Pork Loin

Mustard Glazed Ham

Chipotle Glazed Turkey Breast

Garlic Pierced Leg of Lamb



Frequently Asked Questions

Q: Do we have to host our ceremony at Hammock Dunes Club?

A: No—you are welcome to host your ceremony wherever you prefer. There are many beautiful churches in the area, as well as local parks.

Q: Is there a place for the bride to get ready?

A: No—we do not offer any type of suite for hair/make-up or dressing.

Q: Is there a maximum amount of time that we have the space for?

A: Yes—you are allotted 30 minutes for an on-site ceremony and 5 hours for your reception. We do not deduct time for set-up or break-down from this time block. You are also welcome to add additional time to your reception for \$500.00+tax per hour. Open bar packages may not exceed 5 hours.

Q: What is the retainer to hold my date & payment schedule?

A: The retainer due with the signed contract is \$2500.00. This retainer officially reserves the date in our calendar for your event. \$2000.00 of the retainer is applied to your overall balance and is **non-refundable**. The remaining \$500.00 is a security deposit and will be returned 14 days after the wedding if no additional cleaning is required and no damage to Club property is found after the wedding. Sixty days prior to your event, 50% of your estimated food & beverage charges are due. The remaining balance is due 7 days prior to the event when we receive your final head count. Acceptable payments include cash, personal check, or cashier's check. Credit cards are not accepted as payments.

Q: Professional Wedding Day Management Services are included with your package, but what if I have a particular planner that I would like to book?

A: As long as the planner/coordinator you book has a business license & insurance, we will be happy to deduct a portion of the reception package price from your bill.

Q: Can a tasting be arranged for us to try some of the menu items?

A: Yes it can! The tasting is complimentary for the couple. There is a \$15.00 charge for each additional guest in attendance. We ask that you select 3-4 hors d'oeuvres & 2 proteins to taste. Keep in mind some items are not available for the tasting because they cannot be created on a small scale. The tasting is not meant to be a recreation of your menu, but rather to allow you to experience the flavors of the particular dish. The Catering Manager will assist you in making your selections. We require at least 2 weeks notice for your tasting.

Q: Can you recommend wedding vendors?

A: Of course! We have assembled a selection of professional wedding vendors for your wedding day. Our Catering Manager will share these contacts with you upon booking with Hammock Dunes Club. All vendors for your wedding are required to have a Vendor Contract on file with Hammock Dunes.