



— Hammock Dunes Club Weddings

WELCOME TO HAMMOCK DUNES CLUB

Set along Florida's Atlantic coast, Hammock Dunes Club offers an exclusive coastal venue for your wedding, offering an elegant atmosphere and impeccable service. Bordering 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.

CONTACT US

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Hammock Dunes Club Weddings

VENUE SPACES & CAPACITY



EVENT LAWN



COQUINA TERRACE

Choose from three distinctive coastal settings, each offering elegant views and flexible layouts for celebrations of up to 125 guests. Plated and buffet dinners are available across the Event Lawn, Coquina Terrace, and Oceanview Ballroom, subject to event requirements and availability.



OCEANVIEW BALLROOM

BOOKING DETAILS & POLICIES

Considerate planning, clear policies, and limited seasonal availability ensure an exceptional wedding experience at Hammock Dunes Club.

Reserve your preferred date with a \$4,000 rental fee and a \$20,000 food and beverage minimum. The minimum applies to contracted menu and beverage services; additional charges may apply for upgrades, taxes, and service fees.



RENTAL FEE

A \$4,000 venue rental fee secures the selected event spaces and date.

FOOD & BEVERAGE MINIMUM

A \$20,000 food and beverage minimum is required, with additional charges for applicable upgrades and fees.

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.

CEREMONY PACKAGE INCLUSIONS

Reflective ceremony amenities and seamless support create an elegant experience for your wedding party and guests.

Your ceremony package includes the essentials for a polished celebration, from rehearsal through the final guest departure. Enjoy dedicated setup support, attentive guest amenities, and a comfortable indoor alternative should weather conditions change.



REHEARSAL SUPPORT

A one-hour rehearsal is scheduled for the evening before the wedding, helping the couple and wedding party feel prepared for the ceremony.

CEREMONY SEATING

Up to 150 white garden chairs are provided, including professional setup and breakdown at the ceremony site.

GUEST AMENITIES & BACKUP

A water station and tables for gifts and programs are included. An indoor ballroom is available as an alternative venue in the event of inclement weather.



— Wedding Package Inclusions

COCKTAIL HOUR & RECEPTION

Enjoy exclusive use of the Oceanview Ballroom and Coquina Terrace for up to five hours of cocktail hour and reception celebrations. The package includes elegant furniture and linens, with tablecloth color selections and cushioned chairs, plus a wooden inlaid dance floor. Couples also receive a complimentary tasting and cake cutting service. Valet parking and covered entryway options are available for an additional cost.

WEDDING MENU PRICING OVERVIEW

Thoughtfully structured packages make it easy to plan an elegant celebration, with generous inclusions and flexible dinner formats for every guest list.

Every menu includes four butler-passed hors d'oeuvres, one display station, and a 4.5-hour call-brand open bar. Pricing is subject to a 7% tax and 22% service charge.



INCLUDED MENU FEATURES

Four butler-passed hors d'oeuvres, one display station, and a 4.5-hour call-brand open bar are included with every menu.

PLATED DINNER

Adult: \$145 per person

Kid 12 and under: \$25 per person

Vendor: \$25 per person

Pricing is subject to a 7% tax and 22% service charge.

BUFFET & BEVERAGE UPGRADES

Flagler Buffet: \$160 per person

Coquina Buffet: \$175 per person

Premium-brand open bar upgrade: +\$15 per person

Pricing is subject to a 7% tax and 22% service charge.

— Cocktail Hour Menu

HOT HORS D'OEUVRES

Additional pieces: \$6 each, 25-piece minimum



Beef Wellington

Puffed Pastry filled with tenderloin, mushroom duxelles & foie gras

Lamb Lollipops

Herb crusted roasted with rosemary garlic aioli

Duck Confit Croquettes

Crispy croquettes with Orange Zest

Peking Duck Pancake Rolls

Rolled with scallion, cucumber, hoisin in mini Chinese pancakes

Lobster Thermidor Tartlets

Creamy lobster filling in a puff pastry shell, gratinéed with gruyere

Mini Crab Cakes

Saffron aioli

Pancetta Wrapped Scallops

Pan-seared and skewered with a finish of basil oil drizzle

Smoked Salmon Rosti

Potato rosti topped with smoked salmon, crème fraiche and dill

Seared Tuna Tataki Wonton Crisp

Sesame and yuzu glaze

Truffle Mushroom Arancini

Crispy risotto with wild mushrooms and truffle

Goat Cheese & Caramelized Onion Tartlets

Rich, sweet and savory blend in buttery pastry

Sweet Potato Rosti

Crisp rounds topped with crème fraiche and chive

Warm Caprese Skewers

Cherry tomato, basil, bocconcini, lightly grilled with balsamic reduction

Wild Mushroom Polenta Cake

Crispy polenta with wild mushroom and parmesan

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COLD HORS D'OEUVRES

Additional pieces: \$6 each, 25-piece minimum

Oysters on the Half Shell

Topped with shallot-champagne vinegar mignonette and edible flowers

Caviar Blini

Buckwheat pancakes topped with crème fraiche and premium caviar

Salmon Tartare Cones

Diced salmon with dill, lemon and crème fraiche in mini savory cones

Seared Tuna on Cucumber Rounds

Rare ahi tuna slices on cucumber topped with wasabi aioli and microgreens

Lobster Salad on Endive Spears

Chilled Maine lobster with lemon mayo and chives in crisp endive boats

Beef Carpaccio Crostini

Raw beef tenderloin, shaved parmesan, truffle oil and arugula

Goat Cheese & Beetroot Macarons

Savory mini macarons with whipped goat cheese and beetroot gel

Heirloom Tomato & Burrata Skewers

Multi colored cherry tomatoes and burrata pearls with basil oil

Avocado Mousse on Black Sesame Crackers

Avocado mousse on artisan crackers topped with micro herbs and pomegranate

Mini Caprese Towers

Layer tomato., mozzarella., and basil with a balsamic glaze pipette

Cucumber Cups with Herbed Cream Cheese

Hollowed cucumber slices filled with whipped Boursin, dill and edible flowers



DISPLAY STATIONS & ENHANCEMENTS

Choose one included display to complement your cocktail hour. Enhance the experience with specialty stations available for a minimum of 25 guests. Pricing is provided per person and may be customized with your catering manager.

INCLUDED DISPLAYS | CHOICE OF ONE

Fruit & Cheese Display

Domestic and imported cheese with fresh berries, dried fruits, Marcona almonds, spicy mustard 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



Savory “Dessert” Display | 18

Mini savory eclairs with smoked salmon mousse
Goat cheese “cheesecakes” with beet base
Tomato gazpacho “cupcakes” with parmesan
Tartlets with caviar and crème fraiche

Wok This Way | 12

Mini bao buns
Tuna tataki spoons
Miso-marinated eggplant bites

French Bistro | 15

Assorted Mini quiches
Duck rilette on toast
Gougères with gruyere

Canapes Display | 20

Caviar Blinis with Crème Fraiche
Mini Lobster Rolls on Brioche
Beet Root Macarons with Goat Cheese
Caprese Skewers with Balsamic Pearls
Tuna Tartare in Mini Cones

Mezze Station | 15

Olive tapenade crostini
Spanakopita
Lamb meatballs with tzatziki

Sips & Savory | 28

Champagne Served with a Smoked Salmon Rosti
Rosé Served with a Goat Cheese Stuffed Fig with Candied Walnut
Sparkling Brut Served with a Truffle
Mushroom Arancini

Edible Garden | 18

Cucumber Cups with Herbed Cheese and Edible Petals
Mini Beet Skewers with Burrata and Basil
Chilled Pea Soup Shooters with Mint Foam
Crudité Flower Pots with Hummus “Soil”

Iced Seafood Display | MKT

Oysters on the Half Shell with Mignonette
Prawns with Citrus Aioli
Crab Claw with Dill Butter
Tuna Tartare on Spoons

Skewers & Spoons | 18

Duck with Cherry Gastrique on Silver Spoons
Beef Carpaccio skewers with truffle drizzle
Watermelon, feta and mint skewers
Thai shrimp spoons with lemongrass aioli

PLATED

Vegetarian and Kids Meal available on Request.
All entrees are accompanied by warm rolls + butter, Choice of one Salad, and Up to Two Entrees
Please add 7% Sales Tax and 22% Service Charge to all prices . Prices are subject to change.

SALADS | CHOICE OF ONE

Arugula
endive, apple, pecan, feta and citrus

Baby Gem Caesar
sourdough croutons, parmesan cheese, anchovy

Seasonal Greens
shaved fennel, orange, pickled shallot, dried cranberry, candied walnuts, bourbon maple vinaigrette

ENTRÉES | CHOICE OF TWO

Seared Filet
Garlic smashed potatoes, grilled asparagus, red wine and onion confit

Braised Beef Short Rib
Parsnip puree, charred broccoli rob, apples and radish slaw

Bacon Wrapped Pork Loin
Creamy parmesan grits , roasted vegetable ragout, apple whole grain mustard sauce

Brined Chicken Breast
Citrus brine, herb roasted fingerling potatoes, braised Brussel sprouts, chimichurri sauce

Stuffed Chicken Breast
Wild mushroom, artichoke and spinach stuffed chicken breast, creamy garlic herb risotto, roasted broccoli and charred tomato vinaigrette

Pan Seared Salmon
Sweet potato and bacon gratin, wilted spinach and pesto cream sauce

Seared Market Fish
Beluga lentils, charred corn cream, vegetable medley

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DINNER OPTIONS PLATED

Choose the format that best suits your celebration. Plated dinners include a salad selection and up to two entrées, such as seared filet, braised beef short rib, bacon-wrapped pork loin, or pan-seared salmon. Buffet service is offered in Flagler and Coquina tiers, with curated salads, proteins, seasonal sides, specialty pasta, and carving stations. Vegetarian selections and children’s meals are available upon request.

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DINNER OPTIONS

BUFFET

Flagler Tier | 160

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

Coquina Tier | 175

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



BUFFET

SALADS

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

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

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

Caprese
tomato, fresh mozzarella, basil, charred onion vinaigrette

PROTEINS

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

ACCOMPANIMENTS

Hammock Potato Puree
Rustic Smashed Bliss Potatoes
Herb Roasted Red Potatoes
Wild Rice Blend
Potatoes Gratin
Sweet Potato 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

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
Bacon Wrapped Pork Loin
Mustard Glazed Ham
Slow Roasted Beef Sirloin
Herb Crusted Pork Loin
Chipotle Glazed Turkey Breast
BBQ Braised Beef Brisket
Maple-Bourbon Glazed Pork Loin
Garlic Pierced Leg of Lamb

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BEVERAGE PACKAGES

Enjoy a specially curated open bar with call brands,
plus premium upgrades for couples seeking an
elevated celebration.

All beverage packages include open bar service for up to 4.5 hours.
A 22% service charge and applicable 7% tax are added to all prices.



CALL BRAND OPEN BAR

Smirnoff
Beefeaters
Bacardi
Captain Morgan
Seagrams 7 / Canadian Club
Jim Beam
Cutty Sark Scotch
Jose Cuervo

PREMIUM BRAND UPGRADE | 15

Grey Goose
Titos
Tanqueray
Mount Gay
Myers Dark
Crown Royal
Makers Mark
Dewars
JW Black
Patron

SERVICE DETAILS

Bar service is available for a maximum of 4.5 hours. A 22% service charge and 7% tax apply to all beverage package prices.

IS AN ONSITE CEREMONY REQUIRED?

No. Couples may host their ceremony at Hammock Dunes Club or choose another location that suits their celebration.

WHERE CAN THE BRIDAL PARTY GET READY?

The Coquina Lounge is available for bridal party preparation, providing a comfortable space before the ceremony.

HOW MUCH TIME IS INCLUDED?

Ceremonies are allotted 30 minutes and receptions include up to 5 hours. Additional hours may be available at an added cost.

WHAT IS THE RETAINER TO SECURE MY DATE & PAYMENT SCHEDULE?

25% Deposit is required. The deposits are calculated on the total estimated revenue of your event to include the wedding package and food & beverage minimum plus service charge and taxes. An initial deposit is due upon contract signature, additional deposits are tiered. The final deposit is due 14 days prior to your event date. Acceptable payments include cash, personal check, or cashier’s check. Credit cards are not accepted as payments.

CAN FOOD & BEVERAGES BE BROUGHT IN FROM OUTSIDE SOURCES?

No, all food & beverage for your event must be provided by Hammock Dunes Club due to licensing and liability. The only exclusion of this rule is for wedding cakes, in which we do offer complimentary cake cutting services.

CAN YOU RECOMMEND WEDDING VENDORS?

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.

FREQUENTLY ASKED QUESTIONS

Helpful details about ceremonies, preparation, timing, and securing your wedding date.

Our wedding team is here to make planning effortless, from your first visit through the final celebration. Review these frequently asked questions about ceremony options, bridal preparation, event timing, and payments.





THANK YOU FOR CELEBRATING WITH US



MWALLACE@HAMMOCKDUNESCLUB.COM



[386-445-0747](tel:386-445-0747)



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*Book a personal tour or
consultation with Miranda
Wallace and discover an
unforgettable coastal wedding
at Hammock Dunes Club.*

