



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.

Miranda Wallace | Catering & Membership Engagement Manager

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hammockdunesclub.com | 386.445.0747



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



Coquina Terrace



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 **\$4,000.00** rental fee and a Food & Beverage minimum of **\$20,000.00** 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.

WEDDING PACKAGE INCLUSIONS

CEREMONY

If applicable to ceremony hosted on-site at Hammock Dunes Club

- 1 hour Rehearsal the evening before your wedding
- Up to 150 white garden chairs (*includes set-up and breakdown*)
- Water Station at Ceremony Site
- Tables for gifts & programs
- Indoor ballroom for outdoor ceremonies as weather back up

COCKTAIL HOUR & RECEPTION

- Elegant Oceanview ballroom with views of the Atlantic Ocean
- Spacious outdoor Coquina Terrace for cocktails and hors d'oeuvres
- Up to 5 hours for your cocktail hour & reception
- Guest tables, High Tops, Sweetheart Tables & cushioned high back chairs
- Elegant White, Ivory, or Black linen full length table cloths
- Complimenting colored linen napkins of couples choice
- Tables and linens for all ancillary tables (*gift table, DJ table, escort card table, etc.*)
- Covered entryway & valet parking offered for additional costs
- Complimentary Tasting for Couple
- Complimentary cake cutting service
- Wooden inlayed dance floor



WEDDING MENU PRICING

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.

PLATED DINNER

priced per person

Adult.....	\$145
Kid (12 and under).....	\$25
Vendor.....	\$25

BUFFET

priced per person

Flagler Tier.....	\$160
Coquina Tier.....	\$175

BEVERAGES

*All packages include Call Brand Liquors, House Wine, and Beer for 4.5 hours
Upgraded Premium Brand Open Bar..... Additional \$15 Per Person*

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
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.



COCKTAIL HOUR

Please select 4 butler passed items and 1 display station

BUTLER PASSED HORS D'OEUVRES | CHOICE OF FOUR (4)

ADDITIONAL PIECES AT \$6.00 PER PIECE (25 PIECE MINIMUM)

HOT HORS D'OEUVRES

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

COLD HORS D'OEUVRES

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 Belgian 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

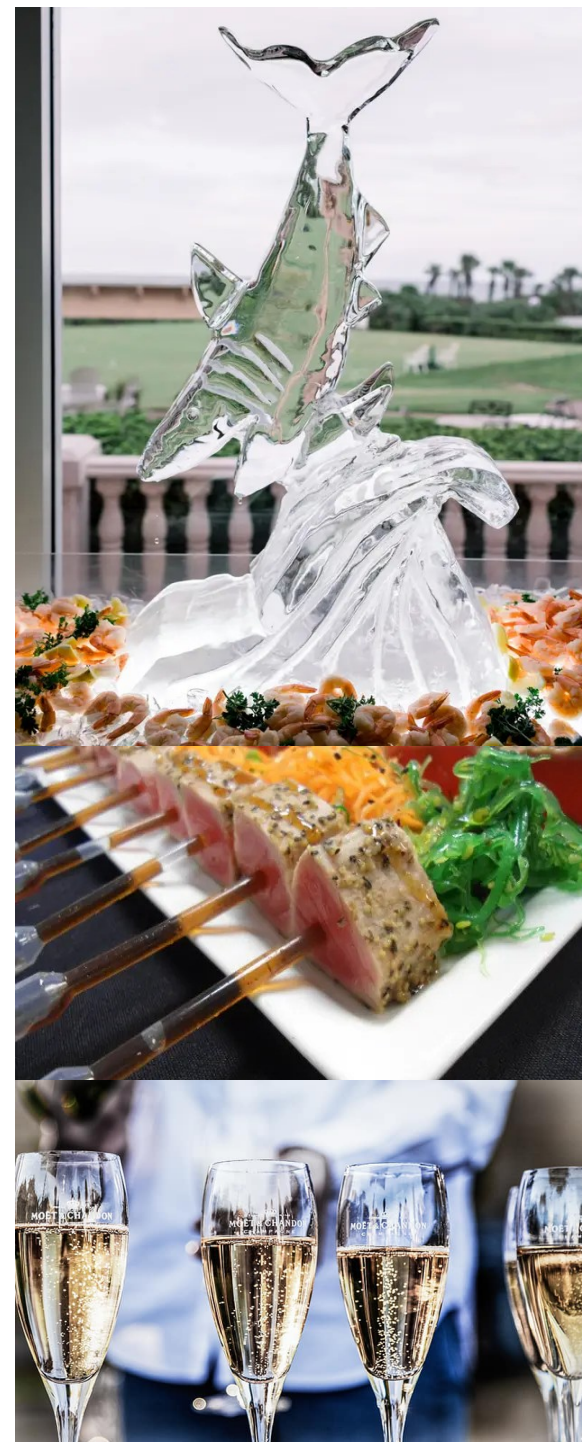
Avocado mousse on artisan crackers topped with micro herbs and pomegranate

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

Choice of One Display | Included

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

Displays Enhancements

Minimum 25 people required

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 Whipped Goat Cheese
Caprese Skewers with Balsamic Pearls
Tuna Tartrate in Mini Cones

Sips & Savory | 28

Champagne Served with a Smoked Salmon Rosti
Rose 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

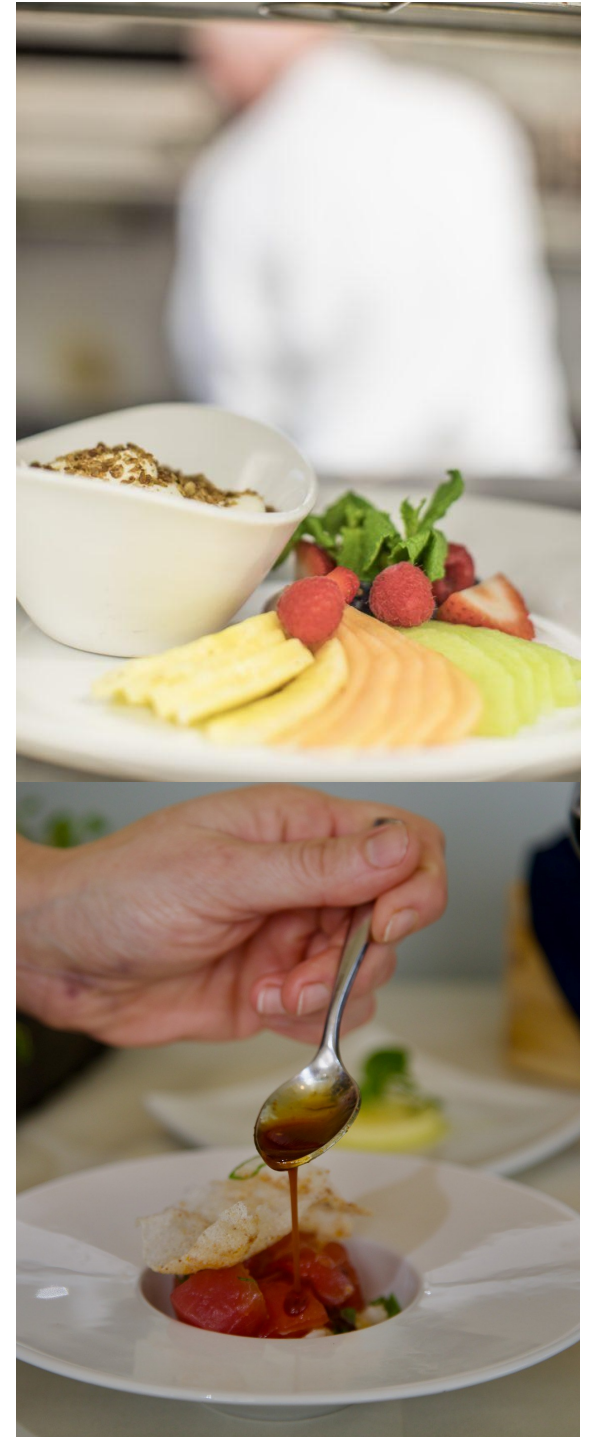
Oysters on the Half Shell with Mignonette
Prawns with Citrus Aioli
Crab Claw with Dill Butter
Tuna Tartare on Spoons

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

Mezze Station | 15

Olive tapenade crostini
Spanakopita
Lamb meatballs with tzatziki



PLATED DINNER

Vegetarian and Kids Meal available on Request.

*All entrees are accompanied by warm rolls + butter, Choice of 1 Salad, and Up to Two Entrees
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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



BUFFET DINNER

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.

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

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

ACCOMPANIMENTS

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

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



WEDDING FAQ

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: Yes—Based on availability we do offer our Coquina Lounge for our bridal party to gather and get ready before the wedding. Availability is confirmed 30 days out from wedding day or can be secured within your wedding contract for additional costs.

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 secure my date & payment schedule?

A: 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.

Q: Can food & beverages be brought in from outside sources?

A: 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.

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 \$50.00 charge for each additional guest in attendance. We ask that you select 6 hors d'oeuvres & 3 entrees 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.

