



HAMMOCK DUNES
Club





Offering an elegant atmosphere and impeccable service, Hammock Dunes Club is the premier coastal location for your special event. We feature exquisite menus created by our experienced culinary staff along with a variety of bar options, professional staff, and unique outdoor spaces. Our diverse settings offer unparalleled choices to fit any atmosphere you desire. The Links Clubhouse overlooks the Atlantic Ocean, with sweeping views of the ocean from every dining room.

This brochure will provide you with information about hosting your event with us, including food & beverage minimums, maximum capacity, menu selections, etc. We encourage you to share that vision with us so that we can assist you with crafting anything from an intimate dinner to the grand affair of a lifetime. Please allow us to demonstrate how we create special memories every day here at Hammock Dunes Club.

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

HAMMOCK DUNES CLUB VENUES

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



Coquina Lounge & Terrace | \$500

*Cocktail Style Capacity Up to 50 People
Banquet Style Capacity Up to 25 People*



Oceanview Ballroom | \$1,000

*Cocktail Style Capacity Up to 200 People
Banquet Style Capacity Up to 125 People*

RENTAL FEE

Venue rental fees applies to all events. This rental fee covers house linen, linen napkins, china, flatware, glassware, set-up and break-down. 7% Sales Tax and 22% Service Charge to all prices are applicable to rental fees. Prices are subject to change.

FOOD & BEVERAGE MINIMUM

Due to the demand for space available for banquets and weddings, a Food & Beverage minimum has been established for each available space. Any difference between the actual food & beverage charges (excluding tax and service charge) and the applicable unspent minimum will be charged as an additional room rental 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.

Tuesday through Thursday

8:00 AM—11:00 AM | \$4,000.00 Minimum

11:00 AM—3:00 PM | \$6,000.00 Minimum

5:00 PM—10:00 PM | \$8,000.00 Minimum

Saturday & Sunday

8:00 AM—11:00 AM | \$6,000.00 Minimum

11:00 AM—3:00 PM | \$8,000.00 Minimum

5:00 PM—10:00 PM | \$10,000.00 Minimum

BREAKFAST

Prices are per guest unless otherwise stated.

Hole in One | 25

Chefs assorted grab and go breakfast sandwiches | Choice of 2

All Served with Mixed Fruit, Grab & Go Yogurt, Assorted Granola Bars, Crip Potato Rounds, Assorted Jellies, Butter & Ketchup

Hot Ham and Cheese on Croissant

Bagel Egg and Cheese

Sausage Egg & Cheese on English Muffin

Bacon Egg & Cheese on English Muffin

Breakfast Burrito | Bacon, egg, salsa, cheese with side of sour cream and avocado spread

Egg white, turkey bacon and cheese on English muffin

Egg white, ham & cheese on Bagel

The Bogey | 18

Warm Cinnamon Rolls with Cream Cheese Glaze

Seasonal Fruit Turnovers & Muffins

Fresh Sliced Fruit Display

Grab & Go Mini Yogurts & Granola

The Birdie | 22

Farm fresh scrambled eggs & Hard boiled eggs with Salt

Choice of One | Crisp Bacon, Sausage Links, or Patties or Chicken Sausage

Cottage breakfast potatoes

Assorted breads, croissants and pastries

Assorted jams, butter and ketchup

Seasonal fresh fruit display

The Eagle | 28

Display of seasonal fruit with vanilla yogurt and house granola

Assortment of fresh fruit turnovers, croissants and coffee cake

Assorted crustless quiches | Ham and Swiss, garden vegetable, sausage and cheese

Creamy gouda cheese grits

Smoked salmon and bagel display | capers, cream cheese and red onion

Applewood smoked bacon

Farm fresh scrambled eggs

Assorted jams, butter ketchup and salsa

Breakfast A La Carte Enhancements

Cinnamon Brioche French Toast with Maple Syrup | 8

Buttermilk Pancakes with Maple Pecan Syrup | 8

Hot Oatmeal | Dried Fruits, Walnuts, Brown Sugar, Butter, Syrup | 5

Blini & Caviar | Smoked Salmon, Chopped Egg, Red Onion, Tomato | 12

Assorted Hot Egg Sandwiches on English Muffin | 8

Buttermilk Biscuits | 3

Buttermilk Biscuits & Sausage Gravy | 5

Overnight Oats | 4

Jumbo Muffins | 4

Chicken & Belgium Waffles with Maple Syrup | 12

Shrimp & Grits | Creamy Parmesan Cajun Cream Sauce | 15



MEETING BREAKS

Minimum 10 people—Based on 1 Hour of Service for Breaks

All Day Break | 15

Based on Two, 1 Hour Break Sessions—Choice of 3

Sliced Fresh Fruit

Assorted Danishes

Muffins

Assorted Coffee Cakes

Warm Cinnamon Rolls

Fresh Fruit Parfait Bar

Bagels with Assorted Cream Cheese Spreads

Warm Croissants with Butter & Jam

All Day Fresh Orange Juice, cranberry juice, coffee, hot tea and assorted soft drinks

Health Nut | 14

Assorted whole fruit and granola bars

Build your own Acai Bowl | chia, granola, toasted coconut, chocolate chips, diced fresh fruit

Seventh Inning Stretch | 22

Warm jumbo pretzels with hot mustard and hot cheese sauce

Tortilla chips with salsa and sour cream, avocado spread

Mini hot dogs with ketchup, mustard and relish

Caramel corn and honey roasted peanuts

A La Carte Break Items

Warm chocolate chip cookies | 26 per dozen

Assorted breakfast pastries | 34 per dozen large or 24 per 2 dozen mini

Jumbo muffins | 48 per dozen

Brownies & blondies | 48 per dozen

Crudites and house made ranch dressing | 7

Fresh fruit with pineapple fruit dip | 7

Cheese & crackers display | 12

Pita & hummus | 4

Chips & salsa | 3

Assorted candy bars | 3 each

Individual bags of chips, pretzels, and peanuts | 3 each



BOX & BUFFET LUNCH

Box Lunches | 22

Box lunches include side salad, bags of chips, piece of whole fruit & cookie

Choice of 3 Selections

Chicken Caesar Wrap | hearts of romaine, shaved parmesan cheese, grilled chicken breast, creamy Caesar dressings, and roasted tomatoes

Veggie Wrap | mixed greens, grilled onions, grilled portabella mushrooms, tomatoes, mozzarella, balsamic dressing

Roast beef / Turkey or Ham Hoagie | lettuce, vine ripe tomato, shaved red onion, pickle, red wine vinegar and oil, sliced Swiss cheese

Chicken Salad / Egg Salad or Tuna Salad Croissant | house made salads, lettuce, sliced tomato and red onion

UPGRADE | 25 — Classic Club Sandwich | oven roasted turkey and ham, crisp applewood smoked bacon, vine ripe tomatoes and lettuce

Choice of 1 | Pasta Salad, Potato Salad, Slaw, or Garden Salad

Lunch Buffets

Mama Mia | 35

Hand tossed Caesar salad with focaccia bread croutons

House made meatball subs with provolone

Italian hoagies | salami, capicola, ham and mortadella, shaved red onion, shaved cucumber, tomato, lettuce and Italian dressing drizzle

Antipasto salad

Cannoli dip with cinnamon crisp

Sandwich Board | 40

Soup Du Jour

Baby greens salad | tomato, cucumber, carrots, shredded cheese, house ranch and balsamic

House made creamy potato salad

Assorted accompaniments | Picke wedges, mayonnaise, mustard and house zesty ranch

Assorted deli sandwiches | Ham & Cheese on What, Turkey & Cheese on White and Club on Hoagie Rolls, Italian Hoagie

Pasta Salad

Cole Slaw

Assorted Cookies & Brownies

La Gran Mesa | 40

Fresh tortillas chips and salsa

Chicken, avocado and tortilla soup

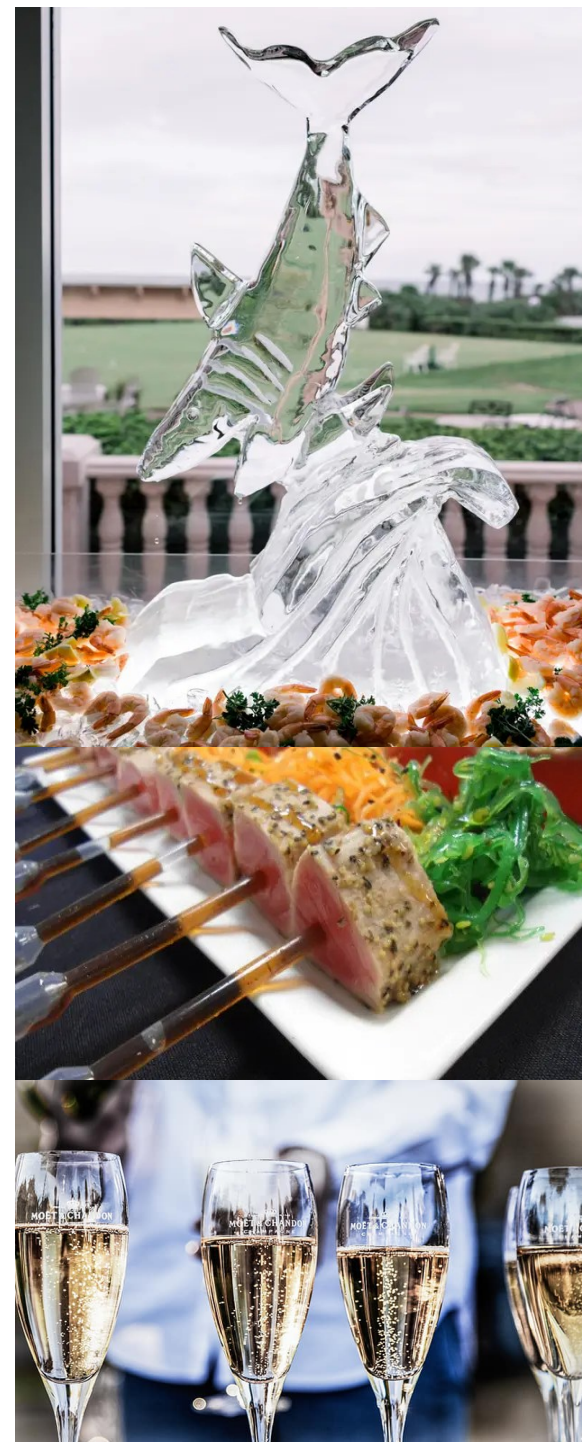
Salad of hearty greens, corn and pepper relish with jalapeno ranch

Roasted pork and shredded chicken tacos | Soft & Hard Tortillas

Salsa Verde, guacamole, sour cream, shredded lettuce, cheese, fresh cilantro and lime wedges, tomatillo sauce

Spanish rice and refired beans

Tres leches cake and cinnamon ice cream bar



BUFFET LUNCH

Down South | 45

Corn bread & black bean salad | red onion, ranch, green onion and tomato
Iceberg salad with cucumber, tomato, carrots, bacon, red onion with buttermilk ranch
Southern fried chicken | buttermilk waffles, wilted greens, candied pecans and hot honey
BBQ Brisket with sweet peach BBQ Sauce
Creamy macaroni and cheese
Buttered corn
Creamy Cole slaw
Triple chocolate fudge cake | whipped cream and fresh berries

Leaf & Ladle | 35

Choice of One Soup

Potato Leek | Corn Chowder | Classic Chicken Noodle | Chicken Tortilla | Black Bean Soup | Chilled Gazpacho | Creamy Tomato | Sausage & Tomato Chicken & Rice | Vegetable | Vegetable Beef & Barley | Cream of Mushroom

Choice of One Salad

Classic Wedge salad | classic Cobb salad | Berry & Spinach salad | Garden green salad | Classic Caesar

Choice of One Protein | Choice of Two—Additional 15

Grilled chicken breast | Slow Roasted Pork | Marinated Shrimp | Flank Steak | Grilled Garden Vegetables

Choice of Two Dressings

Thousand Island | Ranch | Balsamic | Bleu Cheese | Honey mustard | Oil & vinegar | Italian

Choice of One Dessert

Traditional Chocolate Chip Cookies | Fudge Brownies



PLATED LUNCH

*Hot entrées served with Chef's choice of starch, vegetable, warm rolls and butter
Vegetarian (\$16) & Gluten Free Options Available Upon Request*

Salad Options | 16

Chicken Waldorf Salad

baby greens topped with chicken Waldorf salad with apples, grapes, celery, walnuts, and apple cider-mustard vinaigrette

Mediterranean Salad

spinach topped with lemon pepper salmon, feta cheese, roasted red peppers, kalamata olives, cucumbers, and yuzu vinaigrette

Strawberry Balsamic Salad

baby spinach topped with herb grilled chicken, crumbled Boursin cheese, fresh strawberries, and balsamic vinaigrette.

Pork Entrée Options | 27

Roasted Pork Tenderloin with Apple-Calvados Sauce

Honey Dijon Pork Loin

Honey-Orange Glazed Pork Loin

Roasted Pork Loin with Thyme-Honey Mustard Sauce

Beef Options | 30

Classic Beef Stroganoff

Beef & Broccoli Stir Fry

Homestyle Beef Meatloaf

Chicken Entrée | 27

Rosemary-Lemon Chicken

Pecan-Honey Sauce

Chicken Piccata

with Charred Lemon Rounds and Capers

Chicken Marsala

Balsamic Marinated Chicken Breast

Wilted Spinach and Crumbled Feta, Tomato Coulis

Chicken Florentine with Spinach Cream

Chicken Romano with Mushrooms

Seafood Options | 30

Grilled Salmon with Dill Sauce

Garlic Butter Grilled Salmon

Herb Crusted Baked Salmon

Grilled/Blackened or Honey Lime Mahi Mahi

with Pineapple Salsa

Shrimp Scampi

Teriyaki Glazed Shrimp



HORS D'OEUVRES

Hot | 6 per piece (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 Gruyère

Mini Crab Cakes

Saffron aioli

Panetta Wrapped Scallops

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

Smoked Salmon Rosti

Potato rosti topped with smoked salmon, crème fraîche 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 fraîche 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 | 6 per piece (25 Piece Minimum)

Oysters on the Half Shell

Topped with shallot-champagne vinegar mignonette and edible flowers

Caviar Blini

Buckwheat pancakes topped with crème fraîche and premium caviar

Salmon Tartare Cones

Diced salmon with dill, lemon and crème fraîche 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

Duck Breast with Cherry Gastrique

Cold seared duck on toasted brioche with cherry gastrique and micro thyme

Prosciutto-Wrapped Asparagus Tips

Child asparagus wrapped in Parma ham, drizzled with aged balsamic

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

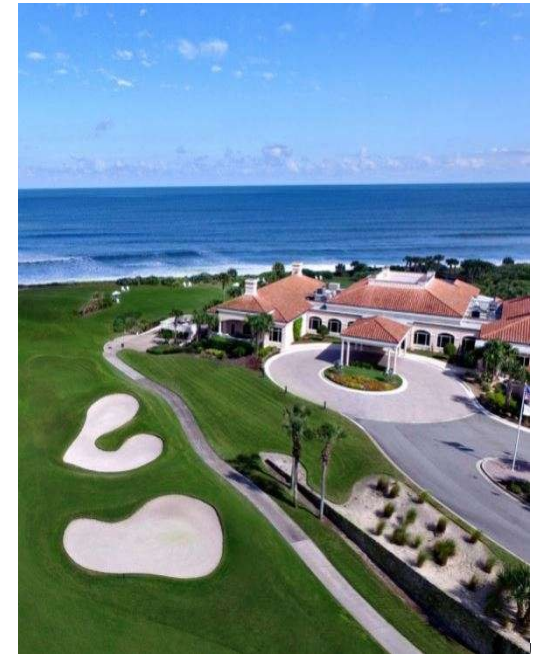
Avocado mousse on artisan crackers topped with micro herbs and pomegranate

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

Fruit & Cheese Display | 20

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

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

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

Mezze Station | 15

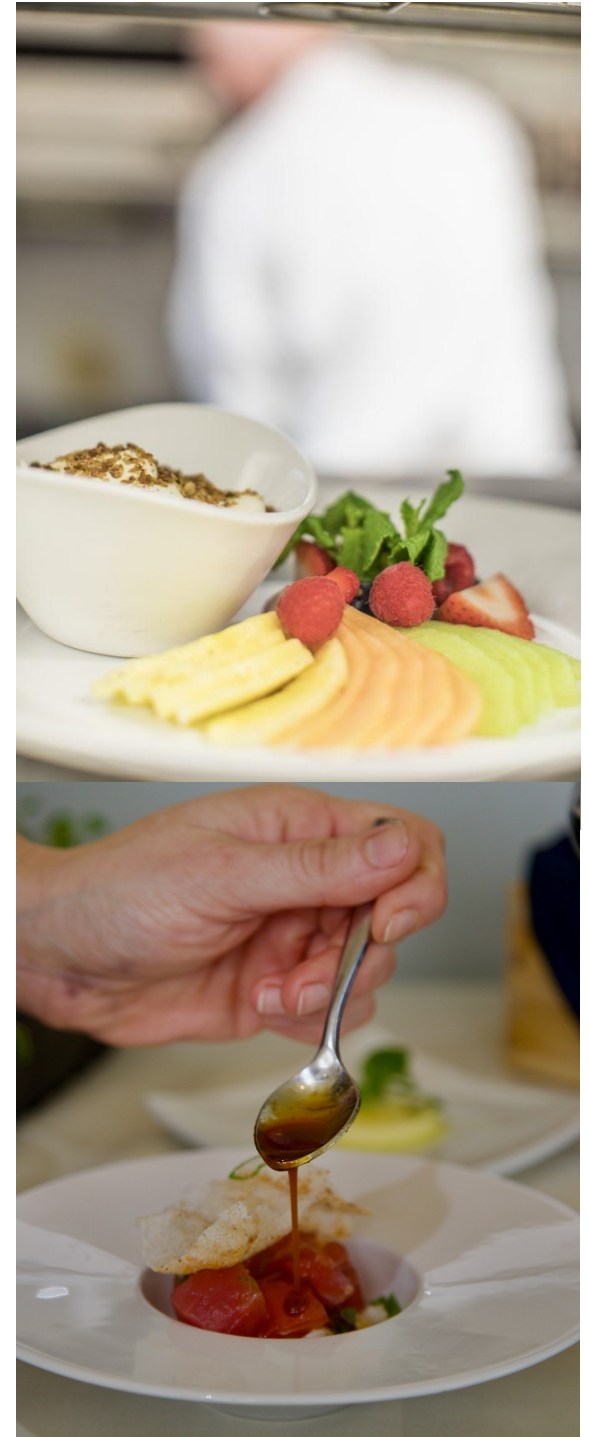
Olive tapenade crostini
Spanakopita
Lamb meatballs with tzatziki

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



DINNER BUFFETS

Classic Country Club | 65

Starter Station

Heirloom Tomato & Burrata Salad with Basil Oil
Mixed Baby Greens with Candied Pecans, Goat Cheese & Champagne Vinaigrette
Jumbo Shrimp Cocktail with Classic Horseradish Sauce
Freshly Baked Artisan Breads & Whipped European Butter

Carving Station choice of One

Herb-Crusted Prime Rib with Horseradish Cream & Red Wine Jus
OR

Whole Roasted Herb-Brined Turkey Breast with Cranberry Chutney

Main Course Buffet

Seared Atlantic Salmon with Lemon Beurre Blanc
Wild Mushroom Risotto with Truffle Essence
Roasted Fingerling Potatoes with Garlic & Rosemary
French Green Beans with Toasted Almonds

Dessert Display

Mini Crème Brûlées
Assorted French Pastries & Chocolate Truffles
Seasonal Fresh Fruit Display

Coastal Golf Club Gourmet Buffet | 75

Appetizers & Cold Bar

Chilled Lobster Salad on Butter Lettuce with Citrus Vinaigrette
Seared Tuna Nicoise Platter with Haricots Verts, Quail Egg & Olives
Grilled Vegetable Antipasti with Balsamic Glaze - Coup ?
Cheese & Charcuterie Board with Local Honey & Fig Compote

Entrees

Pan-Seared Halibut with Champagne-Caper Cream Sauce
Grilled Filet Medallions with Peppercorn Demi-Glace
Roasted Vegetable Couscous with Preserved Lemon
Asparagus Spears with Lemon Zest & Olive Oil

Carving Station

Garlic-Rosemary Leg of Lamb with Mint Yogurt Sauce

Accompaniments

Herbed Wild Rice Pilaf
Artisan Rolls & Sea Salt Butter

Desserts

Lemon Panna Cotta with Berry Compote
Chocolate Mousse Cups
Assorted Mini Cheesecakes

Sunset Soirée Buffet | 85

Grazing Welcome Table

Truffle Arancini with Aioli
Mini Crab Cakes with Saffron Aioli
Baked Brie en Croûte with Apricot Preserve
Watermelon & Feta Skewers with Mint

Salads

Baby Arugula with Shaved Fennel, Citrus & Champagne Vinaigrette
Farro Salad with Cherry Tomatoes, Basil, and Aged Balsamic

Main Course Buffet

Beef Tenderloin with Red Wine Reduction
Chilean Sea Bass with Miso Glaze
Wild Mushroom & Leek Tart
Yukon Gold Mashed Potatoes with Chive Oil
Roasted Rainbow Carrots with Honey-Thyme Glaze
Charred Broccolini with Parmesan & Lemon

Dessert Table

Assorted Mini Tarts
Flourless Chocolate Cake Bites
Macaron Tower

ADD ONS

Oyster Shucking Station | 20 per person
Pasta Chef Station (with truffles, lobster, or morels) | 20 per person
\$175 for Chef Attendant Fee



PLATED DINNERS

Soup

Potato Leek

crisp bacon, onion crisp

Mushroom & Wild Rice

crisp mushroom garnish

Tomato Bisque

Corn and Crab Chowder

She Crab Soup

Salads

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

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

Dessert

Decadent Chocolate Cake

Macerated Seasonal Fruit + Port wine Sauce (GF)

Chocolate Mousse Cake

Key lime + Honey Meringue tart

Seasonal Bread pudding

Profiteroles

Crème caramel

Seasonal Angel Food Cake

Chefs Choice Dessert Trio

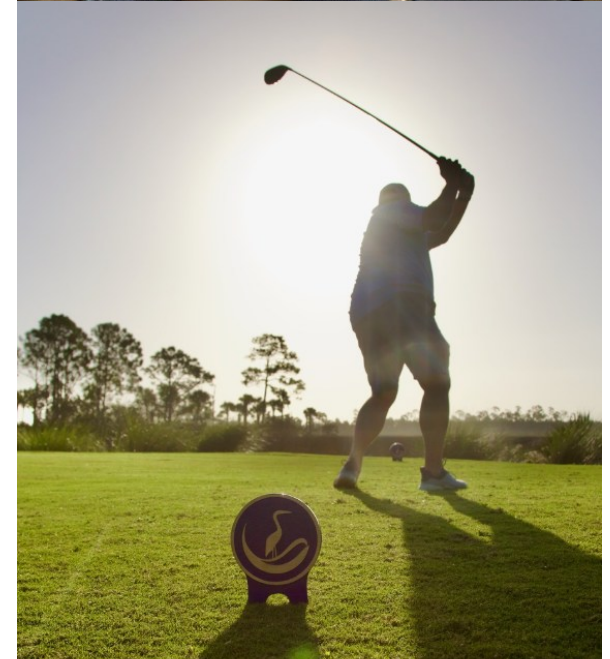
Pricing

Three Course Meal | 85

Soup or Salad, 1 Entrée, 1 Dessert

Four Course Meal | 95

Soup, Salad, 1 Entrée, 1 Dessert



DESSERT STATIONS

Ice Cream Novelty Bar | 15

Build Your own Sundae Bar | 18

Build your own Ice Cream Float | 15

Cherries Jubilee | 15

Build Your Own Smores | 15

Graham Crackers, Marshmallows, Classic Milk Chocolate Millionaire bacon, Reese's, York Patties

Chocolate Chip Cookies & Milk | 10

Strawberry & Chocolate Milk

Banana Foster | 15

Chef Attendant Required

Beignet Bar | 18

Pavlova Station | 15

Fresh fruits ,sauces, Crème Patisserie + Chantilly, Vanilla

Peach Melba | 12

Artisan Sorbet & Champagne | MKT

Affogato Bar | 12

Brandy infused espresso, vanilla IC+ Pistachio, Chocolate, Biscotti, Chocolate shavings, Pistachios, Slivered almonds

All But the Kitchen Sink | 25

Build your own dessert bar

Base: Mini Vanilla Cake, Brownie, Sablé cookie

Cream: Chocolate Mousse, Chantilly Cream, Gelée

Crunch: Crumble, Feuilletine, nuts

Sauce: berry compote, chocolate ganache, caramel drizzle

Garnish: herbs, gold leaf, edible petals

Miniature Dessert Station | Choice of 3 | \$18

Additional Selections \$6 each

Coconut Rum Raisin Rice Pudding

Creamy coconut rice pudding layered with rum infused golden raisin compote.

Garnished with a Rum Chata Chantilly and candied pecans

Southern Banana Pudding

Banana Diplomat crème layered with dark rum banana caramel.

Topped with Chantilly and Nilla wafers.

Crème Brulé

Classic vanilla custard topped with caramelized sugar, garnished with fresh fruit

Seasonal fruit trifle

Macerated seasonal fruit layered with cake & vanilla Chantilly with fresh fruit

Tiramisu

Espresso-soaked lady fingers layered with mascarpone mousse Served in a mini espresso cup. Garnished with a Kahlua Chantilly and Chocolate shavings

Key lime Trifle

Burnt honey mousse layered with key lime curd and honey graham crumble. Topped with toasted meringue and lime zest.

Classic Berry Shortcake

Buttermilk southern biscuits topped with macerated seasonal berries and Chantilly. Gently dusted with powdered sugar.

Decadent Chocolate cake

Layered Chocolate mousse cake dipped in dark chocolate.

Garnished with gold leaf.

Mini Cannoli

Creamy orange ricotta filled crisp cannoli shells dipped in Chocolate chips



BEVERAGES

Open Bar Packages Beverage packages are for all guests 21 and over participating in the event.

Minors will not be served alcohol under any circumstances.

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

Bar Pricing is Based on 3 Hours of Service | Bars cannot surpass 4 Hours of Service

House Wine and Beer | 25

Additional Hour | 6

Call Brands Beer, Wine & Liquor | 26

Additional Hour | 6

Smirnoff, Beefeaters, Bacardi Silver, Captain Morgan,
Seagram's 7 Canadian Club, Jim Beam, Cutty Sark, Jose Cuervo

Well Brands Beer, Wine & Liquor | 28

Additional Hour | 6

Premium Brands Beer, Wine & Liquor | 32

Additional Hour | 6

Grey Goose, Tanqueray, Mt. Gay, Myer's Dark, Crown Royal,
Jack Daniels, Maker's Mark, Dewars J.W. Black, Patron

House Wines Include:

Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet Sauvignon, and Riesling.

Domestic Beers | Please Select 2

Budweiser, Bud Light, Coors Light, Miller Light, Mich Ultra, or Yuengling

Premium & Import Beers | Please Select 2

Amstel Light, Corona, Guinness, Sam Adams or Heineken

