



HAMMOCK DUNES
Club



BANQUETS & EVENTS

WELCOME TO 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, and more. We encourage you to share that vision with us so that we can assist you with crafting anything from an intimate dinner to a grand affair. 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.

CONTACT US

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HAMMOCK DUNES CLUB VENUES

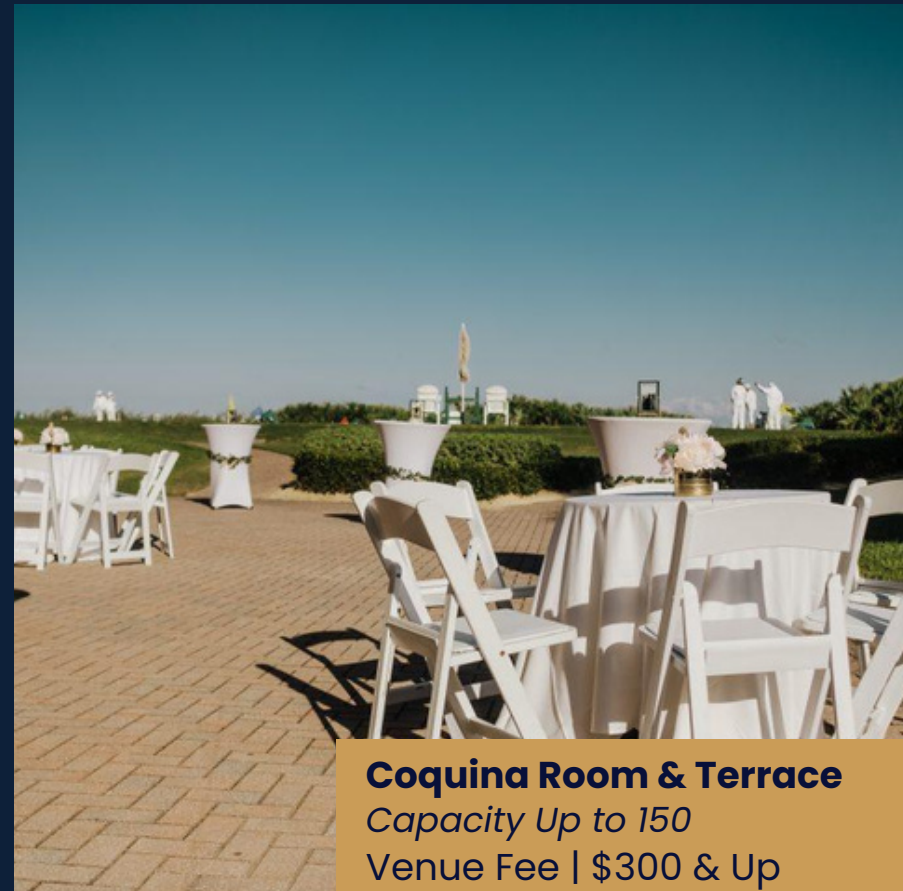
Venue rental fees apply to all private events. This rental fee covers house linen, linen napkins, China, flatware, glassware, set-up and break-down. 7% Sales Tax and 22% Service Charge apply to all prices. Prices are subject to change.

Hammock Dunes Club Members. As a valued Hammock Dunes Club member, your room rental fee is **WAIVED** for member-hosted private events. Any group of 12 people or larger constitutes a private event. A \$15.00 Linen Service Fee, per linen, applies to each event and includes standard poly-colored table linens, coordinating poly napkins, and linens for ancillary tables. All food, beverage, and applicable event charges are subject to a 22% service charge and 7% sales tax.

Food & Beverage Minimum. Due to the demand for space available for banquets and private events, 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.



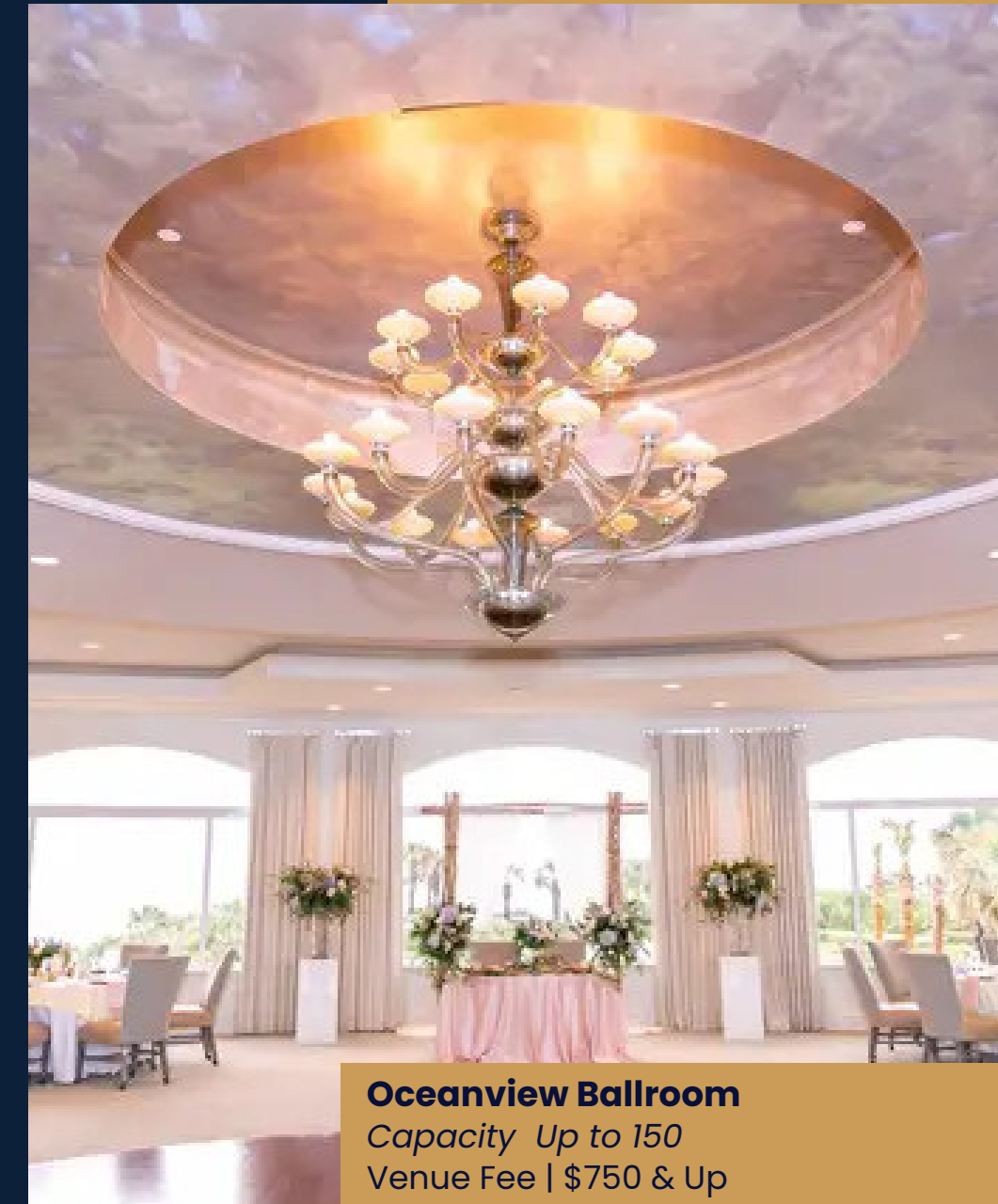
Seaside Dining Room
Capacity Up to 60
Venue Fee | \$300 & Up



Coquina Room & Terrace
Capacity Up to 150
Venue Fee | \$300 & Up



Links Library
Capacity Up to 30
Venue Fee | \$150 & Up



Oceanview Ballroom
Capacity Up to 150
Venue Fee | \$750 & Up

BREAKFAST

Prices are per guest unless otherwise stated.

HOLE IN ONE | 25

All served with mixed fruit, grab-and-go yogurt, assorted granola bars, crisp potato rounds, assorted jellies, butter and ketchup.

Chef's assorted grab-and-go breakfast sandwiches | Choice of 2

Selections:

- 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-and-go mini yogurts & granola.

THE BIRDIE | 30

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 | 35

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

Assorted Hot Egg Sandwiches on English Muffin | 8

Buttermilk Biscuits | 3

Buttermilk Biscuits & Sausage Gravy | 5

Overnight Oats | 4

Jumbo Muffins | 4

Chicken & Belgian Waffles with Maple Syrup | 12

Shrimp & Grits | Creamy Parmesan Cajun Cream Sauce | 15

Coffee Station | 4 per person

Juice Station | 4 per person



MEETING BREAKS

Minimum 10 people—based on 1 hour of service for breaks

ALL DAY BREAK | 15

All day fresh orange juice, cranberry juice, coffee, hot tea and assorted soft drinks.

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.

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

Crudités 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 dressing 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.

MAMMA MIA | 35

Hand-tossed Caesar salad with focaccia bread croutons

House-made meatball subs with provolone

Italian hoagies

Antipasto salad

Cannoli dip with cinnamon crisp.

SANDWICH BOARD | 40

Soup du jour

Baby greens salad

House-made creamy potato salad

Assorted accompaniments;

Assorted deli sandwiches

Pasta salad

Cole slaw

Assorted cookies & brownies.

LA GRAN MESA | 40

Fresh tortilla chips and salsa

Chicken, avocado and tortilla soup

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

Roasted pork and shredded chicken tacos

Spanish rice and refried beans

Tres leches cake and cinnamon ice cream

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 and 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, Classic Cobb, Berry & Spinach, Garden Green, Classic Caesar.
Choice of one protein, choice of two for an 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 or Fudge Brownies.



PLATED LUNCH

Hot entrées served with warm rolls and butter

Vegetarian (\$16) & Gluten Free Options Available Upon Request

Mediterranean Salad | 25

mixed greens, feta cheese, roasted red peppers, kalamata olives, cucumbers, and yuzu vinaigrette

Spinach & Swiss Quiche | 25

with Garden Salad and balsamic vinaigrette

Chicken Waldorf Salad | 30

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

Chicken Piccata | 30

with Charred Lemon Rounds and Capers

Balsamic Marinated Chicken Breast | 30

Wilted Spinach and Crumbled Feta, Tomato Coulis

Roasted Pork Tenderloin with Apple-Calvados Sauce | 33

Garlic Butter Grilled Salmon | 35

Grilled Honey Lime Mahi Mahi with Pineapple Salsa | 35

Asian Glazed Beef | 40

Marinated sliced beef, jasmine rice, stir-fried vegetables, sesame-soy glaze

Steakhouse Beef Tips | 40

Roasted mushrooms and onions, garlic mashed potatoes, Cabernet jus

Grilled Sirloin | 40

Herb roasted potatoes, broccolini, caramelized onion demi-glace



HOT 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 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

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

A curated selection of displays for banquets and private events, including fruit, domestic and imported cheese, canapés, champagne and savory bites, crudités, seafood, skewers, mezze, wok specialties and French bistro selections.



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 | 45

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

Heirloom Tomato & Burrata Salad with Basil Oil
Mixed Baby Greens with Candied Pecans, Goat Cheese & Champagne Vinaigrette
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
Seared Atlantic Salmon with Lemon Beurre Blanc
Roasted Fingerling Potatoes with Garlic & Rosemary
French Green Beans with Toasted Almonds
Mini Crème Brûlés
Assorted French Pastries & Chocolate Truffles

COASTAL GOLF CLUB GOURMET BUFFET | 75

Chilled Lobster Salad on Butter Lettuce with Citrus Vinaigrette
Seared Tuna Niçoise Platter with Haricots Verts, Quail Egg & Olives
Grilled Vegetable Antipasti with Balsamic Glaze
Pan-Seared Halibut with Champagne-Caper Cream Sauce
Roasted Vegetable Couscous with Preserved Lemon
Asparagus Spears with Lemon Zest & Olive Oil
Carving Station | Garlic-Rosemary Leg of Lamb with Mint Yogurt Sauce
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

Truffle Arancini with Aioli
Mini Crab Cakes with Saffron Aioli
Baked Brie en Croûte with Apricot Preserve
Watermelon & Feta Skewers with Mint
Baby Arugula with Shaved Fennel, Citrus & Champagne
Vinaigrette Farro Salad with Cherry Tomatoes, Basil, and Aged Balsamic
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
Assorted Mini Tarts
Flourless Chocolate Cake Bites
Macaron Tower

ADD ONS

Oyster Shucking Station | 20 per person
Pasta Chef Station | 20 per person
\$175 for Chef Attendant Fee



PLATED DINNERS

Three Course Meal | 85

Soup or Salad, 1 Entrée, 1 Dessert.

Four Course Meal | 95

Soup, Salad, 1 Entrée, 1 Dessert.

SOUP

Potato Leek | crisp bacon, onion crisp

Mushroom & Wild Rice | crisp mushroom garnish

Tomato Bisque

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

DESSERT STATIONS

Build Your own Sundae Bar | 18

Build Your Own S'mores | 15

Graham Crackers, Marshmallows, Milk Chocolate

Millionaire bacon, Reese's, York Patties

Chocolate Chip Cookies & Milk | 10

Strawberry & Chocolate Milk

Banana Foster | 15

Chef Attendant Required

Pavlova Station | 15

Fresh fruits ,sauces, Crème Patisserie + Chantilly, Vanilla

Affogato Bar | 12

Brandy infused espresso, vanilla IC+ Pistachio, Chocolate,

Biscotti, Chocolate shavings, Pistachios, Slivered almonds

MINIATURE DESSERT STATION | CHOICE OF 3 | \$18

Additional Selections \$6 each

Coconut Rum Raisin Rice Pudding

Southern Banana Pudding

Crème Brûlée

Seasonal fruit trifle

Tiramisu

Key lime Trifle

Classic Berry Shortcake

Decadent Chocolate cake

Mini Cannoli

Mini Chocolate Chip Cookies

Brownie Bites





BAR PACKAGES

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. 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 | 35

Additional Hour | 6

Standard Beer, Wine & Liquor | 42

Additional Hour | 6

Wheatley Vodka, Fords Gin, Ron Corina Silver, Captain Morgan Spiced Rum, Dewars Scotch, Jim Beam , Corazon Tequila

Premium Brands Beer, Wine & Liquor | 50

Additional Hour | 6

Grey Goose, Tanqueray Gin, Mt. Gay Rum, Crown Royal, Jack Daniels, Maker's Mark, J.W. Red, Patron Tequila

House Wines Include:

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

Domestic Beers | Budweiser, Bud Light, Coors Light, Miller Light, Mich Ultra, or Yuengling

Premium & Import Beers | Amstel Light, Corona, Guinness, House IPA or Heineken

A La Carte | Inclusive of Tax & 22% SC

Domestic Beer | 7

Import Beer | 9

House Wine | 14

House Liquor | 12

Premium Liquor | 14



PLAN YOUR NEXT EVENT AT HAMMOCK DUNES CLUB

Create a memorable banquet, corporate event, meeting, gala, social gathering, or private dining experience along Florida's Atlantic coast.

CONTACT US

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