



OMNI AMELIA ISLAND RESORT & SPA
EVENTS MENU



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vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts/Peanuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.

OMNI AMELIA ISLAND RESORT & SPA
BREAKFAST





CONTINENTAL BREAKFAST

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and fresh Florida orange juice. Prices are based on 60 minutes of continuous service and do not include full seating or table service. Full seating and/or table service will be subject to an additional 5 per person.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

AMELIA CONTINENTAL

51 per person

berry patch | blueberries, raspberries,
strawberries **gf vg**

sand pail | pineapple, cantaloupe,
honeydew **gf vg**

greek yogurt, local honey, local pecan granola **n gf**

bakeshop basket | muffins, croissants, danish **n**

spreads | whipped butter, strawberry preserve,
blueberry preserve **gf**

dry cereal | raisin bran, cheerios,
honey nut cheerios, local pecan granola **n**

milk, plant-based milk **gf**





BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and fresh Florida orange juice in addition to your choice of root, egg, meats and cereal. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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LITTLE TALBOT

61 per person

whole fruit | bananas, honeycrisp apples, granny smith apples, clementines *gf vg*

greek yogurt, local honey, local pecan granola *n gf*

bakeshop basket | scratch muffins, honey biscuits, croissants, danish *n*

spreads | whipped butter, strawberry preserve, blueberry preserve *gf*

buffet builds | root, egg, meats, cereal

BIG TALBOT

63 per person

berry patch | blueberries, raspberries, strawberries *gf vg*

sand pail | pineapple, cantaloupe, honeydew *gf vg*

greek yogurt, local honey, local pecan granola *n gf*

bakeshop basket | scratch muffins, honey biscuits, croissants, danish *n*

spreads | whipped butter, strawberry preserve, blueberry preserve *gf*

buffet builds | root, egg, meats, cereal

BUFFET BUILDS

ROOTS | CHOOSE ONE

roasted breakfast potatoes, peppers, vidalia onion, rosemary *gf vg*

hash brown potato casserole | vidalia onion, cheddar cheese, parsley *gf*

sweet potato hash | sweet onion, bell pepper *gf vg*

EGGS | CHOOSE ONE

cheddar cheese scramble *gf*

egg soufflé | feta, seasonal roasted vegetables *gf*

egg whites *gf*

scrambled *gf*

MEATS | CHOOSE TWO

applewood-smoked bacon *df gf*

apple chicken sausage *df gf*

turkey bacon *df gf*

country link sausage *df gf*

southern ham steak *df gf*

vegetable breakfast sausage *df*

CEREALS | CHOOSE ONE

dry cereal | raisin bran, cheerios,

honey nut cheerios, local pecan granola *n*

local creamy grits, cheddar cheese, green onion, crispy applewood-smoked bacon *gf*

steel-cut oatmeal, brown sugar, cohen farm pecans, raisins *n gf vg*

island muesli | pineapple, apple, golden raisin, craisin, pepitas, sunflower seed, cashew, coconut, flax *n*



BREAKFAST BUFFETS

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SAND DOLLAR

65 per person

berry patch | blueberries, raspberries, strawberries *gf vg*

sand pail | pineapple, cantaloupe, honeydew *gf vg*

bakeshop baskets | scratch muffins, honey biscuits, croissants, danish *n*

spreads | whipped butter, cream cheese, strawberry preserve, blueberry preserve *gf*

banana pancakes, cinnamon, vanilla

surfside french toast, pineapple, coconut, powdered sugar

toppings | vanilla whipped cream, maple syrup *gf*

buffet builds | root, egg, meats, cereal

HUGUENOT

68 per person

berry patch | strawberries, blueberries, raspberries *gf vg*

sand pail | pineapple, cantaloupe, honeydew *gf vg*

greek yogurt, local honey, local pecan granola *n gf*

bakeshop baskets | scratch muffins, honey biscuits, croissants, danish *n*

morning rise | assorted bagels, english muffins *df*

cured & dried | prosciutto, coppa, smoked salmon *df gf*

spreads | whipped butter, cream cheese, strawberry preserve, blueberry preserve *gf*

buffet builds | root, egg, meats, cereal

BUFFET BUILDS

ROOTS | CHOOSE ONE

roasted breakfast potatoes, peppers, vidalia onion, rosemary *gf vg*

hash brown potato casserole | vidalia onion, cheddar cheese, parsley *gf*

sweet potato hash | sweet onion, bell pepper *gf vg*

EGGS | CHOOSE ONE

cheddar cheese scramble *gf*

egg soufflé | feta, seasonal roasted vegetables *gf*

egg whites *gf*

scrambled *gf*

MEATS | CHOOSE TWO

applewood-smoked bacon *df gf*

apple chicken sausage *df gf*

turkey bacon *df gf*

country link sausage *df gf*

southern ham steak *df gf*

vegetable breakfast sausage *df*

CEREALS | CHOOSE ONE

dry cereal | raisin bran, cheerios, honey nut cheerios, local pecan granola *n*

local creamy grits, cheddar cheese, green onion, crispy applewood-smoked bacon *gf*

steel-cut oatmeal, brown sugar, cohen farm pecans, raisins *n gf vg*

island muesli | pineapple, apple, golden raisin, craisin, pepitas, sunflower seed, cashew, coconut, flax *n*



BREAKFAST ENHANCEMENTS

Breakfast enhancements are intended to supplement continental and breakfast buffets and are portioned accordingly. Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus.

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COLD

seasonal fruits & berries | pineapple, cantaloupe, honeydew, today's berries **gf vg** | **6 per person**

tropical fruit | melons, pineapple, lychee, mango, passion fruit, cilantro **gf vg** | **7 per person**

citrus quinoa | ginger, orange, almond, arugula **n gf vg** | **7 per person**

chia pudding | coconut, georgia peach, ginger **gf vg** | **7 per person**

mocha chia pudding | espresso, dark chocolate, coconut whip **gf vg** | **7 per person**

overnight oats | cashew butter, banana jam **n df gf** | **7 per person**

mini smoked salmon bagels, lemon, caper & lil' moo spread, everything spice, arugula | **9 per person**

island muesli | pineapple, apple, golden raisin, craisin, pepitas, sunflower seed, cashew, coconut, flax **n** | **7 per person**

HOT

banana pancakes, maple syrup, whipped butter | **7 per person**

surfside french toast, brown sugar, pineapple, coconut, whipped butter | **7 per person**

local grits, cheddar cheese, green onion, applewood-smoked bacon **gf** | **7 per person**

roasted breakfast potatoes **gf vg** | **7 per person**

casserole breakfast potatoes **gf** | **7 per person**

sweet breakfast potatoes **gf vg** | **7 per person**

steel-cut oatmeal, brown sugar, raisins, cohen farm pecans **n gf vg** | **7 per person**

vegetable mini quiche | **8 per person**

ham & smoked gouda mini quiche | **8 per person**

butter milk biscuits,

country sausage gravy | **9 per person**

applewood-smoked bacon **df gf** | **9 per person**

country link sausage **df gf** | **9 per person**

turkey bacon **df gf** | **9 per person**

apple chicken sausage **df gf** | **9 per person**



BREAKFAST STATIONS

Breakfast stations are intended to supplement continental and breakfast buffets and are portioned accordingly. Chef attendant required as indicated at 250 per chef with one chef per 150 guests. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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SMOOTHIES

19 per person | attendant required

tropical blast | guava, coconut milk, pineapple, agave **gf vg**

passion paradise | passion fruit, blueberries, honey, yogurt **gf**

protein power | peanut butter, oat, almond milk, banana **n df gf**

FARM-FRESH EGG OMELETS

28 per person | attendant required

our coop | freshly cracked whole eggs, egg whites **gf**

garden fresh | spinach, bell pepper, mushroom, onion, tomato, jalapeño **gf vg**

cheese block | cheddar, mozzarella, feta **gf**

filler | sausage, honey ham, fernandina shrimp, applewood-smoked bacon **df gf**

bottles & sauces | pico de gallo, ketchup, chef's hot sauce **gf vg**

SIMPLY CRÊPES

22 per person | attendant required

fruit | strawberries, peaches, bananas **gf vg**

crunch | granola, almonds, toasted coconut **n gf**

creams | vanilla, cinnamon, raspberry crème fraîche **gf**

sauces | lemon curd, nutella, caramel **n gf**

FLAPJACK CITY

24 per person | attendant required

our batter | buttermilk pancake

fresh | blueberries, strawberries, bananas, peaches **gf vg**

salty | applewood-smoked bacon bits, breakfast sausage crumble **df gf**

sweet | chocolate chips, marshmallow, pecans, granola, oreos, coconut **n gf**

whipped | butter, vanilla cream, burnt honey meringue **gf**

syrops | maple syrup, honey **df gf**

BREAKFAST TACO STAND

28 per person | attendant required

flour tortillas, corn tortillas **df**

fillers | scrambled egg, chorizo, refried beans, crispy applewood-smoked bacon **gf**

cotija & cheddar jack queso **gf**

toppers | guacamole, salsa fresca, salsa verde, sour cream **gf**

fresh | tomato, onion, jalapeño, cilantro, lime **gf vg**



PLATED BREAKFASTS

All plated breakfasts are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and fresh Florida orange juice. Prices are based on 120 minutes of continuous service.

Scrambled eggs may be substituted with plant based JUST Eggs upon request. Turkey bacon, chicken sausage or plant-based sausage may be selected as a substitution upon request.

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INTERCOASTAL BREAKFAST

57 per person

scrambled farm-fresh eggs *gf*
applewood-smoked bacon *gf*
amelia potatoes *gf*

STUFFED FRENCH TOAST

55 per person

stuffed french toast
spiced cream cheese, strawberry jam
candied spiced pecans, maple *n*

STEAK & EGGS

69 per person

grilled ny strip
poached egg
polenta cake, fried okra, arugula

HAM & CHEESE QUICHE

54 per person

black forest ham & cheese quiche
farm-fresh eggs, smoked gouda, arugula
amelia potatoes

GARDEN VEGETABLE QUICHE

53 per person

garden vegetable quiche | farm-fresh eggs,
broccoli, spinach, bell pepper, feta, arugula
amelia potatoes



BREAKFAST À LA CARTE

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

COLD SNACKS

cut fruit | cantaloupe, honeydew, watermelon, pineapple **gf vg** | **21 per person**

whole fruit | bananas, honeycrisp apples, granny smith apples, clementines **gf vg** | **8 each**

greek yogurt | plain, blueberry, strawberry **gf** | **12 each**

dry cereals | raisin bran, cheerios, honey nut cheerios, granola **n** | **12 per person**

HOT SNACKS

roasted breakfast potatoes, peppers, vidalia onion, rosemary **gf vg** | **10 per person**

applewood-smoked bacon **df gf** | **14 per person**

blueberry sausage **df gf** | **14 per person**

southern ham steak **df gf** | **14 per person**

all-natural sausage links **df gf** | **14 per person**

turkey bacon **df gf** | **15 per person**

apple chicken sausage **df gf** | **15 per person**

vegetable breakfast sausage | **15 per person**

EGGS

scrambled farm-fresh eggs **gf** | **15 per person**

hard-boiled farm-fresh eggs **df gf** | **15 per person**

SANDWICHES & WRAPS

breakfast muffin sandwich | farm-fresh egg, blueberry & maple sausage, cheddar, english muffin | **21 each**

breakfast croissant sandwich | farm-fresh egg, country ham, swiss, croissant | **23 each**

breakfast burrito | farm-fresh eggs, sausage, bell pepper, onion, pepper jack, flour tortilla, sour cream, salsa | **25 each**

cold-smoked salmon bagel | red onion, arugula, lemon & caper cream cheese | **28 each**

BAKED GOODS

scratch muffins | banana, blueberry, chocolate, florida orange **n** | **89 per dozen**

new york-style bagels | plain, everything, blueberry, whipped butter, cream cheese | **89 dozen**

breakfast pastries | all-butter croissant, chocolate croissant, danish **n** | **89 per dozen**

breakfast breads | pullman loaf, biscuits, muffins, scones, whipped butter, strawberry jam **n** | **91 per dozen**



BOXED BREAKFASTS

All boxed breakfasts include fresh Florida orange juice with napkin and disposable flatware.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

CONTINENTAL

51 per person

MUFFINS | CHOOSE ONE

blueberry

banana nut *n*

chocolate

ACCOMPANIMENTS

cut fruit | pineapple, melons, grapes *gf vg*

yogurt parfait | greek yogurt,

seasonal berries, granola *gf*

QUICHE BOX

55 per person

QUICHES | CHOOSE ONE

ham & smoked gouda

vegetable

ACCOMPANIMENTS

cut fruit | pineapple, melons, grapes *gf vg*

artisan greens, heirloom tomato, cucumber,

herb vinaigrette *gf vg*

HEALTHY START

54 per person

berries | strawberries, blueberries,

raspberries *gf vg*

chia pudding | coconut, peach, almond *n gf vg*

island muesli | pineapple, apple, golden raisin,

craisin, pepitas, sunflower seed, cashew,

coconut, flax *n*

maple granola crunch *gf*

OMNI AMELIA ISLAND RESORT & SPA
BREAKS





À LA CARTE BREAKS

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

HEALTHY BITES

whole fruit | bananas, honeycrisp apples,
granny smith apples, clementines *gf vg* | **8 each**

SAVORY SNACKS

assorted granola bars *n* | **8 each**
bag of pretzels *vg* | **10 each**
gourmet potato chips *gf* | **10 each**
freshly popped butter popcorn *gf* | **11 each**

SNACK BLENDS

three p's | pretzels, caramel pieces,
honey-roasted peanuts *n* | **83 per pound**
smoothie blend | sun-dried strawberries,
banana chips, yogurt-covered raisins,
salted cashews *n* | **84 per pound**
it's kinda cheesy | cheddar crackers,
goldfish, sesame sticks,
buffalo-spiced pecans *n* | **83 per pound**
s'mores muddy buddies | puppy chow, mini oreo,
marshmallow, milk chocolate | **81 per pound**
open range | ranch oyster crackers, saltine toffee,
white chocolate pretzels | **81 per pound**

SWEET TREATS

cookies | chocolate chunk, oatmeal raisin,
peanut butter *n* | **8 each**
brownie | **8 each**
caramel & pecan blondie *n* | **8 each**
puffed rice bar *gf* | **8 each**
lemon bar | **8 each**
ice cream bars | vanilla, milk chocolate *n* | **11 each**
assorted candy bars *n* | **10 each**



THEMED BREAKS

All themed break prices are based on 30 minutes of service. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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BUILD YOUR OWN TRAIL MIX

35 per person

roasted nuts | peanuts, pistachios, almonds, macadamia nuts, cashews, pecans **n**

dried fruits | apricot, blueberries, pineapples, mango, yogurt-covered raisins **gf**

not nut or fruit | pumpkin seeds, caramel popcorn, honey-roasted sesame sticks, m&m's **n**

TASTE OF OUR TOAST

35 per person

avocado toast | apple, ricotta, lemon, tarragon

egg salad, shaved ham, celery, hot sauce, rye

fluffernut | banana, peanut butter, cinnamon fluff **n**

peaches & cream | vanilla cream cheese, roasted peaches, pecan granola **n**

SMOKE BREAK

35 per person

crispy smoked pork belly, ginger & peach habanero jam **df gf**

smoked salmon, baguette, lil' moo cheese, olive, lemon, dill

smoke & barrel pickles | cucumber, okra, green beans, ranch **gf vg**

cajun smoked pecans **n df gf**

sweet tea | black tea, peaches, simple syrup **gf vg**

TAKE A DIP OR TWO

32 per person

southern pimento cheese, chive, applewood-smoked bacon **gf**

salsa | roasted tomato, jalapeño, cilantro, lime **gf vg**

caramelized onion, crispy shallots, herb

avocado, georgia olive oil, lemon, dill pollen **gf vg**

swimming shoes | corn tortilla chips, potato chips, pork rinds **gf**

MEZZE

34 per person

red pepper hummus, garbanzo, pine nut, roasted garlic **n gf vg**

baba ghanoush, pomegranate, pink peppercorn, feta **gf**

garlic labneh, sun-dried tomato, kalamata olive, zaatar oil, herbs **gf**

ezme | tomato, bell pepper, sumac, lemon **gf vg**

THE MOVIE STAND

32 per person

freshly popped butter popcorn **gf**

popcorn salt | white cheddar, jalapeño, applewood-smoked bacon, barbecue, ranch **gf**

candy bar | butterfinger, kit kat, milky way, m&m's, twix **n**

warm pretzels, beer cheese, yellow mustard, honey mustard, spicy mustard



THEMED BREAKS

All themed break prices are based on 30 minutes of service. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 200 will be applied.

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LEMONADE STAND

32 per person

simple lemonade | freshly squeezed lemons, sugar *gf vg*

not-so-sweet black tea *gf vg*

pour some sugar | pure cane, peach, prickly pear, florida orange, raspberry, hibiscus, honey *df gf*

freshly baked cookies | lemon, chocolate chip

lemon bar | toasted meringue

POUND CAKE BREAK

29 per person

batters | citrus, orange & poppy, chocolate chip, cinnamon streusel

fresh pick | strawberries, blueberries, raspberries *gf vg*

spread around | whipped butter, honey cream cheese *gf*

PETITE SWEETS

35 per person

chef's seasonal gourmet truffle selection *n*

assorted french macarons *n*

raspberry & citrus pâté de fruits

SOUTHERN HIGH TEA BREAK

35 per person

tea biscuit | pimento cheese, peppadew, applewood-smoked bacon, chive, tea biscuit

savannah girl | peaches, lil' moo cheese, candied pecans, arugula, sourdough *n*

shrimp toast | bourbon shrimp, pickled okra, lo' country cream cheese, lemon, dill

scones, clotted cream, strawberry jam *n*

pistachio cream puff *n*

salted caramel chocolate cake

BAO BUNS & BOBA TEA

38 per person

teas | thai, chai, black, matcha *gf*

milks | coconut, almond, oat, whole *n gf*

boba | peach, honey, tapioca, banana, orange *gf vg*

buns | flour, salt, steam

sets | bbq pork, sesame chicken, ginger tempeh *df gf*

fresh | carrot, green onion, cilantro, radish, cucumber, kimchee *df*

finish | wasabi aioli, gochujang aioli, sesame aioli *df*



THEMED BREAKS

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DOUGHNUTS, GLAZED & DIPPED

33 per person

catawampus | caramel-dipped,
chocolate drizzle, toasted coconut

gone muddin' | pistachio glaze, oreo pieces *n*

lil' darling lemon | glaze, strawberry sprinkles

butter me up | brown butter glaze,
hazelnut crunch *n*

holy moly doughnut holes | cinnamon sugar,
powdered sugar

BAKED FRESH

31 per person

our cookies | chocolate chunk, oatmeal,
peanut butter, red velvet *n*

bars | brownie, coconut butter, lemon

woohoo milk, whole milk *gf* | **34 per person**

nitro milkshakes *gf* | **38 per person**

S'MORE S'MORES

33 per person

skewer | pineapple marshmallow,
white chocolate, toasted coconut graham

bar | marshmallows, peanut butter,
chocolate, graham *n*

sandwich | vanilla marshmallow,
milk chocolate ganache, graham cracker

shot | raspberry marshmallow,
dark chocolate, toasted graham

HONEY HIVE

34 per person

palmetto honey cake, florida orange cream

honey toffee, white chocolate, bee pollen *gf*

drop biscuits, bee sting butter

sweet grass dairy cheeses | lil' moo,
thomasville tomme, green hill *gf*

honeys | palmetto, black mangrove *df gf*

tupelo honey & lemon tea

OMNI AMELIA ISLAND RESORT & SPA
LUNCH





DAY-OF-THE-WEEK LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea with fresh Florida lemons. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 5 per person will be applied.

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SUNDAY CHICKEN COOP

83 per person

STARTERS

strawberry summer salad | amelia island blend,
fennel granola, goat cheese,
strawberry vinaigrette *n gf*

broccoli salad | applewood-smoked bacon,
cranberry, almond, parmesan *n gf*

watermelon wedge *gf vg*

SLIDERS

firebird | nashville hot chicken thigh,
crisp onions, pickles

“coop” deville | grilled chicken breast, tomato,
shishito pepper, provolone, green tomato jam

barbecue | barbecue chicken thigh,
applewood-smoked bacon, crisp onion

”not-so chicken” slider | fried green tomato,
goat cheese, pepper jam *df gf*

ACCOMPANIMENTS

bottles o’ sauce | ranch, datil mustard, ketchup

smothered tots | applewood-smoked bacon,
beer cheese, cajun, scallion

DESSERTS

banana pudding

strawberry shortcake

MONDAY SO-FLO

83 per person

STARTERS

caribbean chop salad | cabbage & kale blend,
carrot, pickled pineapple, pumpkin seed,
feta cheese, oregano vinaigrette *gf*

garbanzo salad | cucumber, avocado, onion,
tomato, cilantro, dill, lime *gf vg*

island shrimp gumbo | sofrito, rice,
olives, cilantro *df gf*

ENTRÉES

grilled swordfish, hearts of palm,
citrus rum butter beurre blanc *gf*

jerk chicken thighs,
mojito & mango relish mojo *df gf*

mojo pork, escabeche, orange, cilantro

ACCOMPANIMENTS

cuban black beans, ham hock, cumin, lime *df gf*

yellow rice, tomato, cilantro, lime *gf*

sweet plantains, roasted garlic butter *gf*

DESSERTS

coconut rum cake

guava cheesecake



DAY-OF-THE-WEEK LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea with fresh Florida lemons. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 5 per person will be applied.

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TUESDAY TORTILLA STREET

85 per person

STARTERS

charred chopped salad | romaine, tomato, cucumber, corn, feta, pickled onion, crispy tortilla, chipotle ranch *gf*

shrimp campechana | fernadina shrimp, tomato, cilantro, lime, chili *df gf*

tortilla soup | queso fresco, avocado, tortilla, cilantro

BUILD YOUR OWN TACOS

you build | flour tortilla, crisp corn tortilla *df*

beef barbacoa, grilled onion, lime *df gf*

chicken asada, chili, cilantro *df gf*

lime pork carnitas, escabeche, charred lime *df gf*

garden | onion, jalapeño, cilantro, lime *gf vg*

toppers | cotija, cheddar jack, guacamole, sour cream *gf*

salsas | pico de gallo, salsa verde, charred tomato *gf vg*

ENTRÉE

black bean enchiladas | queso fresco, cotija, enchilada sauce, flour tortilla

ACCOMPANIMENTS

spanish rice | tomato, cumin, lime *gf*

mexican street corn | cotija, paprika, lime *gf*

DESSERTS

tres leches cake

churros



DAY-OF-THE-WEEK LUNCH BUFFETS

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WEDNESDAY SUBS, SALADS & SANDWICHES

83 per person

STARTERS

chef's salad | amelia island blend, tomato, applewood-smoked bacon, cucumber, red onion, roasted corn, blue cheese, buttermilk vinaigrette, balsamic vinaigrette *gf*

fruit salad | pineapple, cantaloupe, honeydew, grapes *gf vg*

beer cheese & broccoli soup, garlic crouton

ENTRÉES

roasted beef sandwich | roasted tomato, arugula, smoked onion jam, rosemary & roasted garlic aioli, swiss cheese, grilled sourdough

cajun chicken salad | bibb lettuce, tomato, local pecans, grapes, old bay, french roll *n*

muffuletta | salami, mortadella, ham, olive, provolone, artisan bread *n*

tempeh reuben | sauerkraut, russian dressing, vegan cheese, rye bread *df vg*

ACCOMPANIMENT

hand-cut chips, hidden valley seasoning *gf*

DESSERTS

salted caramel cheesecake

raspberry & dark chocolate mousse *gf*

THURSDAY MAMA MIA

83 per person

STARTERS

caprese salad | heirloom tomato, pine nut, mozzarella, basil *n gf*

caesar salad | herb croutons, parmesan, florida lemon caesar dressing

antipasti | pepperoni, salami, mortadella, olives, basil, parmigiano-reggiano, prosecco vinaigrette *n gf*

minestrone | italian sausage, white bean, garden vegetable *df gf*

ENTRÉES

roasted salmon, pine nut & kale pesto, lemon *n gf*

chicken piccata | lemon, caper, butter

carbonara | pappardelle, pancetta, sweet peas, garlic cream

three-cheese ravioli, tomato sauce, ricotta, basil

ACCOMPANIMENTS

mediterranean vegetables | zucchini, eggplant, yellow squash, red onion, bell pepper, tomato, capers *gf vg*

garlic knots, parmesan, marinara

DESSERTS

caramel macchiato tiramisu

pear almond cake *n*



DAY-OF-THE-WEEK LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea with fresh Florida lemons. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 5 per person will be applied.

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FRIDAY BACK PORCH PICNIC

85 per person

STARTERS

macaroni salad | ham, celery, onion,
mayo, sweet pea, broccoli

coleslaw | cabbage, kale, granny smith apple,
poppyseed dressing *gf*

seedless watermelon, arugula,
sweet tea moonshine, lime *gf vg*

BUILD YOUR OWN BURGER

pattied | beef burger, black bean burger,
saltwater rolls

linked | beer brats, beef dogs,
sauerkraut, potato buns

sweet tea-brined chicken breast *df gf*

slicin' toppings | cheddar, swiss, provolone *gf*

crunchin' toppings | leaf lettuce,
tomato, onions *gf vg*

stackin' toppings | applewood-smoked bacon,
tobacco onions, pickled onions,
pickled peppers, pickles

spreadin' toppings | ketchup, datil pepper mustard,
mayo, shack sauce *df gf*

pourin' toppings | barbecue sauce,
chef's all-natural hot sauce *gf vg*

ACCOMPANIMENTS

burnt end baked beans | butter beans,
red beans, black beans, sorghum *df gf*

cob corn, scallions, butter *gf*

DESSERTS

cherry cobbler

lemon meringue pie



DAY-OF-THE-WEEK LUNCH BUFFETS

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SATURDAY | HOLY SMOKES

91 per person | choose two plates

94 per person | choose three plates

97 per person | all plates

STARTERS

wedge salad | iceberg lettuce, tomato, applewood-smoked bacon, blue cheese, buttermilk vinaigrette *gf*

potato salad | egg, celery, onion, scallion, mustard, mayo *df gf*

coleslaw | cabbage, kale, granny smith apple, poppyseed dressing *df gf*

chef's texas-style chili, cheddar, corn chips, sour cream *gf*

HOLY SMOKES PICK-A-PLATE CHOOSE TWO OR MORE

smoked brisket, pickles *gf*

smoked st. louis ribs, dry rub *gf*

smoked beer can chicken *gf*

brined & glazed smoked sausage, sweet jalapeños *gf*

HOLY SMOKES SAUCES

housemade barbecue *df gf*

carolina mustard barbecue *gf vg*

alabama white barbecue *df gf*

chef's all-natural hot sauce *gf vg*

magma hot sauce *gf vg*

shine hot sauce *gf vg*

ACCOMPANIMENTS

sweet corn casserole | cornbread, cheddar, lemon, dill *gf*

burnt end baked beans | butter beans, red beans, black beans, sorghum *df gf*

texas toast, brown butter, garlic

barbecue spice chips *df gf*

DESSERTS

coconut cream butter cake

maple bourbon pecan pie *n*



LUNCH BUFFETS

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SALADS, SPROUTS & SEEDS

90 per person

STARTER

roasted corn soup, succotash *gf*

BUILD YOUR OWN SALAD

greens | romaine, bibb lettuce, spinach *gf vg*

sprouts | broccoli, alfalfa, *gf vg*

seeds & nuts | sunflower seeds,
pecans, almonds *n gf vg*

berry patch | strawberries, blueberries,
raspberries *gf vg*

grains | quinoa, lentil, farro, florida citrus *gf vg*

crisp | garlic croutons, rice noodles *vg*

legumes | sea island red peas,
black beans, edamame *gf vg*

watering cans | buttermilk vinaigrette,
balsamic vinaigrette,
sesame & ginger vinaigrette *gf*

ENTRÉES

grilled atlantic salmon, barbecue spice *df gf*

grilled chicken breast, chimichurri *df gf*

grilled steak, roasted garlic, rosemary *df gf*

grilled flatbread | roasted mushroom,
gruyère, garlic cream

ACCOMPANIMENT

baked potato, applewood-smoked bacon,
scallion, cheddar, butter, sour cream *gf*

DESSERTS

lemon & blueberry shortcake

chocolate & strawberry shortcake



LUNCH BUFFETS

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ASIAN PANHANDLE

89 per person

STARTERS

chop chop | amelia island blend, bok choy, snow pea, carrot, pickled pineapple, radish, sesame vinaigrette **gf vg**

tom kha soup | coconut, lemongrass, kaffir lime, mushroom **gf**

chicken satay, coconut & peanut curry sauce **n gf**

fresh summer roll | vermicelli, alfalfa, cucumber, basil **gf vg**

ENTRÉES

miso honey-glazed salmon, kimchee bok choy **df**

holy basil chicken, pepper, cashew, scallion **n**

crispy pork | pork shoulder, sesame, korean chili glaze

ACCOMPANIMENTS

steamed vegetable dumplings, sesame, sweet chili, lime **vg**

pole beans, ginger, sesame dressing **gf vg**

pineapple fried rice | pineapple, egg, carrot, pea

steamed rice, sea salt **gf vg**

DESSERTS

strawberry & matcha cream puffs

mango & passion fruit pudding **gf**



PLATED LUNCH

All plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea with fresh Florida lemons and saltwater rolls in addition to your choice of starter, entrée and dessert. Prices are based on 120 minutes of continuous service. For any additional selections, an additional charge of 10 per person will be applied.

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STARTERS | CHOOSE ONE

SALADS

caesar salad | romaine, fennel pollen, croutons, crisp pancetta, parmesan, florida lemon caesar

florida citrus salad | arugula, chicory, pomegranate seeds, mint, feta cheese, honey vinaigrette **gf**

farm vegetable salad | artisan lettuce, puffed corn, garden tomato, pickled red onion, cucumber, housemade ricotta, herb buttermilk dressing **gf**

wedge salad | baby iceberg, heirloom tomato, applewood-smoked bacon, pickled onion, chive, asher blue, buttermilk vinaigrette **gf**

tuscan salad | baby gem, radicchio, cucumber, pickled onion, tomato, kalamata, feta, oregano vinaigrette **gf**

georgia peach salad | bibb lettuce, frisée, cohen farm pecans, lil' moo cheese, winter park apiary honey vinaigrette **ngf**

summery berry salad | artisan lettuce, pecan granola, lemon feta whip, strawberry vinaigrette **n gf**

apple crisp | arugula, baby kale, compressed apple, blood orange, pomegranate, miso & ginger cashews, honey vinaigrette **n df**

burrata | arugula, frisée, various citrus, toasted pistachio pesto, fennel pollen, burnt orange balsamic **n gf**

SOUPS

roasted tomato soup, goat cheese, chive **gf**

blue crab bisque, tomato, sherry, dill crema

sweet corn soup, fernandina shrimp, succotash, basil oil **gf**

black bean soup, sofrito, tomatillo relish, limes **gf vg**



PLATED LUNCH

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ENTRÉES CHOOSE ONE

garlic & herb chicken, cranberry gremolata, goat cheese whipped potatoes, baby carrot, grand marnier demi-glace **gf** | 79 per person

blackened chicken, smoked lardon, smashed herb-roasted potatoes, creamed corn, green tomato relish **gf** | 79 per person

bourbon honey-braised short rib, pommes & celery root whip, roasted brussels, apple & fennel salad, natural jus **df gf** | 84 per person

berkshire pork tenderloin, sweet potato purée, roasted cauliflower, golden raisin gremolata **df gf** | 82 per person

petite filet mignon, roasted garlic potatoes, jumbo asparagus, blistered tomato, chianti sauce **gf** | 88 per person

pecan-crusted cedar plank salmon, sweet potato pavé, green bean bouquet, bourbon cherry relish **gf** | 81 per person

grilled swordfish, purple potato, baby carrot, citrus beurre blanc **gf** | 83 per person

roasted carrot, ginger carrot purée, ancient grains, sprouted seeds, florida citrus **gf vg** | 74 per person

cauliflower steak, cauliflower purée, golden raisin gremolata, georgia olive oil, toasted pine nuts **gf vg** | 74 per person

stuffed cabbage | quinoa, lentil, mushroom, polenta, tomato **gf** | 74 per person

DESSERTS CHOOSE ONE

new york-style cheesecake | vanilla sweet dough, strawberry mousse

tiramisu cheesecake | mascarpone, coffee cream, hazelnut **n**

mascarpone cheesecake, lemon chantilly, raspberry coulis

flourless chocolate cake, raspberry mousse, raspberry gel **gf**

hummingbird cake | pecan spice cake, caramelized pineapple, banana cream cheese mousse **n**

blackberry shortcake | citrus cake, vanilla bourbon whip, textures of blackberry biscoff banana pudding | sweet cream, biscoff cookies, dulce de leche

pear frangipane tart | maple mousse, pear gel, almond crunch **n**

southern pecan tart, orange mousse, salted caramel **n**

key lime tart, toasted coconut meringue, mango coulis



BOXED LUNCH

All boxed lunches include Zapp's potato chips and bottled water with napkin and disposable flatware in addition to your choices of sandwiches, side and dessert. An assortment of sandwiches will be provided unless otherwise specified. Side salad must be the same for all lunches.

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SANDWICHES CHOOSE UP TO THREE

house roast beef, swiss, arugula, roasted tomato, smoked onion jam, rosemary & roasted garlic aioli, grilled sourdough | **69 per person**

honey ham, pimento cheese, wild arugula, pickled garden | **67 per person**

stacked sage turkey, applewood-smoked bacon, leaf lettuce, roasted tomato, black pepper aioli | **69 per person**

house-smoked salmon, arugula, cucumber, crispy capers, lemon & dill cream, everything bagel | **69 per person**

tempeh banh mi, green papaya salad, peanut, ginger soy marinade, chili garlic aioli *n df* | **66 per person**

cold fried chicken, shredded lettuce, tomato, house pickles, buffalo aioli | **67 per person**

tuscan | salami, pepperoni, prosciutto, provolone, arugula, sun-dried tomato pesto | **67 per person**

SIDE SALAD CHOOSE ONE

simple green | mixed greens, cucumber, tomato, balsamic vinaigrette *df gf*

caesar | romaine, parmesan, croutons, florida lemon caesar

broccoli, applewood-smoked bacon, raisins, almonds, parmesan *n gf*

citrus quinoa, fire-roasted peppers, cucumber, cashew, cilantro *n gf vg*

garbanzo | cucumber, avocado, onion, tomato, italian vinaigrette *gf*

potato | red potato, egg, celery, onion, scallion, mustard, mayo *df gf*

pasta | farfalle pasta, cucumber, tomato, olive, feta watermelon, sweet tea, lime, basil, sea salt, arugula *df gf*

COOKIE JAR CHOOSE ONE

chocolate chunk | milk chocolate, vanilla, sea salt

lemon cooler, white chocolate

macadamia nut & white chocolate *n*

candied orange sugar

s'mores | chocolate, marshmallow

OMNI AMELIA ISLAND RESORT & SPA
RECEPTION





HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 25 pieces.

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COLD OCEAN WAVES

caprese toast | basil pesto, tomato, mozzarella, saffron onion marmalade | **11 each**

salmon, cucumber, dill crêpe, miso, soy gel, tobiko | **12 each**

tuna poke taco | avocado, togarashi, passion fruit ponzu, yuzu aioli | **13 each**

fernandina shrimp cocktail | cocktail sauce, florida lemon **df gf** | **12 each**

fresh summer roll | vermicelli, alfalfa, cucumber, basil, peanut curry **n gf** | **12 each**

antipasti skewer | prosciutto, artichoke, olive, peppadew, tomme **gf** | **12 each**

deviled egg, applewood-smoked bacon, radish, parsley **df gf** | **11 each**

stuffed date | asher blue cheese, pistachio, vanilla apricot purée **n gf** | **10 each**

moonshine melon | watermelon, basil caviar, florida orange **gf vg** | **10 each**

beef carpaccio | pumpernickel, pine nut, kale pesto, black pepper aioli **n** | **12 each**

shrimp & lobster profiterole | celery, lemon, spice **df** | **17 each**

savory white cheddar cheesecake, bourbon bacon jam | **11 each**

blue crab tart, old bay, apple, tarragon **df** | **13 each**

WARM SEA MIST

twice-baked potato | braised short rib, baby potato, chipotle crema **gf** | **12 each**

pimento cheese hushpuppies, pickled mustard seed, chive | **10 each**

blue crab cake, cajun rémoulade, old bay **df** | **14 each**

chicken potstickers | chicken, cabbage, carrot, green onion, sesame **df** | **11 each**

edamame potstickers | ginger, lemongrass, sweet chili **vg** | **11 each**

baked potato croquette | cheddar, scallion, applewood-smoked bacon, butter, sour cream | **11 each**

wild mushroom quiche | ricotta, leeks, royal & beech mushrooms | **11 each**

pulled pork tater tots, coleslaw | **12 each**

crab & gruyère grilled cheese, sweet corn bisque, basil | **14 each**

lollipop lamb | florida lemon, pineapple, chimichurri **df gf** | **15 each**

chicken satay, coconut & peanut curry sauce **n gf** | **12 each**

hot chicken biscuits | buffalo spice, green tomato jam, arugula | **13 each**

short rib empanada, ají verde | **12 each**

southern pop | jalapeño, brisket, applewood-smoked bacon, pepper jack cheese **gf** | **13 per person**

coconut lobster, mango mojito **df gf** | **17 each**



CARVING STATIONS

Chef attendant required for all carving stations at 250 per chef with one chef per 75 guests. Station-only receptions require a minimum of 3 stations. Prices are based on 120 minutes of continuous service.

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CHARCOALED WHOLE MARY'S RANCH PIG

27 per person | 150 person minimum attendant required

carolina mustard barbecue, sweet molasses barbecue

granny smith apple slaw, saltwater rolls

SHAVED PIT HAM

23 per person | 75 person minimum attendant required

brown sugar, pineapple, bourbon mustard glaze *df gf*

BACON-WRAPPED PORK LOIN

24 per person | 25 person minimum attendant required

roasted apple & bacon chutney, berry slaw *df gf*

ROASTED PORCHETTA

34 per person | 25 person attendant required

lemon, thyme, fennel pollen, buttery polenta, orange fennel salad *df gf*

ROAST PRIME RIB OF BEEF

53 per person | 30 person minimum attendant required

garlic jus, horseradish sauce, micro rolls

HERB-CRUSTED BEEF STRIP LOIN

46 per person | 30 person minimum attendant required

green pepper demi, caramelized onions, micro rolls

SMOKED BEEF STEAMSHIP

26 per person | 150 person minimum attendant required

horseradish sauce, mustard, micro rolls

SEARED BEEF TENDERLOIN

61 per person | 15 person minimum attendant required

grilled scallion relish, black pepper lemon aioli, floured rolls



CARVING STATIONS

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SAGE ROASTED TURKEY BREAST

25 per person | 15 person minimum
attendant required

preserved lemon gravy, floured rolls

GRILLED LOCAL SNAPPER

43 per person | 20 person minimum
attendant required

mango & jicama slaw, chimichurri *gf*

SALT-BAKED ATLANTIC GROUPE

52 per person | 30 person minimum
attendant required

florida lemon beurre blanc,
cucumber & fennel salad *gf*





DISPLAY STATIONS

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ROAD STAND FRUIT

28 per person

melon | cantaloupe, honeydew, watermelon **gf vg**
not melon | pineapple, orange, kiwi, grapes **gf vg**
berry | strawberries, blueberries,
raspberries **gf vg**
dips | brown sugar crema, coconut cream **gf**

GREENHOUSE

29 per person

greens | romaine, bibb lettuce,
arugula, spinach **gf vg**
sprouts & seeds | chickpeas, broccoli sprouts,
alfalfa sprouts, sunflower seeds **gf vg**
garden | cherry tomato, carrot, cucumber, radish,
red onion, broccoli, bell pepper, snow peas **gf vg**
not garden | applewood-smoked bacon, ham,
feta, cheddar, croutons, crispy noodles
watering cans | buttermilk vinaigrette,
balsamic vinaigrette, sesame vinaigrette **gf**

VEGETABLE PATCH

27 per person

raw | carrots, celery, broccoli,
baby peppers **gf vg**
marinated | cauliflower, cherry tomato **gf vg**
grilled | bell pepper, asparagus,
yellow squash **gf vg**
spread | pimento cheese, ranch dip,
red pepper hummus **gf**

BISCUITS & BIRDS

39 per person

those biscuits | smoked cheddar, onion,
sour cream, tupelo honey biscuits
them birds | buttermilk chicken,
smoked barbecue chicken
then the drizzles | orange blossom honey,
chili honey, bourbon maple,
country gravy, buffalo aioli
that heat | chef's all-natural hot sauce,
magma hot sauce, shine hot sauce **gf vg**

THE SIMPLE POTATO

34 per person

roasted | idaho, olive oil, salt, black pepper **gf vg**
mashed | red potato, buttermilk, chives, butter
kennebec | parmesan fry salt, cajun seasoning **gf**
fillin' | cheddar, beer cheese, sour cream, butter
toppin' | applewood-smoked bacon, country ham,
broccoli, scallion, jalapeño **gf**
shakin' | ketchup, buttermilk ranch,
chef's all-natural hot sauce **gf**



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FLORIDA & GEORGIA CHEESE

35 per person

CHEESES

green hill | sweet, buttery double cream (sweet grass dairy – thomasville, ga) *gf*

fresh goat cheese | soft, creamy, artisan (windmill acres – ocklawaha, fl) *gf*

wainwright chipotle cheddar | smoky, creamy (live oak, fl) *gf*

tomme | earthy, creamy, semi-soft (sweet grass dairy – thomasville, ga) *gf*

asher blue | sweet, meaty, dense (sweet grass dairy – thomasville, ga) *gf*

ACCOMPANIMENTS

dried fruits & nuts | strawberries, blueberries, blackberries, black cherries, cashews,

cohen farm spiced pecans & almonds *ndf gf*

preserves | pepper jelly, green tomato *df gf*

the rise | crisp flatbread crackers, baguette *df*

CHEF'S CHARCUTERIE

35 per person

tied, strung & cured | coppa, prosciutto, salami, chorizo *df gf*

trio of today's bacon on a stick *df gf*

pickles | cucumber, okra, marinated olive, green bean *gf vg*

spreads | datil pepper mustard, fig jam, florida orange marmalade *gf vg*

the rise | crisp flatbread crackers, baguette

CHEESE & CHARCUTERIE

56 per person

florida & georgia cheese station

chef's charcuterie station



ACTION STATIONS

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FLIGHT OF FLAVORS

42 per person | attendant required

chicken wing bar | grilled, smoked, southern *df gf*
formula | sesame dressing, barbecue, buffalo *gf*
powder down | togarashi, buffalo, lemon *gf*
bird bath | pepper ranch, blue cheese, honey *gf*
produce | mustard carrots, celery, pickles *gf vg*

FLORIDA GRITS

34 per person | attendant required

greenway grits | course-ground grits, corn stock *gf*
stir-ins | corn, spinach, mushrooms, bell pepper,
onion, tomato, asparagus, cheddar, parmesan,
goat cheese *gf*
super stir-ins | applewood-smoked bacon,
country ham, local shrimp *gf*
seasoning stir-ins | cajun, chives, basil, *df gf*
the base | duke's brown ale fondue

OYSTERS

59 per person | 6 oysters per person
attendant required

raw | oysters*, cucumber brine *df gf*
baked | pancetta, spinach, parmesan, pernod
grilled | preserved lemon & garlic butter
(only available for outdoor functions) *gf*
crackers | saltine, butter
enhance | key lime mignonette, hot sauce,
cocktail sauce, horseradish, lemon *gf vg*

SOME DIM SUM

47 per person | attendant required

green papaya salad | thai chili, peanut,
cilantro, mango *n df gf*
bao bun, mongolian beef, carrot,
cucumber, kimchee aioli
chicken satay, coconut & peanut curry *n gf*
crispy chicken potstickers, cabbage,
soy-steamed *df*
vegetable potstickers, sesame, ginger *df vg*
fresh spring roll | fernandina shrimp, vermicelli,
alfalfa, cucumber, basil, lime, sweet chili *df gf*
thai dips | chili, passion fruit ponzu *gf vg*

ROPES, WELLS & SEAFOOD SHELLS

64 per person | attendant required

local fernandina shrimp,
lemon & fennel pollen *df gf*
cold water lobster, cajun *df gf*
east coast oysters on the shell*,
cucumber brine *df gf*
st. augustine clams, thyme, pinot grigio *df gf*
mussels, garlic, parsley, chardonnay *df gf*
enhance | lemon, butter, cocktail sauce,
horseradish, key lime mignonette,
saltine crackers *gf*



LATE-NIGHT STATIONS

Late-night stations are intended to supplement suggested buffets and are portioned accordingly. Prices are based on 60 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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PALOMA & PICO TACO

44 per person

BUILD YOUR OWN TACOS

mojo pork, charred onion, grilled lime *df gf*

fiery fernandina shrimp, fire-roasted tomatillo *df gf*

ground beef, chili, lime *df gf*

toppings | cabbage slaw, papaya & mango slaw, lettuce, tomato, onion, cheddar, sour cream *gf*

salsas | fire-roasted, verde *df gf*

hot sauces | chef's all-natural, magma *gf vg*

flour tortillas, tostada *vg*

THE NATURAL SLICE EXPERIENCE

43 per person

sandbar | sauce, parmesan, mozzarella

point break | sauce, parmesan, mozzarella, pepperoni

endless summer | sauce, parmesan, mozzarella, olive, mushroom, red onion, tomato, bell pepper

garlic knots, roasted garlic, parmesan

toppings | parmesan, crushed red pepper flakes, grated parmesan, cajun spice *gf*

flavor wave | house marinara, ranch *gf*

NACHOS

39 per person

BUILD YOUR OWN NACHOS

base build | warm corn tortillas *gf vg*

spiced & grilled | texas chili, cilantro & lime chicken asada, jalapeño queso

toppers | sour cream, cheddar jack cheese, black olives *gf*

fresh | shaved lettuce, tomato, jalapeños, pico de gallo, guacamole *gf vg*

SLIDERS

43 per person

beef slider, crispy tobacco onions, cheddar cheese, barbecue

fried green tomato slider, goat cheese, pepper jam crab

hot chicken slider, nashville hot, poppy cabbage slaw, pickle

hand-cut chips, thyme, salt, pepper *gf vg*



DESSERT STATIONS

Chef attendant required as indicated at 250 per chef with one chef per 75 guests. Station-only receptions require a minimum of 3 stations. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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FLORIBBEAN

38 per person

key lime bar, toasted meringue

mango macadamia tart, caramel, shortbread, mango whip **n**

florida orange rum cake | rum cake, vanilla orange mousse

pineapple panna cotta, coconut whip, ginger crunch **gf**

BABY CAKE CUPCAKE

34 per person

strawberry lemonade | lemon cake, lemon frosting, strawberry frosting

salty chocolate | chocolate cake, salted caramel frosting, caramel popcorn **gf**

peach pie | spice cake, peach cream cheese frosting

red raz velvet | red velvet cake, raspberry frosting

SWEET SHOTS

32 per person

banana | caramel banana pudding

s'mores | dark chocolate, vanilla, marshmallow, graham

shortcake | pound cake, peaches, vanilla bean whip

cheesecake | lemon mousse, strawberry jam

OLD FASHIONED ICE CREAM COUNTER

34 per person

ice cream | vanilla, chocolate **gf**

fruits | peaches, bananas, cherries **gf vg**

drizzle | chocolate, caramel, strawberry **gf**

more | toffee pieces, peanut butter chips, pecans, whipped cream **ngf**

SWEET BEACH SAND

36 per person

BUILD YOUR OWN ICE CREAM SANDWICH

cookie | sugar, chocolate chip, doughnut, brownie

ice cream | vanilla, chocolate **gf**

crunch | toffee, pop rocks, sprinkles, fruity crunch **gf**

sauce | chocolate, caramel, strawberry **gf**



DESSERT STATIONS

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FLAMBÉED DOUGHNUT HOLES

32 per person | 2 attendants required

garden fresh | strawberries, peaches, bananas **gf vg**

churned | vanilla, chocolate, butter pecan **n gf**

crunch time | toffee, caramel crunch, cohen farm spiced pecans **n**

syrops & sauces | chocolate, caramel, strawberry, raspberry **gf**

CHOCOLATIER

34 per person | attendant required

chocolate-covered | strawberry, apple, cherry, candied orange **gf**

made-to-order s'mores | dark chocolate, marshmallow, graham

gourmet truffles | chef's seasonal selection **n gf**

chocolate delight | hazelnut sipping chocolate **n gf**

OMNI AMELIA ISLAND RESORT & SPA
DINNER





DINNER BUFFETS

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DEEP SOUTH

159 per person

STARTERS

pimento cheese hushpuppies, bacon jam
deviled eggs, applewood-smoked bacon,
chervil, radish *df gf*

southern shrimp salad | cucumber, tomato,
dill, lemon, fennel pollen *df gf*

seven-layer salad | lettuce, boiled egg, red onion,
applewood-smoked bacon, green peas, cheddar,
buttermilk vinaigrette, oregano vinaigrette *gf*

ENTRÉES

fried buttermilk chicken, chef's spices
smothered pork chops, vidalia onion,
mushroom gravy

blackened sea bass, green tomato jam,
jalapeño & corn relish *gf*

ACCOMPANIMENTS

mac n' cheese | cheddar, smoked gouda, bud light
mashed potatoes, brown gravy

stewed butter beans, smoked turkey,
chef prope's spice *df gf*

cornbread | buttermilk

collard greens, ham hock, peppers,
apple cider *df gf*

DESSERTS

banana puddin' | vanilla, sweet cream,
caramel, chocolate

cobbler, vanilla custard

BREW & Q

154 per person | attendant required

STARTERS

wedge salad | iceberg lettuce, tomato,
applewood-smoked bacon, blue cheese,
redbridge sorghum beer dressing *gf*

potato salad | eggs, celery, onion, scallion,
mustard, mayo *df gf*

chef's texas-style chili, cheddar, sour cream,
duke's brown ale, corn chips

ENTRÉES

sweet tea-brined chicken | twisted tea,
lemon squeeze *df gf*

bbq pulled pork *gf*

amelia spiced smoked brisket, pickles *gf*

drizzle | carolina mustard barbecue,
sweet molasses barbecue,
alabama white barbecue *df gf*

hot sauce | chef's all-natural, magma *gf vg*

ACCOMPANIMENTS

mac n' cheese | cheddar, smoked gouda, bud light

burnt end baked beans | butter beans,
red beans, black beans, sorghum *df gf*

succotash | sweet corn, southern beans,
tomato, family farms peppers *gf*

cornbread, hoppin' honey butter

DESSERTS

sweet potato pecan cobbler, custard *n*

mississippi mud pie



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THE SPROUTING PROJECT

169 per person | attendant required

STARTER

charred tomato soup, goat cheese *gf*

BUILD YOUR OWN SALAD

aquaponic table | romaine, bibb lettuce, arugula, spinach *df gf*

garden | cherry tomato, carrot, cucumber, broccoli, red onion, local sprouts *gf vg*

seed jar | basil seeds, chia seeds, sunflower seeds *gf vg*

barrel room | buttermilk vinaigrette, honey vinaigrette, strawberry & basil vinaigrette *gf*

ENTRÉES

saltwater chicken breast, pearl onion, fire-blistered pepper *df gf*

carved ribeye, herb chimichurri *gf*

florida citrus mahi-mahi, pine nut & kale pesto, various citrus, roasted garlic *n gf*

grilled flatbread | roasted mushroom, gruyère, garlic cream

ACCOMPANIMENT

baked florida potato, applewood-smoked bacon, cheddar, scallion, butter, sour cream *gf*

DESSERTS

honey cake, orange cream

mango tart, pistachio mousse *n*

FLORIBBEAN TOUR

166 per person

STARTERS

caribbean chop salad | cabbage & kale blend, carrot, pickled pineapple, pumpkin seed, feta, chipotle lime vinaigrette *gf*

garbanzo salad | cucumber, avocado, tomato, onion, cilantro, dill, lime *gf vg*

island shrimp gumbo | sofrito, rice, olive, cilantro *df gf*

conch fritters, malibu avocado aioli

ENTRÉES

fire-roasted strip loin, cinnamon & coffee rub, mole, tomatillo relish

citrus-grilled sea bass, banana leaf, escabeche, mojo sauce

jerk chicken thighs, mango & papaya salad

ACCOMPANIMENTS

cuban black beans, ham hock, cumin, lime *df gf*

steamed rice, tomato, cilantro, lime *gf vg*

sweet plantains, roasted garlic butter *gf*

DESSERTS

coconut rum cake | orange rum cake, coconut mousse

guava cheesecake, key lime whip



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LO' COUNTRY

169 per person | attendant required

STARTERS

granny apple seed | amelia lettuce blend,
applewood-smoked bacon, sunflower seeds,
celery, blue cheese, green goddess dressing **gf**

southern bean salad | sea island red peas,
black beans, edamame, fennel **gf vg**

corn fritters, chive aioli

baked oysters, spinach, parmesan, pernod

ENTRÉES

beer can chicken | bud light brine,
molasses bbq **df gf**

16-hour smoked brisket, pickles **df gf**

drizzle | carolina mustard barbecue,
sweet molasses barbecue,
alabama white barbecue **gf**

lo' country boil | fernandina shrimp, lobster,
smoked local sausage, corn, potato,
lemon, clarified butter **gf**

ACCOMPANIMENTS

dirty rice | sausage, white rice, cajun trinity **gf**

succotash | southern beans, sweet corn,
family farm peppers **gf**

greenway grits, butter, sweet cream **gf**

baked cheddar biscuits, boil seasoning, sea salt

DESSERTS

peach melba | almond frangipane,
raspberry, peach mousse **n**

banoffee pie | banana, caramel, sweet cream



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GRILL OUT

150 per person | attendant required

STARTERS

grilled chicken wings, buffalo sauce, carrot, celery **gf**

macaroni salad | ham, celery, onion, broccoli, sweet peas, mayo **gf**

coleslaw | cabbage, kale, granny smith apple, poppyseed dressing **df gf**

watermelon, arugula, sweet tea moonshine, lime **gf vg**

BUILD YOUR OWN BURGER

rolls | saltwater, potato buns

patties | beef burgers, black bean burgers

links | beef dogs, beer brats **df gf**

the other | chicken breasts, blackened mahi-mahi **gf**

slicin' toppings | cheddar, swiss, american **gf**

crunchin' toppings | leaf lettuce, tomato, diced onion **gf vg**

stackin' toppings' | tobasco onions, pickled peppers & onions, roasted mushrooms, pickles, applewood-smoked bacon, sauerkraut

pourin' sauces | barbecue sauce, chef's all-natural hot sauce **gf vg**

spreadin' toppings | ketchup, mayo, datil pepper mustard, shack sauce **df gf**

ACCOMPANIMENTS

burnt end baked beans | butter beans, red beans, black beans, sorghum **df gf**

corn cob, scallions, butter **gf**

DESSERTS

apple & blackberry crumble, custard

chocolate peanut butter pie **n**



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TACOS, TOSTADAS & TEQUILA

164 per person

STARTERS

charred corn chop chop | romaine, cucumber, tomato, corn, pickled red onion, feta, crispy tortilla, chipotle ranch **gf**

mayan grain salad | quinoa, yuca, tomato, avocado, various citrus **gf vg**

shrimp campechana | fernandina shrimp, tomato, cilantro, lime, chili **df gf**

black bean soup | sofrito, cumin, citrus, tortilla **gf vg**

BUILD YOUR OWN

you build | flour tortilla, corn tortilla **df**

chicken asada, pepper, onion

carne asada | skirt steak, peppers, onion, lime sizzle **df gf**

fiery fernandina shrimp, fire-roasted tomatillo **df gf**

taco garden | lettuce, jalapeño, cilantro, lime **gf vg**

taco topper | cheddar jack, cotija, guacamole, sour cream **gf**

salsas & spice | pico de gallo, salsa verde, charred tomato salsa, magma hot sauce, chef's all-natural hot sauce **gf vg**

ENTRÉES

black bean enchilada | cotija, queso fresco, flour tortilla

ACCOMPANIMENTS

mexican street corn | cotija, chili, mayo, cilantro **gf**

aztec rice pilaf | tomatoes, cilantro, lime **gf**

DESSERTS

tres leches cake | butter cake, strawberry jam, citrus whip

churros, dark chocolate sauce



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FABELLO

173 per person | attendant optional

STARTERS

tuscan salad | romaine, kale, radicchio, tomato, banana peppers, cucumber, kalamata, parmesan, garlic crouton, oregano vinaigrette

minestrone | italian sausage, white bean, garden vegetables *gf*

grilled vegetable platter | portobello mushroom, squash, onion, peppers, asparagus, feta, balsamic *gf*

antipasti skewers | soppressata, tomme cheese, marinated artichoke, tomato, olive, basil *gf*

clams oreganata | spinach, pancetta, parmesan, pernod

ENTRÉES

chicken francaise | parmesan cream, preserved lemon

grilled ny strip, mushroom marsala, roasted garlic, rosemary *gf*

shrimp scampi | garlic, butter, lemon *gf*

eggplant rollatini | spinach, marinara, ricotta, parmesan, pine nut *n gf*

ACCOMPANIMENTS

rigatoni pasta, vodka sauce, fresh herb roasted red fingerling potato, rosemary, garlic, lemon *gf vg*

grilled zucchini, roasted garlic, red pepper flakes *gf vg*

garlic knots, marinara

DESSERTS

flourless ricotta cake, lemon whip, almond *n gf*

coffee budino | espresso, sweet cream, ladyfinger

cannoli | mascarpone, frangelico, hazelnut *n*



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STEAKHOUSE

214 per person | attendant required

STARTERS

wedge salad | iceberg lettuce, tomato, applewood-smoked bacon, blue cheese, buttermilk vinaigrette **gf**

spinach salad | eggs, mushrooms, red onions, warm applewood-smoked bacon vinaigrette **df gf**

stuffed mushrooms, spinach, parmesan & garlic gratin

fernandina shrimp cocktail | cocktail sauce, lemon **df gf**

ENTRÉES

grilled ny strip, roasted mushrooms, caramelized onions **gf**

grilled applewood smoked bacon-wrapped filet mignon, garlic & herb butter, blue cheese fondue **gf**

pork tenderloin, roasted apple & bacon chutney **df gf**

domestic lamb rack, dijon, mint, parsley, rosemary **gf**

sauces | béarnaise, hollandaise, red wine demi-glace, peppercorn brandy

steamed maine lobster, clarified butter, garlic & chive butter, lemon **gf** | 39 per person

ACCOMPANIMENTS

smashed new potatoes, garlic, black pepper, herb, preserved lemon **gf vg**

creamed spinach | baby spinach, cream, garlic jumbo asparagus, florida lemon

DESSERTS

raspberry flourless chocolate cake **gf**

key lime cheesecake

vanilla crème brûlée **gf**

caramel croissant bread pudding



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea with Florida lemon and saltwater rolls in addition to your choice of starter, entrée and dessert. Prices are based on 120 minutes of continuous service.

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STARTERS | CHOOSE ONE

SALADS

caesar salad | romaine, fennel pollen, parmesan, crisp pancetta, crouton, florida lemon caesar

florida citrus salad | arugula, pomegranate seeds, chicory, mint, feta cheese, honey vinaigrette *gf*

farm vegetable salad | artisan lettuce, cucumber, puffed corn, garden tomato, pickled red onion, house-made ricotta, herb buttermilk dressing *gf*

wedge salad | baby iceberg, heirloom tomato, applewood-smoked bacon, pickled onion, chive, asher blue, buttermilk vinaigrette *gf*

tuscan salad | baby gem, radicchio, cucumber, pickled onion, tomato, kalamata, feta, oregano vinaigrette *gf*

georgia peach salad | bibb lettuce, frisée, cohen farm pecans, lil' moo cheese, winter park apiary honey vinaigrette *ngf*

summery berry salad | artisan lettuce, pecan granola, lemon feta whip, strawberry vinaigrette *ngf*

apple crisp | arugula, baby kale, compressed apple, blood orange, pomegranate, miso & ginger cashews, honey vinaigrette *n*

burrata | arugula, frisée, various citrus, toasted pistachio pesto, fennel pollen, burnt orange balsamic *ngf*

SOUPS

roasted tomato soup, goat cheese, chives *gf*

blue crab bisque, tomato, sherry, dill crema

sweet corn soup, fernandina shrimp, succotash, basil oil *gf*

black bean soup, sofrito, lime, tomatillo relish *gf vg*



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ENTRÉES | CHOOSE UP TO THREE

INDIVIDUAL ENTRÉES

blackened chicken, creamed corn, smashed herb-roasted potatoes, smoked lardon, green tomato relish **gf** | 141 per person

garlic & herb chicken, cranberry gremolata, goat cheese whipped potatoes, baby carrots, grand marnier demi-glace **gf** | 141 per person

berkshire pork tenderloin, sweet potato purée, baby carrots, golden raisin gremolata **gf** | 143 per person

bourbon & honey-braised short rib, baby carrots, pommes & celery root whip, apple & fennel salad, natural jus **gf** | 152 per person

petite filet mignon, twice-baked potato, jumbo asparagus, blistered tomato, chianti sauce **gf** | 178 per person

ny strip steak, jumbo asparagus, herb-roasted fingerling potato, green peppercorn demi-glace **gf** | 168 per person

pecan-crusted cedar plank salmon, sweet potato pavé, green bean bouquet, bourbon cherry relish, lemon & dill butter sauce **n** | 148 per person

blackened grouper | shrimp étouffée, brussels sprouts, grits | 169 per person

grilled swordfish | herb-roasted fingerlings, grilled zucchini, roasted garlic butter, romesco **gf** | 156 per person

VEGETARIAN ENTRÉES

stuffed cabbage, quinoa, lentil, mushroom, polenta, tomato **gf** | 134 per person

cauliflower steak, cauliflower purée, golden raisin gremolata, georgia olive oil, toasted pine nut **n gf vg** | 134 per person

DUO ENTRÉES

petite filet mignon & cold water lobster, twice-baked potato, asparagus, garlic & herb butter, red wine demi-glace **gf** | 239 per person

bourbon & honey-braised short ribs & blackened shrimp, green beans, sweet potato mash, apple & fennel salad **gf** | 186 per person

seared airline chicken & fernandina shrimp, fingerling potatoes, lobster creamed corn, wild mushroom, pancetta, dill **gf** | 179 per person

blue crab & crusted grouper, whipped potatoes, broccolini, lemon & thyme beurre blanc, parmesan | 184 per person



PLATED DINNER

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DESSERTS CHOOSE ONE

chocolate layer cake | chocolate ganache,
raspberry mousse, raspberry gel

black forest chocolate cake
flourless chocolate cake,
vanilla bean mousse, cherries **gf**

hummingbird cake | pecan spice cake,
banana cream cheese mousse,
caramelized pineapple **n**

new york-style cheesecake
vanilla sweet dough, strawberry mousse
mascarpone cheesecake, lemon chantilly,
raspberry coulis

tiramisu cheesecake | mascarpone,
coffee cream, hazelnut **n**

biscoff banana pudding | sweet cream,
biscoff cookies, dulce de leche

hazelnut royal | raspberry chantilly,
passion fruit gel **n gf**

pear frangipane | maple mousse,
pear gel, almond crunch **n**

southern pecan tart, orange mousse,
salted caramel **n**

OMNI AMELIA ISLAND RESORT & SPA
BEVERAGES





NON-ALCOHOLIC BEVERAGES

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BEVERAGES À LA CARTE

regular or decaffeinated coffee | **159 per gallon**

assorted hot teas | **149 per gallon**

classic black iced tea | **149 per gallon**

classic green iced tea | **149 per gallon**

freshly made lemonade | florida lemons,
simple syrup | **149 per gallon**

infused water | fruit or vegetables | **49 per gallon**

florida orange juice | **139 per gallon**

naked fruit juice & smoothies | **13 each**

natalie's fruit juices | orange, grapefruit,
lemonade | **13 each**

bottled iced tea | **11 each**

pure life water | **9 each**

acqua panna natural spring water | **10 each**

s.pellegrino sparkling mineral water | **10 each**

s.pellegrino essenza flavored sparkling
mineral water | **10 each**

coconut water | **13 each**

soft drinks | coke, diet coke, sprite | **10 each**

gatorade & powerade sports drinks

g2 grape, fruit punch, zero glacier,
zero lemon-lime | **11 each**

assorted peet's canned coffee drinks | **14 each**

nitro cold-brew bold bean coffee | **695 per keg**

slow-drip twenty-four hour cold-brew
iced coffee | **199 per person**

red bull | energy drink or sugarfree | **11 each**

BEVERAGE PACKAGES

regular & decaffeinated coffee,
assorted hot teas, iced tea, soft drinks,
bottled still water, sparkling water

full day (8 hours) | **99 per person**

half-day (4 hours) | **69 per person**



BAR MIXOLOGY

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

BRANDS

PREMIUM

vodka | tito's handmade
gin | the botanist
bourbon | maker's mark
scotch | monkey shoulder
rum | sailor jerry
tequila | patrón silver
cognac | hennessy v.s.o.p
seltzer | domestic, premium
beer | domestic, premium

DELUXE

vodka | absolut
gin | beefeater
bourbon | old forester
scotch | johnnie walker red label
rum | bacardi
tequila | milagro
cognac | hennessy v.s
seltzer | high noon, waterbird ranch water
beer | domestic, premium

STANDARD

vodka | svedka
gin | seagram's
bourbon | jim beam white label
scotch | j&b
rum | castillo
tequila | sauza blanco
cognac | hennessy v.s
beer | domestic, premium



BAR MIXOLOGY

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BEERS

DOMESTIC

bud light
miller lite
michelob ultra

PREMIUM

corona
heineken
mocama cabana coast ipa
yuengling

SELTZER

high noon

NON-ALCOHOLIC

heineken 0.0

WINES

premium | decoy by duckhorn,
campo viejo sparkling cava
deluxe | hayes ranch,
campo viejo sparkling cava
standard | bulletin place,
campo viejo sparkling cava





BAR MIXOLOGY

Bartender required at 250 per bartender with one bartender per 75-100 guests for 4 hours of continuous service. Additional hours are 100 per bartender.

Charge Bars available upon request (room charge and credit card charge only). Cashier required for Charge Bars at 250 per cashier with one cashier per 75-100 guests for 4 hours of continuous service.

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PACKAGES

PREMIUM

- one hour | 44 per person
- two hours | 68 per person
- three hours | 92 per person
- each additional hour | 24 per person
- tray-passed signature cocktail | 18 per person

DELUXE

- one hour | 40 per person
- two hours | 62 per person
- three hours | 84 per person
- each additional hour | 22 per person
- tray-passed signature cocktail | 18 per person

STANDARD

- one hour | 36 per person
- two hours | 56 per person
- three hours | 76 per person
- each additional hour | 20 per person
- tray-passed signature cocktail | 18 per person

HOST BAR

- premium brands | 16 per drink
- deluxe brands | 15 per drink
- standard brands | 14 per drink
- premium multiple-shot brands | 22 per person
- deluxe multiple-shot brands | 20 per person
- standard multiple-shot brands | 18 per person
- premium wines | 16 per drink
- deluxe wines | 15 per drink
- standard wines | 14 per person
- domestic beers | 10 per drink
- premium beers | 11 per drink
- cordials | 16 per drink
- soft drinks | 10 per person
- bottled water | 9 per person



BAR MIXOLOGY

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COCKTAILS

MONKEY BUSINESS

18 per person

monkey shoulder, banana simple syrup, angostura bitters, brûléed banana cube

LYCHEE MOJITO

18 per person

bacardí rum, lychee syrup, lime juice, mint leaves, soda, lime wheel

EARTHBOUND ELEGANCE

18 per person

truffle-infused vodka, fresh pear juice, honey syrup, lemon juice, sage leaf

MOCKTAILS

GINGER BUZZ

16 per person

fresh lime juice, orange juice, honey syrup, ginger beer, lime wheel

BLACKBERRY FAUX-HITO

16 per person

fresh blackberry purée, fresh lime juice, whole blackberries, mint leaves, coconut

CUCUMBER COOLER

16 per person

cucumber slices, basil leaves, lime juice, agave syrup, tonic water





BAR ENHANCEMENTS

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Bar enhancements are intended to be an additional experience to the bar package.

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THE SMOKED SPIRIT

16 per person | bartender required

experience our old fashioned cocktail menu; where classic craftsmanship meets bold innovation. each cocktail showcases a unique twist on this timeless favorite, enhanced by rich, layered flavors. to elevate the smoky essence of our spirits, we carefully smoke the glasses, adding depth and complexity to every sip.

features | traditional, maple bourbon, spiced rum, agave old fashioned

THE SURF BREAK TIKI STATION

16 per person | bartender required

welcome to our florida-style beach bar, where every drink tastes like vacation. we're pouring tropical punches with fresh fruit purées, real juices, and fantastic rum. think island vibes, gulf coast attitude and flavors that hit like a warm breeze off the water. pull up a chair, cast your line and let us handle the rest.

features | island breeze punch, sunset runner, beachside daiquiri

TEQUILA RITA STATION

16 per person | bartender required

this is tequila country. we're talking fresh-squeezed citrus, quality agave and margaritas that actually taste like something. you can enjoy it frozen, on the rocks, or straight up. these are the drinks that made tequila famous.

features | classic margarita, strawberry margarita, spicy jalapeño margarita, tequila sunrise



WINE RACK

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

DRY SPARKLING WINES & CHAMPAGNES

campo viejo, cava sparkling,
rioja, spain | **58 per bottle**

kenwood, brut sparkling,
yulupa, california | **58 per bottle**

piper-sonoma, brut sparkling,
california | **101 per bottle**

WHITE & ROSÉ

whispering angel, rosé, france | **102 per bottle**

hayes ranch, rosé, california | **75 per bottle**

decoy by duckhorn, rosé, california | **75 per bottle**

bulletin place, sauvignon blanc,
australia | **58 per bottle**

decoy by duckhorn, sauvignon blanc,
california | **78 per bottle**

whitehaven, sauvignon blanc,
california | **82 per bottle**

hayes ranch, chardonnay,
california | **58 per bottle**

decoy by duckhorn, chardonnay,
california | **82 per bottle**

bulletin place, chardonnay,
australia | **58 per bottle**

kendall-jackson vintner's reserve, chardonnay,
california | **82 per bottle**

RED

deloach, pinot noir, california | **65 per bottle**

decoy by duckhorn, pinot noir,
california | **82 per bottle**

decoy by duckhorn, merlot,
california | **87 per bottle**

bulletin place, merlot, australia | **58 per bottle**

hayes ranch, cabernet sauvignon,
california | **65 per bottle**

decoy by duckhorn, cabernet sauvignon,
california | **102 per bottle**

hayes ranch, merlot, california | **61 per bottle**

bulletin place, cabernet sauvignon,
australia | **58 per bottle**

OMNI AMELIA ISLAND RESORT & SPA
DETAILS





DETAILS

Thank you for selecting the Omni Amelia Island Resort & Spa for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Convention Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.

GUARANTEES

The exact number of guests attending a function is due 72 business hours prior to the event.

This number will be charged even if fewer guests attend. The resort will prepare food for 1% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items.

EVENT ORDERS

You will be asked to sign event orders confirming menus and other details for each of your events prior to the event start date.

OUTDOOR EVENTS

Your Special Events or Conference Services Manager will meet with you the day of your event to make the ‘weather call’ for outdoor evening events. The scheduled function will take place indoors if the following conditions are present: a weather report of 40% or more chance for precipitation, temperatures below 65 degrees or the heat index above 100 degrees, wind gusts in excess of 15 mph, and lightning present.

A surcharge of 2,000 for groups up to 100 guests or 20 per person for groups over 100 guests will be added to food and beverage pricing when the event is held at Walker’s Landing, Marsh View Deck, Oak Point, Canopy Park, Falcon’s Nest, The Sprouting Project, Little Sandy, the retail village or the beach. Events held in Canopy Park require a buyout of Falcon’s Nest at this year’s buyout rates.

SIGNAGE & BANNERS

No signs, banners or displays shall be erected or displayed in any part of the resort without prior approval. It is understood that approved signage and/or banners are subject to setup fees. Banners or signage are not permitted in the resort lobby.

In the event damage to Omni property occurs due to group or group third-party vendors not adhering to the above policy, the hotel will bill group for damages.



DETAILS

OUTSIDE FOOD & BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all food and beverage to be served on resort property must be supplied and prepared by the resort. The resort reserves the right to cease service of alcoholic beverages.

FOOD & BEVERAGE POLICIES

All food and beverages at Omni Amelia Island Resort & Spa must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the state of Florida. Omni Amelia Island Resort & Spa is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 39 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

All gluten-friendly, kosher or other specialty items must be guaranteed 14 days in advance.

The sale and service of all alcoholic beverages is governed by the Florida State Liquor Commission. As a licensee, we are responsible for the administration of beverage regulations. Therefore, it is a policy that all alcoholic beverages must be supplied by the resort. Omni Amelia Island Resort & Spa encourages safe and responsible alcohol consumption. All hospitality events serving alcoholic beverages are required to be attended by one of our professional bar staff.

LENGTH OF TIME FOR BUFFETS

In accordance with the Florida Board of Health, buffets may not be displayed longer than two (2) hours. Requests for buffets to be displayed longer than two (2) hours will require the buffets to be removed and refreshed and will be subject to additional charges.

GUEST ROOM AMENITIES

An array of creative specialty gifts is available through the resort for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

SHIPPING

Packages should be mailed to 39 Beach Lagoon Road, Amelia Island, FL 32034 and include the contact's name, contact's phone, group name, arrival date and number of boxes. Handling fees will apply.

NOISE CURFEW

The noise curfew for outdoor locations (beach, terraces, etc) is 10 p.m.

The noise curfew for Walker's Landing is 9 p.m. outdoors and 10 p.m. indoors.

The noise curfew for any events taking place in guest accommodations (including hospitality suite) is 10 p.m.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI AMELIA ISLAND RESORT & SPA • (904) 261-6161

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OMNI

AMELIA ISLAND

CONTACT INFORMATION