A day unlike any other
should happen
at a place unlike any other.
YOUR STORY STARTS HERE.
At Omni Amelia Island Resort, we are fully committed to making sure that your wedding day is nothing short of spectacular—by filling it with love, laughter and those moments that you'll remember and cherish forever. Whether we're playing host to your wedding reception, rehearsal dinner or bridesmaid luncheon, we promise to bring together the absolute best of everything. Distinctive venues. Exceptional cuisine. Legendary service. Luxurious accommodations. We'll ensure it all comes together and that your event is truly sensational.

Omni’s experienced wedding team will be by your side every step of the way—from your first planning meeting to your final toast. That way you can focus on what matters most. Making memories that last a lifetime.

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ELEVATED EXPERIENCE

Omni Amelia Island Resort is nestled on 1,350 acres at the tip of a barrier island just off the Northeast Florida coast. Enjoy luxurious oceanfront accommodations, world-class pools, championship golf, award-winning tennis, a full-service spa, endless dining options, and family-friendly activities.

With nearly 80,000 sq ft. of indoor and outdoor function space, a plethora of amenities and gracious island living, it’s easy to see why Omni Amelia Island Resort is the only Florida resort to receive AAA’s prestigious 4-Diamond award every year since 1980. The resort’s southern charm, natural setting and attentive service makes it the ideal destination to create truly memorable experiences.

- 402 direct oceanfront rooms, including 29 suites
- The Villas of Amelia Island — more than 300 one-, two- and three-bedroom villas
- 3.5 miles of wide, uncrowded beaches
- 36 holes of championship golf
- 23 Har-Tru® tennis courts and tournament management
- Shopping village with restaurants, boutiques and shops
- Nature-inspired signature spa
- Health & Fitness Center with indoor lap pool
- Kayaking, paddleboarding and nature tours
- 10 culinary options ranging from casual to fine dining
- Kids, teen and family recreation
- Heron’s Cove Adventure Golf, with 18 mini golf holes
- More than 7 miles of walking, jogging and biking trails
- Bicycle and island hopper rentals and Segway™ tours
- Beach horseback riding
- Deep sea, backwater, freshwater fishing & sailing charters
VENUES
Elegant beauty in a natural setting. With a variety of unforgettable locations to choose from, Omni Amelia Island Resort takes the guesswork out of finding that perfect place to tie the knot. Whether you are looking for an intimate setting, outdoor garden wedding, or an extravagant celebration, our exceptional venues will make your dream wedding a reality.

THE BEACH
Let the sunshine, fresh salt air and crashing waves encompass your wedding celebration, then move to one or our other venues for your reception. Or stay on the beach with a reception al fresco.

THE SPROUTING PROJECT
This intimate outdoor space features a garden, outdoor kitchen and bar, greenhouse, rambling creek and small citrus grove.

OCEANVIEW ROOM & TERRACE
Located in the hotel, features include sprawling views of the Atlantic Ocean and elegant indoor and outdoor space for dining and dancing.

SUNRISE CAFÉ & TERRACE
Offering the perfect blend of spectacular ocean views, intimate dining experiences and ample dance floor space.

OAK POINT LAWN
This stunning outdoor venue features Spanish moss-draped live oak trees and magnificent marsh views.

MARSH VIEW TERRACE
Our outdoor terrace and deck lead you to meandering paths with Spanish moss-draped live oak trees. This space also features a fire pit and panoramic views of the Intracoastal Waterway and Oak Marsh golf holes.

WALKER’S LANDING*
Enjoy sprawling views of the Intracoastal Waterway, along with incredible sunset views from and expansive wrap-around deck. The interior features hardwood floors, a fieldstone fireplace and surrounding windows.

MAGNOLIA BALLROOM & GARDEN
With 16,800 square feet of versatile function space, this grand ballroom is the largest reception venue on site. Adjacent to our ballroom, a lush garden offers ample open space. Ballroom and garden may be booked separately.

Venue fee: $3,000
*Walker’s Landing is an additional $1,500. Venue fee is subject to 25% service charge and 7% sales tax.

Please note that all pricing is subject to change.
INCLUSIONS
We promise to lessen the worry of wedding planning and help you begin your happily ever after with this specially designed wedding package.

THE CEREMONY
- White garden chairs
- Fruit-infused water station
- Ceremony rehearsal location
- Tables for gifts and programs
- Indoor ballroom for outdoor ceremonies as a weather back-up

THE COCKTAIL HOUR & RECEPTION
- A selection of three hot or cold hors d’oeuvres for your cocktail hour
- Choice of dinner menu | Plated or buffet
- Individually designed wedding cake
- Champagne toast for all guests
- Elegant floor-length white linen and complimenting white napkins
- Mahogany chiavari chairs
- Clear votive candles to accompany your table centerpieces
- Head table or sweetheart table
- Dance floor and staging for entertainment (indoors only)
- Dedicated banquet captain
- Wedding reception venue for four hours
- Wedding night oceanfront accommodations and romantic amenity for bride and groom
- Complimentary self-parking for day of rehearsal and wedding

GUEST ACCOMMODATIONS
We offer a variety of luxury accommodations to fit the needs and preferences of your guests. The resort features guestrooms, suites and multi-bedroom villas offering views of the ocean, golf course and lush landscape. We also offer homes with multiple bedrooms, bathrooms and plenty of indoor and outdoor space for entertaining.

A Minimum of 10 rooms on wedding night is required for a discounted room block rate. The group will be responsible for 90% of the daily contracted rooms at the time of the contract. During peak season a three night minimum may be required over weekends. Reservation cut-off date 45 days prior to arrival.
COCKTAIL HOUR

Select three of the following butler-passed hors d’oeuvres. Each selection based on one piece per person (included in the entree price.)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

COLD HORS D’OEUVRES

TOMATO TOAST
Tomato concasse, house ricotta, oregano and balsamic onions

SALMON & CUCUMBER
Dill crepe, miso, soy gel and radish

BLACKENED TUNA
Cornbread, corn remoulade and chives

FERNANDINA SHRIMP COCKTAIL
Cocktail sauce and Florida lemon

MELON BALL
Cantaloupe, honeydew, cucumber and feta

DEVILED EGG
Bacon, radish and parsley

MICRO SHRIMP AND LOBSTER ROLL
Celery, lemon and butter bun

MICRO SNAPPER TACO
Pickled green mango and sweet summer heat

HOT HORS D’OEUVRES

KOREAN SHORT RIB
Taro, gojuchang, radish, and cilantro

PIMENTO CHEESE HUSHPUPPIES
Pickled mustard seed and chives

BLUE CRAB CAKE
Corn remoulade and blackening spice

SOUTHERN SHRIMP TOAST
Bacon, smokin’ spice, benne seed and local shrimp

CHICKEN POTSTICKERS
Chicken, cabbage, carrots, green onions and sesame

BAKED POTATO CROQUETTE
Butter, bacon, cheddar, scallions and sour cream

WILD MUSHROOM QUICHE
Royal, ricotta, leeks, and beech mushrooms

PULLED PORK TATER TOT
Coleslaw

LOLLIPOP LAMB
Florida lemon, honey and Sprouting Project rosemary

LOBSTER CORN DOGS
Lemon aioli and chives
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All stations require a minimum 25 person guarantee. Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

**FLORIDA-GEORGIA CHEESE**

**GREEN HILL**  
Sweet, buttery, double cream and peach jam  
(Sweet Grass Dairy – Thomasville, GA)

**NATURAL RIND CHEDDAR**  
Cave aged and apple compote  
(Flat Creek Lodge – Swainsboro, GA)

**FRESH GOAT CHEESE**  
Soft, creamy, artisan and blueberry jam  
(Windmill Acres – Ocklawaha, FL)

**LOBLOLLY**  
Earthy, nutty, semi-firm and Cohen Farm pecans  
(Cypress Point Creamery – Hawthorne, FL)

**ASHER BLUE**  
Sweet, meaty, dense and blackberry preserves  
(Sweet Grass Dairy – Thomasville, GA)

**BREADS**  
Crisp flatbread crackers and grilled baguette  
21 per person | 27 per person with fruit added

**ICED SEAFOOD**

**SPLIT KING CRAB LEGS**  
Ocean salt

**EAST COAST OYSTER**  
Chef’s all-natural hot sauce

**FERNANDINA SHRIMP COCKTAIL**  
Fennel pollen

**SAPELO ISLAND CLAM**  
Grilled and chilled

**POACHED MUSSELS**  
Garlic, white wine and tarragon

**ENHANCE**  
Cocktail sauce, remoulade, mignonette and lemon

41 per person

**CHEF’S CHARCUTERIE**

**BACON BAR**  
Trio of today’s bacon “on a stick

**COPPA**  
Aged spiced pork shoulder and corn relish

**BRESAOLA**  
Slow cured beef eye of round and S&P pickled beans

**PROSCIUTTO**  
Fig, arugula and truffle oil

**PECANWOOD SMOKED SALMON**  
Datil pepper mustard

**BAGUETTE**  
Our pickles

25 per person

**OVERCAST WITH A CHANCE OF MEATBALLS**

**TRADITIONAL CHEFS MEATBALLS**  
Beef, oregano, garlic, marinara and parmesan

**CHAR SUI CHICKEN**  
Honey, five spice, soy and ginger

**SALISBURY STEAK MEATBALLS**  
Beef, mushroom, gravy and thyme

**CRISP AND CRACKER**  
Sesame sticks, lavosh and rosemary cracker

25 per person
Vegetarian meals, kosher meals and other specialty dietary meals are available upon request. All plated dinners are served with bakery fresh dinner rolls, freshly brewed regular coffee, decaffeinated coffee and an assortment of teas.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

## PLATED DINNERS

SALADS | CHOICE OF ONE

**FARM VEGETABLE SALAD**
Red Oak lettuce, puffed corn, garden tomatoes, house ricotta, pickled red onion and herb buttermilk dressing

**GEORGIA PEACH SALAD**
Mizuna, Cohen Farm pecans, Lil’ Moo cheese and Winter Park apiary honey vinaigrette

**CAESAR SALAD**
Romaine, parmesan, crouton, crisp Newsom’s ham and Florida lemon Caesar

**HEIRLOOM TOMATO CAPRESE**
Mozzarella sheet, basil, olive oil, balsamic gel, and fleur de sel

ENTRÉES

**MARINATED BREAST OF CHICKEN**
Yellow tomato, white bean and lemon
130 per person

**SMOKED CHICKEN CARBONARA**
Pappardelle, pancetta, sweet pea and garlic cream
129 per person

**GRILLED LOCAL SEA BASS**
Carrot, bok choy and tomato
138 per person

**HAY ROASTED SALMON**
Quinoa, corn and basil
136 per person

**BRAISED SHORT RIB**
Parsnip, green apple, radish and aromatic natural jus
132 per person

**NEW YORK STRIP STEAK**
Spinach, bacon and warm potato salad
137 per person

**FILET MIGNON**
Potato, leek, shiitake and ocean broth
147 per person

**DUET OF ENTRÉES**

**FILET MIGNON & COLDWATER LOBSTER**
Potato, trumpet mushroom, shishito and umami
164 per person

**NEW YORK STRIP STEAK & SEA BASS**
Spinach, bacon and warm potato salad
152 per person

OTHER MEALS

Children’s Meals | 35 per person
Vendor Meals | 35 per person
Vegetarian meals, kosher meals and other specialty dietary meals are available upon request. All plated dinners are served with bakery fresh dinner rolls, freshly brewed regular coffee, decaffeinated coffee and an assortment of teas.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

BUFFET DINNERS

SALADS  |  CHOICE OF ONE  
SERVED PLATED OR BUFFET

CAESAR SALAD
Romaine, parmesan, crouton, crisp Newsom’s ham and Florida lemon caesar

FLORIDA CITRUS SALAD
Pomegranate seeds, mint, arugula, feta cheese and honey vinaigrette

GEORGIA PEACH SALAD
Mizuna, Cohen Farm pecans, Lil’ Moo cheese and Winter Park apiary honey vinaigrette

HEIRLOOM TOMATO CAPRESE
Mozzarella sheet, basil, extra virgin olive oil, balsamic gel and fleur de sel

FARM VEGETABLE SALAD
Red Oak lettuce, puffed corn, garden tomatoes, house ricotta, pickled red onion and herb buttermilk dressing

CUCUMBER AND WATERMELON SALAD
Baby gem lettuce, red onions, dill and warm bacon vinaigrette

WEDGE SALAD
Iceberg, bacon, tomatoes, blue cheese and buttermilk vinaigrette

ACCOMPANIMENTS  |  CHOICE OF THREE

ROASTED MASHED POTATOES
Garlic

BAKED FLORIDA POTATO
Bacon, scallions, cheddar, butter and sour cream

SWEET POTATO HASH
Sweet potatoes, red potatoes and scallions

JUMBO ASPARAGUS
Florida lemons

GRILLED ZUCCHINI
Chili, lime and queso fresco

SEAWEED STEAMED SUMMER SQUASH
Red chili

GREEN BEANS
Garlic

BROCCOLI FLORETS
Olive oil and garlic

ROASTED VEGETABLES
Mediterranean
BUFFET DINNERS

Vegetarian meals, kosher meals and other specialty dietary meals are available upon request. All plated dinners are served with bakery fresh dinner rolls, freshly brewed regular coffee, decaffeinated coffee and an assortment of teas.

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ENTRÉES

GRILLED ATLANTIC SALMON
Barbecue spice

FERNANDINA SHRIMP
Barbecue spice and pickled watermelon rind

CAJUN SPICED LOCAL SHRIMP
Remoulade

FRIED CHICKEN
Braised market greens, chef’s all natural hot sauce

SALTWATER CHICKEN BREAST
Orange, palm and charred onions

SMOKED CHICKEN BREAST
Bone-in brined and glazed

GRILLED SKIRT STEAK
Pineapple chimichurri

MARINATED SHORT RIB
Brown sugar, soy and rice wine

BERKSHIRE PORK CHOP
Thick-cut, roasted apple, tarragon and butter

PASTA CARBONARA
Pappardelle, pancetta, sweet pea and garlic cream

ROASTED RAVIOLI
Spinach and roasted garlic

131 per person for two entrées
140 per person for three entrées

OTHER MEALS

Children’s Meals | 35 per person
Vendor Meals | 35 per person
RECEPTION MENUS

Attendant fee of $175 required for each station. One attendant for every 75 guests recommended. Station only receptions require a three station minimum and a 25 person minimum.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

GREENHOUSE

GREENS
Romaine, bibb lettuce, arugula, kale and spinach

SEEDS
Chia, sunflower, basil, dill and chickpea

GARDEN
Cherry tomatoes, carrots, cucumbers, broccoli, red onions, bell peppers, cauliflower, radish and sprouts

NOT GARDEN
Bacon, ham, blue cheese, cheddar and croutons

WATERING CANS
Buttermilk vinaigrette, dried tomato vinaigrette and white balsamic vinaigrette
21 per person

FLORIDA GRITS

GREENWAY GRITS
Course ground and corn stock

STIR INS
Corn, spinach, mushrooms, bell peppers, onions, tomatoes, asparagus, cheddar, Farmesan and goat cheese

SUPER STIR INS
Pecanwood bacon, country ham and local shrimp

SEASON STIR INS
Chives, basil and Cajun
25 per person

SOUTHERN-FRIED CHICKEN

MALT WAFFLE
Vanilla

LOCAL CHICKEN
Buttermilk, herb dredge and Nashville hot sauce

SYRUP
Maple, sorghum, Winter Park honey, agave nectar, gooseberry, lingonberry, blackberry and bourbon
27 per person

THE SIMPLE POTATO

ROASTED
Idaho, olive oil, salt and black pepper

MASHED
Redskin, buttermilk, chives and butter

FRIED
Kennebec, plantation fry salt and Cajun seasoning

FILLIN’
Cheddar, blue cheese, sour cream and butter

TOPPING
Bacon, country ham, broccoli, scallions and bell peppers

SHAKING
Ketchup, black garlic steak sauce and chef’s all natural hot sauce
22 per person
CARVING STATIONS

Attendant fee of $175 required for each carver (two hour maximum). One attendant for every 75 guests recommended. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

SMOKED PORK BELLY PORCHETTA
Peach chutney, arugula and grilled baguette
13 per person (40 person minimum)

WHITE MARBLE FARMS PORK LOIN
Pickled green tomatoes, blackberry jam and saltwater rolls
15 per person (25 person minimum)

HERB CRUSTED BEEF STRIP LOIN
Tarragon jus, caramelized onions and micro rolls
22 per person (30 person minimum)

GRILLED LOCAL SNAPPER
Mango slaw, sweet summer heat and flour tortilla
19 per person (20 person minimum)

ROAST PRIME RIB OF BEEF
Garlic jus, horseradish sauce and micro rolls
27 per person (30 person minimum)

BAKED ATLANTIC GROUPER
Poppy seed slaw and sweet potato chips
29 per person (30 person minimum)

SEARED BEEF TENDERLOIN
Au jus, chive aioli and rosemary loaf
33 per person (15 person minimum)

CHARCOALED WHOLE BERKSHIRE PIG
Mustard barbecue, hickory barbecue, poppy seed slaw and saltwater rolls
9 per person (150 person minimum)

SMOKED BEEF STEAMSHIP
Horseradish sauce, mustard and micro rolls
9 per person (150 person minimum)
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. It is a policy, therefore, that all alcoholic beverages must be supplied by the resort. Omni Amelia Island encourages safe and responsible alcohol consumption.

Consumption bar will be charged per drink consumed. Host bar subject to 25% service charge and 7% state sales tax. Selections subject to change. Bartender fee of $175 per bartender on consumption.

**HOSTED ON CONSUMPTION**

Premium brand cocktail | 15 per drink
Deluxe brand cocktail | 13 per drink
Standard brand cocktail | 12 per drink
Select house wine | 11 per drink
Imported bottled beer | 9 per drink
Domestic bottled beer | 7 per drink
Soft drinks | 7 per drink
Bottled water | 7 per drink

**BEER AND WINE PACKAGE**

One hour | 18 per person
Two hours | 28 per person
Three hours | 38 per person
Four hours | 48 per person
Five hours | 58 per person

**SELECTIONS**

Bud Light, Miller Lite, Michelob Ultra, Corona, Heineken, Jon Boat, I-10 IPA, Mad Manatee, and Killer Whale

House Chardonnay, sauvignon blanc, merlot and cabernet sauvignon

Soft drinks and bottled water

**STANDARD PACKAGE**

One hour | 28 per person
Two hours | 42 per person
Three hours | 56 per person
Four hours | 70 per person
Five hours | 84 per person

**SELECTIONS**

Seagram's gin, Svedka vodka, Evan Williams bourbon, Castillo rum, Sauza Blanco tequila, J&B scotch and Hennessy VS cognac

Beer, wine, soft drinks and bottled water

**DELUXE PACKAGE**

One hour | 32 per person
Two hours | 47 per person
Three hours | 62 per person
Four hours | 77 per person
Five hours | 92 per person

**SELECTIONS**

Beefeater gin, Absolut vodka, Jim Beam, Johnnie Walker Red scotch, Bacardi rum, Hornitos Añejo tequila, J&B scotch and Hennessy VS cognac

Beer, wine, soft drinks and bottled water

**PREMIUM PACKAGE**

One hour | 36 per person
Two hours | 52 per person
Three hours | 68 per person
Four hours | 84 per person
Five hours | 100 per person

**SELECTIONS**

Aviation gin, Tito's Handmade vodka, Elijah Craig bourbon, Monkey Shoulder scotch, Sailor Jerry rum, Patrón Silver tequila and Hennessy VSOP cognac

Beer, wine, soft drinks and bottled water
DESSERT ENHANCEMENTS

*Attendant fee of $175 required for each station. One attendant of every 75 guests recommended.
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**CHOCOLATIER**

**CHOCOLATE CHIP COOKIE AND BROWNIE**
Dark chocolate and chocolate chunk

**MALT ED MILKSHAKE**
Ice cream, malt, chocolate and milk

**CHOCOLATE TRUFFLES**
Orange and caramel

**CHOCOLATE COVERED CHERRIES**
26 per person

**MINIATURE DESSERT DISPLAY | CHOICE OF THREE**

**SALT ED CHOCOLATE & CARAMEL TART**

**KEY LIME TART**

**LEMON MERINGUE**

**MANGO CREAM TART**

**ASSORTED MACARONS**

**CHOCOLATE CHIP COOKIES**

**BROWNIE BITES**

**CRÈME BRÛLÉE TART**
18 per person

**BABY CAKE CUPCAKE**

**APPLE PIE**
Spiced cake, apple jam, brown sugar buttercream, and oat streusel

**PEANUT BUTTER CUP**
Chocolate cake, peanut butter mousse, buttercream, peanut and chocolate

**THE FLORIDA ORANGE**
Orange cake, orange jam, champagne buttercream and orange boba

**CARROT CAKE**
Apple, carrot, cream cheese and walnut

26 per person
LATE NIGHT BITES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change. Stations require a minimum of 25 guests.

NATURAL SLICE EXPERIENCE

ENDLESS SUMMER PIZZA
Sauce, parmesan, mozzarella, olives, mushrooms, red onion, tomatoes and bell pepper

RIPTIDE
Sauce, parmesan, mozzarella, tomatoes, pepperoni, ham, bacon and sausage

SANDBAR
Sauce, parmesan and mozzarella

28 per person

SODA COUNTER

CHURNED
Vanilla and chocolate

BUBBLES
Strawberry, cream soda and root beer

DRIZZLE
Maple syrup, honey, caramel, coffee essence and chocolate sauce

JAMS
Strawberry, blackberry, passion fruit-mango

AND MORE
Candied pecans, salted peanuts and bacon

26 per person

WINGS BAR

CRISPIN’ WINGS
Chicken

ACCOMPANIMENTS
Smoked bbq, house pickles, smoked Dr. Pepper sauce, honey roasted, honey mustard, crisp buffalo, blue cheese and ranch

22 per person

SLIDERS

FRIED GREEN TOMATO
Hot sauce aioli

CRAB CAKE
Buttermilk aioli, house sweet pickle and radish

HOUSE-GROUND BEEF
Grilled green onion mayo and black pepper tomato

HAND-CUT CHIPS
Thyme, salt and pepper

32 per person

DONUT WALL

JUST-FRIED DOUGHNUT RINGS
Cinnamon, sugar, powdered sugar, chocolate and striped

GLAZED AND CHOCOLATE DIPPED
Cake doughnuts

WHIPS AND SAUCES
Whipped cream, chocolate sauce, passion-mango jam, salted bourbon-caramel and strawberry preserves

24 per person
WHAT IS NEEDED TO SECURE MY DATE?
A signed contract and a nonrefundable deposit of 25% of the estimated master account charges will secure your date.

CAN I BRING IN OUTSIDE FOOD AND BEVERAGE?
Due to licensing requirements and quality control standards, all food and beverage, including wedding cake, to be served on the resort property must be supplied and prepared by the hotel. The hotel reserves the right to cease service of alcoholic beverages.

AFTER MY WEDDING IS BOOKED, WHAT’S NEXT?
Now is the time to begin booking other vendors for your wedding day! Our catering team will be in touch with you in the next few months to begin firming up your menu and other details for your big day.

IS A DAY-OF WEDDING COORDINATOR INCLUDED?
No, you will be required to hire a professional, licensed and insured day-of wedding coordinator for all wedding functions.

DO I BRING MY OWN OFFICIATE, FLOWERS AND ENTERTAINMENT?
Yes, our catering team or your hired day-of wedding coordinator can provide you with recommended vendors to help you with the remainder of your planning.

IS THERE A NOISE CURFEW?
The noise curfew for outdoor locations (beach, terraces, etc.) is 10 p.m. The noise curfew for Walkers Landing is 9 p.m. outdoors and 10 p.m. indoors.
CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST
Omni Amelia Island Resort | (904) 321-5045 | OmniHotels.com/AmeliaIsland

Omni Resorts
amelia island | florida