



OMNI AMELIA ISLAND RESORT
WEDDING MENUS



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.)
Three hors d'oeuvres included with plated or buffet dinners. A la carte menus do not include hors d'oeuvres and pricing will begin at 8 per piece.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 26% service charge and a 7% state sales tax. All menus and prices are subject to change.

COLD HORS D'OEUVRES

CAPRESE TOAST

Basil pesto, tomato, mozzarella, saffron onion marmalade (v)

SALMON & CUCUMBER

Dill crepe, miso, soy gel and radish

BLACKENED TUNA

Cornbread, corn remoulade and chive

FERNANDINA SHRIMP COCKTAIL

Cocktail sauce and Florida lemon (gf, df)

DEVILED EGG

Bacon, radish and parsley (gf, df)

MICRO SHRIMP AND LOBSTER ROLL

Celery, lemon and butter bun

ANTIPASTO SKEWER

Prosciutto, artichoke, olive, peppadew and tomme (gf)

MOONSHINE MELON

Watermelon, basil caviar and Florida orange (gf, df, vg)

gf - gluten-free | df - dairy free
v - vegetarian | vg - vegan

HOT HORS D'OEUVRES

PIMENTO CHEESE HUSHPUPIES

Pickled mustard seed and chives (v)

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 (v)

LOLLIPOP LAMB

Florida lemon, pineapple and chimichurri (gf, df)

BLUE CRAB CAKE

Cajun remoulade and old bay

CHICKEN SATAY

Coconut and peanut curry sauce (gf)

BACON WRAPPED SWEET PLANTAINS

Chipotle goat cheese, cilantro and lime (gf, df)

HOT CHICKEN BISCUITS

Magma hot sauce, green tomato jam and arugula

CRAB AND GRUYÈRE GRILLED CHEESE

Sweet corn bisque, basil

PASTRAMI PORK BELLY

Rye crisp, smoked honey, sauerkraut, dill

ARTICHOKE CAKE

Cajun remoulade, tomato relish (vg)



COCKTAIL HOUR DISPLAYS

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

FLORIDA-GEORGIA CHEESE

GREEN HILL

Sweet, buttery and double cream
(Sweet Grass Dairy - Thomasville, GA)

NATURAL RIND CHEDDAR

Cave aged
(Flat Creek Lodge - Swainsboro, GA)

FRESH GOAT CHEESE

Soft, creamy and artisan
(Windmill Acres - Ocklawaha, FL)

TOMME

Earthy, creamy and semi-soft
(Sweet Grass Dairy - Thomasville, GA)

ASHER BLUE

Sweet, meaty and dense
(Sweet Grass Dairy - Thomasville, GA)

DRIED FRUITS AND NUTS

Strawberries, blueberries, apples, cashews, cohen farm pecans and almonds

PRESERVES

Peach habanero, green tomato, blueberry and blackberry

THE RISE

Crisp flatbread crackers and baguette

31 per person

49 per person to combine with Chef's Charcuterie

CHEF'S CHARCUTERIE

BACON BAR

Trio of today's bacon "on a stick"

TIED, STRINGED AND CURED

Coppa, bresaola, prosciutto and house smoked salmon

PICKLES

Cucumber, okra and marinated olive

SPREADS

Datil pepper mustard, fig jam and Florida orange marmalade

THE RISE

Crisp flatbread crackers and baguette

\$31 per person

49 per person to combine with Florida-Georgia Cheese



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VEGETABLE PATCH

RAW

Carrots, celery, broccoli and radishes

MARINATED

Cauliflower and cucumbers

GRILLED

Bell peppers, zucchini and yellow squash

TO SPREAD

Pimento cheese and black bean hummus

24 per person

OYSTERS

RAW

Cucumber brine

BAKED

Pancetta, spinach, parmesan and pernod

GRILLED

Preserved lemon garlic butter

FRIED

Buttermilk and lemon aioli

CRACKERS

Saltine crackers and butter crackers

ENHANCE

Key lime mignonette, cocktail, horseradish, hot sauce and lemon

56 per person (Based on 6 oysters per person)



PLATED 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. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 26% service charge and a 7% state sales tax. All menus and prices are subject to change.

SALADS | CHOICE OF ONE

CAESAR SALAD

Romaine, parmesan, crouton, crisp pancetta, fennel pollen and Florida lemon Caesar

FLORIDA CITRUS SALAD

Pomegranate seeds, mint, chicory, arugula, feta cheese and honey vinaigrette

FARM VEGETABLE SALAD

Artisan lettuce, puffed corn, garden tomato, house made ricotta, pickled red onion, cucumber and herb buttermilk dressing

GEORGIA PEACH SALAD

Bibb lettuce, frisée, Cohen Farm pecans, Lil' Moo cheese and Winter Park apiary honey vinaigrette

STRAWBERRY AND WATERMELON SALAD

Artisan lettuce, lemon feta whip, pecan granola and strawberry vinaigrette

HEIRLOOM TOMATO CAPRESE

Mozzarella, saffron onion marmalade, basil, extra virgin olive oil, balsamic gel and fleur de sel

ENTRÉES

BLACKENED CHICKEN

Smashed herb roasted potato, creamed corn, smoked lardon, green tomato relish
132 per person

GARLIC AND HERB CRUSTED CHICKEN

Roasted cauliflower, brown butter pecans and minted pea purée
132 per person

PECAN CRUSTED CEDAR PLANK SALMON

Sweet potato pavé, green bean bouquet and bourbon cherry relish
140 per person

BLACKENED GROUPER

Shrimp étouffée, blistered brussels sprouts and creamy grits
152 per person

BOURBON HONEY BRAISED SHORT RIB

Creamy local grits, fennel confit, apple and natural jus
145 per person

NEW YORK STRIP STEAK

Gratin potatoes, pearl onion, asparagus and brandy green peppercorn sauce
152 per person

FILET MIGNON

Roasted garlic potatoes, broccolini and black garlic demi-glace
164 per person

CAULIFLOWER STEAK

Vadouvan, chickpeas, lentil, leeks and masala
130 per person

ROASTED CARROT

Butterscotch carrot purée, ancient grains and Florida citrus
130 per person



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DUET OF ENTRÉES

FILET MIGNON AND COLD WATER LOBSTER

Roasted garlic potatoes, broccolini, and black garlic demi-glace

202 per person

NEW YORK STRIP STEAK AND FERNANDINA SHRIMP

Sweet potato pave, green bean bouquet and bourbon honey mustard

178 per person

BOURBON HONEY BRAISED SHORT RIBS AND BLACKENED SHRIMP

Creamy local grits, fennel confit, apple and natural jus

165 per person

PAN SEARED SNAPPER AND CHIMICHURRI CHICKEN

Ginger yucca mash, mango relish and citrus rum beurre blanc

158 per person

OTHER MEALS

CHILDREN'S MEALS | 45 per person

VENDOR MEALS | 55 per person



BUFFET DINNERS

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SALADS | CHOICE OF ONE

CAESAR SALAD

Romaine, parmesan, crouton, crisp pancetta, fennel pollen and Florida lemon Caesar

FLORIDA CITRUS SALAD

Pomegranate seeds, mint, chicory, arugula, feta cheese and honey vinaigrette

FARM VEGETABLE SALAD

Artisan lettuce, puffed corn, garden tomato, house made ricotta, pickled red onion, cucumber and herb buttermilk dressing

GEORGIA PEACH SALAD

Bibb lettuce, frisée, Cohen Farm pecans, Lil' Moo cheese and Winter Park apiary honey vinaigrette

STRAWBERRY AND WATERMELON SALAD

Artisan lettuce, lemon feta whip, pecan granola and strawberry vinaigrette

HEIRLOOM TOMATO CAPRESE

Mozzarella, saffron onion marmalade, basil, extra virgin olive oil, balsamic gel and fleur de sel

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

GREEN BEANS

Garlic

BROCCOLI FLORETS

Olive oil and garlic

ROASTED VEGETABLES

Mediterranean

CREAMED SPINACH

Garlic, cream and baby spinach

GREENWAY GRITS

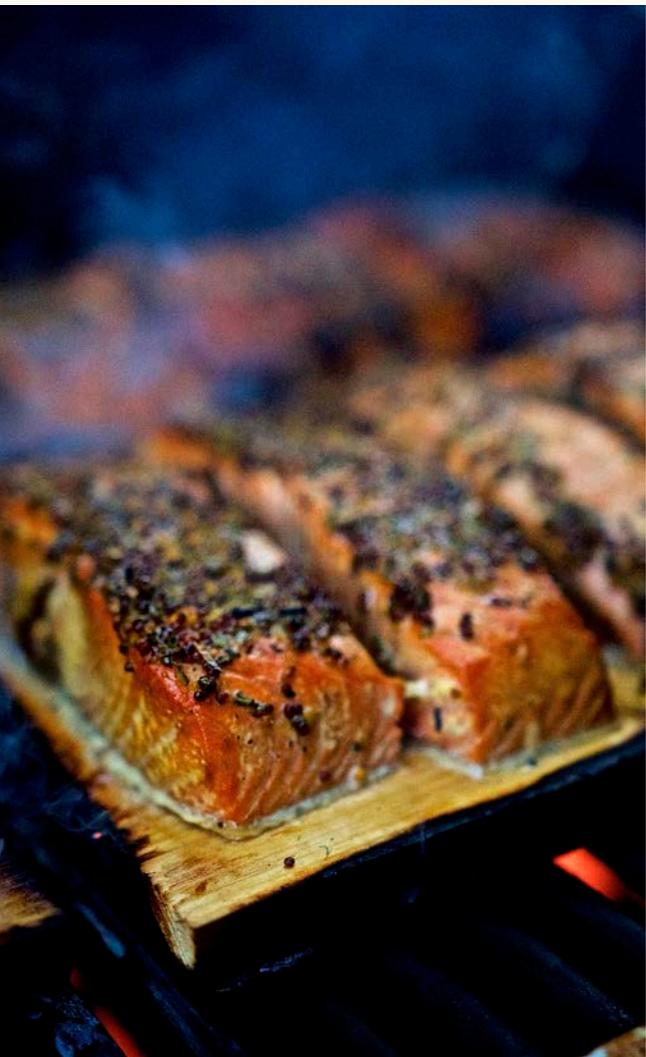
Course ground and corn stock

MAC AND CHEESE

Smoked gouda and Bud Light

AZTEC RICE PIAF

Sofrito, tomatoes and cilantro



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ENTRÉES

BUTTERMILK FRIED CHICKEN

Smoked turkey and collard greens

SALTWATER CHICKEN BREAST

Fire-blistered pepper and pearl onion

JERK CHICKEN THIGHS

Mango and papaya salad

PASTA CARBONARA

Pappardelle, pancetta, sweet pea and garlic cream

ROASTED RAVIOLI

Spinach and roasted garlic

CAJUN SPICED LOCAL SHRIMP

Remoulade

GRILLED ATLANTIC SALMON

Barbecue spice

FLORIDA CITRUS MAHI MAHI

Pine nut kale pesto, multi-citrus and roasted garlic Barbecue spice

CITRUS GRILLED SNAPPER

Banana leaf, escabeche and mojo sauce

MARINATED SHORT RIB

Brown sugar, soy and rice wine

BEEF TENDERLOIN*

Cinnamon coffee rub, mole and tomatillo relish

GRILLED SKIRT STEAK*

Pineapple chimichurri

147 per person for two entrées

159 per person for three entrées

**Offered as chef attended carving station for an additional fee of 250*

OTHER MEALS

CHILDREN'S MEALS | 45 per person

VENDOR MEALS | 55 per person



RECEPTION ENHANCEMENTS

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 26% 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

SPROUTS AND SEEDS

Sunflower, chickpea, bean sprout and alfalfa sprout

GARDEN

Cherry tomato, carrot, cucumber, broccoli, red onion, bell pepper, cauliflower and radish

NOT GARDEN

Bacon, ham, blue cheese, cheddar and croutons

WATERING CANS

Buttermilk vinaigrette, dried tomato vinaigrette and white balsamic vinaigrette

26 per person

FLORIDA GRITS

GREENWAY GRITS

Course ground and corn stock

STIR INS

Corn, spinach, mushrooms, bell pepper, onion, tomato, asparagus, cheddar, parmesan and goat cheese

SUPER STIR INS

Pecanwood bacon, country ham and local shrimp

SEASON STIR INS

Chives, basil and Cajun

31 per person

THE SIMPLE POTATO

ROASTED

Idaho, olive oil, salt and black pepper

MASHED

Redskin, buttermilk, chives and butter

FRIED

Kennebec, parmesan fry salt and Cajun seasoning

FILLIN'

Cheddar, blue cheese, sour cream and butter

TOPPIN'

Bacon, country ham, broccoli, scallion and bell pepper

SHAKIN'

Ketchup, black garlic steak sauce and chef's all-natural hot sauce

29 per person



RECEPTION ENHANCEMENTS

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ROPES, WELLS AND SEAFOOD SHELLS

LOCAL FERNANDINA SHRIMP
Lemon and fennel pollen

CRAWFISH
Cajun and butter

EAST COAST OYSTERS ON THE SHELL
Cucumber brine

ST. AUGUSTINE CLAMS
Thyme and pinot grigio

MUSSELS
Garlic, parsley and chardonnay

ENHANCE
Lemon, butter, cocktail, horseradish, key lime mignonette and saltine crackers

60 per person

PALOMA & PICO TACO

You build, flour tortilla or tostada

MOJO PORK
Grilled lime and charred onion

FIERY FERNANDINA SHRIMP
Fire roasted tomatillo

GROUND BEEF
Chili and lime

TOPPINGS
Cabbage slaw, papaya mango slaw, lettuce, tomato, onion, cheddar and sour cream

SALSA
Fire roasted salsa and salsa verde

HOT SAUCE
Chef's all-natural and magma hot sauce

39 per person



CARVING STATIONS

Attendant fee of 250 per chef 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 26% service charge and a 7% state sales tax. All menus and prices are subject to change.

CHARCOALED WHOLE MARY'S RANCH PIG

Carolina mustard barbecue, sweet molasses barbecue, Granny Smith apple slaw and saltwater rolls

21 per person (150 person minimum)

SMOKED BEEF STEAMSHIP

Horseradish sauce, mustard and micro rolls

20 per person (150 person minimum)

SHAVED PIT HAM

Brown sugar, pineapple and bourbon mustard glaze

20 per person (75 person minimum)

SAGE ROASTED BREAST OF TURKEY

Cranberry aioli and grilled ciabatta

22 per person (15 person minimum)

BACON WRAPPED PORK LOIN

Roasted apple and bacon chutney and berry slaw

22 per person (25 person minimum)

HERB CRUSTED BEEF STRIP LOIN

Black garlic sauce, caramelized onions and micro rolls

41 per person (30 person minimum)

GRILLED LOCAL SNAPPER

Mango and papaya slaw and citrus chimichurri

38 per person (20 person minimum)

ROAST PRIME RIB OF BEEF

Garlic jus, horseradish sauce and micro rolls

47 per person (30 person minimum)

SALT BAKED ATLANTIC GROUPER

Florida lemon beurre blanc and creamy grits

48 per person (30 person minimum)

SEARED BEEF TENDERLOIN

Au jus, chive aioli and rosemary loaf

55 per person (15 person minimum)



CAKE & CUPCAKE MENU

Wedding cakes are included in plated or buffet wedding packages. A la carte menus do not include wedding cake, pricing starts at \$8 per person. Cakes and buttercreams can be mixed and matched. Our Pastry Chef can create a custom flavor upon request. Prices are subject to a 26% service charge and a 7% state sales tax. All menus and prices are subject to change.

TRADITIONAL FLAVORS

WEDDING CAKE

White sponge, pastry cream and almond butter cream

BIRTHDAY CAKE

Funfetti sponge and cotton candy buttercream

RED VELVET

Red velvet sponge and cream cheese buttercream

CARROT CAKE

Classic carrot cake and cream cheese icing

LEMON

Lemon sponge and lemon curd buttercream

COCONUT

Yellow sponge, toasted coconut filling and coconut buttercream

CHOCOLATE

Chocolate sponge, chocolate ganache and vanilla buttercream

STRAWBERRY

Vanilla sponge, strawberry jam, fresh strawberries and strawberry buttercream

CHOCOLATE PEANUT BUTTER

Chocolate cake, chocolate ganache, peanut butter filling and chocolate buttercream

COOKIES & CREAM

Black velvet cake, cookie pieces and white chocolate buttercream

GOURMET FLAVORS

THE CLASSICAL

Chocolate cake, raspberry marmalade and white chocolate buttercream.

THE LOVELY LADY

Lemon cake, blueberry jam and lemon curd buttercream

THE FLORIDA KEY

Vanilla cake, mango curd and key lime buttercream

THE HUMMINGBIRD

Spice cake, pineapple jam, banana pecan filling and cream cheese buttercream.

THE CARAMEL COCONUT

Chocolate cake, salted caramel and coconut buttercream.

THE FLORIDA DREAMSICLE

Orange cake, orange marmalade, and vanilla bean buttercream.

THE TIPSYPINEAPPLE

Vanilla bean cake, rum caramel, flambe pineapple filling and rum buttercream.

THE LADY WHISTLEDOWN

Vanilla sponge, strawberry jam and lemon curd buttercream

THE GOLDEN GIRL

Vanilla sponge, biscoff cookie butter and biscoff buttercream

THE FANCY NUTELLA

Vanilla sponge, gianduja filling and chocolate buttercream



DESSERT ENHANCEMENTS

**Attendant fee of \$250 per chef required for each station. One attendant of 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 26% service charge and a 7% state sales tax. All menus and prices are subject to change.*

CHOCOLATIER*

CHOCOLATE COVERED FRUIT
Strawberry, apple and candied orange

MADE TO ORDER S'MORES
House made graham, marshmallow and dark chocolate

GOURMET TRUFFLES
Chef's seasonal selection

CHOCOLATE DELIGHTS
Hazelnut sipping chocolate

32 per person

SWEET SHOTS

BANANA
Caramel banana pudding

S'MORES
Dark chocolate, graham, vanilla and marshmallow

SHORTCAKE
Peaches, brown butter whip and pound cake

CHEESECAKE
Strawberry jam and lemon mousse

30 per person

PETITE SWEETS DISPLAY CHOICE OF THREE

KEY LIME TART
Toasted meringue

FRENCH MACARONS
Chef's seasonal selection

YIN AND YANG MOUSSE
Dark and white chocolate mousse shots

HAZELNUT CREAM PUFF
Hazelnut vanilla cream

SALTED CARAMEL CHEESECAKE
Chocolate cheesecake and salted caramel Chantilly

SNICKERDOODLE COOKIE SANDWICH
Snickerdoodle cookie and peanut butter filling

CHAMPAGNE FRUIT TART
Vanilla cream and champagne glazed berries

PECAN PIE
Pecan pie and bourbon mousse

28 per person

FLORIBBEAN

KEY LIME PIE
Toasted meringue

FLORIDA ORANGE RUM CAKE
Rum cake and vanilla orange mousse

COCONUT PINEAPPLE CHEESECAKE
Pineapple cheesecake and coconut Chantilly

MANGO MACADAMIA PANNA COTTA
Mango panna cotta and caramel macadamia crumble

35 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 26% 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

39 per person

FLIGHTS OF FLAVOR

CHICKEN WINGS BAR

Grilled, smoked and Southern fried

FORMULA

Sesame dressing, house made barbecue and buffalo

POWDER DOWN

Togarashi, buffalo sauce and lemon pepper

BIRD BATH

Ranch, blue cheese and honey mustard

PRODUCE

Carrots, celery and pickles

34 per person

SLIDERS

FRIED GREEN TOMATO SLIDER

Peach habanero jam and goat cheese

CRAB CAKE SLIDER

Apple cabbage slaw and Cajun remoulade

HOUSE GRIND BEEF SLIDER

Crispy tobacco onions, cheddar cheese and house barbecue

HAND-CUT CHIPS

Thyme, salt and pepper

38 per person

NACHOS

Warm corn tortillas

BASE BUILD

Texas chili and chili & lime chicken asada

TOPPERS

Shaved lettuce, diced tomato, black olive, jalapeño, scallion and cheddar jack cheese

SAUCE IT

Guacamole, sour cream, pico de gallo and jalapeño queso

34 per person



BEVERAGE PACKAGES

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 26% service charge and 7% state sales tax. Selections subject to change. Bartender fee of \$250 per bartender on consumption.

BEER AND WINE PACKAGE

One hour	\$26 per person
Two hours	\$39 per person
Three hours	\$52 per person
Four hours	\$65 per person
Five hours	\$78 per person

SELECTIONS

Bud Light, Miller Lite, Michelob Ultra, Corona, Heineken, Mocama Cosmico, I-10 IPA, Mad Manatee and Islamorada Sandbar Sunday

High Noon and Waterbird Ranch Water
 Campo Viejo sparkling
 Bulletin Place chardonnay
 Bulletin Place sauvignon blanc
 Bulletin Place merlot
 Bulletin Place cabernet sauvignon

Assorted soft drinks

Bottled spring water

STANDARD PACKAGE

One hour	\$31 per person
Two hours	\$48 per person
Three hours	\$65 per person
Four hours	\$82 per person
Five hours	\$99 per person

SELECTIONS

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

Bud Light, Miller Lite and Michelob Ultra, Corona, Heineken, Mocama Cosmico, I-10 IPA, Mad Manatee and Islamorada Sandbar Sunday

High Noon and Waterbird Ranch Water
 Campo Viejo sparkling
 Bulletin Place chardonnay
 Bulletin Place sauvignon blanc
 Bulletin Place merlot
 Bulletin Place cabernet sauvignon

Assorted soft drinks

Bottled spring water



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DELUXE PACKAGE

One hour	\$35 per person
Two hours	\$53 per person
Three hours	\$71 per person
Four hours	\$89 per person
Five hours	\$107 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

Bud Light, Miller Lite, Michelob Ultra, Corona, Heineken, Mocama Cosmico, I-10 IPA, Mad Manatee and Islamorada Sandbar Sunday

High Noon and Waterbird Ranch Water
Campo Viejo sparkling
Wente Hayes Ranch rosé
Wente Hayes Ranch chardonnay
Wente Hayes Ranch merlot
Wente Hayes Ranch cabernet sauvignon

Assorted soft drinks

Bottled spring water

PREMIUM PACKAGE

One hour	\$39 per person
Two hours	\$59 per person
Three hours	\$79 per person
Four hours	\$99 per person
Five hours	\$119 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

Bud Light, Miller Lite, Michelob Ultra, Corona, Heineken, Mocama Cosmico, I-10 IPA, Mad Manatee and Islamorada Sandbar Sunday

High Noon and Waterbird Ranch Water

Campo Viejo sparkling
Decoy by Duckhorn rosé
Decoy by Duckhorn sauvignon blanc
Decoy by Duckhorn chardonnay
Decoy by Duckhorn cabernet sauvignon
Decoy by Duckhorn merlot
Decoy by Duckhorn pinot noir

Assorted soft drinks

Bottled spring water



CONNECT WITH A WEDDING SPECIALIST

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OMNI

AMELIA ISLAND