



Offering an elegant atmosphere and impeccable service, Hammock Dunes Club is the premier coastal location for your special event. We feature exquisite menus created by our experienced culinary staff along with a variety of bar options, professional staff, and unique outdoor spaces.



Our diverse settings offer unparalleled choices to fit any atmosphere you desire. The Links Clubhouse borders the Atlantic Ocean, with sweeping views of the ocean from every dining room. Our Creek Course Clubhouse is nestled in a private wooded setting that is reminiscent of a Southern plantation with its grand porch and is perfect for rehearsal dinners or intimate receptions.



This brochure will provide you with basic information about hosting an event with us, including spending minimums, maximum capacity, menu selections, etc., but you really must see Hammock Dunes Club to fully appreciate how we can turn your vision into a truly spectacular event. We encourage you to share that vision with us so that we can assist you with crafting anything from an intimate dinner to the grand affair of a lifetime. Please allow us to demonstrate how we create special memories every day here at Hammock

Contact us today for more information on our services, to schedule a tour, or to receive a personalized quote.

Crystal Hill, Catering Manager
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Hammockdunesclub.com





FUNCTION ROOMS

Hammock Dunes Club is proud to offer a variety of spaces that can accommodate your special event.

	<u>Square Footage</u>	<u>Banquet Capacity</u>	<u>Cocktail Style Capacity</u>
Oceanview Ballroom	3500	125	200

FOOD & BEVERAGE MINIMUM SPENDING REQUIREMENTS

Due to the demand for space available for banquets and weddings, a Food & Beverage minimum has been established for each available space. Any difference between the actual food & beverage charges (excluding tax and service charge) and the applicable unspent minimum will be charged as an additional room rental fee. If the minimum is not met, we will be happy to advise you on additional choices in food and beverage to meet the food & beverage minimum.

	Breakfast	Lunch	Dinner
TIME OF DAY	6:00 AM—10:00 AM	10:01 AM –3:00 PM Event must end by 3 pm	5:00 PM—close
Oceanview Ballroom	\$6500	\$6500	\$6500

ROOM RENTAL

A \$500.00 room rental fee applies to all events. This rental fee covers house linen, china, flatware, glassware, set-up and break-down.

DRESS CODE

We ask that all couples & their guests comply with our Clubhouse dress code when visiting the Club during normal operating hours. This dress code requires gentlemen to wear collared shirts with their shirt tails tucked in, no denim, and appropriate attire for the ladies. This dress code applies for appointments, menu tasting, wedding rehearsals, and set-up prior to the event.

Hors d'oeuvre Displays

Prices are per guest unless otherwise stated.

Vegetable Crudités

zucchini, yellow squash, red peppers, broccoli, saffron cauliflower, carrots,
and olives with white bean truffle dip, green goddess, and carm-onion dip
\$5

Fruit Display

seasonal fresh fruits served with honey poppy-seed dressing and toasted coconut-rum sauce
\$5

Domestic & Imported Cheeses

featuring five assorted cheeses with red grapes and crackers
\$9

Assorted Bruschetta

toasted garlic rubbed baguette with fig relish, gorgonzola-port,
olive, saffron tomato, and white bean truffle puree
\$5

Antipasto Platter

grilled eggplant salad, roasted red and green peppers, oven roasted tomatoes,
prosciutto, salami, pepperoni, grilled mushrooms, olives, and fresh mozzarella. Served with baguettes.
\$10

Mediterranean Display

hummus, baba ghanoush, tzaziki, muhamarah, and olive tapenade with pita points
\$6

Smoked Salmon Display

smoked Atlantic salmon with traditional condiments, herb mayonnaise, and toast points
\$11

Hot Spinach Dip with Toast Points

\$5

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

Butler Passed Hors d'oeuvres

Prices are per piece unless otherwise stated.

50 piece minimum

HOT HORS D'OEUVRES

\$2.00

Mini Quiche

Vegetable Spring Rolls

Mini Beef Empanada

Italian Sausage & Pepper Skewer

Thai Chicken on Crisp Rice with Ginger Salad

Artichoke-Asiago Cheese Croustade

\$3.00

Asian Chicken Sate served with Peanut Sauce

Bacon Wrapped Scallops

Mini Carolina Crab Cakes

Goat Cheese & Basil Stuffed Mushrooms

Spinach & Feta Turnovers

Fried Ravioli served with Marinara

Grilled Pork Tenderloin Brochette with Rosemary Butter

Almond Crusted Chicken

Oriental BBQ Beef Mignons served with Coconut Curry

Risotto Fritters with Parmesan Cheese & Marinara

Baked Brie Bites with Raspberry Puree

Potato & White Truffle Croquette

Andouille Sausage in Puff Pastry with

Pommery Mustard Sauce

Tequila Lime Chicken Cake with Sweet Chili Sauce

Crab Rangoon

\$4.00

Coconut Shrimp

Grilled Pesto Shrimp

Beef Short Rib with Bacon on Bamboo Paddle Skewer

Grilled New Zealand Lamb Chops
with Sun Dried Cherry-Rosemary Dip

COLD HORS D'OEUVRES

\$2.00

Cucumber with Smoked Salmon Roulade

Rare Beef on Rye Canapé

Mozzarella Roulade

Vegetarian BLT

Tomato Bruschetta

Deviled Eggs

Skewered Cheese Tortellini with
Cured Tomato & Basil

\$3.00

Curried Chicken Salad Canapé

Shrimp Cocktail

Salmon Pastrami served with Herb cream

Smoked Trout topped with Dill Cream

Boursin Grapes

Portobello Crostini with Roasted Red Pepper

Blue Cheese & Pear in Phyllo Cup

Wedge of Brie Strawberry on Toast Point

California Roll with Ponzu Sauce

\$4.00

Tuna Tataki

Asian Shrimp with Tobiko

Fingerling Potato & Lobster Salad

Smoked Duck Breast topped

with Raspberry-Chili Marmalade

Roast Lobster-Corn Salad on Wonton

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Plated Dinners

Prices are per person unless otherwise stated.

SALADS

House Salad
Field Greens with Carrots, Tomatoes, and Cucumbers
Choice of Two Dressings on Table
Included with Entrée

Spinach & Apple Salad
Baby Spinach, Granny Smith Apples, Crisp Pancetta,
and Leek-Cider Vinaigrette
\$5

Wedge of Iceberg
Crisp Iceberg, Roma Tomatoes, and Stilton dressing
\$5

Bibb & Citrus Salad
Bibb and Frisse lettuce, Orange, Avocado,
Almonds, and Grapefruit
\$6

Compressed Summer Melon Salad
Over Bibb & Frisee with Marinated Radish
\$6

Fresh Tomato Salad
Beef Steak Tomato with fresh Mozzarella and
Charred Onion Vinaigrette
\$7

Vegetable Couscous & Pickled Cucumber
With Premium Greens and Charred Onion Vinaigrette
\$7

Watercress & Pistachio Salad
Pickled Radish, Grilled Crostini, and Camembert
\$8

Mesculun Lettuce with Crisp Parmesan
Enoki mushroom, Fresh Vegetables,
and Lemon-Peppercorn Vinaigrette
\$8

Soups

All Season

French Onion with Swiss Crouton
\$4

Asparagus with Shiitake Bacon
\$5

Tomato Basil Bisque with Prosciutto Palmier
\$5

Lobster Bisque with Cognac Whipped Cream
\$7

Fall/Winter

Roasted Butternut Squash Bisque
Served with Country Ham
\$5

Parsnip with Shitake Bacon and Chives
\$5

Carrot & Five Spice with Asian Cheese Wonton
\$6

Sweet Potato with Coconut and Citrus

Spring/Summer

Roasted Mushroom and Barley with Herb Oil
\$4

Chilled Melon Soup
\$4

Gazpacho
\$5

Plated Dinners—Entrée Selections

Prices are per person unless otherwise stated. All entrees are accompanied by a vegetable & starch.

BEEF ENTREES

Grilled 12 oz NY Strip
topped with rosemary compound butter
\$42

Prime Rib of Beef with Au Jus
\$35

Grilled 6 oz. Filet of Beef
\$45

6oz. Blue Cheese Crusted Filet
\$47

Available Sauces for Filet:
Mushroom-Port Demi Glaze
Port Wine Jus
Béarnaise Sauce
Bordelaise Sauce
Blackberry Pinot Noir Glace
Honey Whiskey Reduction,
Green Peppercorn & Mushroom Glace

VEAL ENTREES

Veal Saltimbocca
Prosciutto, sage, and white wine
\$47

Veal Chop with Blackberry Pinot Noir Glace
\$48

PORK ENTREES

Herb Crusted Pork Loin with port wine sauce
\$30

Quick Cured Roasted Pork with pinot noir jus
\$30

Grilled Bone-in Pork Chop with seasonal chutney
\$35

POULTRY & GAME ENTREES

Pecan Crusted Chicken Breast
with Dijon Peppercorn Sauce
\$32

Chicken Supreme Florentine
\$32

Moroccan Rubbed Chicken Supreme
\$ 32

Pesto & Ricotta Stuffed Chicken Breast
with red pepper coulis
\$32

Chicken Marsala / Chicken Picatta
\$32

Chicken Chardonnay
\$32

Honey & Thyme Glazed Magret of Duck
\$35

Ginger-Orange Glazed Duck Breast
\$ 35

LAMB ENTREES

Grilled Domestic Lamb Chops with Pinot Noir Jus
\$45

Rack of Lamb with Mustard-Thyme Crust
\$45

Molasses & Black Pepper Glazed Lamb Chops
\$45

Garlic Pierced Leg of Lamb with rosemary jus
\$35

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Plated Dinners—Entrée Selections

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FISH ENTREES

- Almond Crusted Trout with almond brown butter
\$28
- Cedar Roasted Atlantic Salmon over tomato-leek stew
\$32
- Parmesan Crusted Atlantic Salmon
with pesto and sundried tomato relish
\$32
- Lump Crab Cakes with red pepper sauce
\$30
- Grilled Mahi Mahi with pineapple salsa
\$34
- Caramelized Snapper Filet
\$35

DUET ENTREES

- Grilled Filet of Beef & Butter Braised Lobster Tail
with cabernet jus and tarragon sauce
\$market price\$
- Grilled Filet of Beef & Jumbo Shrimp
with brandy butter and Madeira jus
\$48
- Filet of Beef & Grilled Swordfish Filet
with choron sauce and shallot jus
\$48
- Jumbo Lump Crab Cake & Filet of Beef
with bordelaise sauce and remoulade
\$48
- Filet of Beef & Parmesan Salmon
with cabernet jus and pesto
\$44
- Lemon & Thyme Roasted Chicken and Filet of Beef
with roasted shallot jus
\$44
- Sautéed Salmon & Grilled Marinated Chicken
with apple brandy jus
\$43

VEGETABLE—please choose one

- Seasonal Vegetable Medley with Compound Butter
- Steamed Broccoli
With Sesame Butter, Ginger Butter or Polonaise Style
- Green Beans with Brown Butter and Almonds
- Zucchini and Tomato Gratin
- Grilled Vegetable Ratatouille
with Lemon-Garlic Aioli
- Asian Vegetables
- Roasted Asparagus
- Baby Carrots
- French Green Beans

Roasted Seasonal Root Vegetables

STARCH—please choose one

- Hammock Potato Puree
- Rustic Smashed Bliss Potatoes
- Herb Roasted Red Potatoes
- Traditional Rice Pilaf
- Potatoes Gratin
- Sweet Potato Puree
- Dauphinoise Potato
- Sesame Rice Galette
- Wild Rice Pilaf

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Plated Dinners—Dessert Selections

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\$5.00

Fruit Cobbler with Vanilla Ice Cream
Bananas Foster with Vanilla Ice Cream
Specialty Housemade Ice Cream & Cookie
Sorbet with Fresh Fruit Garnish
Flourless Chocolate Cake
Chocolate Mousse

\$6.00

Pot de Cream with Whipped Cream & Cookie
(Chocolate, Caramel, or Maple available)
Berry Shortcake with Crème Anglaise
Tiramisu
Crème Brulee
White Chocolate & Raspberry Mousse
Chocolate Tart with Caramel Sauce

\$7.00

Chocolate Chip Croissant Bread Pudding
with Whiskey Sauce
Key Lime Cheesecake with Mango Coulis & Fresh Berries
Apple Strudel with Maple Mascarpone

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Dinner Buffet Packages

Prices are per person unless otherwise stated.
Buffet Service requires a minimum of 50 guests.
All buffet packages include dinner rolls, coffee, and ice tea

Tier 1

House Salad,
Two Main Entrees,
One Pasta Specialty,
One Starch, and
One Vegetable.
\$48

Children ages
5-10 are \$14

Tier 2

House Salad,
Two Main Entrees,
One Pasta Specialty,
One Starch, and
One Vegetable.
Dessert Table
\$54

Children ages
5-10 are \$20

Tier 3

Upgraded Salad,
Two Main Entrees,
One Pasta Specialty,
One Starch, and
Two Vegetables.
Dessert Table
\$60

Children ages
5-10 are \$26

MAIN ENTREES

Chicken Piccata
with white rice and mushrooms

Grilled Salmon
with wild rice and lemon-dill beurre blanc

Grilled Shrimp & Crab cakes
with sundried tomato aioli

Roasted Pork Loin
with apple and mushroom jus

Sautéed Chicken Marsala
with spinach and walnuts

Grilled Mahi Mahi
with fruit salsa and ancho butter

Grilled Flank Steak
with marinated red onions and blue cheese

Beef Bourguignon

PASTA SPECIALTIES

Rock Shrimp "Thermidor"
with Bow Tie Pasta Parmesan & Tarragon

Pasta Bolognese

Cheese Ravioli
with fresh tomato and asparagus sauce

Tortellini and Marinara Gratinée

Penne ala Vodka

Bow Tie Pasta
with basil and walnut cream

Baked Macaroni & Cheese

Chicken & Pesto Baked Farfalle

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VEGETABLE

Seasonal Vegetable Medley with Compound Butter

Steamed Broccoli

With Sesame Butter, Ginger Butter or Polonaise Style

Green Beans with Brown Butter and Almonds

Zucchini and Tomato Gratin

Grilled Vegetable Ratatouille
with Lemon-Garlic Aioli

Asian Vegetables

Cream Spinach

Baby Carrots

Roasted Asparagus

Squash Casserole

Sweet Corn & Caramelized Onion Casserole

STARCH

Hammock Potato Puree

Rustic Smashed Bliss Potatoes

Herb Roasted Red Potatoes

Traditional Rice Pilaf

Potatoes Gratin

Sweet Potato Puree

Sesame Rice Galette

Wild Rice Pilaf

DESSERT TABLE

(Available for Tier 2 & Tier 3)

Please select 5 items from below

Mini Cupcakes

(assorted flavors available)

Mini Fruit Tarts

French Macarons

(assorted flavors available)

Chocolate Truffles

Housemade Marshmallows

Housemade Mini Doughnuts

Milk & Cookie Station

Whoopie Pies

Mini Cheesecake

(assorted flavors available)

Chocolate Covered Strawberries

Dessert Shooters

(assorted flavors available)



Open Bar Packages

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

Minors will not be served alcohol under any circumstances.

House Wine and Beer

18++ per guest for the first three hours
4++ for each additional hour

Call Bar, Beer, and House Wine

24++ per guest for the first three hours
4++ for each additional hour

Well Bar, Beer and House Wine

20++ per guest for the first three hours
4++ for each additional hour

Premium Bar, Beer, and House Wine

28++ for the first three hours
5++ for each additional hour

	CALL
Vodka	Smirnoff
Gin	Beefeaters
Rum	Bacardi Captain Morgan
Whiskey	Seagram's 7 Canadian Club
Bourbon	Jim Beam
Scotch	Cutty Sark
Tequila	Jose Cuervo

	PREMIUM
Vodka	Grey Goose
Gin	Tanqueray
Rum	Mt. Gay Myer's Dark
Whiskey	Crown Royal Jack Daniels
Bourbon	Maker's Mark
Scotch	Dewars J.W. Black
Tequila	Patron

House Wines Include: Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet Sauvignon, and Riesling.

Domestic Beers (please select 2): Budweiser, Bud Light, Coors Light, Miller Light, Mich Ultra, or Yuengling

Premium & Import Beers (please select 2): Amstel Light, Corona, Guinness, Sam Adams or Heineken

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