



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



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

Crystal Hill, Catering Manager  
Chill@hammockdunesclub.com

386.445.0747  
Hammockdunesclub.com



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 our Oceanview Ballroom. 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 your rehearsal dinner.

This brochure will provide you with the preliminary 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 orchestrating an intimate dinner to the grand affair of a lifetime. Please allow us to demonstrate how we create special memories every day at Hammock Dunes Club.





*We have partnered with four of the area's best wedding planners to provide exceptional Wedding Day Management to our couples. Once booked at Hammock Dunes, couples are provided the contact information for the planners that are included in the wedding package. Couples can then select the planner for Wedding Day Management services based on availability & personality.*

## *Wedding Day Management Service Includes*

### **Pre-wedding Services:**

- One hour initial consultation either in person or by phone
- Phone & e-mail contact with Planner beginning 60 days prior to wedding
- Review of all vendor contracts
- 30 days prior to the event—Two hour final detail finalization and venue walk through
- One week prior—confirm vendor services and delivery times
- Create extensive timeline for all wedding related activities occurring at Hammock Dunes Club

### **Rehearsal Coverage:**

- Direct wedding rehearsal— including processional and recessional
- Confirm reserved seating

### **Day of the Wedding:**

- Includes 8 hours of coverage on the wedding day with a Lead Coordinator & Assistant
- Use of Wedding Day Emergency Kit
- Supervise set-up of ceremony & reception details—including programs, place cards, guest book, favors, décor elements, etc.
- Distribute final vendor payments, if necessary
- Assist with distributing and pinning of bridal flowers
- Coordination of ceremony—including cueing musicians
- Collect décor items from ceremony and place at reception or pack for removal at end of night
- Direct Wedding Party following ceremony to proper area for photos
- Assist with seating guests at reception
- Coordination of wedding party introductions, toasts, cake cutting, bouquet toss, etc.
- Coordinate final send off and packing of personal items if needed





## Wedding Ceremony Package

*(only applies if ceremony is hosted on-site at Hammock Dunes Club)*

**\$500.00**

### *Included in your Ceremony Package*

Professional Management Services for your on-site Ceremony

30 minute Rehearsal the evening before your wedding

Additional 30 minutes of rental time on day of wedding

100 white, resin folding chairs

*(includes set-up and breakdown)*

Special event tables

*(dj table, program table, sand ceremony, etc)*

Dressing room for the Bride





# Wedding Reception Package

## \$2,000.00

### *Included in your Reception Package*

- Professional Wedding Day Management Services
- Elegant ballroom with views of the Atlantic Ocean
- Spacious outdoor patio for cocktails and hors d'oeuvres
- Up to 5 hours for your cocktail hour & reception
- White, Ivory, or Black linen table cloths
- Variety of colored linen napkins
- Table skirting for all special event tables  
*(gift table, dj table, place card table, etc)*
- Formally attired & trained staff
- Covered entryway & valet parking
- Dressing room for the Bride
- Complimentary cake cutting service
- Wooden inlaid dance floor
- Place settings to include china, flatware, and glassware





## FUNCTION ROOMS

	<u>Square Footage</u>	<u>Seated Capacity</u>	<u>Flow Capacity</u>
Oceanview Ballroom	3500	125	200
Event Patio (Weather Permitting)	2200	75	125
Board Room	625	30	36

*Be sure to inquire about our Creek Course Clubhouse for your Rehearsal Dinner!!!*

## FOOD & BEVERAGE MINIMUM SPENDING REQUIREMENTS

Due to the demand for space available for banquets and weddings, a Food & Beverage minimum has been established. Any difference between the actual food & beverage charges (excluding tax and service charge) and the applicable unspent minimum will be charged as a 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	\$8000	\$8000	\$8000

## 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. The 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

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

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

# Plated Dinners

Prices are per person unless otherwise stated.

## SALADS

### House Salad

Field Greens with Carrots, Tomatoes, and Cucumbers  
Served with Housemade Balsamic Vinaigrette  
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

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

## *Plated Dinners—Entrée Selections*

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

### BEEF ENTRÉES

Grilled 12 oz NY Strip  
topped with Rosemary Compound Butter  
\$42

Prime Rib of Beef with Au Jus  
\$36

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 ENTRÉES

Veal Saltimbocca  
Prosciutto, Sage, White Wine  
\$47

Veal Chop with Blackberry Pinot Noir Glace  
\$48

### PORK ENTRÉES

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 ENTRÉES

Pecan Crusted Chicken  
with Dijon-Peppercorn Sauce  
\$33

Chicken Supreme Florentine  
\$33

Moroccan Rubbed Chicken Supreme  
\$33

Pesto & Ricotta Stuffed Chicken Breast  
with Red Pepper Coulis  
\$33

Chicken Marsala / Chicken Picatta  
\$33

Chicken Chardonnay  
\$33

Honey & Thyme Glazed Half Roasted Duck  
\$36

Ginger-Orange Glazed Duck Breast  
\$36

### LAMB ENTRÉES

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 Lam with Rosemary Jus  
\$35

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

## *Plated Dinners—Entrée Selections*

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

### FISH ENTRÉES

Almond Crusted Trout with Almond Brown Butter  
\$29

Cedar Roasted Atlantic Salmon  
\$33

Parmesan Crusted Atlantic Salmon  
with Pesto and Sundried Tomato Relish  
\$33

Lump Crab Cakes with Red Pepper Sauce  
\$38

Grilled Mahi Mahi with Pineapple Salsa  
\$35

Caramelized Snapper Fillet  
\$36

Shrimp & Sea Scallops with Brandy Butter  
\$44

### DUET ENTRÉES

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

Jumbo Lump Crab Cake & Filet of Beef  
with Bordelaise Sauce and Remoulade  
\$48

Filet of Beef & Parmesan Salmon  
with Cabernet Jus and Pesto  
\$48

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

Roasted Vegetable Ratatouille  
with Lemon-Garlic Aioli

Asian Vegetables

Baby Carrots

French Green Beans

Roasted Seasonal Root Vegetables

Roasted Asparagus

### 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

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

# 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

Seared Beef Tournedos with  
Red Wine Mushroom Sauce

Grilled London Broil  
with Marinated Red Onions and Blue Cheese

Chicken Piccata  
with White Rice Garnish

Chicken Milanese  
with Saffron Rice Garnish

Sautéed Chicken Marsala  
with White Rice Garnish and Mushrooms

Grilled Salmon  
with Wild Rice Garnish and Citrus Beuree Blanc

Grilled Shrimp & Crab cakes  
with Sundried Tomato Aioli

Grilled Mahi Mahi  
with Fruit Salsa and Ancho Butter

Roasted Pork Loin  
with Apple and Mushroom Jus

### PASTA SPECIALTIES

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

Pasta Bolognese

Cheese Ravioli  
with Fresh Tomato and Asparagus Sauce

Tortellini and Marinara Gratinee

Penne ala Vodka

Bow Tie Pasta  
with Basil and Walnut Cream

Baked Macaroni & Cheese

Chicken & Pesto Baked Farfalle

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

# 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

## 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

To be served in conjunction with your wedding cake

(Available for Tier 2 & Tier 3)

Please select 5 items from below

Mini Cupcakes  
(assorted flavors available)

Mini Fruit Tarts

French Macaroons  
(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)



# Dessert Displays

Each Item Below - \$18 per 2 Dozen

Chocolate Truffles

Lemon Bars

Each Item Below - \$24 per 2 Dozen

Mini Fruit Tarts

Mini Cupcakes – *assorted flavors available*

Mini Cheesecake

Key Lime Tartlets

Chocolate Covered Strawberries

Lemon or Lime Meltaway Cookies

Dessert Shooters - *assorted flavors available*

Chocolate Dipped Coconut Macaroons

Each Item Below - \$30 per 2 Dozen

Mini Oatmeal Cream Pies

Cream Puffs

Mini Eclairs

Each Item Below - \$48 per 2 Dozen

French Macaroons – *assorted flavors available*

Chef Recommends at least 4 pieces per person, if being served in conjunction with wedding cake. At least 6 pieces per person if cake is not being served.

*Please add 7% Sales Tax and 22% Service Charge to all prices.*

*Prices are subject to change.*



## Action Stations

Prices are per person unless otherwise stated.  
Can be added to your cocktail hour or your dinner buffet  
\$75 Chefs Fee Required for all Action Station

### PASTA STATION

\$9

PASTA  
(select two)

Cheese Tortellini      Farfalle      Penne Pasta

SAUCE  
(select two)

Pesto Cream      Bolognese      Marinara  
Creamy Alfredo      Garlic Cream

### ACCOMPANIMENTS

(select five)

Artichokes      Olives      Mushrooms  
Prosciutto      Parmesan      Fresh Basil  
Sundried Tomatoes      Asparagus      Tomatoes  
Roasted Vegetables      Italian Sausage  
Bay Scallops      Grilled Chicken

### RISOTTO STATION

\$8

Creamy Risotto & Red Pepper  
Asparagus & Wild Mushroom Ragout  
Fresh Herbs & Grilled Bruschetta Bread

### STIR-FRY STATION

Jasmine Rice      Broccoli      Scallion  
Water Chestnuts      Bok Choy      Carrots  
Cabbage      Red Pepper

with Chicken \$9      with Shrimp \$11  
with Beef \$13

### RAW BAR

\$14

Shrimp Cocktail      Oysters on the Half Shell  
Lemon Wedges      Crackers      Hot Sauce

### MASHED POTATO BAR

\$9

Sweet Potato-Ginger Puree  
Roasted Garlic Puree      Scallion-Potato Puree  
Served with Assorted Accompaniments

### FROM THE CARVING BOARD

Served with dinner rolls and all condiments

Garlic Pierced Leg of Lamb  
per 25 guests \$125

Roast Prime Rib with Au Jus  
per 20 guests \$350

Green Peppercorn Crusted Beef Tenderloin  
per 15 guests \$280

Slow Roasted Beef Sirloin  
per 20 guests \$240

BBQ Braised Beef Brisket  
per 25 guests \$125

Herb Crusted Pork Loin  
per 20 guests \$200

Quick Cured Pork Loin  
per 20 guests \$200

Mustard Glazed Ham  
per 25 guests \$225

Chipotle Glazed Turkey Breast  
per 45 guests \$225

Sushi Grade Ahi Tuna  
\$28 per person

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

# *Late Night Snack Bar*

*\$10 per person*

*\$75 Chefs Fee Required for any Action Station*

*Please select 3 items from below*

Hamburger Sliders

Fried Pickles

Mini Grilled Cheese

French Fry Bar  
(includes 3 varieties of dips)

S'mores Bar Action Station

Chips & Queso

Mini Corn Dogs

Fried Macaroni & Cheese

Pizza Spring Rolls

Pigs in a Blanket

BBQ Pulled Pork Sliders

Cheese Puffs & Trail Mix

Popcorn & Gold Fish

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



# 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 per guest for each additional hour

## Well Bar, Beer and House Wine

\$20 per guest for the first three hours

\$4 per guest for each additional hour

## Call Bar, Beer, and House Wine

\$24 per guest for the first three hours

\$4 per guest for each additional hour

## Premium Bar, Beer, and House Wine

\$28 per guest for the first three hours

\$5 per guest 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, White Zinfandel, Riesling, and Champagne.

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, Sam Adams or Heineken

*Please add 7% Sales Tax and 22% Service Charge to all prices.*

*Prices are subject to change.*



## Frequently Asked Questions

Q: Do we have to host our ceremony at Hammock Dunes Club?

A: No—you are welcome to host your ceremony wherever you prefer. There are many beautiful churches in the area, as well as local parks.

Q: Is there a place for the bride to get ready?

A: Yes—we have a lounge available for the bride. You are welcome to have hair & make-up done on site or just use the room to get dressed before your ceremony.

Q: Is there a maximum amount of time that we have the space for?

A: Yes—you are allotted 30 minutes for an on-site ceremony and 5 hours for your reception. We do not deduct time for set-up or break-down from this time block. You are also welcome to add additional time to your reception for \$500.00+tax per hour. Open bar packages may not exceed 5 hours.

Q: What is the retainer to hold my date & payment schedule?

A: The retainer due with the signed contract is \$2500.00. This retainer officially reserves the date in our calendar for your event. \$2000.00 of the retainer is applied to your overall balance and is **non-refundable**. The remaining \$500.00 is a security deposit and will be returned 7 days after the wedding if no additional cleaning is required and no damage to Club property is found after the wedding. Sixty days prior to your event, 50% of your estimated food & beverage charges are due. The remaining balance is due 7 days prior to the event when we receive your final head count. Acceptable payments include cash, personal check, or cashier's check. Credit cards are not accepted as payments.

Q: Professional Wedding Day Management Services are included with your package, but what if I have a particular planner that I would like to book?

A: As long as the planner/coordinator you book has a business license & insurance, we will be happy to deduct a portion of the reception package price from your bill.

Q: Can a tasting be arranged for us to try some of the menu items?

A: Yes it can! The tasting is complimentary for the couple. There is a \$15.00 charge for each additional guest in attendance. We ask that you select 3-4 hors d'oeuvres & 2 proteins to taste. Keep in mind some items are not available for the tasting because they cannot be created on a small scale. The tasting is not meant to be a recreation of your menu, but rather to allow you to experience the flavors of the particular dish. The Catering Manager will assist you in making your selections. We require at least 2 weeks notice for your tasting.

Q: Can you recommend wedding vendors?

A: Of course! We have assembled a selection of professional wedding vendors for your wedding day. Our Catering Manager will share these contacts with you upon booking with Hammock Dunes Club. All vendors for your wedding are required to have a Vendor Contract on file with Hammock Dunes.

*For other questions, please contact:*

Crystal Hill, Catering Manager      [Chill@hammockdunesclub.com](mailto:Chill@hammockdunesclub.com)  
386.445.0747