



EAGLE HARBOR

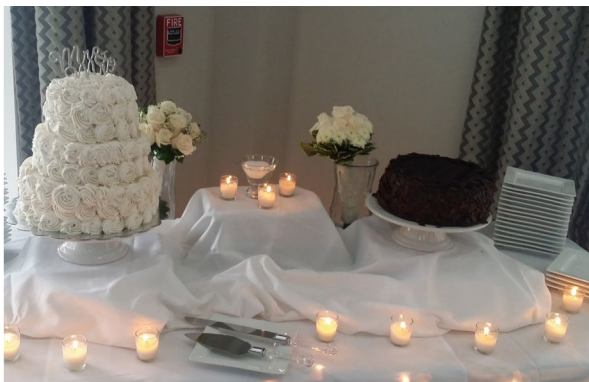
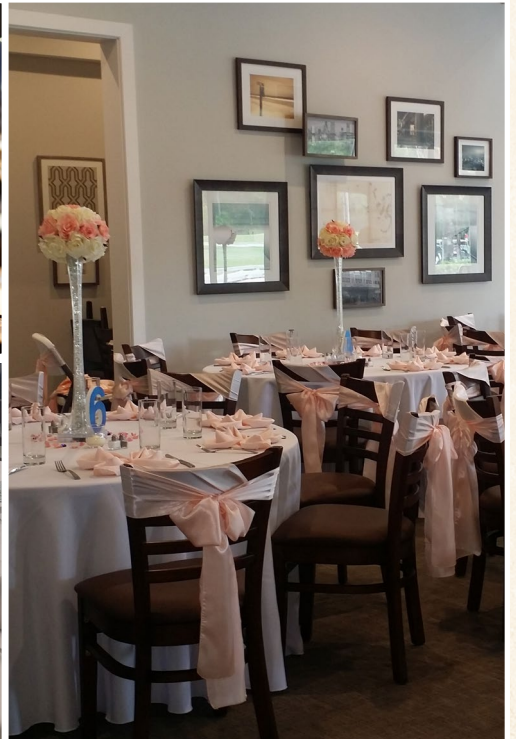


WEDDING - BANQUET - SPECIAL EVENT
I N F O R M A T I O N

2217 Eagle Harbor Parkway • Fleming Island, FL 32003 • Phone: (904) 269-9300 • www.hampton.golf

Weddings

AT EAGLE HARBOR





Wedding / Banquet Information

Every occasion is memorable when arranged by Talons at Eagle Harbor. We can create an intimate dining setting with a beautiful view overlooking the lush green golf course from our picturesque covered patio or expertly-designed dining area.

- Weddings
- Banquets
- Receptions
- Rehearsal Dinners
- Business meetings
- Luncheons
- Baby Showers
- or any special events

We offer several options for seating arrangements depending on the size of your party and your requests. With capabilities to host events of all size, Talons is a perfect venue for your special day.

We have several areas both inside and outside that can be set up for your wedding ceremony or special event – all with the beautiful back drop of the golf course.

This information package has been designed as a guide of our services. The menus described are the most frequently requested items in our Chef's repertoire and should serve as a guide for your event. If you desire a special menu, we will be happy to create a menu to your specifications.

If you have any questions or special requests please contact Talons at (904) 269-9300. We will be happy to answer your questions and help guide you through the planning of your special event.

Professionally Managed By

HamptonGolf
www.hampton.golf



Room Rates

ENTIRE CLUBHOUSE

Upon Request

BANQUET ROOM & BACK PATIO

\$1,500 | Maximum 150 Guests

CHAMPION'S ROOM

\$150 | Maximum 30 Guests

CEREMONY SITES

Driving Range \$1,000 | First Tee Box \$1500 | Standard \$500

UPGRADES

Dance Floor	\$250	AV Package	\$100	Coordinator	\$300-\$500
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- All room fees are non-refundable and taken as a deposit for the event.
- Room fees are based on 4 hour increments, each additional hour is \$150.00. Rental fee includes staffing, basic linens, table set up and break down.
- No food or beverages may be brought into the club except for a cake.
- Guarantee – all events with Food & Beverage service require a final guaranteed count no less than 14 days prior the event date. This guarantee will be the minimum number for which fees will be charged.
- A 20% service charge is added to all food and beverage charges.
- Prices do not include tax and are subject to change.
- Member and Resident rates available.

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Hors D'oeuvres

All prices are per 100 pieces if applicable

COLD SELECTIONS

Black Peppered Crusted Ahi with Wasabi Aioli.....	\$400
Herb Seared Beef Tenderloin with Roasted Garlic and Herb Aioli	\$400
Shrimp Cocktail Canapés.....	\$350
Bruschetta	\$250
Kalamata Olive Tapenade Crostinis	\$250
Caprese Skewers.....	\$250
Pesto Crostinis	\$200
Civeche Canapés.....	\$350
Bacon and Jalapeño Deviled Eggs.....	\$300

HOT SELECTIONS

Coconut Sesame Chicken Skewers	\$320
Beef Wellington.....	\$300
Beef Empanadas	\$320
Chicken Spring Rolls	\$300
Vegetarian Spring Rolls.....	\$300
Crab Cakes.....	\$350
Swedish Meatballs.....	\$300
Corn Fritters with Pepper Jelly	\$300
Buffalo Flautas.....	\$300
Pulled Pork Taquitos.....	\$320
Loaded Potato Sliders	\$350
Beef or Potato Sliders with Chimichurri	\$375

Carving Stations

Serves up to 25 guests | \$75 Carving Fee
Includes rolls and butter

Roasted Turkey.....	\$300.00
Roast Beef Round	\$300.00
Steamship Round.....	\$275.00
Maple and Brown Sugar Glazed Ham.....	\$275.00
Smoked Pork Loin	\$325.00
Grilled Beef Tenderloin	\$300.00
Prime Rib	\$400.00
Smoked Salmon.....	\$300.00

Plated Dinners

ESTIMATES AVAILABLE
UPON REQUEST

Served Dinners are custom created by our Head Chef and are unique to each event. Please schedule an appointment for a consultation.

Prices are subject to change. All prices plus tax and 20% gratuity.



Displayed Hors D'oeuvres

VEGETABLE CRUDITÉS

Selection of Seasonal & Local Raw Vegetables
Served with Ranch & Blue Cheese Dipping sauces

Small (Serves 25 Guests).....	\$110
Medium (Serves 50 Guests)	\$175
Large (Serves 100 Guests).....	\$295

TROPICAL & INDIGENOUS SEASONAL FRUIT

Small (Serves 25 Guests).....	\$150
Medium (Serves 50 Guests)	\$225
Large (Serves 100 Guests).....	\$350
Extra Large (Serves 150 Guests)	\$500

INTERNATIONAL AND DOMESTIC CHEESE

Small (Serves 25 Guests).....	\$150
Medium (Serves 50 Guests)	\$250
Large (Serves 100 Guests).....	\$400
Extra Large (Serves 150 Guests)	\$600

SMOKED NORWEGIAN SALMON

Served with Red Onion, Capers & Party Rye Bread Serves

50 guests	\$350
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ANTIPASTO

Sliced Genoa, Prosciutto, Pepperoni & Italian Cheeses
Marinated Mushrooms, Artichokes, Olives, Pepperoncinis,
Cherry Peppers, Crusty Italian Bread & Bread Sticks

Small (Serves 25 Guests).....	\$125
Medium (Serves 50 Guests)	\$225
Large (Serves 100 Guests).....	\$425

SUSHI

Assortment of Rolled Sushi with
Pickled Ginger, Wasabi & Soy Sauce

- Prices vary on selection -

CROSTINI BAR

Artisan Breads & Flat Breads with Your Choice of Two:
Bruschetta, Hummus, Tapanade or Smoked Seafood Dip

Small (Serves 25 Guests).....	\$130
Medium (Serves 50 Guests)	\$250
Large (Serves 100 Guests)	\$350

PASTA STATION WITH GARLIC BREAD

Pastas: Cheese Tortellini, Penne Pasta, Farfalle,
Cavatapi, Fettucine & Angel Hair

Sauces: Homemade Marinara, Three Cheese Alfredo,
Sweet Basil Pesto & Classic Bolognese

(1) Pasta.....	\$5 per guest
(2) Pasta.....	\$8 per guest
Add Chicken	\$4 additional per guest
Add Seafood.....	\$5 additional per guest

VIENNESE

An Epicurean Display of Assorted
Mini Pastries & Confections

50 Pieces Minimum.....	\$3 Per Piece
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NACHOS WITH QUESO & SALSA

Small (Serves 25 Guests).....	\$50
Medium (Serves 50 Guests)	\$100
Large (Serves 100 Guests)	\$175

Prices are subject to change. All prices plus tax and 20% gratuity.



Themed Dinner Buffets

Price per person

Includes coffee, iced tea or lemonade

SANDWICH BUFFET \$13.00

Honey ham, smoked turkey with lettuce, tomato and sliced cheese. Pasta, cole slaw or potato salad. Assorted Cookies.

AMERICAN GRILL \$15.00

Brats or chicken, hot dogs, hamburgers with all the fixings, potato or pasta salad, baked beans. Assorted Cookies.

ITALIAN VEGETARIAN \$15.00

Eggplant parmigiana or eggplant lasagna, salad and rolls.

MEXICAN BUFFET \$17.00

Mojo shredded chicken, ground beef, rice, refried beans, lettuce, tomato, sour cream, shredded cheese, jalapeños and salsa. Soft flour tortillas and hard taco shells. Chips and salsa.

ITALIAN \$18.00

Grilled chicken with Alfredo sauce, Penne Bolognese. Caesar or garden salad. Garlic bread. Seasonal vegetables.

SOUTHERN BUFFET \$20.00

Smoked Chicken or Pork. Mac and cheese or potato salad. Collards, baked beans or corn on the cob. Cole slaw and mixed green salad with bread and butter.

SEAFOOD EXTRAVAGANZA \$35.00

Crab legs, peel-and-eat shrimp, crawfish, hushpuppies, corn on the cob, red potatoes, rice and andouille sausage.

Prices are subject to change. All prices plus tax and 20% gratuity.



Special Events Catering

Price per person

Includes coffee, iced tea or lemonade

CUSTOMER FAVORITE PACKAGE OPTIONS

STAR PACKAGE

\$20 Per Person

Choice of One Salad
Choice of One Meat
Choice of Two Sides

PREMIER PACKAGE

\$25 Per Person

Choice of One Salad
Choice of Two Meats
Choice of Two Sides

EXCLUSIVE PACKAGE

\$35 Per Person

Choice of One Salad
Choice of Three Meats
Choice of Three Sides

MENU SELECTIONS

SALADS

Garden Salad
Caesar Salad
Seasonal Salad

BEVERAGES

Soda
Water
Lemonade
Tea

BAR SERVICE

Beer
Wine
Liquor Packages

ENTREES

Chicken Marsala
Chicken Piccata
Southern Shrimp and Grits
Seasonal Pork Roulade
Cod Almondine
Salmon (Lemon Basil Beurre Blanc)
Penne Bolognese
Eggplant Caprese Stack
Smoked Pulled Pork
Smoked Pork Loin with Pepper Jelly
Mahi Rock-A-Feller
Roasted Chicken (Bone-in)
Beef tips with Mushroom Herb Gravy
Blue Cheese Crusted
Beef Tenderloin with Demi
Red Wine Reduction (+ \$2 Per Person)

SIDES

Baked Mac and Cheese
Bacon and Sherry Braise Green Beans
Buttermilk Potatoes
Brown Butter Roasted Rosemary Potatoes
Southern Sweet Potatoes
Grilled Asparagus
Lemon Parmesan Asparagus
Coconut Rice
Seasonal Vegetables
Grilled Corn on the Cob
Southern Potato Salad
Summer Slaw

Prices are subject to change. All prices plus tax and 20% gratuity.



Wedding Buffet Selections

Price per person

Includes cake cutting, salad, two dressings, bread, butter, coffee, tea, and champagne toast for Bride & Groom

CHOICE OF ONE ENTRÉE.....	\$30
CHOICE OF TWO ENTRÉES.....	\$40
CHOICE OF THREE ENTREES.....	\$55

SALADS

- Garden Salad
- Caesar Salad
- Seasonal Salad

ENTREES

- Chicken Marsala
- Chicken Piccata
- Southern Shrimp and Grits
- Seasonal Pork Roulade
- Cod Almondine
- Salmon (Lemon Basil Beurre Blanc)
- Penne Bolognese
- Eggplant Caprese Stack
- Smoked Pulled Pork
- Smoked Pork Loin with Pepper Jelly
- Mahi Rock-A-Feller
- Roasted Chicken (Bone-in)
- Beef tips with Mushroom Herb Gravy
- Blue Cheese Crusted
- Beef Tenderloin with Demi
- Red Wine Reduction (+ \$2 Per Person)

SIDES

- Baked Mac and Cheese
- Bacon and Sherry Braise Green Beans
- Buttermilk Potatoes
- Brown Butter Roasted Rosemary Potatoes
- Southern Sweet Potatoes
- Grilled Asparagus
- Lemon Parmesan Asparagus
- Coconut Rice
- Seasonal Vegetables
- Grilled Corn on the Cob
- Southern Potato Salad
- Summer Slaw

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Beverage Selection

Price per person
Based on a minimum of 25 people

Unlimited Soft Drinksper person \$2
(including tea & coffee)

Non-Alcoholic Punch \$50.00
(40 servings)

Keg..... \$240.00
Bud, Bud Light, Miller Light, Michelob Light*
(165 12oz servings)

Pony Keg..... \$160.00
(82 12oz servings)

Wine:
Chardonnay, Pinot Grigio..... Price available upon request
(1.5 liter)
White Zinfandel, Cabernet,
Merlot Price available upon request
(1.5 liter)

Well Drinks \$4
House Beer, House Wine

Call Drinks \$5 – \$8

Champagne Price available upon request

- Other beers available upon request -

Prices are subject to change. All prices plus tax and 20% gratuity.



Preferred Vendors

COMPANY NAME	PHONE	EMAIL	WEBSITE
EVENT PLANNER			
Teri Hellard	(904) 226-4376	thellard@hamptongolfclubs.com	www.eagleharboronline.com
OFFICIANTS			
Jim Vick	(904) 638-6121	jimvick@gmail.com	
CAKE/DESSERTS			
Publix	(904) 269-3600		www.publix.com
Peterbrooke Fleming	(904) 278-8828	flemingisland@peterbrooke.com	www.peterbrookeflemingisland.com
ENTERTAINMENT			
DJ B-ROC	(904) 446-7674	contactdjbroc@gmail.com	
Footloose Entertainment	(904) 854-8014	info@footlooseentertainment.com	www.footlooseentertainment.com
White Knight Entertainment	(904) 228-4663	djkeith@djkeith.com	www.facebook.com/djkeithwke
VIDEOGRAPHY			
Sean Mansfield	(904) 962-7504		
AWV Production LLC	(904) 425-1631	awvproduction@yahoo.com	www.awvproduction.com
HOTELS			
Courtyard Marriott	(904) 854-1500	richard.lowe@marriott.com	www.marriott.com/jaxco
Holiday Inn	(904) 562-7400	gsm@hiorangeparkfl.com	www.holidayinn.com
Sleep Inn Fleming Island	(904) 215-8900		www.sleepinnflemingisland.com
Hilton Garden Inn	(904) 458-1577	lisa.busuttill@hilton.com	www.jacksonvilleorangepark.hgi.com
SPECIALTY LINENS			
Connie Duglin	(904) 731-5556		www.connieduglin.com
HAIR & MAKEUP			
Key to Glam	(904) 994-7033	danelle@thekeytoglam.com	
Heist Cosmetics	(904) 718-3024		www.heist.vpweb.com
JEWELRY			
Helzberg Diamonds - Crestani	(904) 264-4322		www.helzberg.com
RENTALS			
Southern Charm	(904) 731-5978		www.southerncharmevents.org
All About Events	(904) 379-6822	info@allaboutevents.com	www.allabouteventsjax.com
REHEARSAL DINNER			
Talons	(904) 269-1953	thellard@hamptongolfclubs.com	www.eagleharboronline.com
FLOWERS			
Park Avenue Florist	(904) 264-2012	parkavenueflorist@bellsouth.net	www.parkavenueflorist.net



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