

# thank you

Thank you for considering Queen's Harbour Yacht & Country Club to host your special event. Planning a special event such as yours can be overwhelming, especially if you've never experienced it before, which is why it is our pleasure to assist you throughout the process and we appreciate the opportunity to serve you.

Queen's Harbour provides the ideal spot for hosting your event. The Club offers a beautiful selection of full-service private party and event space, which will accommodate groups up to 180 for a seated event or up to 500 for an indoor/outdoor reception style event, as well as a variety of amenities to make your event complete and unique.

From breathtaking views to fantastic cuisine, our experienced service staff and culinary teams stand ready to give you all the information you need to design a special event that's sure to please every time. Our staff creates magic moments for you and your guests by placing emphasis on fine food and impeccable creativity and service.

Enclosed you will find more information about Queen's Harbour's pricing, amenities, capabilities and more. But I would also encourage you to visit us at <a href="https://www.queensharbourcc.com">www.queensharbourcc.com</a> for additional information and to view photos of our event space.

Should you have any questions, please don't hesitate to reach out to me directly! I look forward to working with you in planning a memorable event!

Sincerely,

Beth Vanderberg

Private Events Director

Queen's Harbour Yacht & Country Club



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## ceremony & reception packages

### wedding ceremony

### \$1,000.00+ | 1 hour event

- Outdoor ceremony location nestled in a breathtaking setting surrounded by mature oak trees covered in Spanish moss, flanked by our fresh water yacht basin, golf course and views of some spectacular homes.
- Professional Wedding Planning assistance with our Private Events Director
- Day of Ceremony Coordination by our Private Events Director and/or Personal Wedding Attendant
- One hour ceremony rehearsal time prior to wedding day
- Up to one hour of ceremony time on wedding day
- Folding Mahogany Ceremony Chairs with Cushions (up to 150)
- Access to the Club's ladies locker room for the Bridal party and our Pool House for the Groomsmen

### enhancements available for your ceremony include:

- Wood Pergola Arbor \$200.00++ rental
- Wood Ceremonial Cross \$100.00++ rental

### wedding reception

### \$1,500.00 + | 4 hour event

- Full Clubhouse event space which includes: Queen's Parlour, Harbour View Ballroom, Harbour View Patio and welcoming lobby area
- Professional Wedding Planning assistance with our Private Events Director
- Banquet Captain and/or Personal Wedding Attendant
- White floor length linen
- · White, Ivory or Black overlays
- Club napkins in a variety of colors
- Mahogany Chaivari Chairs
- Club Dance Floor
- Cake Cutting Service
- Decorating and vendor access at least 3 hours in advance
- Complimentary Menu Tasting for up to 4 guests

In a show of appreciation for the men and women in uniform who faithfully serve our country, Queen's Harbour happily extends a 50% discount on our ceremony and reception package prices.

## wedding reception - daytime

a brunch package | \$32.00++ per person

(Minimum of 30 guests and available only for meals taking place prior to 1:00pm)

One Hour Cocktail Reception Fresh Seasonal Fruit Display Ultimate Cheese Board

Chef's Assorted Breakfast Bakeries

Eggs Benedict Assorted Egg Frittatas Applewood Smoked Bacon or Sausage Links

Roasted Potatoes with Peppers and Onions

*Select two stations:* 

Carved Honey Baked Ham with Rum Raisin Sauce, Honey Mustard Sauce & Whole Grain Dijon Carved Turkey Breast, Chef's Accompaniments Sweet Tea Marinated Pork Loin with Fruit Chutney Crispy Fried Chicken and Waffles with Warm Syrup

Grilled Seasonal Vegetable Platter

Client provided Wedding Cake

Menu price includes 4 Hour Non-alcoholic beverage bar to include chilled orange, cranberry and grapefruit juices, coffee, decaf & hot tea selections

#### Enhancements:

Mimosa Bar | \$12.00++ per person for 2 hours of service

Orange, Cranberry and Grapefruit Juices, Seasonal Berries and House Champagne

Bloody Mary Bar | \$12.00++ per person for 2 hours of service Prepared to order and enhanced with your choice of celery stalks, seasoned salt, Tabasco, lemon wedges and more!

## wedding reception - daytime

an intimate luncheon package |\$34.00++ per person (Available only for meals taking place prior to 3:00pm)

One Hour Cocktail Reception Fresh Seasonal Fruit Display Ultimate Cheese Board

Salad Course

House Salad with Spring Mix, Tomatoes, Cucumbers, Onions, Carrots, Croutons and Choice of Dressing

Warm Dinner Rolls & Butter

Entrees — select two of the following entrees and your guests will pre-select their choice:

Seasonal Oreganata with Fresh Catch, sautéed in mushrooms, artichokes and fresh lemon Sweet Tea Marinated Pork Loin, with fruit chutney

Herb Crusted Chicken Breast, with dijonnaise cream sauce

Chicken Francaise, with artichokes, mushrooms and lemon butter

Traditional Chicken Marsala

Choose one vegetable for all guests: Southern Style Green Beans Herb Roasted Garden Vegetables Honey & Butter Glazed Carrots Grilled Asparagus

Choose one starch for all guests:
Oven Roasted Herb New Potatoes
Sweet Potato Mash
Garlic Whipped Potatoes
Cheddar Potatoes Au Gratin
Rice Pilaf

Client provided Wedding Cake

Menu price includes 4 Hour Non-alcoholic beverage bar to include soft drinks, iced tea, coffee, decaf & hot tea selections

## wedding reception - daytime

a casual luncheon event | \$38.00++ per person

(Minimum of 30 guests and available for meals taking place prior to 3:00pm)

One Hour Cocktail Reception Fresh Seasonal Fruit Display Ultimate Cheese Board

#### Salad Station

Create your own salad with toppings to include spring mix, cherry tomatoes, sliced cucumbers, carrots, onions and croutons. Choice of two salad dressings.

Warm Dinner Rolls & Butter

Buffet menu price includes two entrees:

Seasonal Oreganata with Fresh Catch, sautéed mushrooms, artichokes and fresh lemon Herb Crusted Chicken Parmesan, on a bed of marinara sauce Sweet Tea Marinated Pork Loin, with fruit chutney Herb Crusted Chicken Breast, with dijonnaise cream sauce Chicken Francaise, with artichokes, mushrooms and lemon butter Blackened Salmon, with corn relish

Select two accompaniments

Fresh Broccoli, with cheese sauce
Southern Style Green Beans
Country Herb Roasted Garden Vegetables
Grilled Asparagus
Honey & Bourbon Glazed Carrots
Oven Roasted Herb New Potatoes
Sweet Potato Mash
Garlic Whipped Potatoes
Cheddar Potatoes Au Gratin
Rice Pilaf

Client provided Wedding Cake

Menu price includes 4 Hour Non-alcoholic beverage bar to include soft drinks, iced tea, coffee, decaf & hot tea selections

# hors d'oeuvres wedding reception

a casual affair package | \$53.00++ per person (Minimum of 30 guests)

Hors d'oeuvres: Select Five

Selections can be made from the hors d'oeuvres listing. Price is based on one piece of each hors d'oeuvre per person.

Fresh Displays: Select Two

Fresh Fruit of the Season - Seasonal Fruits to include Pineapple, Honeydew, Blueberries, Grapes, Cantaloupe, Blackberries and

Strawberries

Symphony of Vegetables – Vegetable Crudites Display with Ranch Dressing and Hummus

Ultimate Cheese Board - Imported and Domestic Cheeses with Assorted Gourmet Crackers and Grapes

Golden Baked Brie - Topped with Fruit Preserves and Wrapped in a Puff Pastry

Action Stations: Select Three

Carvers Blocks - Chef's preparation, served with appropriate accompaniments

Honey Baked Ham

Oven Roasted Turkey Breast

Peppercorn Pork Loin

Roasted Top Round of Beef

#### Chef Attended Stations -

Asian Stir Fry | Chicken, Asian inspired vegetable assortment and ginger glaze

Mac-N-Cheese Station | Smoked cheddar, scallions, bacon, sour cream, parmesan cheese, corn relish and tomato relish Shrimp Belvedere Station | Shrimp, Andouille sausage, fingerling potatoes, grilled corn, okra, grape tomatoes and crab cream sauce

Southern Comfort Pork | Served with mushrooms over rice pilaf

Pasta Station | Featuring your choice of two types of pasta, sauces and an assortment of toppings to include:

Spaghetti, Cheese Tortellini, Penne or Linguini

Traditional Marinara or Alfredo Sauce

Meatballs, Grilled Chicken or your favorite Vegetables

Client provided Wedding Cake

Menu price includes 4 Hour Non-alcoholic beverage bar to include soft drinks, iced tea, coffee, decaf & hot tea selections

# wedding reception - in

an intimate affair package | \$55.00++ per person

One Hour Cocktail Reception
Your choice of two butler passed hors d'oeuvres

Select One Salad

House Salad with Spring Mix, Tomatoes, Cucumbers, Onions, Carrots, Croutons and Choice of Dressing

Classic Caesar with Fresh Romaine, Parmesan Cheese and Croutons

Strawberry Salad with Mixed Greens, Strawberries, Pecans, Goat Cheese and Blueberry Vinaigrette

Warm Dinner Rolls & Butter

Plated menu price includes two entrees (add one additional entrée for \$5.00++ per person) \*Our Chef will pair your entrée selections with an appropriate starch and vegetable

Sautéed Chicken Breast Topped with Blue Crab Lemon Beurre Blanc

Sautéed Chicken Marsala

Chicken Saltimbocca

Sweet Tea Marinated Pork Loin with Fruit Chutney

Blackened Salmon Topped with Corn Salsa

Grilled Salmon with Sundried Tomato Relish

Fresh Catch with Tomato Basil Relish

Seasonal Oreganata Fresh Catch with Mushrooms, Artichokes & Lemons

Red Wine Braised Beef Short Ribs

Additional entrée selections available at market price

Filet Mignon

Lobster

Crab Cakes

**Grilled Prawns** 

Client provided Wedding Cake

Menu price includes 4 Hour Non-alcoholic beverage bar to include soft drinks, iced tea, coffee, decaf & hot tea selections

Ask about special meal accommodations for guests with dietary restrictions

# wedding reception - in

a family affair package | \$60.00++ per person (30 Guest Minimum)

One Hour Cocktail Reception
Your choice of two butler passed hors d'oeuvres

#### Salad Station

Create your own salad with toppings to include spring mix, cherry tomatoes, sliced cucumbers, carrots, onions and croutons. Choice of two salad dressings.

Warm Dinner Rolls & Butter

Buffet menu price includes two entrees (add one additional entrée for \$5.00++ per person)

Baked Panko Encrusted Chicken Breast with Dijonnaise Sauce

Traditional Chicken Marsala

Sauteed Chicken Breast with Pinot Noir Braised Wild Mushrooms

Fresh Catch with Tomato Basil Relish

Blackened Salmon Topped with Corn Salsa

Sweet Tea Marinated Pork Loin with Fruit Chutney

Homemade Lasagna

Slow Roasted Herb Encrusted Carved Prime Rib (Additional \$5.00++ per person)

Blue Crab Cakes with Smoked Poblano Remoulade (Additional \$6.00++ per person)

Select three accompaniments

Steamed Broccoli

Southern Style Green Beans

Herb Roasted Vegetable Medley

**Grilled Asparagus** 

Honey & Bourbon Glazed Carrots

Sweet Potato Mash

Crispy New Potatoes with Thyme and Parmesan

Garlic Whipped Potatoes

Scalloped Potatoes

Cashew Wild Rice

Client provided Wedding Cake

Menu price includes 4 Hour Non-alcoholic beverage bar to include soft drinks, iced tea, coffee, decaf & hot tea selections

## menu enhancements

Grand Displays
Priced to accommodate approximately 100 quests

Deluxe Shrimp Cocktail Displays | \$450.00++ 300 Shrimp served with Lemons and Cocktail Sauce

Gourmet Antipasto Display | \$400.00++ Selection of Imported and Domestic Cheeses, Salami, Pepperoni, Grilled Vegetables, Artichoke Hearts, Roasted Red Peppers and Marinated Olives

Ultimate Cheese Board | \$350.00++ Imported and Domestic Cheeses with Assorted Crackers and Seasonal Fruit garnish

Symphony of Vegetables | \$325.00++ Vegetable Crudite Display with Assorted Dips

Fresh Fruit of the Season  $\mid \$325.00++$  Seasonal Fruits to include pineapple, honeydew, blueberries, grapes, cantaloupe, blackberries and strawberries.

Golden Baked Brie | \$200.00++
Two Wheels of Brie topped with Fresh Fruit Preserve and wrapped in Puff Pastry

### Carver's Blocks

Roasted Prime Rib of Beef | \$10.00++ per person Roasted Top Round of Beef | \$8.00++ per person Honey Baked Ham | \$7.00++ per person Oven Roasted Turkey Breast | \$7.00++ per person Peppercorn Pork Loin | \$7.00++ per person



\*Carving Stations and Chef Attended Action Stations require a \$125.00+ Chef Fee

## menu enhancements (con't)

Low Country Shrimp & Grits | \$13.00++ per person Sautéed Shrimp and Creamy Greenway Grits

Pasta Station | \$12.00++ per person

Featuring your choice of two types of pasta, sauces and an assortment of toppings to include:

Spaghetti, Cheese Tortellini, Penne or Linguini

Traditional Marinara or Alfredo Sauce

Meatballs, Grilled Chicken or your favorite Vegetables

Shrimp Belvedere Station | \$10.00++ per person

Shrimp, Andouille sausage, fingerling potatoes, grilled corn, okra, grape tomatoes and crab cream sauce

*Mac-N-Cheese Station* | \$10.00++ per person

Smoked Cheddar, Scallions, Bacon, Sour Cream, Parmesan Cheese, Corn Relish and Tomato Relish

Asian Stir Fry Station | \$9.00++ per personStir fried chicken with an assortment of vegetables in a ginger glaze

Make Your Own Ice Cream Sundae Bar | \$10.00++ per person

Vanilla and Chocolate Ice Cream with toppings to include Caramel, Strawberry and Chocolate Sauces, Sprinkles, M&M's, Toasted Almonds, Whipped Cream and Cherries

Candy Station | \$10.00++ per person

Bring back your childhood with a whimsical assortment of candies

Cookie Bar | \$8.00++ per person

Assorted Cookies displayed with ice cold milk

Wedding Cake a la mode | \$4.00++ per person

A scoop of chocolate or vanilla ice cream to accompany your wedding cake

## cocktail hour hors d'oeuvre offerings

Butler Passed Hors d'oeuvres | \$3.00++ per piece: (Available in quantities of 25 or more)

#### Hot Selections:

Scallops Wrapped in Bacon, Sweet Soy Sauce Shrimp Wrapped in Bacon, Sweet Mustard Sauce Mini Crab Cakes with Smoked Poblano Remoulade Panko Encrusted Grouper Bites Mini Beef Wellington with Peppercorn Sauce

#### **Cold Selections:**

Antipasto Skewers Crab & Cucumber Salad Bites Tuna Tartare, Wonton Chip Salmon Tartare, Garlic Crostini Crab Salad, Mini Puff Pastry

Select two of the following hors d'oeuvres with A Family Affair and An Intimate Affair Wedding Packages: Butler Passed Hors d'oeuvres  $\mid \$2.00++$  per piece: (Available in quantities of 25 or more)

#### Hot Selections:

Meatballs in a Sweet & Sour Sauce
Andouille Sausage Wrapped in Puff Pastry
Coconut Chicken Fingers
Chicken Cordon Bleu Puffs
Vegetarian Egg Rolls with Ponzu Sauce
Spanakopita
Bacon Wrapped Dates
Brie and Raspberry Puff Pastry
Golden Coconut Shrimp with Sweet Chili Sauce

### **Cold Selections:**

Chicken Salad Tart Smoked Salmon Mousse Crostini Strawberry Gazpacho Shooters BLT Nacho with Chipotle Cream



## children & vendors

### Children's Meal | \$15.00++ per person

Available for children 12 and under

Selection of One -

Crispy Chicken Fingers French Fries Fruit Cup Choice of Lemonade, Milk or Soft Drink

Hot Dog French Fries Fruit Cup Choice of Lemonade, Milk or Soft Drink

Grilled Cheese Sandwich French Fries Fruit Cup Choice of Lemonade, Milk or Soft Drink

Vendor's Meal | \$18.00++ per person Chef's Sub Sandwich

Potato Chips Whole Fruit

Cookie

Soft Drink or Bottled Water

\*If you choose to have your vendors enjoy the same meal you have chosen for your guests, please include them in your final guarantee.

## bar packages

Priced and packaged per person for four hours of continuous service:

Soft Bar Package | \$28.00++ per person

Assortment of domestic and imported beer, La Terre House Wines to include Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon

Well Liquors, Beer & Wine | \$31.00++ per person

Includes all Soft Bar Package selections plus SVEDKA, New Amsterdam, Evan Williams, Canadian Club, J&B, Bacardi, and Sauza Blue

Premium Bar Package | \$35.00++ per person

Includes all Soft and Well Bar Package selections plus Tito's or Deep Eddy, Beefeater, Jim Beam White, Seagram's 7, Cutty Sark, Captain Morgan Spiced, Malibu Coconut and Milagro Silver

Super Premium Bar Package | \$39.00++ per person

Includes all Soft Bar, Well and Premium Bar Package selections plus Absolute, Ketel One, Stoli, Tanqueray, Knob Creek, Maker's Mark, Jameson, Crown Royal, Dewar's White Label, Glenlivet 12 Year, Macallan 12 Year, Myer's Dark, Mount Gay and Hornitos Resposado

### Host/Consumption Bar & Cash Bars:

Available at the following price and charged per drink poured

Domestic Beer | \$5.00 each Imported Beer | \$6.00 each La Terre Wines | \$8.00 each Well Cocktails | \$9.00 each Premium Cocktails | \$10.00 each Top Shelf Cocktails | \$11.00 each

### Cordials:

Available upon request at the following price and charged by the drink poured

Bailey's, Kahlua, Grand Marnier | \$11.00 per drink



### Special Order Wines available for purchase by the bottle:

Champagne & Sparkling
Mumm Napa Rose Champagne | \$45.00++

Sauvignon Blanc
Robert Mondavi, California | \$30.00++
Simi, Sonoma | \$44.00++
Kim Crawford, Marlborough | \$47.00++

### Chardonnay

La Crema, Sonoma | \$47.00++ Chateau Ste. Michelle, Columbia Valley | \$40.00++ H3, Horse Heaven Hills | \$34.00++

Pinot Noir
Clos du Bois, Sonoma | \$33.00++
Meiomi | \$40.00++
La Crema, Sonoma | \$58.00++

#### Merlot

Hogue, Columbia Valley | \$30.00++ 14 Hands, Washington State | \$32.00++ H3, Horse Heaven Hills | \$34.00++

Cabernet Sauvignon
Hogue, Columbia Valley | \$30.00++
Dynamite | \$40.00++
Franciscan, Napa Valley | \$61.00++

Additional Special Order Wines are available upon request



# a little something special

### Ladies Primping Package | \$15.00++ per person

Enjoy bottomless House mimosas and a tray of assorted tea sandwiches for 2 hours while you and your girls are getting ready!

### Dude Food | \$15.00++ per person

Your choice of (1) 12-pack of domestic beer and 2 dozen wings delivered to the pool house while you hang out and wait to walk down the aisle with your buddies! (Serves approx. 4 dudes)

### Late Night Snacks

Cheeseburger Sliders | \$300.00++ for 100 sliders Build Your Own Nachos | \$10.00++ per person Build Your Own Taco Station | \$10.00++ per person Bacon, Egg & Cheese Biscuits | \$4.00++ each

### Additional Décor Options:

Ceiling Treatment | \$900.00+
Patio String Lights | \$650.00+
Spandex Chair Bands | \$2.00+ each
Gold or Silver Chargers | \$1.00+ each
15x18 Wooden Dance Floor | \$1100.00+
Highboy tables | \$55.00+ each
Specialty Linen | Price based on specific request
Ice Carvings | Price based on specific request



# general information

### confirmation and deposit

All wedding events are confirmed with a signed contract, function sheet and a non-refundable deposit of \$1500.00 is received. 50% of estimated balance is due 60 days prior to the event date. Final balance is due in full 7 days prior to your event. Acceptable forms of payment are cash, check, money order, Visa, MasterCard or American Express. Please note a credit card is required to be kept on file for incidentals.

### member benefits

As a Club member, you will enjoy a 25% discount on the ceremony and wedding packages, as well as a 5% discount on all menu packages. In addition the service charge on all private events is reduced to 18% from the standard 21%.

#### food & beverage minimums

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in order to secure a private space at the Club. If the minimum is not met, the difference may be charged as a minimum fee. For example, if the minimum is \$5,000 and you have 100 guests in attendance, you have a minimum of \$50 per person to spend in your menu and bar selections.

### guaranteed guest count

Your guaranteed number of guests is due to the Private Event department seven (7) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

#### taxes and gratuity

A sales tax of 7% will be added to all banquet charges, and a 21% Service Charge will be added to all food and beverage services for all non-members.

#### liability

Queen's Harbour is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

#### food & beverage

Queen's Harbour must provide all food & beverage. No outside food and beverages are allowed with the exception of wedding cakes and specialty desserts. Due to health regulations, perishable leftovers may not be removed from the property. Discounted menus may be offered to children up to 12 years of age.

#### menus

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to tailor a menu to your specifications.

### testimonials

Kelly Harris and her team at Queen's Harbour were stellar! I cannot say enough great things about them! I loved that Queen's Harbour takes the pain out of coordinating caterers and renting tables and so on! It was like one and done! Such a gorgeous setting for the pictures. We had the wedding in the Parlor and then moved to the next room for the dinner. And the food was just outstanding. I've been to several weddings recently and the food catered in just was not that great. The food was prepared onsite by their Chef and was excellent! Everyone enjoyed the food, the atmosphere. They truly were wonderful in making this day so special! I highly recommend them! Lisa, Mother of the Groom on 1/12/18

Kelly and Jen were absolutely amazing!! They really went out of their way to make everything perfect and were accommodating to wants:) Vincenza, married on 1/6/18

Queens Harbour is a beautiful venue, but what should sell you on this location is the event coordinator, Kelly Harris! Kelly took over the position towards the end of our wedding planning process when her predecessor resigned. Any worries we had were alleviated as soon as we met Kelly. She was organized, professional and we knew immediately that she was a seasoned pro. We noticed a HUGE difference in the level of service we were getting and her attention to detail. She asked questions we hadn't thought about and always followed up immediately after our meetings. What impressed me the most was when after talking to her in the parking lot on our way out about renting a dance floor, by the time we got home there was an email waiting for us from one of her contacts! Talk about efficient! The venue was also extremely flexible and willing to work with us. They let us have another complimentary tasting with recipes that we sent them, and the food was delicious. We received multiple compliments on how good the apps were (brie & raspberry, coconut shrimp and the meatballs). They also let us set up our own lights on the back patio and welcomed us, and our tape measure as we drew out plans on a couple afternoons. It exceeded my expectations the night of our wedding, and it truly was a dream come true! It was beautiful, our guests had a blast and we were able to enjoy the most important night of our lives, worry-free in good hands with Kelly and team. Kim, married on 11/11/17

Where to even begin! This place made my dream come true! Kelly and Jennifer made everything happen and the party go smoothly. I am a happy bride. They offered a discount for military which definitely helped me and husband. :) I definitely recommend and would conduct business with them again. For sure. Genalyn, married on 10/22/17

Kelly was just amazing! She was super understanding with my craziness and was so helpful! I could not have asked for a better person to help me make sure the wedding went smoothly! Arlene, married on 10/14/17

"Queen's Harbour was a fantastic venue to host our wedding. The staff is incredibly helpful, professional and communication is great! The one thing I appreciated the most as a bride using this venue was how capable the staff was at easing any worries I may have had. Our wedding night was fantastic and all of our guests were thoroughly impressed with how it all turned out. I would recommend this venue and staff to anyone and everyone! Thanks again to Kelly, Jen and their fantastic team for making our night one to remember forever!" Kayla, married on 10/7/2017

### directions

from Jacksonville International Airport
I-95 South from Dixie Clipper Drive and Airport Road.
I-295 South to FL-10 East/Atlantic Blvd. Exit 48 from I-295 South.
Continue of FL-10E/Atlantic Blvd.
Queen's Harbour entrance will be on your left.

from Daytona / St. Augustine Area
I-95 North toward Jacksonville.
Merge onto 9B / I-295.
Take exit 48 from I-295 North.
Continue on FL-10E/Atlantic Blvd.
Queen's Harbour entrance will be on your left.

from Jacksonville / Ponte Vedra Beaches
Take 3<sup>rd</sup> Street North toward Atlantic Blvd.
Turn left on Atlantic Blvd.
Cross Intracoastal Waterway.
Queen's Harbour entrance will be on your right.



## vendors we love!

Hotel Accommodations:

Hampton Inn Beach Blvd | 904-223-0222 Courtyard Jacksonville Beach | 904-435-0300

Holiday Inn East Baymeadows | 904-854-8000

*Entertainment:* 

YEntertainment | 904-735-5275 MCJ Wiz,J. Strutchen | 904-318-8942

D'Land Entertainment | 904-880-7887 Footloose Entertainment | 904-854-8014

Florists:

Anything with Plants | 904-398-9880 Fleurs de Vedra | 904-662-7640 Seawalk Florals | 904-554-0617 Parker's Events | 904-333-7509

Liz Stewart Floral Design | 904-246-0016 Aime Peterson Flowers | 904-413-1234

Pastry:

*Photography:* 

Monarch Studio | 904-602-8503

Jay Grubb Photography | 904-525-6820

J. Mosley Photography | 904-891-8164

Jenn Guthrie Photography | 904-710-5969

Corinna Hoffman Photography | 904-477-1610 Kate Gardiner | 602-370-0794

Officiant Services:

Ann Eastwick | 904-285-0837 D. Montana | 904-476-7693

The Wedding Authority | 904-826-0715

Full Service Wedding Planning:
First Coast Weddings | 904-739-8003 St.Aug. Weddings | 904-814-3011

Southern Charm Weddings | 904-371-5978 The Wedding Auth. | 904-826-0715

First Dance Instruction:
Atlantic Ballroom | 904-221-1331 Kaluby's Dance Club | 904-338-9200

Photo Booths:

Picture Time Photo Booths | 904-287-0769

