



THE GOLF CLUB *of* AMELIA ISLAND

Where Sunshine, Southern Charm, and Golf Meet

PRIVATE DINING PACKAGE

For Groups of 10 to 200 ~ We look forward to catering your special event!
Corporate Functions, Award Receptions, Lunch/Dinner, Pharmaceuticals,
Golf Tournaments, Weddings, Birthdays, Reunions, Fundraisers ...

We do it all and we do it well.

Please contact us for more details at
events@golfofamelia.com ~ 904-277-0021

MENU PLANNING

The Golf Club of Amelia Island provides a limited selection menu comprised of items from our a la carte menus along with additional options available exclusively for group dining. We are happy to collaborate with the culinary team to create custom menus to fit your vision and budget needs.

The Golf Club of Amelia Island does not permit outside food or beverage in the restaurant with the exception of special occasion cakes. A cake cutting fee is applied for outside cakes brought into the restaurant. We are happy to provide a choice of white, black, or ivory house linens and votive candles upon request.

PRIVATE BAR SERVICE

We are happy to provide private bar service for your event. The bar may be billed by the drink on consumption or per person with a bar package. A private bar fee of \$150.00 is required for a satellite bar. An additional bartender is required for 50 or more guests. All persons must be at least 21 years of age to consume alcoholic beverages. Proper identification is required.

FOOD & BEVERAGE MINIMUM / DEPOSIT

There is a food and beverage minimum that corresponds to each event and fluctuates based on meal period. To confirm your event, there is a deposit due when signing the event contract. Payment is due in full 72 hours prior to the event. The deposit is non-refundable and non-transferable if you cancel and will be applied towards your final bill.

SERVICE CHARGES & TAXES

A 7% sales tax and 22% service charge is applied to total invoice/final bill.

CANCELLATION POLICY

The cancellation policy is listed on each event contract. Upon signing, you agree to the cancellation terms and conditions.

GUEST GUARANTEE

The guest guarantee must be submitted 5 business days prior to your event date. The guest guarantee is considered final and is not subject to reduction. Billing will be based on your guarantee or the actual number of attendees, whichever is greater.

SECURITY

We request that all items be removed at the conclusion of your event. We will not be liable for items left at the discretion of the host. Any club property that is damaged or removed will be the responsibility of the

PARKING

The Golf Club of Amelia Island provides complimentary self-parking in The Ritz Carlton parking garage. There will be an attendant at the garage gate 30 minutes prior to your event assisting guests with entry.

AUDIO / VISUAL

We are happy to coordinate rental of audio/visual equipment through a certified vendor. All audio/visual equipment has an applicable 7% sales tax and 22% service charge. Late notice audio/visual requests will be subject to availability.

THE GOLF CLUB
of AMELIA ISLAND

PRIVATE EVENT
VENUES

CLUB HOUSE & BEACH CLUB



CLUB HOUSE

200 Seated Dinner
250 Cocktail Style

Our stunning Club House, located just steps away from The Ritz Carlton, offers panoramic views of our rolling greens and hosts up to 200 Guests for a Seated Dinner. Hosts up to 250 Guests Cocktail Style.



FIREPLACE ROOM

140 Seated Dinner
100 Cocktail Style

Our large banquet room features a cozy fireplace, course views, private bathrooms and hosts up to 120 Guests for a Seated Dinner. Hosts up to 100 Guests Cocktail Style.



OUTDOOR TERRACE + LAWN

150 Seated Dinner
175 Cocktail Style

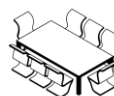
Surrounded by old oaks and overlooking our award-winning course, our terrace and outdoor lawn space seats up to 150 Guests for a Seated Dinner. Hosts up to 175 Guests Cocktail Style.



DINING ROOM

48 Seated Dinner
75 Cocktail Style

This beautiful formal lounge and dining space lends floor to ceiling views of our outdoor terrace and greens, has a private bar and hosts up to 48 Guests for a Seated Dinner. Hosts up to 75 Guests Cocktail Style.



TEE ROOM

24 Seated Luncheon

Perfect for intimate gatherings, our Tee Room hosts up to 24 Guests for a Seated Breakfast, Luncheon, or Meeting.



BEACH CLUB

150 Seated Dinner
200 Cocktail Style

This private event venue set amongst the quaint Amelia Island backdrop showcases indoor and outdoor dining and cocktail space, quality on-site event services, and impressive views of the Atlantic Ocean. Hosts up to 150 Guests for a seated dinner. Hosts up to 200 Guests

For more information visit www.golfclubofameliaevents.com and click on "Request Information"

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THE GOLF CLUB
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HORS D'OEUVRES

GET THE PARTY STARTED

7% Sales Tax and 22% Service Charge will be applied

Priced Per Piece

Hot Hors D'Oeuvres

Fried Green Tomatoes, Goat Cheese \$2

Mozzarella & Caramelized Onion
Baby Bliss Potatoes \$2

Petite Crab Cakes, Remoulade \$3

Duck Confit, Crispy Won Ton,
Hoisin BBQ Sauce \$3

Bacon Wrapped Shrimp \$3

Crispy Corn Fritters, Roasted Red Pepper Aioli \$2

Mini Beef Wellingtons, Horseradish
Tarragon Sauce \$3

Vegetable Spring Rolls, Sweet Chili Sauce \$3

Cold Hors D'Oeuvres

Watermelon, Manchego, Parma Ham Skewer \$3

Italian Pinwheels, Garlic Aioli \$2

Sundried Tomato Bruschetta \$2

Sliced Tomato Crostini, Fresh Basil, Mozzarella,
Balsamic Reduction \$2

Curried Chicken Salad topped
Crispy Won Ton \$2

Sliced Beef and Blue Cheese Crostini \$3

Brie Tarts with Raspberry Coulis \$2

Smoked Salmon, Cucumber Wedge, Dill Crema \$3

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THE GOLF CLUB
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FOOD BARS &
STATIONS

PLAY WITH YOUR FOOD

Minimum of 30 Guests Required, 7% Sales Tax and 22% Service Charge will be applied

FOOD BARS

per person pricing, tax and gratuity will be applied

*Designed to accompany dinner menus or to
enhance a cocktail party*

Bruschetta Bar Olive Tapenade, Hummus, Sundried
Tomato Spread, Cranberry Chutney, Tomato Relish,
Herbed Ricotta \$9

Greens Bar Seasonal Vegetables, Tomato Mozzarella
Skewers, Fresh Fruit Skewers, Kale Chips, Assorted
Dipping Sauces \$10

Game Bar Buffalo Chicken Wings, Pigs in a Blanket,
Beef Sliders, Seasonal Vegetable Display, Kettle
Cooked Chips and Sour Cream Dip \$11

Southern Biscuit & Cornbread Bar Buttermilk Biscuits,
Cornbread, Fried Chicken, Country Ham, Apricot Dijon
Spread, Pepper Jelly, Cranberry Chutney, Honey Butter
\$11

Mix Your Grits Bar Grilled Shrimp, Andouille Sausage,
Tasso Gravy, Cheddar Cheese, Diced Tomato,
Onions, Peppers \$12

Mashed Potato Martini Bar Mashed Potatoes, Mashed
Sweet Potatoes, Spiced Pecans, Brown Sugar,
Marshmallows, Bacon Crumbles, Cheddar Cheese, Sour
Cream, Chives \$12

Italian Bar Artisan Cheeses, Cured Meats, Assorted
Olives, Roasted Vegetables, Freshly Baked Breads,
Crackers \$12

Pasta Bar: Choose two sauces and two proteins: Marinara,
Alfredo Sauce, Basil Pesto, Grilled Chicken, Spicy Sausage,
Shrimp, Shaved Parmesan, Fresh Herbs \$12

Shrimp Cocktail Bar Fresh Peeled Shrimp,
Cocktail Sauce \$15

SEASONAL FARE

per person pricing, tax and gratuity will be applied

Taste of Spring Sliced Tomato and Fresh Mozzarella
with Mixed Greens, Pesto and Balsamic Vinaigrette,
Vichyssoise, Shrimp Skewers with Pineapple Jalapeno
Glaze, Fresh Seasonal Fruit Display with Honey Yogurt
\$16

Summer Cookout Pulled Pork, Pulled Jerk Chicken,
Smoked Gouda Mac and Cheese, Herb Sweet Corn
Cobettes, Cornbread, Petite Biscuits, BBQ Sauces \$16

Fall Fare Butternut Squash Soup, Cranberry and
Spinach Salad with Feta Cheese and Spiced Pecans,
Braised Petite Short Rib Sandwiches with Arugula and
Roasted Red Pepper Aioli \$16

Winter Fare Walnut and Fig Tarts, Beef and Blue
Cheese Crispy, Mini Chicken Cordon Bleu with Honey
Dijon, Raspberry BBQ Glazed Meatballs \$16

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THE GOLF CLUB
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SNACKS & MORE

A LITTLE THIS, A LITTLE THAT

Minimum of 30 Guests Required, 7% Sales Tax and 22% Service Charge will be applied

CARVING STATIONS

per person pricing, tax and gratuity will be applied

Baked Country Ham, Pineapple-Cola Sauce \$10

Roasted Turkey, Cranberry and Gravy \$10

Herb Roasted Top Round, Horseradish Crema \$12

Lemon + Thyme Roasted Salmon \$14

Roasted Beef Tenderloin, Red Wine Demi \$15

BBQ Braised Beef Brisket \$10

Prime Rib, Horseradish Crema and Au Jus \$16

Includes freshly baked rolls, condiments, and all appropriate sauces. Attended by a carver.

\$75.00 Chef Attendant Fee, Per 75 guests

SNACKS

per person pricing, tax and gratuity will be applied

Gourmet Mixed Nuts \$3

Chex Snack Mix \$3

Kettle Chips + Sour Cream Dip \$3

Assorted Cheeses + Crackers \$6

Fresh Seasonal Vegetables + Blue Cheese Dip \$4

Fresh Seasonal Fruit + Yogurt Dip \$5

German Pretzels + Spicy Mustard \$5

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THE GOLF CLUB
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BREAKFAST

BREAKFAST BUFFETS

7% Sales Tax and 22% Service Charge will be applied

BREAKFAST

per person pricing, tax and gratuity will be applied

#1 Whole and Fresh Cut Fruit | Assorted Individual Yogurts Gourmet Pastries, Breakfast Breads, Bagels and Cream Cheese | Whipped Butter, Assorted Jams, Preserves and Marmalades | Freshly Brewed Coffee, Hot Tea, and Assorted Juices \$18

Add on Hot Breakfast Sandwiches (Sausage, Egg and Cheese OR Ham, Egg and Cheese Served on Biscuits or English Muffin) \$4

Available for groups of 15+

#2 Whole and Fresh Cut Fruit | Assorted Individual Yogurts, Gourmet Pastries, Breakfast Breads, Bagels and Cream Cheese | Whipped Butter, Assorted Jams, Preserves and Marmalades | Sage Sausage Links, Crisp Hickory Smoked Bacon | Roasted Home Fried Potatoes | Scrambled Eggs | Freshly Brewed Coffee, Hot Tea, and Assorted Juices \$24

#3 Whole and Fresh Cut Fruit | Assorted Individual Yogurts Gourmet Pastries, Breakfast Breads, Bagels and Cream Cheese | Whipped Butter, Assorted Jams, Preserves and Marmalades | Sage Sausage Links, Crisp Hickory Smoked Bacon | Roasted Home Fried Potatoes | Scrambled Eggs | Apple Cinnamon Crepes with Brown Sugar and Cinnamon Sauce | Country Baked Biscuits and Gravy | Freshly Brewed Coffee, Hot Tea, and Assorted Juices \$32

Available for groups of 25+

For additional breakfast, brunch, family style, or plated meal options, contact our Catering Department directly. We are more than happy to customize any menu to meet your needs!

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THE GOLF CLUB
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LUNCHEONS

BUFFET LUNCHEONS

7% Sales Tax and 22% Service Charge will be applied

BUFFET SELECTIONS

per person pricing, tax and gratuity will be applied

Deli Field Greens Salad, Tomato, Cucumber, Carrots, Balsamic Vinaigrette | Soup of the Day | Assorted Artisan Rolls | Sliced Deli Meats and Cheeses | Lettuce, Sliced Tomatoes, Sliced Red Onions, Pickles | Freshly Baked Cookies | All Appropriate Accompaniments **\$20**

Working Lunch Classic Caesar Salad | Grilled Vegetable Wrap with House Made Hummus, Tomatoes, and Onions in a Flour Tortilla | Roast Beef Slider with Horseradish Cream and Provolone Cheese | Italian Wrap | Grape Tomato, Kalamata Olive and Fresh Mozzarella Skewers with Balsamic Reduction | Assorted Cookies
\$22

Club Lunch Grill Field Greens Salad, Tomato, Cucumber, Carrots, Balsamic Vinaigrette | Club Made Hamburgers, All Beef Hotdogs | Creamy Coleslaw and Potato Salad | Savory Baked Beans | Assorted Cookies and Brownies | All Appropriate Breads and Condiments
\$24

Sandwich Bar Field Greens Salad, Tomato, Cucumber, Carrots, Balsamic Vinaigrette | Seasonal Fruit Salad | Petite Turkey and Swiss Croissant with Cranberry Chutney | Ham and Cheddar Biscuit with Sweet Dijon | Tomato, Fresh Mozzarella and Pesto Slider | Almond and Red Grape Chicken Salad Wrap | Petite Cheesecakes **\$22**

Southern BBQ Field Greens Salad, Mixed Greens, Tomato, Cucumber, Carrots, Balsamic Vinaigrette | Pulled Pork, BBQ Chicken, | Creamy Coleslaw and Potato Salad | Savory Baked Beans | Watermelon | Key Lime Tarts | All Appropriate Bread and Condiments
\$28

**Add on Southern Style Shrimp and Grits \$12*

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THE GOLF CLUB
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LUNCHEONS

PLATED LUNCHEONS

7% Sales Tax and 22% Service Charge will be applied

PLATED SELECTIONS

per person pricing, tax and gratuity will be applied

SALAD

select one

Classic Caesar Salad, Crisp Romaine, House Caesar Dressing, Parmesan, Croutons
Field Greens Salad, Mixed Greens, Tomato, Cucumber, Carrots, Balsamic Vinaigrette
Spinach Salad, Cranberries, Toasted Pecans, Feta Cheese, Citrus Vinaigrette

ENTREE

select two, entree counts will be required in advance

Pasta Primavera, Linguine, Sautéed Seasonal Vegetables, Lemon Garlic Broth
Chicken Roulade filled with Asparagus Tips, Roasted Peppers, Garlic Cream Sauce
Eggplant Parmigianino, Fresh Mozzarella, Basil, Tomato Sauce | **\$18**

UPGRADED ENTREE SELECTIONS

select two, entree counts will be required in advance

Crab Cake, Roasted Red Pepper Aioli
Airline Chicken Breast stuffed with Goat Cheese, Fresh Thyme, Lemon Butter
Herb Roasted Sliced Bistro Steak, Bernaise Sauce
Pan Seared Salmon, Beurre Blanc
Southern Style Shrimp & Grits | **\$23**

ENTREE DUO

Served as a duo plate to all guests

Herb Roasted Sliced Bistro Steak and Grilled Shrimp,
Roasted Shallot Mashed Potatoes | **\$25**

DESSERT

select one

Key Lime Pie
Classic Cheesecake, Berry Compote
Flourless Chocolate Torte, Peanut Butter Creme Fraiche
Seasonal Sorbet

Additional Gluten Free, Vegetarian, and Vegan entree options available upon request

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THE GOLF CLUB
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DINNER

BUFFET DINNERS

Minimum of 30 Guests Required, 7% Sales Tax and 22% Service Charge will be applied

THE CLASSIC

per person pricing, tax and gratuity will be applied

SALAD

Field Greens Salad, Tomato, Cucumber, Carrots,
Balsamic Vinaigrette

ENTREE

select two

Pan Seared Salmon, Baby Heirloom Tomato Salsa,
Sauce Beurre Blanc

Braised Beef Short-ribs, Natural Pan Jus

Grilled Top Sirloin, Chimichurri Sauce

Herb Roasted Airline Chicken Breast stuffed with
Prosciutto, Fresh Sage, and Lemon Butter

Grilled Beef Tenderloin, Demi Glace (add \$5)

ACCOMPANIMENTS

select one

Oven Roasted Fingerling Potatoes

Roasted Shallot Mashed Potatoes

Yukon Potato Gratin

Whipped Sweet Potatoes

VEGETABLES

select one

Classic Haricot Vert

Roasted Asparagus

Steamed Broccoli

Pan Seared Zucchini and Squash

Southern Georgia Peach Cobbler | \$45

Club Grill Field Greens Salad, Tomato, Cucumber,
Carrots, Balsamic Vinaigrette | Club Made Hamburgers,
All Beef Hot Dogs, Italian and Smoked Kielbasa
Sausage | Creamy Coleslaw and Potato Salad | Savory
Baked Beans | All Appropriate Breads and Condiment|
Assorted Cookies
and Brownies **\$40**

The Local Field Greens Salad, Tomato, Cucumber,
Carrots, Balsamic Vinaigrette | Southern Style Shrimp
and Grits, Florida Orange Marinated Chicken, BBQ
Braised Beef Brisket| Creamy Coleslaw and Potato
Salad | Roasted Corn on the Cobb | All Appropriate
Breads and Condiments | Key Lime Bars **\$48**

Low Country Boil Red Bliss Potato Salad | Creamy
Coleslaw | Melon Salad, Lemon Honey Poppy seed
Dressing Blackened Chicken | Spicy Smoked Sausage |
Classic Sweet Cornbread | Blue Crab, Fresh Atlantic
Unpeeled Jumbo Shrimp, Crawfish, Cob Corn, Baby
Idaho's | Vidalia Onion, Louisiana Hammock Seasoning
| Lemon Bars **\$65**

Available for groups of 30+

*Additional Gluten Free, Vegetarian, and Vegan
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THE GOLF CLUB
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DINNER

PLATED DINNERS

7% Sales Tax and 22% Service Charge will be applied

PLATED SELECTIONS

per person pricing, tax and gratuity will be applied

SALAD

select one

Classic Caesar Salad, Crisp Romaine, Parmesan, Croutons
Field Greens Salad, Mixed Greens, Tomato, Cucumber,
Carrots, Balsamic Vinaigrette
Spinach Salad, Cranberries, Toasted Pecans, Feta Cheese,
Citrus Vinaigrette

APPETIZER (OPTIONAL)

select one, served to all guests

Baby Heirloom Tomatoes, Fresh Mozzarella, Toasted
Brioche, Balsamic Reduction
Crab Cake, Corn Coulis, Roasted Red Pepper Aioli
Fried Green Tomatoes, Court-Bouillon Shrimp, Goat
Cheese
Brie Tart, Over Dried Blueberry Port, Baby Frisee | \$5

ENTREE DUO

Served as a duo plate to all guests

Grilled Beef Tenderloin and Grilled Shrimp, Roasted
Shallot Mashed Potatoes | \$50

ENTREE

select two, entree counts will be required in advance

Pan Seared Salmon, Baby Heirloom Tomato Salsa,
Sauce Beurre Blanc
Herb Roasted Airline Chicken Breast stuffed with
Prosciutto, Fresh Sage, and Lemon Butter
Barbecue Braised Beef Brisket, Raspberry Chipotle Sauce
Grilled Top Sirloin, Chimichurri Sauce | \$45

UPGRADED ENTREE SELECTIONS

select two, entree counts will be required in advance

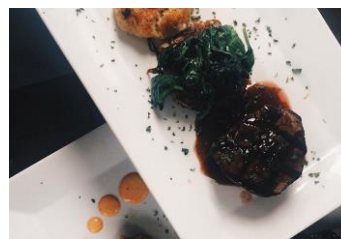
Southern Shrimp and Grits
Florida Orange Marinated Chicken
Pan Seared Grouper, Arugula, Citrus Vinaigrette
Parmesan Dijon Crusted Ribeye
Grilled Beef Tenderloin, Roasted Shallot Bordelaise | \$50

DESSERT

select one

Key Lime Pie
Creme Brûlée
White Chocolate Pot de Creme
Flourless Chocolate Torte, Peanut Butter Creme Fraiche
Seasonal Sorbet

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BAR PACKAGES

Our bar packages are designed with you and your guests in mind. Conveniently packaged and priced using a per person, per hour price, you get to choose the bar package that best fits your event. Go ahead, let the good times roll! And don't forget to ask about our Signature Cocktail service!

DRINK UP

LIQUOR TIERS

	TIER I	TIER II	TIER III
Vodka	Svedka	Smirnoff	Titos
Gin	Gilbey's	Beefeater	Tanqueray
Rum	Captain	Captain	Pyrat XO
Tequila	Sauza Blue	Sauza Blue	Patron Silver
Bourbon	Jim Beam	Bulleit	Maker's Mark
Scotch	100 Pipers	J&B	JW Red

UPGRADED WINES

- Ruffino Pinot Grigio \$38 per bottle
- Seaglass Sauvignon Blanc \$33 per bottle
- Kim Crawford Sauvignon Blanc \$53 per bottle
- Estancia 'Unoaked' Chardonnay \$45 per bottle
- Franciscan Chardonnay \$58 per bottle
- Mark West Pinot Noir \$38 per bottle
- Joel Gott 815 Cabernet \$53 per bottle
- Charles & Charles Red Blend \$43 per bottle

HOSTED CONSUMPTION BAR

charged per drink, credit card on file required

- Tier I Cocktails \$6.50 Domestic Beer \$5.00
- Tier II Cocktails \$7.50 Import Beer \$6.00
- Tier III Cocktails \$9.50 House Wine \$6.50
- House Champagne \$7.50 NA Beverages \$3.00

7% Sales Tax and 22% Service Charge will be applied

BEER, WINE AND COCKTAIL BAR

per person, per hour. includes soft drinks, juices, domestic & imported beer, house wine and liquor brands listed

DURATION	TIER I	TIER II	TIER III
One Hour	\$16	\$20	\$24
Two Hours	\$24	\$28	\$32
Three Hours	\$30	\$34	\$38
Four Hours	\$36	\$40	\$44

BEER AND WINE BAR

per person, per hour. includes soft drinks, juices, domestic & imported beer and house wine

DURATION

One Hour	\$12
Two Hours	\$16
Three Hours	\$21
Four Hours	\$26

*Add Sparkling Wine to your Bar Package:
(1) Hour Package- \$4pp, (2) Hour Package- \$5pp,
(3) Hour Package- \$6pp, (4) Hour Package \$7pp
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UPGRADES

BUT WAIT, THERE'S MORE!

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CHIAVARI CHAIRS

\$250 (up to 150)

Our signature Gold Chiavari Chairs with Ivory Cushions are the perfect way to add a little fancy to your affair.



LIGHTING

\$100-\$600

As if the event couldn't get any better, you now have the option to have our Terrace oak trees wrapped in twinkly lights, or our Beach Club covered cocktail area and cabanas strung for that late night glow.



POP-UP BAR

\$175

Bring the party to you with our convenient Pop-Up Bar. This optional upgrade is ideal for parties on our outdoor Terrace or at our Beach Club.



FIREPITS

\$150-\$250

Telling stories wouldn't be the same if not around a fire. Whether for ambiance or to keep the chill away, our fire pit package includes one (\$150) or two (\$250) firepits, all wood, and an attendant to make sure the spark stays alive all night.



S'MORES

\$6.00 per person

Marshmallows, Chocolate, Graham Crackers. Need we say s'more?



CORNHOLE

\$75 per set

How about a little cornhole with your dessert? We can't promise you'll be good at it, but we can promise a good time.

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