

# Wedding Menus

HAMMOCK BEACH GOLF RESORT & SPA





Live.  
Love.  
Eat.

A romantic scene of a bride and groom on a sandy beach. The groom is lifting the bride, who is wearing a white wedding dress with a long train and a veil. They are both smiling and looking at each other. The ocean waves are visible in the background under a cloudy sky.

# *Hammock Wedding Package*

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## **PACKAGE INCLUSIONS:**

**FOUR HOURS OF OPEN RESORT BRAND BAR**

*(one hour cocktail, three hours reception)*

**FOUR BUTLER PASSED  
HORS D'OEUVRES**

**TWO COURSE SINGLE ENTRÉE  
PLATED DINNER**

**CHAMPAGNE TOAST**

**WEDDING CAKE INCLUDED**

**SERVICE OF WEDDING CAKE**

**COFFEE & TEA SERVICE**



# HAMMOCK

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## Cocktail Hour Hors d'Oeuvres Selections

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Choice of Four Selections • Any Combination of Cold & Hot • One Piece Per Person Service Ratio

### COLD HORS D'OEUVRES

#### SHOTS

Red Pepper Hummus, Pita Shot

Shrimp Cocktail, Bloody Mary Cocktail Sauce

Tuna Tartare, Sesame, Ginger, Miso Caviar, Avocado,  
Sriracha Aioli, Crispy Wonton

#### LOLLIPOPS

Grape Tomato & Pesto Mozzarella

Yuzu Kosho Seared Ahi Tuna, Wasabi Aioli

Sweet Soy Glaze Blackened Gulf Shrimp

#### SPOONS

Pimento Cheese, Chives

Point Reyes Blue Cheese Mousse, Dried Fruit,  
Pecan Crumble

Compressed Melon, Feta, Mint, Balsamic Shot

### HOT HORS D'OEUVRES

#### SHOTS

Purple Cheesy Grits and Shrimp

Roasted Tomato Soup, Shaved Parmesan,  
Aged Cheddar Grill Cheese

Korean Beef Bulgogi on Cucumber with Kimchi Slaw

#### LOLLIPOPS

Mac & Cheddar Cheese Poppers with Bacon,  
Tomato Jam, Chives

Chicken Yakatori, Green Onion, Sticky Soy

Delfino's Mini Meat Balls Skillets, San Marzano,  
Basil, Marinara Sauce

#### SPOONS

Fried Polenta, Short Rib Farce,  
Celery Root Hazelnut Gremolata

Crispy Braised Berkshire Pork Belly Cornbread Purée,  
House BBQ Sauce, Crispy Shallots

Bacon Wrapped Scallop, Sweet Chili Sauce



# HAMMOCK

## Plated Dinner Selections

Package includes one salad and two entrée selections; 90-minute serve time.

### SALAD COURSE SELECT ONE

**Green and Red Oak Lettuce** Roma Tomatoes,  
Florida Oranges, Mango-Passion Fruit Vinaigrette

**Local Baby Greens** Florida Citrus, Plant City Strawberries,  
Hearts of Palm, Cucumber, Marcona Almonds,  
Citrus Vinaigrette

**Tiny Lettuces** Poached Pear, Gorgonzola Fondue,  
Candied Georgia Pecans, White Balsamic Vinaigrette

**Hearts of Romaine** Black Batard Croutons,  
Shaved Romano, Caesar Dressing

### ENTRÉES SELECT TWO\*

#### CHICKEN

**Seared Airline Chicken Breast** Herbs de Provence,  
Creamy Risotto, Seasonal Vegetables, Chicken Velouté

**Pan Seared Chicken Breast** Cauliflower Purée,  
Petite Carrot, Crushed Fingerling Potatoes,  
Mushroom Crema

#### BEEF

**Roasted Tenderloin of Beef** Rosemary Parmesan Crust,  
Potato Pavé, Caramelized Pearl Onions,  
Hammock Hallow Vegetables, Bordelaise

**Grilled Beef Tenderloin Filet** Balsamic Glazed Onions,  
Purple Peruvian, Yukon Gold and Red Roasted New Potatoes,  
Roasted Seasonal Vegetables, Cabernet Sauvignon Reduction

**All Day Braised Beef Short Rib** Potato Purée,  
Petite Root Vegetables, Button Mushrooms, Braising Jus

#### SEAFOOD

**Sautéed Florida Grouper** Toasted Farro Salad,  
Eggplant Caviar, Baby Squash and Royal Trumpet  
Mushrooms, Caper Tapenade

**Pesto Marinated Salmon** Fennel Purée, Haricot Verts,  
New Potatoes, Hamlin Orange Cream

**Herb Oil Marinated Jumbo Shrimp** Crushed Rose Potatoes,  
Cauliflower Purée, Seasonal Vegetables,  
Chervil Beurre Blanc

**Seared Sea Bass** Toasted Carolina Gold Rice,  
Braised Greens, Baby Root Vegetables, Tomato Vin Blanc

#### VEGETARIAN

**Roasted Mushroom Ravioli** Butternut Squash Purée,  
Cauliflower "Cream" Sauce, Organic Vegetables, Fried Sage

**Wild Mushroom Risotto** Porcini Butter,  
Asiago Cheese, Plantain Quinoa Cake, Sweet Potato Coins,  
Grilled Corn Salsa

**Roasted Eggplant** Emulsion of Charred Cauliflower,  
Trumpet Mushrooms, Asparagus





# *Atlantic Wedding Package*

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## **PACKAGE INCLUSIONS:**

**FOUR HOURS OF OPEN DELUXE BRAND BAR**  
(one hour cocktail, three hours reception)

**FOUR BUTLER PASSED  
HORS D' OEUVRES**

**ONE STATION ACCOMPANIMENT AT COCKTAIL HOUR**

**TWO COURSE DUAL ENTREE PLATED DINNER**

**CHAMPAGNE / PROSECCO TOAST**

**WEDDING CAKE INCLUDED**

**SERVICE OF WEDDING CAKE**

**COFFEE & TEA SERVICE**

# ATLANTIC

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## Cocktail Hour Hors d'Oeuvres Selections

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Choice of Four Selections • Any Combination of Cold & Hot • One Piece Per Person Service Ratio

### COLD HORS D'OEUVRES

#### SHOTS

Red Pepper Hummus, Pita Shot

Shrimp Cocktail, Bloody Mary Cocktail Sauce

Tuna Tartare, Sesame, Ginger, Miso Caviar, Avocado,  
Sriracha Aioli, Crispy Wonton

#### LOLLIPOPS

Grape Tomato & Pesto Mozzarella

Yuzu Kosho Seared Ahi Tuna, Wasabi Aioli

Sweet Soy Glaze Blackened Gulf Shrimp

#### SPOONS

Pimento Cheese, Chives

Point Reyes Blue Cheese Mousse, Dried Fruit,  
Pecan Crumble

Compressed Melon, Feta, Mint, Balsamic Shot

### HOT HORS D'OEUVRES

#### SHOTS

Purple Cheesy Grits and Shrimp

Roasted Tomato Soup, Shaved Parmesan,  
Aged Cheddar Grill Cheese

Korean Beef Bulgogi on Cucumber with Kimchi Slaw

#### LOLLIPOPS

Mac & Cheddar Cheese Poppers with Bacon,  
Tomato Jam, Chives

Chicken Yakatori, Green Onion, Sticky Soy

Delfino's Mini Meat Balls Skillets, San Marzano,  
Basil, Marinara Sauce

#### SPOONS

Fried Polenta, Short Rib Farce,  
Celery Root Hazelnut Gremolata

Crispy Braised Berkshire Pork Belly Cornbread Purée,  
House BBQ Sauce, Crispy Shallots

Bacon Wrapped Scallop, Sweet Chili Sauce





## Cocktail Hour Display Selections

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SELECT ONE

### IMPORTED & DOMESTIC CHEESE AND CURED MEAT DISPLAY

Assorted Cured Meats Including Prosciutto, Rosette de Lyon, Duck Rillettes, Soppressata

Domestic Cheese Including Aged Cheddar, Vermont Goat Cheese, Hudson Valley Camembert, Maytag Blue Cheese, Dry Jack, Swiss

Imported Cheeses Including Brie, Boursin, Manchego, Dorset Drum Cheddar, Jarlsberg, Port Salut

Dried Apricots, Figs, Mango, Papaya, Marinated Olives

### BRUSCHETTA BAR

Heirloom Tomato, Extra Virgin Olive Oil, Basil Parmesan

Albacore Tuna, Capers, Arugula, White Beans, Roasted Fennel

Wild Mushroom, Oven-Dried Tomato, Aged Balsamic Reduction

Heirloom Tomato, Kalamata Olives, Crumbled Feta Cheese, White Anchovies

Herb-Roasted Seasonal Vegetables, Basil Oil, Asiago Cheese

### GRILLED VEGETABLES & HUMMUS TRIO DISPLAY

Grilled Pita, Garlic Naan Bread,  
Organic Baby Vegetable Crudit 

Oven Roasted Eggplant, Peppers, Zucchini, Asparagus,  
Wild Mushrooms, Red Onions, Artichoke Hearts

Herb Marinated Proven al Olives

Trio Of Hummus Traditional with Tahini, Sweet Basil Pesto,  
Roasted Pepper, Garlic





# ATLANTIC

## Plated Dinner Selections

### SALAD COURSE SELECT ONE

**Green And Red Oak Lettuce** Roma Tomatoes,  
Florida Oranges, Mango-Passion Fruit Vinaigrette

**Local Baby Greens** Florida Citrus, Plant City Strawberries,  
Hearts of Palm, Cucumber, Marcona Almonds, Citrus Vinaigrette

**Tiny Lettuces** Poached Pear, Gorgonzola Fondue,  
Candied Georgia Pecans, White Balsamic Vinaigrette

**Hearts of Romaine** Black Batard Croutons,  
Shaved Romano, Caesar Dressing

**Baby Iceberg Lettuce Wedge** Heirloom Tomatoes,  
Blue Cheese, Crispy Hobbs' Bacon

**Baby Greens** Buffalo Mozzarella, Plum Tomatoes,  
Pine Nut Purée, Baguette Crostini, Tomato Vinaigrette

### ENTRÉES SELECT ONE

#### DUO ENTRÉES

**Filet and Lobster** Seared Beef Tenderloin Filet,  
Butter Poached Maine Lobster, Parsnip Purée,  
Jumbo Asparagus, Heirloom Potatoes,  
Truffle Madeira Sauce

**Filet and Salmon** Grilled Beef Filet, Atlantic Salmon,  
Creamy Polenta, Hammock Hollow Vegetables,  
Spanish Caper Emulsion

**Short Rib and Shrimp** All Day Braised Short Rib,  
Florida Gulf White Shrimp, Silky Potatoes,  
Hammock Hollow Organic Vegetables, Braising Jus

**Free Range Chicken Breast and Sea Bass** Truffle Crusted  
Breast of Chicken, Chilean Sea Bass,  
Crushed Rose Potatoes, Cauliflower Purée,  
Seasonal Vegetables, Roasted Chicken Jus

#### VEGETARIAN

**Roasted Mushroom Ravioli** Butternut Squash Purée,  
Cauliflower "Cream" Sauce, Organic Vegetables, Fried Sage

**Wild Mushroom Risotto** Porcini Butter,  
Asiago Cheese, Plantain Quinoa Cake, Sweet Potato Coins,  
Grilled Corn Salsa

**Roasted Eggplant** Emulsion of Charred Cauliflower,  
Trumpet Mushrooms, Asparagus



## Plated Dinner Optional Enhancements

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### APPETIZER COURSE

**Chilled Maine Lobster**

Fennel, Mango, Grilled Potato, Celery Tarragon Vinaigrette

**Ahi Tuna Tataki**

Compressed Cucumber, Eel Sauce, Avocado, Shiso Lotus Root

**Lioni Burrata**

Local Heirloom Tomatoes, Black Garlic, Truffle Salt, Crostini

**Grilled Compressed Watermelon**

Greek Feta, Cucumber, Avocado, Mint

**Shrimp and Grits**

Gulf Prawns, Anson Mills Grits, Andouille Sausage,  
Pickled Okra, Roasted Tomato Cream

**Glazed Berkshire Pork Belly**

Sweet Potato Purée, Sous Vide Pearl Onions,  
Toasted Mustard Greens

**Seared Day Boat Scallops**

English Pea Purée, Carrot, White Asparagus

**Pan Roasted Crab Cake**

Roasted Red Pepper Fondue, Charred Corn, Warm Cabbage  
Slaw, Sauce Gribiche

### SOUP COURSE

**Classic Clam Chowder**

Clams, Bacon, Potato, Onion, Cream

**Cream of Mushroom Soup**

Purée of Cultivated Mushrooms, Fresh Thyme, Garlic

**Roasted Sweet Corn Soup**

Lump Crab Meat, Kaffir Lime Chantilly

**Potato Leek Soup**

Baguette Crostini

**Carrot Ginger Soup**

Coconut, Parsnip & Sweet Potato Chips



# Conservatory Offering

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## PACKAGE INCLUSIONS:

FOUR HOURS OF OPEN RESORT BRAND BAR

*(one hour cocktail, three hours reception)*

FOUR BUTLER PASSED  
HORS D'OEUVRES

TWO ENTRÉE BUFFET DINNER

*(90-minute serve time)*

CHAMPAGNE TOAST

WEDDING CAKE INCLUDED

SERVICE OF WEDDING CAKE

COFFEE & TEA SERVICE



# CONSERVATORY

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## Cocktail Hour Hors d'Oeuvres Selection

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Choice of Four Selections • Any Combination of Cold & Hot • One Piece Per Person Service Ratio

### COLD HORS D'OEUVRES

#### SHOTS

Red Pepper Hummus, Pita Shot

Shrimp Cocktail, Bloody Mary Cocktail Sauce

Tuna Tartare, Sesame, Ginger, Miso Caviar, Avocado,  
Sriracha Aioli, Crispy Wonton

#### LOLLIPOPS

Grape Tomato & Pesto Mozzarella

Yuzu Kosho Seared Ahi Tuna, Wasabi Aioli

Sweet Soy Glaze Blackened Gulf Shrimp

#### SPOONS

Pimento Cheese, Chives

Point Reyes Blue Cheese Mousse, Dried Fruit,  
Pecan Crumble

Compressed Melon, Feta, Mint, Balsamic Shot

### HOT HORS D'OEUVRES

#### SHOTS

Purple Cheesy Grits and Shrimp

Roasted Tomato Soup, Shaved Parmesan,  
Aged Cheddar Grilled Cheese

Korean Beef Bulgogi on Cucumber with Kimchi Slaw

#### LOLLIPOPS

Mac & Cheddar Cheese Poppers with Bacon,  
Tomato Jam, Chives

Chicken Yakatori, Green Onion, Sticky Soy

Delfino's Mini Meat Balls Skillets, San Marzano,  
Basil, Marinara Sauce

#### SPOONS

Fried Polenta, Short Rib Farce,  
Celery Root Hazelnut Gremolata

Crispy Braised Berkshire Pork Belly Cornbread Purée,  
House BBQ Sauce, Crispy Shallots

Bacon Wrapped Scallop, Sweet Chili Sauce

# CONSERVATORY

## Buffet Dinner Selection

Conservatory Location Only. Create your own wedding dinner buffet menu with two salads, two proteins, one starch side and one vegetable side

### SALAD COURSE SELECT TWO

**Petite Greens** Hearts of Palm, Florida Citrus, Herb Buttermilk, Red Forum Vinaigrette

**Roasted Kale** Ibérico Ham, Eggplant Caviar, Brioche Croutons, Ice Wine Vinaigrette

**Marinated and Slow Roasted Red and Yellow Beets**  
Imported Feta Cheese, Pine Nuts, Chives, 20-Year Sherry Vinaigrette

**Mizuna Lettuce** Marinated Alaskan Crab, Edamame Matsutake Soy, English Pea Purée, Carnival Cauliflower, Ginger-Yuzu Dressing

**Toasted Fregola Sarda** Florida Citrus, Roasted Peppers, Asparagus, Cipollini Onions, Toasted Espelette Vinaigrette

**Mediterranean Couscous Salad** Toasted Israeli Couscous, Grape Tomatoes, Roasted Chickpeas, Cucumber, Feta, Lemon Thyme Vinaigrette

### STARCH SELECT ONE

Wild Rice & Vegetable Pilaf

Roasted Garlic Yukon Gold Mash

Rosemary Confit Fingerling Potatoes

Truffed Barley Risotto

Poached Ancient Grains (Farro)

### VEGETABLES SELECT ONE

Roasted Brussel Sprouts, Toasted Hazelnuts, Balsamic Vinegar

Grilled & Roasted Asparagus Spears, Charred Cauliflower Florets, Herbed Breadcrumbs

Baby Zucchini, Wilted Onion, Dill and Parsley Vinaigrette

Chef's Choice of Fresh Seasonal Organic Vegetables

### ENTRÉES SELECT TWO

#### CHICKEN ENTRÉES

**Traditional Chicken Piccata** Lemon Butter, Fried Capers, Italian Parsley Sautéed Spinach

**Thyme Roasted Chicken Breast** Charred Sweet Tomatoes, Roasted Garlic Jus

#### BEEF ENTRÉES

**Grilled Sirloin Steak** Merlot Demi, Crispy Sweet Onions, Crumbled Maytag Bleu Cheese

**Beef Bourguignon** Wild and Exotic Mushrooms Ragout, Confit Pearl Onions, Cabernet Demi

#### SEAFOOD ENTRÉES

**Line Caught Sea Bass** Zellwood Corn & Applewood Smoked Bacon Relish, Brown Butter, Lemon, Parsley

**Grilled Florida Grouper Fillet** Olives, Heirloom Tomato Caponata

#### PORK ENTRÉES

**Herb Roasted Pork Roast** Stewed French Flageolet Beans, Crispy Bacon, Caramelized Savoy Cabbage, Nashville Barbecue Glaze

#### PLATED VEGETARIAN OPTION

**Potato Gnocchi** Roasted Vegetable Bolognese, House Ricotta Cheese

**Wild Mushroom Risotto** Porcini Butter, Asiago Cheese, Plantain Quinoa Cake, Sweet Potato Coins, Grilled Corn Salsa

**Roasted Eggplant** Emulsion of Charred Cauliflower, Trumpet Mushrooms, Asparagus



# HAMMOCK

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## Kids Menu

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Includes one entrée, two sides and one dessert.

### ENTRÉES

Cheese or Pepperoni Pizza

Chicken Tenders

Grilled Chicken Breast

Fish Fingers

Sliced Beef Tenderloin and Gravy

Mini Cheese Burgers

### SIDES

Fresh Fruit and Grapes

Tossed Greens

Steamed Carrots or Broccoli

Green Beans

Macaroni and Cheese

Mashed Potatoes

Tater Tots

French Fries

### DESSERTS

Chocolate Brownie

Chocolate Chip Cookie

Dirt & Worms

Strawberry Shortcake & Whipped Cream







# Brunch Wedding

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*(minimum 35 guests)*

## PACKAGE INCLUSIONS:

EXTENSIVE BRUNCH MENU  
(90-minute serve time)

JUICE SELECTIONS

COFFEE & TEA SERVICE

CHAMPAGNE TOAST

WEDDING CAKE INCLUDED

SERVICE OF WEDDING CAKE

## BRUNCH

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# Brunch Buffet

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Freshly Diced Honeydew, Cantaloupe, Pineapple,  
Papaya, Mango

Miniature Assorted Filled Cruffins,  
Coffee Cakes and Pastelitos

Yogurt Parfaits, Organic Greek Yogurt, Mixed Berries,  
Homemade Granola

Assorted New York Style Bagels, St. James Atlantic  
Smoked Salmon, Capers, Organic Tomato  
Cream Cheese Offerings: Onion, Plain, Herb, Strawberry

Assorted Freshly Baked Country Breads by Justin the Baker

Caribbean Brioche Toast with Warm Maple Syrup, Whipped  
Sweet Butter

Fluffy Scrambled Eggs

Crispy Applewood Smoked Bacon and Pork Sausage

**\*Traditional Made-to-Order Omelet Station:** Eggs any  
style, Tomatoes, Spinach, Asparagus, Canadian Bacon,  
Black Forest Ham, Onion, Pepper, Mushroom, Cheddar,  
Mozzarella, Goat Cheese

Homestead Heirloom Tomato Salad, Local Burrata

Mortadella, Domestic Ham, Soppressata, Brie,  
Manchego, Boursin,

Irish Guinness Porter, Seasonal Grilled Vegetable Platter

Sweet Corn

Roasted Fingerling Potatoes, Provençal Herbs

**\*Carved to Order:** Slow-Roasted Prime Rib

Warm Chocolate Bread Pudding

Assorted Chocolate-Dipped Cereal Bars

**\*Gelato Soft Serve, Select Three Flavors:**  
Chocolate, Coconut, Strawberry, Peach, Mango,  
Banana, Vanilla

\*Chef Attendant Required at 1 per 50 Guests



# BRUNCH ENHANCEMENTS

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COCKTAIL HALF HOUR TO INCLUDE FOUR BREAKFAST INSPIRED HORS D'OEUVRES AND  
BLOODY MARY & MIMOSA BAR

ADDITION OF A FOUR HOUR RESORT OR DELUXE BRANDS OPEN BAR

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## INSPIRED SMALL BITES

CHOICE OF FOUR SELECTIONS

### HOT SELECTIONS

**Fried Polenta** Short Rib Farce, Celery Root,  
Hazelnut Gremolata

**Fontina Cheese Arancini** Roasted Red Pepper Fonduta

**Purple Cheesy Grits & Shrimp**

**Lemon Grass Shrimp Satay** Carrot Ginger Purée,  
Thai Basil

**Grilled Cheese & Tomato Soup** Roasted Tomatoes,  
Shaved Parmesan, Aged Cheddar

**Miniature Chicken & Waffles**

**Blueberry Pancake** Nueskes Bacon and Sunnyside Up Egg

**Mini Frittata** choice of Bacon/Sausage or Spinach  
and Cheese

### COLD SELECTIONS

**Shrimp Cocktail** Bloody Mary Shooter with  
Shrimp Cocktail

**Bruschetta** Heirloom Tomato, Fresh Mozzarella, Basil

**Maine Lobster** Grilled Potato, Confit Fennel, Clementine,  
Citrus Lace

**Pimento Cheese Chives** Savory Cone

**Red Pepper Hummus, Pita Shot**

HAND CRAFTED  
DONUT WALL

BARISTA STYLE  
COFFEE STATION





# *Enhancements*

## ENHANCEMENTS

# Display Station Enhancements

### DISPLAYED STATIONS

#### SUSHI AND SASHIMI

(4) PIECES PER PERSON  
CHOICE OF TWO SELECTIONS

**Spicy Tuna, California, Dragon Roll, Vegetable, Rainbow Roll**

Wasabi, Soy, Pickled Ginger

#### FLAGLER BEACH RAW BAR

**Cocktail Shrimp (3 pieces per person)**

**New Zealand Mussels (3 piece per person)**

**Snow Crab Claws (2 piece per person)**

**Eastern Shucked Oysters (3 piece per person)**

Cocktail Sauce, Mignonette, Honey Mustard,  
Caramelized Lemons

#### QUESADILLA STATION

CHOICE OF TWO SELECTIONS

**Rotisserie Chicken, Cheddar Cheese,**

**Marinated Skirt Steak, Bell Peppers**

**Slow-Cooked Pork Shoulder, Caramelized Onion**

**Florida Shrimp, Chipotle Marinade**

Mexican Cheeses, Peppers, Mushrooms, Spinach, Guacamole,  
Sour Cream, Pico de Gallo, Green Tomato Salsa, Jalapeños,  
Pickled Onions

### THE TACO BAR

CHOICE OF TWO SELECTIONS

**Chipotle Pulled Pork**

**Organic Roasted Chicken al Pastor**

**Carne Asada**

**Florida Red Snapper**

**Shrimp**

**Bang Bang Cauliflower**

Soft Flour Tortillas, Crispy Corn Taco Shells, Corn Tortilla  
Chips, Lettuce, Tomato, Onion, Fresh Guacamole,  
Sour Cream, Chunky Salsa, Cotija Cheese

### CARVING STATIONS

#### ROASTED TURKEY BREAST

Grass-Fed Turkey Breast, Cranberry Sauce, Sage Gravy,  
Corn Bread

#### PRIME RIB OF BEEF

Caramelized Onion Jam, Rosemary Red Wine Jus,  
House-made Brioche Bun

#### FLORIDA WHOLE BLACK GROUPER

Cajun Seasoning, Crispy Tostones, Pineapple Key Lime Aioli

#### HONEY GLAZED BONE-IN PORK LOIN

Pickled Onion, Chimichurri Sauce, Mini Cuban Roll

#### ARGENTINIAN ROASTED ASADO

Slow Roasted Short Ribs, Grilled Green Onion, Mushroom,  
Baby Rainbow Potatoes, Sweet Peppers, Chimichurri Sauce,  
Salsa Picante



# ENHANCEMENTS

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## After Dinner Delights

### BARISTA STATION

**Espresso, Cappuccino, Cold Brew, Americano,  
Blended & Iced Coffees**

Caramel & Chocolate Sauce, Whipped Cream,  
Flavored Syrups

Whole, 2%, Soy Milk, Half & Half

Chocolate Shavings, Mini Chocolate Chips,  
Cinnamon Toppings

**Caramel Miniature Churros, Mojito Cruffins, Alfajores,  
Miniature Pastelitos**

### VENETIAN STATION

**Cakes, Tarts, Pies, Crème Brûlée, Mousses, Parfaits, Petit  
Fours, Eclairs, Cannoli, Pastries, Market Fresh Fruits &  
Berries, Dipping Sauces**

Flavored Coffee, Herbal Teas

**Add Espresso, Cappuccino, Americano & Iced Coffees  
with Cordials**

### HOUSEMADE GELATO EXPERIENCE

Choice of Three Flavors: **Vanilla, Chocolate, Dulce de Leche,  
Peanut Butter & Jelly, Pistachio, Toasted Almond, Sorbet**

Gelato Popsicles

Crushed Oreo's, M&M's, Sprinkles

Assorted Soda & Bottled Water

### IT'S ALL ABOUT THE CUPCAKES

**Lemon Meringue, Red Velvet, Nutella, Vanilla Crème,  
Oreo, Snickers**

Hot Chocolate, 2% Milk, Almond Milk

## After Party Late Night Snacks

### CHICK CHICK HOORAY

**Fried (or Grilled) Chicken Sandwich with Lettuce,  
Tomato, Bacon and Cheese**

**Chicken, Egg & Cheese on a Buttered Biscuit**

Sweet Tea

Blended Milk Shake: **Choice of Vanilla, Chocolate,  
Fresh Strawberry, Oreo Cookie**

### BOCADILLO

**Machaca Burrito:** Shredded Slow Cooked Skirt Steak,  
Scrambled Eggs, Onion, served with Mexican Crema  
and Hot Sauces

**Quesadilla:** Choice of Shredded Beef, Grilled Chicken, or  
Cheese with Grilled Vegetables

**Churros with Chocolate & Caramel Sauces**

Mexican Sodas

### GET SPORTY

**Classic Chicken Wing:** Dry Rubbed, Buffalo, or Teriyaki  
with Ranch & Bleu Cheese Dressing

Choose One:

**Pretzel Bites with Spicy Queso or Beer Cheese Dips**

**Miniature Angus Slider & Tator Tots**

**Pulled Pork Sliders & Potato Wedges**

**Chocolate Chip Cookie Ice Cream Sandwich**

**Gatorades & Alka Seltzer Packets**







Hammock Beach™

GOLF RESORT & SPA

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