



*Amelia National*  
GOLF & COUNTRY CLUB

# EVENT PACKAGE

**Come experience the best-kept secret in Fernandina Beach**

From the moment you enter the gates, you will be greeted by the tradition, elegance, and exclusivity that Amelia National Golf and Country Club offers.

Amelia National is an ideal choice for your special event.

Whether you're planning an intimate affair, banquet, or conference event - Amelia National Golf and Country Club is the place to be.

## Club House Additional Charges

- Clubhouse Charge - \$2,000.00
- Napkins & Table Linen - Based on Size & Style
- Dance Floor - \$100.00 (set-up/breakdown)
  - Gift Table and Cake Table (no charge)
  - Cake cutting fee - \$ 2.00 per person
  - Outdoor Tent Based on Size & Style
  - Ceremony Chair Charge upon Request
- Dining Room Seated Capacity (80) / Clubhouse Capacity (120)

**Payments & Deposits:** A deposit is required to book all events & is required at the time your contract is signed.

- Deposits are non-refundable & non-transferable
- Events are not confirmed until both the signed contract and deposit are received
- The final guaranteed headcount is due 14 days before the event date
- Please note: Once your guaranteed headcount is given, your headcount may increase but not decrease.
- Final balance is due on the day of the event.

# Breakfast and Brunch Selections

## **Light Continental Breakfast**

Coffee- Regular & Decaffeinated, Orange Juice

Assorted Muffins, Croissants and Pastries

## **Standard Continental Breakfast**

Coffee- Regular & Decaffeinated, Orange & Cranberry Juice

Assorted Muffins, Croissants & Pastries, Seasonal Fruit

## **Champagne Brunch**

Fruit Salad, Assorted Muffins,  
Eggs Benedict, Breakfast Potatoes, French Toast with  
Maple Syrup, Bacon, Sausage, Chicken Champignon with Wild  
Mushrooms and Chef's Vegetables \* add omelet station / 5

Includes  
Champagne  
Punch!

## **Southern Breakfast Buffet**

Fruit Salad, Cinnamon Rolls, Assorted Muffins, Breakfast  
Potatoes, Bacon, Sausage, Biscuits, Sausage Gravy, Grits,  
Juice's and a Chef-Attended Omelet Station

**All Food and Beverage are subject to 21% service and gratuity and 7.0% Sales tax –  
\*\* Prices & Menu Items are subject to change\*\***

# **Butlered Hors D'oeuvres**

*Priced Per Fifty Pieces*

**Shrimp Cocktail – market price**

**Asparagus Wrapped in Phyllo**

**Beef Tenderloin Lollipops**

With Caramelized Onion, Gorgonzola  
Cheese & Balsamic Reduction

**Bacon Wrapped Scallops**

**Coconut Shrimp**

With Sweet & Spicy Chili Sauce

**Mini Spinach & Cheese Quesadilla**

With Fresh Salsa

**Southwestern Chicken & Black Bean  
Eggrolls**

**Lobster Spring Rolls**

With Soy Ginger Dipping Sauce

**Goat Cheese Tarts**

With Kalamata Olives and Artichoke Hearts

**Beef or Chicken Satay**

**Caprese Skewers**

**Vegetable Spring Rolls**

with Red-Curry Dipping Sauce

**Portobello Mushroom Phyllo  
Triangles**

**Chicken & Cashew Spring Rolls**

**Italian Sausage Stuffed Mushrooms**

**Mini Pulled Pork Sliders**

Served on House Made  
Cornbread Muffins

**Spinach & Feta Cheese  
Greek Triangles**

**Mini Beef Empanadas**

**Assorted Mini Quiche**

**Mini Amelia Island Crab Cakes**

With Spicy Crawfish Sauce

**Spinach & Asiago Cheese  
Stuffed Mushrooms**

**Fried Duck Wontons**

With Spicy Plum Sauce

**Brie & Raspberry Almond Puffs**

**Warm Tomato Bruschetta**

# Chef's Creative Displays

## **European Cheese & Bread Display**

Imported Cheeses and House Made Crostini, Pita, Lavosh, Crusty Baguettes and Rolls, Classic Garlic Hummus, Olive Tapenade and Merlot Marmalade

## **Sliced Seasonal Fruit Platter**

Assorted Melons, Berries and Grapes

## **Grilled Vegetable Display**

40-Person Minimum

Eggplant, Zucchini, Asparagus, Portobello Mushrooms & Roasted Red Peppers

## **Mediterranean Antipasto Display**

40-Person Minimum

Prosciutto, Genoa, Capicola, Grilled Asparagus, Peppers, Zucchini, Portobello, Artichokes, Assorted Olives and Display of Manchego, Marinated Bocconcini with Grape Tomatoes and Fresh Basil served with Tuscan Bread, Rolls, Aged Balsamic, Extra Virgin Olive Oil, and Pesto

## **Make Your Own Bruschetta**

Crostini's and Assorted Crackers with

Olive Tapenade, Artichoke Relish, Tomato & Mozzarella, and Italian Three Cheese Spread served with Cold Press Olive Oil, Fresh Basil, Aged Balsamic, Sundried Tomato Oil, Sea Salt, and Cracked Black Pepper

## **Shellfish Martini Bar**

Martini Glasses filled with Shrimp, Crabmeat and Scallops, Zesty Tomato Horseradish Salsa

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# Plated Dinners

*Includes House Salad or Caesar Salad, Dinner Rolls & Butter,  
Your Starch and Fresh Seasonal Vegetable Selections,  
Coffee and Tea Service—All Listed Prices Are Per Person*

## Beef Entrée Selections

### **Prime Rib**

Roasted Angus Ribeye with Rosemary Scented Au Jus & Fresh Horseradish Sauce

### **Filet Mignon**

Angus Beef Tenderloin with Choice of Béarnaise or Wild Mushroom Demi-Glace

### **Roasted Angus Beef Tenderloin**

Topped with a Brandy Green Peppercorn Sauce

### **Beef Short Ribs**

Red Wine Braised Boneless Beef Short Ribs with Demi-Glace

## Chicken Entrée Selections

### **Chicken Franchise**

Chicken Breast Sautéed in an Egg Batter with a White Wine Lemon Sauce

### **Bruschetta Chicken**

Panko Encrusted Chicken Breast Topped with Bruschetta and Basil Beurre Blanc

### **Hunter Style Roasted Breast of Chicken**

Roasted Chicken Breast Filled with Mushrooms, Spinach, Brie & Port Wine Cherry Sauce

### **Lemon Rosemary Chicken**

Marinated in Lemon, Garlic and Rosemary

### **Seared Airline Chicken**

With Wild Mushroom and Artichoke Sauce

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# Seafood Entrée Selections

## **Asian Shrimp**

With Stir-fried Vegetables and Jasmine Rice

## **Seared Scallops**

With Garlic Saffron Galliano Sauce, served with Lobster Risotto

## **Pan Seared Mahi Mahi**

Served over Baby Spinach and Lemon Beurre Blanc

## **Citrus Glazed Salmon**

Pickled Vegetables and Caper Dill Beurre Blanc

## **Grouper Vera Cruz**

With Onions, Peppers, Olives, Raisins, fresh Lemon and Herbs

## **Surf and Turf**

Petite Filet Mignon or Roasted Beef Tenderloin and a  
Five-Ounce Cold Water Lobster Tail with Drawn Butter

# Pork and Veal Entrée Selections

## **Veal Mozzarella**

Sautéed Veal Cutlet topped with Mozzarella and Finished with Sherry Mushroom Sauce

## **Braised Pork Shank with South Western Sauce**

Topped with Queso Fresco and Cilantro

## **Stuffed Pork Tenderloin with Apples & Pecans**

Served with Caramel Demi-Glace and Tropical Fruit Salsa

## **Rosemary Rubbed Pork Tenderloin**

With Apple Brandy Sauce

# Dual Entrée Selections

## **Petite Filet or Roasted Beef Tenderloin**

Served with Your Choice of Sauce:

Béarnaise, Wild Mushroom, Brandy Dijon or Green Peppercorn Sauce

## **Paired with Choice of One of the Following:**

### **Crispy Chive and Potato Crusted Wild Salmon**

With Tarragon Wine Sauce

### **Crab Stuffed Shrimp**

Jumbo Shrimp Stuffed with Crab Meat Stuffing

### **Chicken St. Thomas**

Sautéed Egg Battered Chicken Topped with Artichokes, Cherry Tomatoes,  
Kalamata Olives & Lemon Basil Beurre Blanc

### **Veal Mozzarella**

Sautéed Veal Cutlet topped with Mozzarella and Finished with Sherry  
Mushroom Sauce

### **Grouper Vera Cruz**

Grouper with Onions, Peppers, Olives, Raisins, Fresh Lemon and Herbs



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# Dinner Buffet Selections

*30-person Minimum is required for all Buffets  
Coffee and Iced Tea Service is Included with all Buffets*

## **Choose From:**

(3) Entrées with Selected Starch  
and Fresh Vegetables with House  
or Caesar Salad  
Rolls and Butter

(2) Entrées with Selected Starch  
and Fresh Vegetables with House  
or Caesar Salad  
Rolls and Butter

## Buffet Entrée Selections

*Additional Offerings Available Upon Request*

Marinated Flank Steak

Tortellini Alfredo with Grilled Chicken

Four Cheese Lasagna

Penne A La Vodka with Vegetables

Panko Encrusted Chicken Breast  
Topped with Bruschetta and Basil  
Beurre Blanc

Caramelized Apple Dried  
Cranberry Stuffed Pork Loin  
With Apple Cider Glaze

Chicken Franchise  
With Lemon Butter Sauce or Piccata  
Sauce with Capers

Roasted Vegetable Lasagna  
With Pink Vodka Sauce

Chicken Marsala with Mushrooms

Encrusted Mahi-Mahi  
With Basil Beurre Blanc topped with  
Tomato Bruschetta

Stuffed Pork Loin  
With Spinach, Roasted Red Peppers,  
Prosciutto Ham & Parmesan Cheese  
Topped with a Pesto Cream Sauce

Glazed Salmon  
With Choice of Glaze



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Sour Cream & Chive Mashed Potatoes  
Au Gratin Potatoes

## Buffet Vegetable and Starch Selections

Asparagus Spears  
Buttered Baby Carrots  
Sugar Snap Peas with Red & Yellow  
Peppers  
Julienne Vegetable Medley  
Broccoli Spears  
Green Beans Almandine

Garlic & Parmesan Mashed Potatoes  
Praline Mashed Sweet Potatoes  
Rosemary Roasted Red Potatoes  
Asiago Duchess Potatoes  
Citrus-Scented Jasmine Rice  
Wild Rice Pilaf

## Buffet Station Selections

### Chef Attended Pasta Station

*Let Our Chef Create a Personal Dish for Your Guest!*

Pasta Station Includes:

Fresh Garlic, Zucchini, Mushrooms, Broccoli Florets, Black Olives,  
Chicken, Artichoke Hearts, Basil, Spinach  
With Shrimp

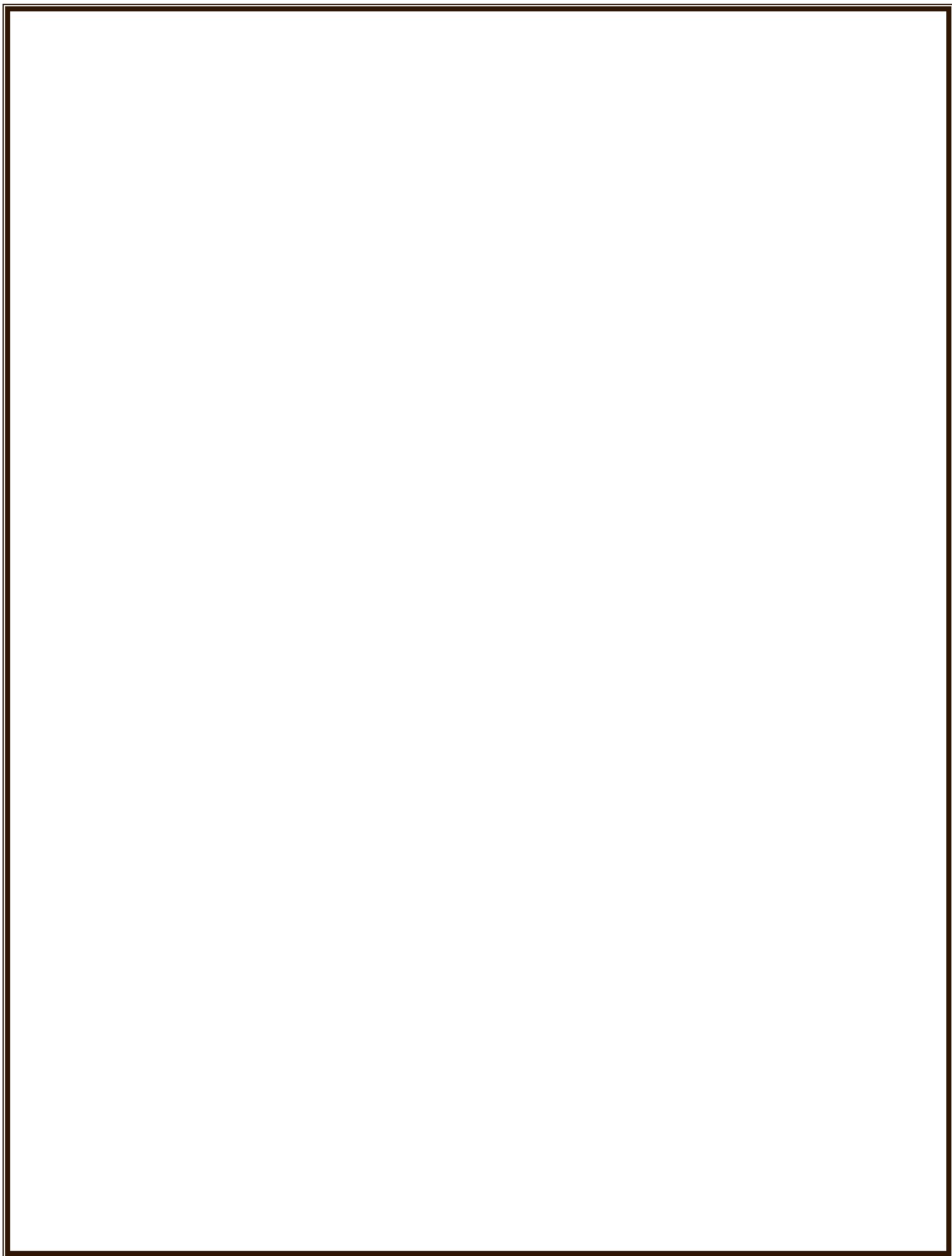
**Pasta--Choose 2:** Penne, Garden Rotini, Fettuccini, Linguini  
or Cheese Tortellini

**Sauces--choose 2:** Marinara, Alfredo, Pesto, Carbonara or  
Pink Vodka

### Chef Attended Carving Stations

Roasted Breast of Turkey with Pan Gravy or Glazed Ham  
Roasted Apple Dried Cranberry Stuffed Pork Loin  
Marinated Flank Steak  
Herb Encrusted Roasted Sirloin with Brandy Dijon Sauce  
Roasted Angus Prime Rib of Beef  
Roasted Beef Tenderloin

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# Themed Lunch Buffet Selections

***30-person Minimum is Required for all Buffets***  
***Coffee and Iced Tea Service is Included with All Buffets***  
***\*\* Pricing is Per Person \*\****

## **Taco Bar Buffet**

Seasoned Ground Beef with Lettuce, Tomatoes, Salsa, Cheddar Cheese,  
Sour Cream  
Hard and Soft Taco Shells, Refried Beans and Mexican Rice

## **Baked 4 Cheese Lasagna**

Served with a Grilled Vegetable Display, Mixed Greens Salad, Rolls and  
Butter \* Caesar (\$1 upcharge)

## **Baked Potato, Chili & Salad Bar**

Baked Potato with Butter, Sour Cream, Chives, Cheddar Cheese, Bacon,  
Chili, Mixed Greens Salad, Rolls and Butter

## **Asian Chicken Vegetable Stir Fry**

Served with Steamed Rice, Fried Rice, Egg Drop Soup and Asian Salad,  
Rolls and Butter

## **All American Buffet**

Hamburger and Hot Dogs with Rolls and Appropriate Condiments  
Choice of Potato Salad, Pasta Salad or Cole Slaw

## **Deli Buffet**

Roasted Beef, Ham and Turkey, American and Swiss cheese  
With Assorted Condiments, Rolls, Soup Du Jour, Potato Chips  
Choice of Potato Salad, Pasta Salad or Cole Slaw

## **Pulled BBQ Pork Buffet**

House Made BBQ Pork, Rolls, Potato Chips and Cole Slaw

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# Lunch Buffet Selections

*30-person Minimum is required for all Buffets  
Coffee and Iced Tea Service is Included with All Buffets*

## **Roast Turkey**

Roast Turkey Breast with Mashed Potatoes, Stuffing,  
Cranberry Sauce and Gravy, Includes a Salad Bar

## **Pot Roast**

Braised Pot Roast with Brown Gravy and Your Starch Selection  
Includes a Salad Bar

## **Meatloaf**

Homemade Meatloaf with Gravy and Your Starch Selection  
Includes a Salad Bar

## **Pan Seared Salmon**

Pan Seared Salmon Topped with Firecracker Glaze and Your Starch Selection  
Includes a Salad Bar

## **Lemon Rosemary Chicken**

Grilled Chicken Marinated in Lemon, Garlic and Rosemary  
with Your Starch Selection  
Includes a Salad Bar

## **Stuffed Pork Loin**

Stuffed with Apple Cranberry Stuffing  
Topped with Apple Brandy Sauce

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# Plated Lunch Selections

*Coffee and Iced Tea Service is Included*

## **Roasted Vegetable and Cheddar Quiche**

Served with Your Choice of Fruit Cup, Soup or House Salad

## **Chicken & Wild Mushroom Crepe's**

With Herb Supreme Sauce

Served with Your Choice of Fruit Cup, Soup or House Salad

## **Chicken Franchise**

Sautéed Chicken Breast with Lemon Sauce

With Your Choice of Starch and Vegetable

## **Pork Tenderloin Medallions**

Sautéed with a Bourbon Apple Dried Cherry Compote

With Your Choice of Starch and Vegetable

## **Horseradish Encrusted Salmon**

Topped with Tomato Dill Coulis

With Your Choice of Starch and Vegetable

## **Parmesan Crusted Chicken Bruschetta**

Lightly Panko Parmesan Breaded Chicken Seared

Topped with Tomato, Onion and Olives

With Your Choice of Starch and Vegetable

## **Veal Mediterranean**

Thinly Pounded Veal Cutlet Floured and Seared

Topped with a Mediterranean Salsa with Artichokes, Sundried Tomatoes, Olives,

Capers, Basil, Lemon and Olive Oil

With Your Choice of Starch and Vegetable

## **Braised Beef Tips**

With Onions, Mushrooms & Garlic, Finished with a Boursin Cheese Demi Glaze

With Your Choice of Starch and Vegetable

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# Sweet Selections

## Cakes

Red Velvet, Double Chocolate, Carrot,  
Cheesecake, Tiramisu, Almond Cream

## Pies

Apple, Cherry, Key Lime, Peanut Butter, Lemon Meringue

## Candy Indulgence

Skittles, Assorted Mini Candy Bars, M&M's (plain & peanut),  
Jelly Beans, Red Rope Licorice, Tootsie Rolls

## Chocolate Dipped Strawberries

## Fresh Baked Cookies

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Sugar

## Chocolate Chip Brownies or Blondies



# Bridal Brunch

## **“The Sunrise”**

Fresh Squeeze Orange and Grapefruit Juice  
Seasonal Fruit and Berries  
Assorted Cereals and Milk  
Yogurt and Granola Parfait  
Scrambled Eggs with Ham, Onions, Peppers, Chives & Tomatoes  
Crisp Applewood Smoked Bacon and Sausage Links  
Breakfast Potatoes with Onion and Peppers  
Danishes, Muffins, Croissants, and Butter with Assorted Preserves  
Freshly Brewed Coffee  
Assorted Hot Teas

## **“The Southern Buffet”**

Fresh Squeeze Orange and Grapefruit Juice  
Seasonal Fruit and Berries  
Yogurt and Granola Parfait  
Scrambled Eggs  
Sausage Gravy and Biscuits  
Crisp Bacon and Andouille Sausage  
Braised Southern Pork Chops with Onions and Gravy  
Creamy Stone Ground Grits with Cheddar Cheese  
Danishes, Muffins, Croissants, and Butter with Assorted Preserves  
Freshly Brewed Coffee  
Assorted Hot Teas

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## BEVERAGE SERVICE

### HOURLY PACKAGE: (Per Person)

Call Brands	Premium Brands	Super Premium	Beer/Wine/Soda
1 Hour - \$16	1 Hour - \$20	1 Hour - \$24	1 Hour - \$14
2 Hours - \$20	2 Hours - \$24	2 Hours - \$28	2 Hours - \$17
3 Hours - \$24	3 Hours - \$28	3 Hours - \$32	3 Hours - \$20
4 Hours - \$28	4 Hours - \$32	4 Hours - \$36	4 Hours - \$24

Champagne/Sparling Toast \* By The Glass \$5 / \$9 / \$13

Kegs of Beer – (1) keg serves about 125 guests

Domestic: \$375

Craft/Import: \$510

Can\*Bottle Domestic: \$3.75    Craft/Import Can\*Bottle: \$5

Non-Alcoholic Beverages: \$2.50

Juices: \$3.50

Bottle of Wine: Pricing starts @ \$22 / Wine List Available

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# Golf Breakfast Selections

## Grab & Go

**\*\* All breakfast sandwiches made with eggs & cheese;  
ham, bacon, or sausage can be added (pick 2) \*\***

**Breakfast Croissant**

**Breakfast Burrito**

**Breakfast Jumbo Biscuit**

**Continental Breakfast**

Fresh Baked Pastries, Assorted Mini Muffins,  
Fresh Seasonal Fruit Bowl, Honey Vanilla Yogurt & Granola  
Coffee, Orange Juice, Iced Tea

**Traditional Breakfast Buffet**

Scrambled Eggs, Bacon, Sausage, Home Fries,  
Assorted Danishes, Fresh Seasonal Fruit Bowl  
Coffee, Orange Juice, Iced Tea

**The Grand Breakfast Buffet**

**"Chef Attended Omelet Station"**

Ham/Cheese/Onions/Mushrooms/Peppers/Tomatoes/Spinach  
Buttermilk Pancakes or French Toast

Biscuits & Sausage Gravy, Bacon, Sausage, Home Fries  
Honey Vanilla Yogurt & Granola, Assorted Danish and Mini Muffins  
Coffee, Orange Juice, Iced Tea

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# Golf Tournaments

## **Deli Buffet**

Roasted Turkey, Honey Ham, Selected Sliced Cheeses, Cole Slaw, Potato Salad,  
Fresh Fruit Bowl, Fresh Baked Cookies

## **American Grill Buffet**

Hamburgers, Hot Dogs, Grilled Chicken Breast, Baked Beans, Potato Salad,  
Selected Sliced Cheeses, Chips, Fresh Fruit Bowl, Fresh Baked Cookies

## **South of the Border Buffet**

Chicken Fajitas, Cheese Enchiladas, Seasoned Taco Meat, Spanish Rice, Refried Beans,  
Warm Flour Tortillas & Taco Shells, Sour Cream, Shredded Cheese, Lettuce, Chips & Salsa  
and Cinnamon Crisps

## **Taste of Tuscany Buffet**

Pan Seared Chicken Portobello, Roasted Garlic Alfredo, Sausage & Peppers,  
Bocconcini Caprese, Panzanella Salad, Roasted Asparagus, Biscotti Cookies

## **Hole in One BBQ Sandwich Bar Buffet**

BBQ Brisket, Smoked Sausage, Pulled BBQ Chicken, Salad, Cole Slaw, Fresh Fruit Bowl,  
Chips, Fresh Baked Cookies, Sweet Hawaiian Rolls

## **Smokehouse BBQ Buffet**

BBQ Baby Back Ribs, Roasted Chicken, Smoked Kielbasa Sausage, Red Beans & Rice,  
Tossed Bacon & Bleu Wedge Salad, Cornbread, Fresh Fruit Bowl, Baked Brownies

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# Golf Box Lunches

## **Roast Turkey or Honey Ham Croissant**

Smoked Turkey or Honey Ham, American or Swiss Cheese, Tomato, Red Onion, Lettuce on a Croissant served with Whole Fresh Fruit, Cookie, Chips, Bottled Water

## **Tuscan Italian Sandwich**

Salami, Honey Ham, Smoked Turkey, Provolone Cheese, Red Onion, Lettuce, and Oregano Vinaigrette on Hoagie Roll served with Whole Fresh Fruit, Cookie, Chips, Bottled Water

## **Grilled Chicken Caesar Wrap**

Grilled Chicken, Romaine Lettuce, Parmesan cheese tossed in Caesar dressing served with Whole Fresh Fruit, Cookie, Chips, Bottled Water

## **Grilled Chicken BLT Wrap**

Grilled Chicken, Lettuce, Tomato, Bacon, Shredded Cheese, Ranch Dressing in a wrap, Whole Fresh Fruit, Cookie, Chips, Bottled Water

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# 19<sup>th</sup> Hole Packages

## “Birdie”

Chips & Salsa  
Crudités with Ranch Dressing  
Sweet & Sour Meatballs  
Mini Beef or Chicken Burritos with sour cream & salsa

## “Eagle”

Chips & Salsa  
Crudités with Ranch Dressing  
Buffalo Boneless Chicken Wings with bleu cheese  
Pot Stickers, soy sauce & hot mustard sauce  
Egg Rolls, soy sauce & hot mustard sauce

## “Hole in One”

Chips & Salsa  
Crudités with Ranch Dressing  
Assorted Domestic Cheese Tray with Crackers  
Teriyaki Chicken Breast Skewers  
Jalapeño Poppers filled with Cream Cheese  
Sausage Stuffed Mushroom Caps

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