



*the only
thing we
overlook is
the ocean...*

Hampton Inn Oceanfront/ Jacksonville Beach

1515 1st Street North Jacksonville Beach, FL 32250
904-241-2311 | jacksonvillebeachococeanfront.hamptoninn.com



CONGRATULATIONS

Wedding dreams become a reality at The Hampton Inn Oceanfront. Our sparkling beach and romantic atmosphere provide the perfect venue for a picturesque wedding whether you are planning an extravagant celebration or an intimate gathering. Choose from a multitude of oceanfront accommodations and settings to host your wedding of a lifetime.

The Hampton Inn Oceanfront offers over 3,500 square feet of event space including our exquisite oceanfront ballroom and outdoor ceremony site, The Ocean Lawn. You are sure to find the perfect space for your big day.

You can rely on our seasoned resort staff to anticipate your every need and provide excellent service on one of the most memorable days of your life. Choose from a selection of delectable menus that our talented Chef has created.

When you combine The Hampton Inn Oceanfront's impeccable amenities and accommodations with your wedding vision, a truly memorable wedding experience is ensured.





BREATHTAKING AMBIENCE

We are a resort-like hotel located right on the beach. We have the most amazing outdoor heated lagoon-style pool in Jacksonville with rock grotto, cascading waterfalls and whirlpool. With our amenities and scenic beach views, The Hampton Inn Oceanfront is sure to be the perfect venue for your dream wedding.

The Hampton Inn Oceanfront offers everything you need for a memorable and inspiring destination wedding.

Our facilities can accommodate:

Ceremonies

Receptions

Rehearsal Dinners

Engagement Parties

Farewell Brunches

Bridal Showers and Luncheons

Day - Of Coordinating

On - Site Catering

Beach Front Activities



WEDDING CEREMONY PACKAGE

Rental of the Ocean Lawn for your ceremony: **\$600.00 ++**

Includes:

Ocean Lawn Ceremony Site

Half Hour Ceremony Event Time

Choice of White or Bamboo Arbor

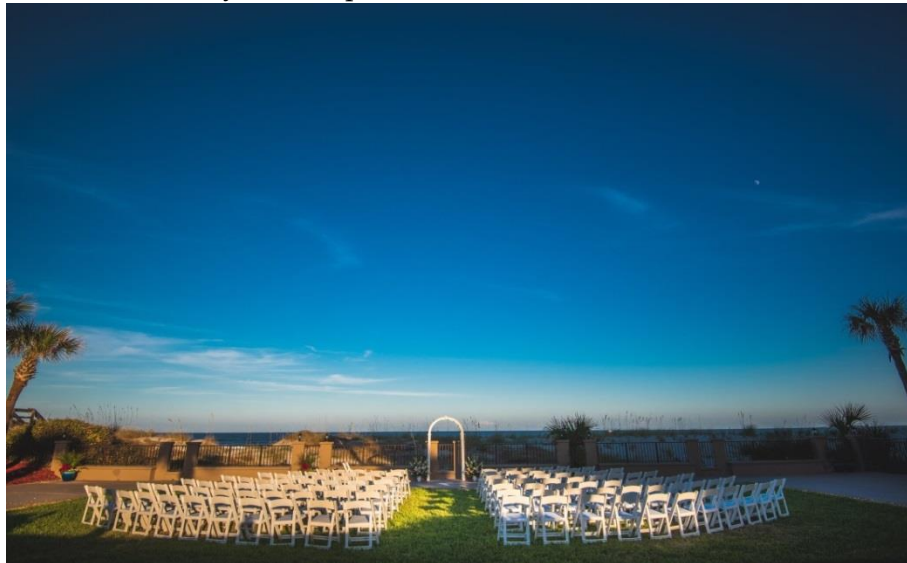
Ceremony Coordinator

Wedding Rehearsal

Available items to rent from the hotel:

White Ceremony Chairs - **\$5.50 per chair**

Delivery & Set Up Fee for Chair Rental - **\$150.00**



WEDDING RECEPTION PACKAGE

Four Hour Wedding Event
(One Hour of "Cocktail Hour" and Three Hours of Dinner and Dancing)

Private Reception Space Set to Your Specifications

House Centerpieces for your Reception Tables

Your Choice of White or Ivory Table Cloths, Skirting, and Napkins

Cake Cutting Service

Menu Tasting for Two

Discounted Room Block for Out of Town Guests

*Ocean view Accommodations for the Bride & Groom on Your Wedding Night

**Based on availability*

(Receptions with minimum revenue of \$3,000.00 prior to Sales Tax and Service Charge are eligible for a Complimentary Guest Room for wedding night)



Hors D'oeuvres

Sold Per 50 Pieces

Hot and Cold Hors D'oeuvres

<i>Deviled Eggs</i>	<i>\$55.00</i>	<i>Pan Fried Pork Dumplings With Soy Sauce</i>	<i>\$100.00</i>
<i>Swedish Meatballs</i>	<i>\$60.00</i>	<i>Assorted Mini Quiche</i>	<i>\$125.00</i>
<i>Spicy Buffalo Wings With Celery & Blue Cheese Dressing</i>	<i>\$85.00</i>	<i>Thai Chicken Sate with Peanut Sauce</i>	<i>\$95.00</i>
<i>Crispy Chicken Tenders With Barbeque and Honey Mustard Sauces</i>	<i>\$125.00</i>	<i>Chilled Jumbo Mayport Shrimp With Tangy Cocktail Sauce</i>	<i>\$160.00</i>
<i>Southwestern Egg Rolls With Cajun Ranch Sauce</i>	<i>\$165.00</i>	<i>Bacon Wrapped Scallops</i>	<i>\$175.00</i>
<i>Mini Beef Wellington</i>	<i>\$230.00</i>	<i>Coconut Battered Shrimp With Sweet Thai Chili Sauce</i>	<i>\$125.00</i>
<i>Spanakopita</i>	<i>\$125.00</i>	<i>Mini Crab Cakes With Lemon Dill Aioli</i>	<i>\$170.00</i>

Displayed Hors D'oeuvres

Serves 50 people

<i>Creamy Spinach Dip Served with Focaccia Bread</i>	<i>\$95.00</i>
<i>Fresh Crudité Display with Seasonal Fresh Vegetables and Dip</i>	<i>\$95.00</i>
<i>Hummus Served with Pita Chips, Carrots, and Celery Sticks</i>	<i>\$95.00</i>
<i>Fruit and Cheese Display with A Variety of Crackers and Dips</i>	<i>\$175.00</i>



Sunrise Bridal Brunch

All Buffet Options are served with:

Buttery Croissants, Danishes, Muffins, Bagels, Butter, & Preserves

Fresh Sliced Fruit

Seasonal Vegetables

Coffee, Hot Tea, and Fresh Juice

Choice of One Egg Selection:

Vegetable Frittata, Fluffy Scrambled Eggs, or Chef Attended Omelet Station *

Choice of Three Breakfast Sides:

Belgian Waffles, Buttermilk Biscuits and Gravy, Canadian Bacon, Grits, Hickory Smoked Bacon, Link Sausage, Oatmeal, Roasted Potatoes, Turkey Sausage, or Cinnamon Vanilla French Toast

Choice of Brunch Entrees:

Chicken Piccata, Roasted Pork Loin with Maple Apple Reduction, Honey Baked Ham, Mini Crab Cakes, Butter Poached Salmon, or Prime Rib with Au Jus

One Brunch Entrée: \$35.00 ++ per person

Two Brunch Entrées: \$40.00 ++ per person

Optional Unlimited Mimosa Bar

Served with 3 Juice options – Orange, Cranberry, and Pineapple

\$22.00 ++ per person

**Choice of Omelet Station includes additional \$100 Chef Fee*

21% Taxable Service Charge and 7% Sales Tax will apply. Prices subject to change.

Southern Charm Wedding Buffet

All Buffet Options Include:

Tossed Garden Salad with Accompaniments

Corn Bread with Whipped Butter

Iced Tea

Choice of Entrée:

Barbeque Grilled Chicken Breast, Southern Fried Chicken,

Fried Catfish Filet, Pulled Pork, or Brisket

Choice of Three Sides:

Cole Slaw, Corn on the Cob, Homestyle Baked Macaroni & Cheese, Oven Baked Beans,

Potato Salad, Southern Mashed Potatoes, or Green Beans

Choice of Two Entrées: \$38.00 ++ per person

Choice of Three Entrées: \$42.00 ++ per person

The Luau

Asian Salad Served with Tai Peanut Dressing

Kahlua Slow Roasted Pork Loin

Teriyaki Chicken

Fried Plantains

King's Hawaiian Sweet Rolls

\$40.00++ per person

The Surf & Turf

Field Greens Salad with Accompaniments

Roasted Prime Rib with Au Jus

Seared Shrimp Skewers with Tangy Cocktail Sauce

Garlic Mashed Potatoes

Sautéed Asparagus

Assortment of Dinner Rolls

\$44.00 ++ per person

Silver Buffet Dinner Reception

All Buffet Options Include:

Tossed Garden Salad with Accompaniments
Warm Rolls and Butter
Iced Tea

Choice of 1 Appetizer Display:

Creamy Spinach Dip Served with Focaccia Bread or
Fresh Seasonal Vegetable Crudit  with Hummus

Choice of Entr es:

Balsamic Glazed Chicken, Dijon Mustard Pork Loin, Prime Rib with Au Jus,
Seared Mahi with Lemon Dill Cream Sauce, Chicken Piccata, Herb Crusted Pork Loin,
Chicken Marsala, or Chicken Florentine

Choice of Two Starches:

Herb Roasted Red Potatoes, Wild Rice, Garlic Mashed Potatoes , Potato Au Gratin, or
Pasta with choice of Pesto or Alfredo Sauce

Choice of Two Vegetables:

Saut ed Asparagus, Broccoli and Cauliflower with Mornay Sauce, Green Beans, Glazed Carrots,
Oven Roasted Zucchini and Summer Squash, Southwestern Corn, or Saut ed Mushrooms

Choice of Two Entr es: \$54.00 ++ per person

Choice of Three Entr es: \$61.00 ++ per person

Diamond Buffet Dinner Reception

All Buffet Options Include:

Tossed Garden Salad with Accompaniments
Warm Rolls and Butter
Iced Tea

Choice of 1 Appetizer Display:

Fruit and Cheese Display with Crackers and Dips, Creamy Spinach Dip Served with Focaccia Bread, or
Fresh Seasonal Vegetable Crudit  with Hummus

Choice of Entr es:

Balsamic Glazed Chicken, Black Pepper Prime Rib, Dijon Mustard Pork Loin, Prime Rib with Au Jus,
Seared Mahi with Lemon Dill Cream Sauce, Lemon Pepper Grouper, Chicken Piccata, Mini Crab Cakes,
Herb Crusted Pork Loin, Chicken Marsala, or Chicken Florentine

Choice of Two Starches:

Roasted Herb Red Potatoes, Truffle Macaroni & Cheese, Wild Rice, Garlic Mashed Potatoes,
Rice Pilaf, Potato Au Gratin, or Pasta with choice of Pesto or Alfredo Sauce

Choice of Two Vegetables:

Saut ed Asparagus, Broccoli and Cauliflower with Mornay Sauce, Green Beans, Glazed Carrots,
Oven Roasted Zucchini and Summer Squash, or Southwestern Corn

Choice of Two Entr es: \$59.00 ++ per person

Choice of Three Entr es: \$65.00 ++ per person

Buffet Enhancement Action Stations

Action Stations are offered as Buffet add-ons only. Purchase of an above listed Buffet Package is required

Chef Attendant at \$100 is Required Per Station

25 Guests Minimum

Italian Pasta Station

Chicken and Shrimp paired with Penne and Cavatappi Pasta hand tossed with Alfredo, Pesto, and Marinara sauce individually prepared by our talented chefs.

\$16.00++ per person

Roasted French Cut Turkey Breast

Cranberry Mayo, Dijon Mustard

\$9.00++ per person

Citrus Marinated Pork Loin

Sweet Chili Aioli, Tropical Fruit Salsa

\$10.00++ per person

Herb Crusted Tenderloin of Beef

Horseradish Whipped Cream, Sundried Tomato Aioli

\$15.00++ per person

Bourbon Glazed Roasted Ham

Bavarian Mustard

\$9.00++ per person

21% Taxable Service Charge and 7% Sales Tax will apply. Prices subject to change.

Bar Service Options

Bar service requires (1) Bartender at \$100 fee for every 75 guests.

Bars are billed on actual total drinks served unless an Inclusive Bar Package is selected.

Inclusive Bar Packages

Liquor Bars are served with Juices, Mixers, Soft Drinks, Bottled Water, and Bar Fruits.

Beer and Wine Bars are served with Soft Drinks & Bottled Water.

Top Shelf Liquor Bar

2-Hours, \$30 per person

3-Hours, \$35 per person

4-Hours, \$40 per person

Premium Liquor Bar

2-Hours, \$25 per person

3-Hours, \$30 per person

4-Hours, \$35 per person

House Liquor Bar

2-Hours, \$20 per person

3-Hours, \$25 per person

4-Hours, \$30 per person

Wine and Beer Bar

2-Hours, \$20 per person

3-Hours, \$24 per person

4-Hours, \$29 per person

Bar Service Liquor

Top Shelf Brand Liquor

Ketel One Vodka

Bombay Gin

Maker's Mark Bourbon

Crown Royal Blended Whiskey

Johnnie Walker Red Scotch

Bacardi Rum

Patron Silver Tequila

Premium Liquor Bar

3 Olives Vodka

Tanqueray Gin

Jack Daniels Bourbon

Seagram's 7 Blended Whiskey

Dewar's Scotch

Bacardi Rum

Jose Cuervo Tequila

House Liquor Bar

House Choice Vodka

House Choice Gin

House Choice Bourbon

House Choice Whiskey

House Choice Scotch

House Choice Light Rum

House Choice Tequila

Hosted Bar by the Drink

Top Shelf Brands - \$9.00

Premium Brand - \$8.00

House Brands - \$6.25

Domestic Beer - \$5.25

Imported Beer - \$6.00

House Wine BTG - \$6.25

Soft Drink/Bottled Water - \$2.50

Cash Bar by the Drink

Top Shelf Brands - \$9.50

Premium Brands - \$8.50

House Brands - \$6.75

Domestic Beer - \$5.75

Imported Beer - \$6.00

House Wine BTG - \$6.75

Soft Drink/Bottled Water - \$2.50

Hosted Unlimited Sodas, Juices, and Bottled Waters - \$10.00 per person

Champagne Toast - \$3.50 per person

Sparkling Cider Toast - \$2.50 per person

Unlimited Mimosas - \$22.00 per person

21% Taxable Service Charge and 7% Sales Tax will apply. Prices subject to change.