

Holiday Island 2009

THE JEKYLL ISLAND CLUB HOTEL PRESENTS...



Jekyll Island Christmas Tree Lighting Festival

November 28, 4:30-7:30 p.m.

Here comes Santa Claus and snow, goodies and music, jingle bell tours and dazzling entertainment! What fun for the whole family as everyone anticipates the lighting of the giant community Christmas Tree! The entire event happens on the lawn of Sans Souci in the Historic District. (Free of charge.)

Candlelight Tour of the Hotel

December 2, 4:00 p.m.

Enjoy the Jekyll Island Club Hotel in all its Christmas finery as the guide takes you on a candlelight tour of the Grand Dining Room, lobby, and other public rooms. See live evergreen trees, wreaths on every door, and garlands with red velvet bows as you hear the story of the Hotel. Refreshments afterwards. (Free of charge.)

Gingerbread House Making Workshop

December 5, 10:00 a.m.

The Hotel's famous pastry chefs have all the parts ready ahead of time for this 2-hour, family friendly workshop. Put them together, ice, decorate, and make a gingerbread house, trees and flowers ...ready for photos. Take home and enjoy. (Admission.)



A Dickens Feast

December 12, 7:30 p.m.

Gather in the Boar's Head Lobby for a toast to Christmas Present. Follow the merry-makers into the Grand Dining Room for a holiday feast and musical dinner theatre. Based on Charles Dickens' *A Christmas Carol*, the Atlanta acting company revisits Christmas with Tiny Tim, Bob Cratchit, Scrooge, and a host of other colorful characters. (Admission.)

The Grand Victorian Tradition

December 12, 10:00 a.m.

Christmas cards came into their own during the Victorian era; handmade and beautiful, they were kept as mementoes by family and friends through the years. Come join this 2-hour workshop and be part of the tradition. Learn from the instructor how to create a greeting card that looks like a watercolor heirloom! (Admission.)



Santa at Crane

December 13, 11:30 a.m. - 2:00 p.m.

Jolly Old St. Nick welcomes children to Crane Cottage with a great big "Ho-ho-ho" and an invitation to share their Christmas wishes. A photographer is available to capture the moment (fee).



The Christmas Bagpiper

December 19-24, 4:00 p.m.

Scottish bagpiper Tim Akins heralds the season at the Club and then down by the Jekyll River. He pipes each afternoon of Christmas week. (Free of charge.)

Family Carol Sing

December 23, 5:00 p.m.

This musical family event is outdoors, so don your hats and mufflers! Meet on the Riverfront Veranda ready to sing favorite carols at Crane and Cherokee Cottages, the Club and Sans Souci. Tom will be ready to lead us merrily through "Jingle Bells," "Deck the Halls," and more. Cookies and punch afterwards. (Free of charge.)

RESERVATIONS ARE REQUIRED FOR ALL EVENTS:
912-635-2600

CELEBRATE,
New Year's Eve
AT THE
JEKYLL ISLAND CLUB HOTEL

We have a party for everyone!

GRAND DINING ROOM

Two seatings are offered for dinner in the Grand Dining Room with dancing to follow in the Club Ballroom.

6:00 p.m. - 8:30 p.m. Enjoy a fabulous four-course dinner with the piano accompaniment of Christopher Smith. \$79.95 per person plus tax and gratuity.

9:00 p.m. - 11:30 p.m. Feast on an elegant five-course dinner with the instrumental sounds of the Christopher Smith Quartet. \$99.95 per person plus tax and gratuity.

COURTYARD AT CRANE

The Courtyard at Crane Cottage will offer its full Dinner menu from 5:30 p.m. until 10:00 p.m. Crane will also have a Holiday Feature Dinner item being offered for the occasion.

All guests who dine with us at Crane Cottage are welcome to enjoy the party and festivities in the Club Ballroom.

CLUB BALLROOM

Ring in the New Year in the Club Ballroom. The celebration features DJ, dancing, cash bar, party favors, a champagne toast at midnight, coffee and petit fours. 8:00 p.m. - 2:00 a.m.

ADMISSION IS FREE WITH DINNER PURCHASE;
Otherwise admission is \$20.00.

Reservations for our special holiday events must be secured by major credit card. Cancellations must be made 72 hours prior to the event to avoid a cancellation charge.

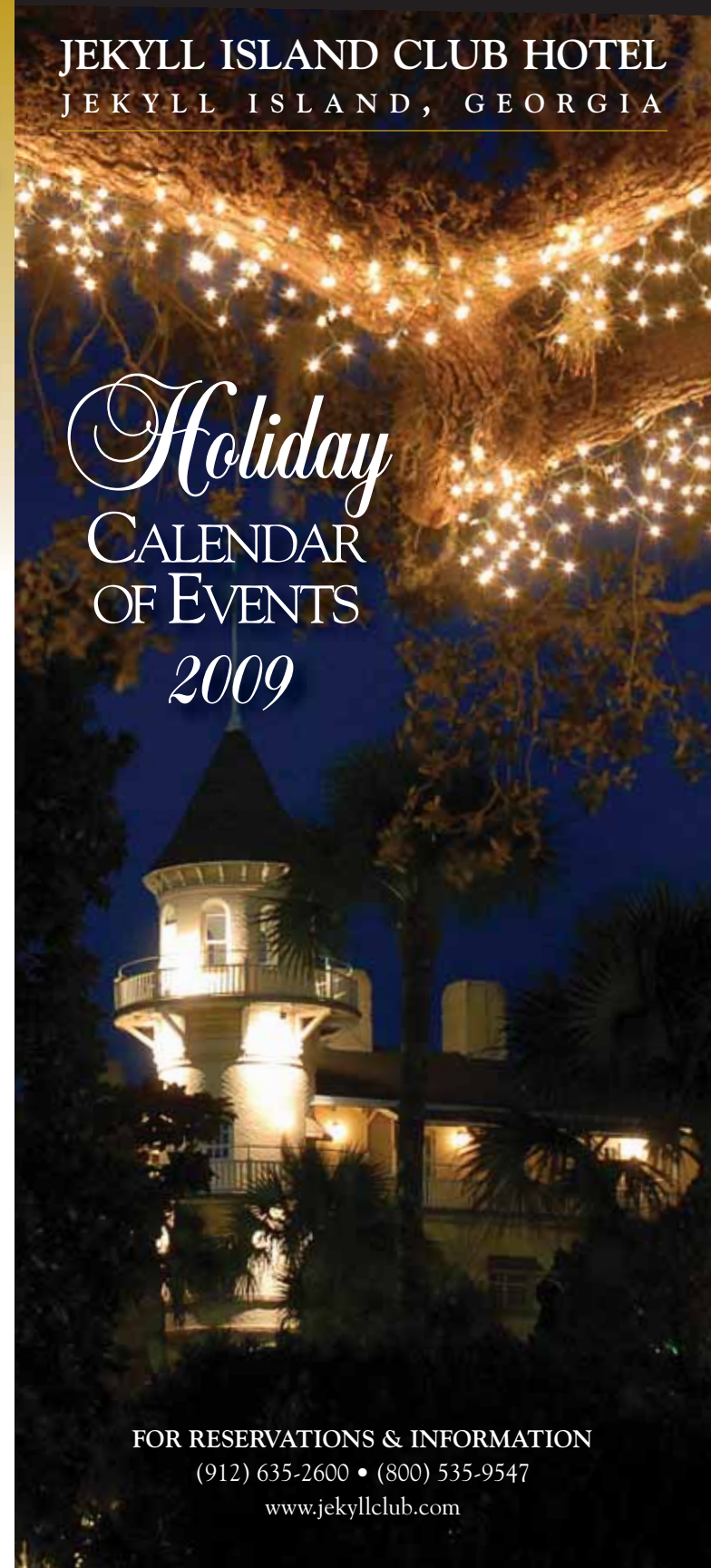


Jekyll Island Club Hotel

371 RIVERVIEW DRIVE JEKYLL ISLAND, GA
(912) 635-2400 jekyllclub.com

JEKYLL ISLAND CLUB HOTEL
JEKYLL ISLAND, GEORGIA

Holiday
CALENDAR
OF EVENTS
2009



FOR RESERVATIONS & INFORMATION
(912) 635-2600 • (800) 535-9547
www.jekyllclub.com

Thanksgiving Festivities

Thanksgiving Brunch

GRAND DINING ROOM
November 26, 2009
11:00 a.m. – 2:30 p.m.

Salads and Appetizers

Butternut and Acorn Squash Salad
Cashew Chicken Salad with Golden Raisins
Mixed Salad Greens with Assorted Toppings
Chef Attended Caesar Salad Station
Maple Sweet Potato Bisque with Blue Crab
Assorted Artisan Breads with Infused and Flavored Oils

Tropical Fruit Tree with Assorted Melons and Berries
Fresh Baked Danishes and Pastries
American and European Cheeses
Chef's Mélange of Pates
Smoked and Cured Meats
Assorted Smoked Seafood and Gravlax
Chilled Shrimp Cocktail with King Crab Legs and Claws

Omelets and Waffles

Bacon, Ham, Onions, Peppers, Tomatoes, Mushrooms, Shrimp, Salsa and Cheese
Bacon, Sausage and Breakfast Potatoes

Belgian Waffles with Raspberry Sauce, Chocolate Sauce, Maple Syrup and Whipped Cream

Stations

Butter Basted Turkey with Cranberry-Orange Relish and Giblet Gravy
Slow Smoked Prime Rib with Natural Jus, Horseradish Sauce and Yorkshire Pudding
Braised Red Snapper with Chablis, Lemon and Butter with Steamed Rice
Young Vegetable Sauté
Mashed Potato Bar with Buttermilk Mashed and Sweet Potato Mashed, Chives, Butter, Crumbled Bacon, Praline Pecans and Cheese
Spicy Cornbread Dressing
Assorted Fresh Baked Rolls

Desserts

Traditional Thanksgiving Desserts, Ice Cream Sundae Bar and Our Pastry Chef's Specialty Selections

Adults - \$38.95
Children under 12 - \$19.50

Thanksgiving Brunch

COURTYARD AT CRANE COTTAGE
November 26, 2009
11:30 a.m. – 2:30 p.m.

Salads and Appetizers

Butternut and Acorn Squash Salad
Courtyard Chicken Salad
Seafood Pasta Salad with Remoulade
Mixed Salad Greens with Assorted Toppings
Courtyard Beer Cheese Soup
Assorted Artisan Breads with Infused and Flavored Oils

Tropical Fruit with Assorted Melons and Berries
Fresh Baked Danishes and Pastries
American and European Cheeses
Chef's Mélange of Pates
Smoked and Cured Meats
Assorted Smoked Seafood and Gravlax
Chilled Shrimp Cocktail with King Crab Legs and Claws

Omelets and Waffles

Bacon, Ham, Onions, Peppers, Tomatoes, Mushrooms, Shrimp, Salsa and Cheese
Bacon, Sausage and Breakfast Potatoes
Belgian Waffles with Raspberry Sauce, Chocolate Sauce, Maple Syrup and Whipped Cream

Stations

Butter Basted Turkey with Cranberry-Orange Relish and Giblet Gravy
Slow Smoked Prime Rib with Natural Jus, Horseradish Sauce and Yorkshire Pudding
Braised Red Snapper with Chablis, Lemon and Butter with Steamed Rice
Young Vegetable Sauté
Mashed Potato Bar with Buttermilk Mashed and Sweet Potato Mashed, Chives, Butter, Crumbled Bacon, Praline Pecans and Cheese
Spicy Cornbread Dressing
Assorted Fresh Baked Rolls

Desserts

Traditional Thanksgiving Desserts, Ice Cream Sundae Bar and Our Pastry Chef's Specialty Selections

Adults - \$38.95
Children under 12 - \$19.50

Thanksgiving Dinner

GRAND DINING ROOM
November 26, 2009
6:00 p.m. – 10:00 p.m.

Soup

Jekyll Shellfish Chowder with Shrimp, Crab, Scallops and Mussels served with Oyster Crackers

Salad

Mixed Field Greens with Cherry Tomatoes, Cucumbers, Black Olives, Carrot Swirls, Scallions and Toasted Pecans, Roasted Shallot and Herb Vinaigrette

Entrees

Butter Basted Turkey, Cranberry-Orange Relish, Country Dressing, Giblet Gravy, Buttermilk Mashed Potatoes and Green Bean Casserole

OR

Slow Smoked Angus Prime Rib with Natural Jus, Horseradish Cream, Yorkshire Pudding, Roasted Garlic Mashed Potatoes and Grilled Asparagus

OR

Seared Grouper with Georgia White Shrimp, Blood Orange Beurre Blanc, Brown Rice and Broccoli Floret

Dessert

Choice of:
Butternut Spice Cake with Rum Raisin Glaze
Pumpkin Chiffon Cheesecake with Cinnamon Chantilly and Candied Cashews
Warm Pecan Pie with Vanilla Ice cream and Spiced Cream
Chocolate Delight Trio

Adults - \$49.95
Children under 12 - \$24.95



Christmas Brunch

GRAND DINING ROOM
December 25, 2009
11:00 a.m. – 2:30 p.m.

Salads and Appetizers

Marinated Green Bean Salad
Cranberry and Apricot Barley Salad
Mixed Salad Greens with Assorted Toppings
Chef Attended Caesar Salad Station
Lobster Bisque with Brandy and Crème Fraîche
Assorted Artisan Breads with Infused and Flavored Oils

Tropical Fruit Tree with Assorted Melons and Berries
Fresh Baked Danishes and Pastries
American and European Cheeses
Chef's Mélange of Pates
Smoked and Cured Meats
Assorted Smoked Seafood and Gravlax
Chilled Shrimp Cocktail with King Crab Legs and Claws

Omelets and Waffles

Bacon, Ham, Onions, Peppers, Tomatoes, Mushrooms, Shrimp, Salsa and Cheese
Bacon, Sausage and Breakfast Potatoes

Belgian Waffles with Raspberry Sauce, Chocolate Sauce, Maple Syrup and Whipped Cream

Stations

Smoked Angus Prime Rib with Natural Jus and Horseradish Cream
Maple-Marmalade Glazed Ham with House Dijon Sauce
Baked Grouper ala Provencal with Steamed Rice
Young Vegetable Sauté
Mashed Potato Bar with Chives, Butter, Crumbled Bacon and Cheese
Assorted Fresh Baked Rolls and Biscuits

Desserts

Traditional Christmas Desserts, Ice Cream Sundae Bar and Our Pastry Chef's Specialty Selections

Adults - \$38.95
Children under 12 - \$19.50

Christmas Brunch

COURTYARD AT CRANE COTTAGE
December 25, 2009
11:30 a.m. – 2:30 p.m.

Salads and Appetizers

Marinated Green Bean Salad
Cranberry and Apricot Barley Salad
Courtyard Chicken Salad
Mixed Salad Greens with Assorted Toppings
Courtyard Beer Cheese Soup
Assorted Artisan Breads with Infused and Flavored Oils

Tropical Fruit with Assorted Melons and Berries
Fresh Baked Danishes and Pastries
American and European Cheeses
Chef's Mélange of Pates
Smoked and Cured Meats
Assorted Smoked Seafood and Gravlax
Chilled Shrimp Cocktail with King Crab Legs and Claws

Omelets and Waffles

Bacon, Ham, Onions, Peppers, Tomatoes, Mushrooms, Shrimp, Salsa and Cheese
Bacon, Sausage and Breakfast Potatoes

Belgian Waffles with Raspberry Sauce, Chocolate Sauce, Maple Syrup and Whipped Cream

Stations

Smoked Angus Prime Rib with Natural Jus and Horseradish Cream
Maple-Marmalade Glazed Ham with House Dijon Sauce
Baked Grouper ala Provencal with Steamed Rice
Young Vegetable Sauté
Mashed Potato Bar with Chives, Butter, Crumbled Bacon and Cheese
Assorted Fresh Baked Rolls and Biscuits

Desserts

Traditional Christmas Desserts, Ice Cream Sundae Bar and Our Pastry Chef's Specialty Selections

Adults - \$38.95
Children under 12 - \$19.50

Christmas Dinner

GRAND DINING ROOM
December 25, 2009
6:00 p.m. – 10:00 p.m.

Soup

Roasted Chestnut Bisque with Brandied Morels and Baked Brie Toast

Salad

Boston Bibb and Red Leaf Salad topped with Chilled Smoked Duck Breast with Crumbled Chèvre and Cranberry Mustard Vinaigrette

Entrees

Apple Glazed Cornish Game Hen with Natural Jus, Apricot and Orange Dressing, Roasted Beets and Grilled Asparagus

OR

7 oz. Angus Filet Mignon with Duxelles Mouseline, Bordelaise Sauce, Buttermilk Mashed Potatoes, Grilled Asparagus and Baby Carrots

OR

Braised Grouper with Homemade Shellfish Sausage, Citrus Sabayon, Herbed Jasmine Rice, Grilled Asparagus and Baby Carrots

Desserts

Traditional Christmas Desserts from Our Pastry Chef

Adults - \$49.95
Children under 12 - \$24.95



Prices do not include taxes or gratuities. Reservations are required for all meals. (912) 635-2600.
The Hall of Mirrors rooms are also available for private parties during brunch and dinner hours for Thanksgiving and Christmas Day.
The Courtyard at Crane will open for dinner on Thanksgiving Day and Christmas Day, serving their a la carte menu from 6:00 p.m. - 10:00 p.m.

