JEKYLL ISLAND, GA
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COLUMBUS

371 RIVERVIEW DRIVE, Jekyll Island, Georgia 31527
866.284.3746 | jekyllclub.com

WEDDINGS

2020-2021
DREAM WEDDINGS ARE MADE HERE.

The Jekyll Island Club Resort has been a cherished tradition for generations of happy couples. Here, a wondrous sense of history walks hand-in-hand with unforgettable celebrations. From lush gardens and grand cottage grounds to ballrooms and beaches, the Resort is overflowing with romantic, inspiring venues offering the perfect setting for your ceremony, rehearsal dinner and reception. All within an ideal island getaway to delight the happy couple and guests alike.

Intimate or grand, casual or formal. Every event is presented by a team of professionals devoted to creating the wedding celebration of your dreams with thoughtful planning and flawless execution.

Accommodations and events.
Food, florals and music.
Our staff sees to every detail, grants every wish.

Tell us yours.
Venues that inspire and celebrate reside in abundance at the Jekyll Island Club Resort.

Do you dream of ancient oaks, starry skies, ballroom chandeliers or festive tents overhead? Or garden lawns or warm beach sand beneath your feet?

Indoors or open-air. Lavish or light. At the edge of the river or beside the ocean. Guests by the hundreds or by the handful. Our unrivaled venues are where your dreams unfold.
This grand, Italian Renaissance-style cottage, adjacent to the main Resort, has a formal Sunken Garden with fountains and an upper terrace—perfect for wedding ceremonies. Additionally, Crane has a fountained Courtyard with arcaded loggia and seating for up to 130 people for a buffet or 150 people for a plated meal. Or, tent the patio for parties up to 300. Couples often choose the Sunken Garden with its lush trellises and fountains for their ceremony, followed by gathering beside the front Reflecting Pool Lawn for a cocktail party before a seated dinner in the Courtyard, and crowning the event with cake cutting and dancing in the Crane Living Room. Event fees for Crane weddings include use of all the Cottage grounds and interior spaces. Reservations for its thirteen guest rooms and suites are required and are additional.

CHEROKEE welcomes events from 50-70 persons. Many couples choose to have their ceremony on the Cherokee Lawn, followed by the pleasures of dinner, reception and dancing in the Main Hall. Event fees for Cherokee include its lawn, terrace and interiors, or book in conjunction with Villa Marianna next door for groups over 50 guests. Reservations for its ten guest rooms and suites are required and are additional.

RIVERFRONT LAWN Whether on a blissful afternoon or with the glow of a glorious sunset, views of the river and a canopy of ancient oaks provide a sensational, open-air setting for outdoor ceremonies followed by food and dancing. This storybook setting can even include the happy couple departing in a horsedrawn carriage!

The newly renovated Jekyll Island Club Resort Ballroom accommodates up to 100 people for a reception and opens through four sets of double doors onto the veranda overlooking the Annex Courtyard. Frequently, the couple chooses to locate the hors d’oeuvres and cocktail bar on the veranda allowing guests to enjoy the opportunity to circulate inside and out.

You can say I-do with sand between your toes and a seabreeze in your veil! The Resort’s Beach Pavilion, a spacious open-air structure, accommodates up to 70 guests—the perfect seaside setting for alfresco wedding events or rehearsal dinners.
Smaller, more intimate events are sensational in any of the private banquet rooms that flank the Resort’s historic Hall of Mirrors: The Pulitzer (above), Federal Reserve, and Aldrich rooms. All have 12-foot ceilings, a fireplace and can accommodate up to 20-30 guests each. The rooms can easily be combined for larger groups up to 100.

The Morgan Center is the Resort’s largest event venue. For larger events up to 300 persons, the Center provides an outdoor terrace and lawn—ideal for an outdoor ceremony, a mezzanine and a large main floor for receptions and seated dinners. Couples selecting the Riverfront Lawn for their ceremony may choose to move indoors to the Morgan Center for their reception.

Just steps away from the Resort stands the all-new Wharf Restaurant. Perfectly perched on the pier above the Jekyll River, this venue offers an open-air setting with gorgeous riverfront views. Its West-facing location provides unbeatable sunset vistas perfectly reflected in the waters of the Jekyll River below. Any day of the week, up to 120 guests can be accommodated in a private section on the pier, or on Sundays and Mondays, the entire restaurant and deck can be booked for larger groups of up to 120.

If a beach or beachview ceremony is what you’re dreaming of, the Jekyll Ocean Club is our newest venue offering an inviting lounge area, oceanfront restaurant and breathtaking views. The Rooftop and interior areas will welcome seaside ceremonies and receptions for guests up to 70 persons. A collection of 40 guest suites are conveniently available for party guests offering spacious accommodations with over-sized oceanfront balconies with an exquisite view.

Once the private indoor tennis court for J.P. Morgan, the Morgan Center is the Resort’s largest event venue. For larger events up to 300 persons, the Center provides an outdoor terrace and lawn—ideal for an outdoor ceremony, a mezzanine and a large main floor for receptions and seated dinners. Couples selecting the Riverfront Lawn for their ceremony may choose to move indoors to the Morgan Center for their reception.
LET US CUSTOMIZE
THE PERFECT WEDDING DAY
FOR YOU!

We understand that perfect weddings are defined in the details. And we have all the details covered.

The Jekyll Island Club Resort offers every amenity and service you need to create a wondrous wedding event that exceeds your every expectation.

When customizing your wedding at the Jekyll Island Club Resort, all individual site fees for the chosen venues must be paid, all room block requirements apply, all catering is done by the Resort with menus chosen from the wedding brochure, and all vendors are contracted and paid for directly by the couple. All vendors must have a certificate of liability insurance filed with the Resort no less than 30 days prior to the event date. A Jekyll Island Club Resort wedding director is required to be hired and present for the wedding. Weddings of over 130 guests, events in multiple locations, or groups with larger wedding parties are required to add on an assistant director as well. See pages 26-27 in this Wedding Brochure for pricing minimums and other details.
APPETIZERS

- Shrimp Salad Cocktail | cocktail sauce and fresh lemon
- Pan Seared Diver Scallop | broccoli, sweet potato slice, truffle butter sauce
- Pistachio Encrusted Goat Cheese | frisee lettuce, orange supremes, dried cranberries, jekyll vinaigrette
- Pan Fried Chesapeake Crab Cakes | southern succotash and house remoulade
- Vegetable Root Carpaccio | shaved sheep milk cheese, arugula pesto and toasted sunflower
- Roasted Portobella Mushroom tomato tapenade | triple cream fresh cheese, garden basil pesto and bell peppers

STARTERS

- Soups
  - Roasted Vegetable Bisque
  - Chicken Gumbo
  - Corn and Crab Chowder
  - Cream of Asparagus and Brie Soup
  - She Crab Soup
  - Minestrone

- Salads
  - Crisp Arugula and Romaine, English Cucumber, Kalamata Olives, Grape Tomatoes, Feta, Lemon Vinaigrette
  - Hearts of Romaine, Shaved Asiago, Plum Tomatoes, Caesar Dressing
  - Baby Spinach, Caramelized Pecans, Gorgonzola, Poached Pears, Maple Balsamic Vinaigrette
  - Petals of Baby Iceberg, Stilton Blue Cheese, Cucumbers, Plum Tomatoes, Sweet Poppers, Jekyll Vinaigrette

ENTREES

- Tenderloin of Beef and Shrimp Provencal sliced filet mignon, GA coast white shrimp, roasted fingerling potatoes, red wine demi-glace
- Poulet Rouge Chicken and Jekyll Crab Cake | wild mushroom ragout, pickled fennel slaw, herb risotto, roasted shallot butter sauce
- Herb Crusted Rack of Lamb | roasted new potatoes
- Seared Sea Bass | lump crab meat in a whiskey cream sauce, roasted garlic potato pave
- Blackened Sea Scallops | pineapple-mango salsa with scallion puree
- Loblolly Sea Scallops | lobster butter glace, roasted fingerling potatoes

ADD A BAR PACKAGE

See pages 24-25 for complete details and options.

DE LUXE BAR

$20 per person per hour

HOUSE BAR

$15 per person per hour

BEER AND WINE BAR

$12 per person per hour

THE LANDMARK PLATED PACKAGE

$180 per person | inclusive of taxes and gratuities

PRE-RECEPTION

Choice of 4 hors d'oeuvres from page 22.

One piece per person.

Fruit and Cheese Display.

Served with local honey, toasted French bread and crackers.

RECEPTION

Select 1 appetizer, 1 starter and 2 entrees.

All entrees are served with vegetable of the day, rolls and butter, coffee, tea and water.

WEDDING CAKE

Included in package | See page 23 for options.

CUSTOMIZED WEDDINGS

The Jekyll Island Club Resort’s culinary team enjoys a reputation for serving the finest and most artfully presented cuisine. Our pastry chef is masterful in creating wedding cakes and groom’s cakes. And our catering staff, devoted to excellence in every aspect of wedding event service, sees no detail as too small or effort too great in ensuring the delight of wedding couples, their families and guests. Together, they are all passionate about making your coastal Georgia wedding perfect.
CUSTOMIZED WEDDINGS

THE LANDMARK STATION PACKAGE

$180 PER PERSON | INCLUSIVE OF TAXES AND GRATUITIES

PRE-RECEPTION

Fruit and Cheese Display
Served with local honey, toasted French bread and crackers.
Choice of 4 Hors d’oeuvres from page 22.
Two pieces per person.

RECEPTION

Select 1 Action Station, 1 Carving Station and 5 Displayed Stations.
All served with coffee, tea and water.

ACTION STATION***
- Pasta Station
  penne pasta, herb-roasted garlic
  and classic oil, cheese,
tortellini, roasted
  vegetables, white wine cream sauce; wild mushroom
  ravioli, tomatoes, peas,
  roasted garlic butter sauce,
  fresh garlic bread, and
  shaved parmesan cheese

- Risotto Station
  parmesan and herb risotto,
pulled chicken, english peas,
  fried sage, shaved asparagus
  and roasted sweet potato

- Shrimp and Grits Station
  white shrimp and stone
  ground cheese grits,
  andouille sausage, green
  onions and garlic

CARVING STATION***
- Slow Roasted Prime Rib
  red wine demi-glaze,
  horseradish sour cream

- Chateaubriand
  brandied demi-glaze

- Bourbon Glazed Virginia
  Ham
  dijon mustard, duke’s
  mayonnaise

- Oven Roasted Turkey Breasts
  butter basted,
  cranberry chutney, whole
  grain mustard, duke’s
  mayonnaise

- Wild Salmon En Croute
  spinach, sundried tomato,
puff pastry, lemon aioli

- Steamship Round of
  Beef
  whole grain
  mustard, horseradish

DISPLAYED STATIONS
- Hot or Cold Crab Dip
  crispy pita bread, toasted baguettes and crackers

- Chips and Dips
  pimento cheese, red pepper hummus, guacamole,
  fire roasted salsa, crinkle
  chips, jalapeno, tortilla chips, pork rinds

- Italian Antipasto
  charcuterie of prosciutto, salami, mortadella, capicola,
sardines, provolone and fresh mozzarella, assorted olives,
  marinated mushrooms, fresh baked Italian bread

- Gourmet Mashed Potato Bar
  mashed sweet potatoes, yam gold
  mashed potatoes, scallion onions, applewood smoked bacon,
diced eggs, candied pecans, brown sugar,
  golden raisins, blue cheese, sharp cheddar,
paprika, swiss, boursin and sour cream

- Roasted Vegetables
  maple glazed carrots, asparagus, green beans,
  seasonal vegetables medley

- Salad on the Rocks
  choice of 2 salads.

- Hearts of Romaine, Parmesan Cheese, Garlic Crouton, Caesar Dressing, Baby
  Spinach, Goat Cheese, Strawberry, Candied Pecans, Maple Bacon, Chive Dressing

- Marinated Baby Heirloom Tomatoes, Mozzarella, Basil, Extra Virgin Olive Oil
  Balsamic Reduction

- Chopped Iceberg Salad, Cucumbers, Stilton Bleu Cheese, Chopped Tomato,
  Carrot Threads, Reddish, Buttermilk Chive Dressing

WEDDING CAKE
Included in Package
See page 23 for options.

ADD A BAR PACKAGE
See pages 24-25 for complete details and options.

DELUXE BAR
$25 per person per hour

HOUSE BAR
$15 per person per hour

BEER AND WINE BAR
$10 per person per hour

***Chef Attendant required | $125 per chef

RECEPTION

Select 1 Action Station, 1 Carving Station and 5 Displayed Stations.
All served with coffee, tea and water.

PRE-RECEPTION

Fruit and Cheese Display
Served with local honey, toasted French bread and crackers.
Choice of 4 Hors d’oeuvres from page 22.
Two pieces per person.
THE CLUB PLATED PACKAGE
$150 PER PERSON | INCLUSIVE OF TAXES AND GRATUITIES

PRE-RECEPTION
Fruit and Cheese Display
Served with local honey, toasted French bread and crackers.
Choice of 3 Hors d’oeuvres from page 22.
One piece per person.

RECEPTION
Select 2 Starters and 3 Entrees.
All entrees are served with vegetable of the day, rolls and butter, coffee, tea and water.

STARTERS
Soups
- Roasted Vegetable Bisque
- Chicken Gumbo
- Corn and Crab Chowder
- Cream of Asparagus and Brie Soup
- She Crab Soup
- Minestrone

Salads
- Crisp Arugula and Romaine, English Cucumber, Kalamata Olives, Grape Tomatoes, Feta, Lemon Vinaigrette
- Hearts of Romaine, Shaved Asparagus, Plum Tomatoes, Caesar Dressing
- Baby Spinach, Caramelized Peanuts, Gorgonzola, Poached Pears, Maple Balsamic Vinaigrette
- Petals of Baby Iceberg, Stilton Blue Cheese, Cucumbers, Plum Tomatoes, Sweet Peppers, Jekyll Vinaigrette

ENTREES
- Chesapeake Crabcakes | pickled fennel slaw and citrus butter sauce, herb risotto
- Pan Crusted Grouper | peach beurre blanc
- Beef Tenderloin | yukon gold whipped potatoes, roasted mushroom demi-glace
- Grilled Ashley Farms Chicken Breast | asparagus risotto, local vegetables, brie and caramelized onions
- Vegetable Strudel | wild mushrooms, eggplant, seasonal squashes, leeks and brie baked in a golden pastry crust, topped with a sundried tomato cream sauce

WEDDING CAKE
Included in Package | See page 23 for options.

ADD A BAR PACKAGE
See pages 24-25 for complete details and options.

DELUXE BAR
$20 per person per hour

HOUSE BAR
$15 per person per hour

BEER AND WINE BAR
$12 per person per hour

CUSTOMIZED WEDDINGS
THE CLUB BUFFET PACKAGE
$150 PER PERSON | INCLUSIVE OF TAXES AND GRATUITIES

PRE-RECEPTION

Fruit and Cheese Display
Served with local honey, toasted French bread and crackers.
Select 3 hors d’oeuvres from page 22.
One piece per person.

RECEPTION

Select 3 Starters, 3 Entrees and 3 Sides.
All buffets are served with rolls and butter, coffee, tea and water.

STARTERS

Soups
- Roasted Vegetable Bisque
- Corn and Crab Chowder
- Cream of Asparagus and Brie Soup

Salads
- Hearts of Romaine, Shaved Asiago, Plum Tomatoes, Caesar Dressing
- Baby Spinach, Smoked Bacon, Candied Pecans, Rosemary Mustard Vinaigrette
- Baby Iceberg, Banana Peppers, Bacon, Bleu Cheese, Tomatoes, Cucumbers, Deep Fried Crouton, Buttermilk Chive Ranch Dressing
- Tri-Color Rotini Pasta Salad, Hearts of Palm, Artichokes and Tomatoes
- Tomato and Fresh Mozzarella, Balsamic Reduction and Fresh Basil

ENTREES

- Honey Glazed Fried Chicken
- Grilled Chicken Piccata | capers, lemon and artichokes
- Grilled Chicken Breast | vidalia onions, applesmoked bacon, brie cream
- Carved to Order Prime Rib of Beef | red wine au jus, horseradish cream***
- Charcoal Grilled Ribeye Steak | southern steak butter
- Pan Fried Mahi Mahi | macadamia nut Kahlua
- Low Country Shrimp Boil | Georgia white shrimp, corn, potatoes, smoked sausage, onions and peppers, cocktail sauce, lemon***
- Atlantic Red Snapper | sauteed with a champagne beurre blanc
- Breaded Eggplant Parmesan

SIDES

- Cream Cheese Whipped Potatoes
- Roasted Fingerling Potatoes
- Maple Glazed Carrots and Roasted Asparagus
- Goat Cheese Hushpuppies
- Traditional Southern Greens
- Sauteed Market Vegetables
- Brussels Sprouts

WEDDING CAKE
Included in Package.
See page 23 for options.

DELCXUE BAR
See pages 24-25 for complete details and options.

DELUXE BAR
$25 per person per hour
HOUSE BAR
$15 per person per hour
BEER AND WINE BAR
$12 per person per hour

ADD A BAR PACKAGE
See pages 24-25 for complete details and options.

***Chef Attendat required | $125 per chief

CUSTOM WEDDINGS
**THE ISLAND PLATED PACKAGE**

$110 per person | inclusive of taxes and gratuities

**PRE-RECEPTION**

Vegetable Crudité.
Served with red pepper hummus, bleu cheese herb dips.

**ENTREES**

- Grilled Mahi Mahi | cucumber and roasted pepper salad, béarnaise sauce
- Herb Crusted Pork Tenderloin | caramelized onion and apple, savory bread pudding, pinot noir demi-glaze
- Grilled New York Strip Loin | roasted garlic potato pave, cabernet wine sauce
- Poulet Rouge Pan Roasted Chicken | pan fried yucon gold potatoes, caramelized onions, roasted peppers, natural pan jus li
- Vegetable Lasagna | seasonals squashes, eggplant, portabella mushrooms, ricotta cheese, mornay sauce

**WEDDING CAKE**

Included in Package | See page 27 for options.

**STARTERS**

- Roasted Vegetable Bisque
- Chicken Gumbo
- Corn and Crab Chowder
- Cream of Asparagus and Brie Soup
- Shrimp Crab Soup
- Minestrone

- Crisp Arugula and Romaine, English Cucumber, Kalamata Olives, Grape Tomatoes, Feta, Lemon Vinagrette
- Hearts of Romaine, Shaved Asparagus, Plum Tomatoes, Caesar Dressing
- Baby Spinach, Caramelized Pecans, Gorgonzola, Poached Pears, Maple Balsamic Vinagrette
- Petals of Baby Iceberg, Stilton Blue Cheese, Cucumbers, Plum Tomatoes, Sweet Peppers, Jekyll Vinagrette

**RECEPTION**

Choice of 1 Starter and 2 Entrees.
All entrees are served with vegetable of the day, rolls and butter, coffee, tea and water.

**ADD A BAR PACKAGE**

See pages 24-25 for complete details and options.

**DELUXE BAR**

$20 per person per hour

**HOUSE BAR**

$15 per person per hour

**BEER AND WINE BAR**

$12 per person per hour
THE ISLAND BUFFET PACKAGE
$110 PER PERSON | INCLUSIVE OF TAXES AND GRATUITIES

PRE-RECEPTION

Vegetable Crudité.
Served with red pepper hummus, bleu cheese herb dips.

RECEPTION

Select 2 Starters, 3 Entrees and 3 Sides.
All buffets are served with rolls and butter, coffee, tea and water.

STARTERS

Soups
- Roasted Vegetable Bisque
- Corn and Crab Chowder
- Cream of Asparagus and Bleu

Salads
- Hearts of Romaine, Shaved Asiago, Plum Tomatoes, Caesar Dressing
- Baby Spinach, Smoked Bacon, Candied Pecans, Rosemary Mustard Vinaigrette
- Baby Iceberg, Banana Peppers, Bacon, Bleu Cheese, Tomatoes, Cucumbers, Deep Fried Crouton, Buttermilk Chive Ranch Dressing

ENTREES

- Buttermilk Fried Chicken
- Pecan Crusted Chicken | Georgia peach sauce
- Seared Bass | sage brown butter
- Grilled Atlantic Salmon | cucumber salsa, soy ginger vin blanc
- Cornmeal Dusted Fried Catfish | buttermilk tartar sauce
- Smoked Pork Loin | sweet apricot relish
- Sliced Whole Roasted Beef Sirloin | cabernet and mushroom demi-glace
- Oven Roasted Top Sirloin | bourbon glaze, Caramelized Onions
- Pasta Primavera | marinara sauce, grilled squash, mushrooms, edamame, parmesan

SIDES

- Smashed Red Bliss Potatoes and Roasted Garlic
- Scalloped Potatoes
- Braised Collards
- Goat Cheese Hushpuppies
- Haricots Vert
- Sauteed Market Vegetables
- Mac-n-Cheese Casserole

WEDDING CAKE
Included in Package. See page 23 for options.

ADD A BAR PACKAGE
See pages 24-25 for complete details and options.

DELUXE BAR
$20 per person per hour

HOUSE BAR
$15 per person per hour

BEER AND WINE BAR
$12 per person per hour
CAKE OPTIONS

- **Pound Cake**: Vanilla or Marbled Pound Cake Filled with Buttercream or filling of choice.
- **Chocolate**: Fudge Cake Filled with Vanilla or Chocolate Buttercream.
- **Raspberry-Cointreau**: Chocolate and Raspberry Jam between Layers of Confitado Local Sponge Cake.
- **Lemon Raspberry Cream**: Lemon Curd, Raspberry Jam, and Vanilla Buttercream between Layers of Vanilla Pound or Sponge Cake.
- **Caramel**: Caramel Pound Cake Layered with Caramel Buttercream.
- **Chocolate Hazelnut**: Hazelnut Sponge Cake Layered with Gianduja (Praline Chocolate).
- **Carrot**: Carrot Cake (Containing Pecans and Coconut) Layered with Cream Cheese Buttercream.
- **Coconut**: Coconut Sponge Cake Layered with Coconut Buttercream.
- **Red Velvet**: Red Velvet Cake Layered with Cream Cheese Buttercream.
- **Tiramisu**: Coffee and Brandy soaked Sponge Cake Layered with Sweetened Mascarpone.

CREATE YOUR OWN WEDDING CAKE

Choose one from each category:

**CAKE**
- Pound Cake
- Chocolate
- Raspberry-Cointreau
- Lemon Raspberry Cream
- Chocolate Truffle
- Caramel
- Chocolate Hazelnut
- Carrot
- Coconut
- Red Velvet
- Tiramisu

**CAKE SYRUP**
- Vanilla
- Chocolate
- Raspberry
- Lemon Curd
- Grand Marnier
- Amaretto
- Kahlua
- Rum
- Brandy
- Grand Marnier
- Frangelica
- Sambuca
- Coffee
- Buttermilk
- Cointreau
- Caramel
- Chocolate

**ESSENTIAL FILLING**
- Vanilla Buttercream
- Chocolate Buttercream
- Coffee Buttercream
- Caramel Buttercream
- Cream Cheese Buttercream
- Chocolate Ganache

**SECONDARY FILLING**
- Lemon Curd
- Lime Curd
- Raspberry Jam
- Strawberry Jam
- Apricot Jam
- Peach Jam

HORS D’OEUVRES

**SEAFOOD**
- Lobster Salad on Country Toast
- Blue Crab Salad on Crostini
- Lemon Dijon Sauce
- Chilled Oyster Shooter
- Spicy Cocktail Sauce
- Smoked Salmon
- Boursin Cheese
- Salmon Eggs on Crispy Toast
- Shrimp Cocktail Mini Jars
- Chesapeake Crab Cake
- Whole Grain Mustard Remoulade
- Fried Coconut Shrimp
- Mango Chutney
- Scallop Wrapped in Bacon with BBQ Sauce
- Low Country Shrimp Steamer
- Scallop Lollipop
- Soy Chili Vinagrette
- Ahh Poke Tuna
- Seaweed Salad
- Avocado Wasabi

**MEAT**
- Beef Carpaccio on Crostini
- Asago Extra Virgin Olive Oil
- Duck Confit with Date Mousse and Arugula on a Rye Crostini
- Deviled Virginia Ham Salad
- Cheddar Biscuit
- Pulled BBQ Chicken Salad
- Crispy Toast
- Baby Lamb Chops
- Pulled Pork Sliders
- Poso Marinated Chicken Ellos
- Garlic Aioli
- Serracha
- Spicy Spiced Chicken Salad
- Miniature Beef Wellington
- Sausage Stuffed Mushrooms
- Skewered Korean Beef with Pineapple
- Brown Sugar Bacon Wrapped Apples
- Pane Toast
- Braised Short Rib
- Mini Tricolor Sliders
- Caramelized Onions
- Tomato Jam

**VEGETARIAN**
- Roasted Artichoke Hearts
- Boursin Cheese Crostini
- Brie Cheese and Raspberry
- Savory Crostini
- Herbed Goat Cheese
- Hummus
- Pita Crisp
- Tomato Mozzarella Napoleon
- Basil on Crostini
- Wild Mushroom Purée
- Vegetarian Spring Rolls
- Chili Soy Vinaigrette
- Spinach
- Feta Cheese Triangles
- Creole Pimento on Pita
- Fish and Goat Cheese Flatbread
- Black Bean Dip
- Crispy Plantain
- Fresh Cilantro

CUSTOMIZED WEDDINGS
BAR PACKAGES

DELUXE BAR | $20 per person, per hour
Woodford Reserve Bourbon, Crown Royal Blend, Tanqueray Gin, Johnny Walker Black Scotch, Mount Gay Rum, Tuscan Vodka, El Amador Tequila
Assorted Coke Products, Fruit Juices, Mixers and Fresh Fruit Garnish
Signature Champagne and Sparkling Cider
Choose four Beers (2 Domestic, 2 Import/Craft)
Choose three Signature Wines

HOUSE BAR | $15 per person, per hour
Old Forester Bourbon, Seagram’s Seven, Famous Grouse Scotch, Pinnacle Gin, Myers Platinum Rum, Three Olives Vodka, Tostado Tequila
Assorted Coke Products, Fruit Juices, Mixers and Fresh Fruit Garnish
Choose four Beers (2 Domestic, 2 Import/Craft)
Choose three Signature Wines

BEER AND WINE BAR | $12 per person, per hour
Choose four Beers (2 Domestic, 2 Import/Craft)
Choose three Signature Wines

BAR ENHANCEMENTS

Bar Enhancements are add-ons to one of the three bar packages.
Only events less than one hour may use the following bar enhancements without an additional bar package.

VERY VODKA | $15 per person
An assortment of flavors including Orange, Citron, Cherry Noir and Pear

CLASSIC MARTINI LOUNGE | $15 per person
Classic, Dirty, Sour Apple, Chocolate or Cosmopolitan using Vodka and Gin

SOUTHWESTERN BAR | $15 per person
Texas Gold Margaritas, House-Made Red and White Sangria, Corona Beer with Lime

THE MORNING AFTER | $15 per person
Vodka Bloody Mary, Orange Juice Mimosa, Tequila Sunrise, Virgin Bloody Mary, Peach Bellini

STEP BACK IN TIME | $15 per person
Mint Julep, Manhattan, Old Fashioned

WINE SERVICE | $28 per bottle
Jekyll Island Club Private Label Chardonnay, Cabernet, Merlot, Pinot Grigio, White Zinfandel. Additional wine selections available and priced per bottle.

CHAMPAGNE TOAST | $5 per person
Jekyll Island Club Private Label, Demi-Sec Champagne. Additional champagne selections available and priced per bottle

BEER AND WINE BAR

Non-Alcoholic Punch | $40
Champagne Punch | $135
Mimosas | $35
Bloody Marys | $45
Sangria | $45

BY THE GALLON

Non-Alcoholic Punch | $40
Champagne Punch | $135

A LA CARTE

Sparkling Cider | $8.00 per bottle
Assorted Coke Products | $4 each
Bottled Water | $4 each

Above prices are inclusive of tax and service charge. Specific brands listed are subject to change without notice as availability & pricing may change. There is a $125 fee per Bartender. We provide one bartender for every 75 people. No alcohol may be brought into the Hotel by outside sources.
WEDDING DIRECTING SERVICES

Wedding professionals on the Jekyll Island Club Resort staff are available to coordinate every detail from rehearsal to ceremony and reception.

CEREMONY DIRECTOR
For weddings up to 31 people
Three hours: $500.00
One hour rehearsal; two hours on day of wedding

WEDDING DIRECTOR
For weddings of 31 people or more
Six hours: $800.00
One hour rehearsal; five hours on day of wedding (ceremony & reception)

ALL DAY DIRECTOR
For weddings of 30 people or more
Eleven hours: $1,550.00
One hour rehearsal; ten hours on day of wedding

Additional hours available at $150.00 per hour. Weddings of over 130 guests, events in multiple locations, or groups with larger wedding parties are required to add on an assistant director as well, starting at $400.

All weddings are required to have Resort staff for Directing.

ROOM BLOCKS

Your wedding guests will enjoy the opportunity to spend quality time together, catching up with family and friends before the ceremony and after. Help make their stay part of the collection of amazing memories of your perfect wedding by reserving room blocks for your guests.

ROOM BLOCK REQUIREMENTS
The Resort requires wedding groups to ‘pick up’ rooms based on the following schedule by number of expected guests and adhere to the two night minimum on the weekends (Friday and Saturday nights, unless otherwise agreed upon) three night minimum on holiday weekends.

If the ‘pick up’ is not fulfilled, the client is charged the remaining room nights at the Traditional Room cost or the actual cost of Ocean Club suites or Crane/Cherokee rooms if the group has one of the Cottages or Ocean Club reserved/contracted.

10-30 GUESTS: 5 SLEEPING ROOMS REQUIRED
31-50 GUESTS: 10 SLEEPING ROOMS REQUIRED
51-75 GUESTS: 17 SLEEPING ROOMS REQUIRED
76-100 GUESTS: 23 SLEEPING ROOMS REQUIRED
101-130 GUESTS: 30 SLEEPING ROOMS REQUIRED
131+ GUESTS: 40 SLEEPING ROOMS REQUIRED
**CUSTOMIZED WEDDINGS**

The Resort prides itself on long-standing relationships with wedding professionals in the area, and has put together a package to make it an easy process. Let us assist you in booking the wedding vendors of your choice.

**PACKAGE INCLUDES:**
- **PHOTOGRAPHER**
  - Five hours of photography and a CD of all photos
- **CEREMONY MUSICIANS**
  - Duo of string instruments for one hour. Choice of two violins, violin and classical guitar, cello and violin or two cellos
- **MINISTER OR JUDGE** to perform the ceremony
- **FLORIST** and/or reception

**PRICING, DETAILS AND OPTIONS**

**PACKAGE PRICE:** $8,750

**ADD ONs:**
- **VIDEOPHOTOGRAPHER:** $2000
  - For four hours including completed production.
- **DJ:** $450
  - For four hours. Additional hours at $300 per hour.

See your Sales Manager for a Vendor Package List to choose from.

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**ELOPEMENT WEDDING PACKAGE**

Perfect for Bride and Groom only, or add up to 18 guests.

**PACKAGE INCLUDES:**
- **SETTINGS**
  - Outdoor Location for Ceremony at the Jekyll Island Club or the Jekyll Ocean Club. Indoor location provided for inclement weather
- **CEREMONY**
  - Wedding Ceremony Director • White Wedding Chairs
  - Local Minister or Judge to perform ceremony
- **FLOWERS**
  - One Bouquet • One Boutonniere
- **PHOTOGRAPHY**
  - One Hour of Photography. All Digital Photos Included with Copyrights
- **POST-CEREMONY DINNER**
  - Dinner for Two • Two-Tier Wedding Cake in Your Choice of Flavors • Bottle of JIC Signature Wine or Champagne
- **WEDDING COUPLE ACCOMMODATIONS**
  - Two Nights Deluxe Accommodations • Turn-down Service with Champagne & Strawberries on Wedding Night • Breakfast for Two each Morning

**PRICING, DETAILS AND OPTIONS**

**PACKAGE PRICES:**
- **Monday–Thursday:** $3,450
- **Friday, Saturday, Sunday and Holidays:** $3,950
  - Package includes all service charges and taxes.
  - Additional Dinner Guests (up to 18): $70 per person

**EXTRAS:**
- Videographer • Ceremony Musician
After all the plans for the ceremony have been reviewed and rehearsed, it’s time to gather for anticipating, celebrating and toasting all that lies ahead!

Rehearsal Dinners are shaped according to the host’s wishes, from intimate indoor gatherings or lavish plated meals, to festive outdoor settings or casual cookouts. For more information, see your Catering Manager for selections.

Bridesmaids Luncheons
Whether it’s a breakfast, brunch or luncheon, the tradition of honoring those who stand alongside the bride at the ceremony receives very special attention from our team. Choose from light to lavish in a variety of settings.

And don’t forget the groomsmen! We’ve got lots of ideas for fun, pre-wedding gatherings just for them, too!

Room Deliveries
Our pre-event, in-room services make sure you and everyone has what they want as you get ready!

Any time of the day, you can arrange to have snacks, meals, platters and/or beverages delivered to your room or members of the wedding party.

For more information, see your Catering Manager for selections.

Discounts for 2020/2021
The Jekyll Island Club Resort would be honored to be selected as the setting for your wedding celebration. To make the Resort’s sense of romance even more irresistible, the Resort’s sales team has put together special discounts throughout the year to assist you in making lasting memories at the Resort on your special day.

Contact the Group Sales Department for more information!
800-535-9547 | sales@jekyllclub.com
www.jekyllclub.com/weddings | www.pinterest.com/jekyllclub

2020/2021 Discounted Dates

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<th>Year</th>
<th>January</th>
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<td>6-8</td>
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<td>31-Aug 1</td>
<td>20-22</td>
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Room Accommodation Discounts*

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<td>$164</td>
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*All quoted discounts are only available on above listed dates.

ASK ABOUT OUR MIDWEEK WEDDING DISCOUNTS
On Sleeping Rooms and Venues. Available Monday-Thursday (Holidays not included).
begins with a visit to jekyllclub.com/weddings where you can review full details on our venues, event services, catering menus, room layouts and much more, including wedding videos, testimonials and requesting a wedding proposal.

We warmly welcome you to call our Sales and Catering Department at 866.284.3746 or 912.635.5170.

HAPPILY EVER-AFTER