

INSPIRED  
*Love*



## WEDDINGS AT VUE ON 30A

4801 County Highway 30a | Santa Rosa Beach, Florida 32459  
850.267.1240 x 3 | [www.vueon30a.com](http://www.vueon30a.com) | [events@santarosaclub.com](mailto:events@santarosaclub.com)



## Welcome to Vue on 30a

Congratulations on your engagement and thank you for inquiring about Vue on 30a, voted "Best Waterfront Dining" by Florida Travel + Life Magazine and "Best Place to Watch a Sunset" by Destin Magazine.

Vue on 30a is nestled on Scenic Highway 30a in Santa Rosa Beach, Florida. With its beautiful dune setting directly on the Gulf of Mexico, the restaurant offers a wedding backdrop like no other on Florida's Emerald Coast.

Whether you are planning an intimate occasion for 35 of your closest family and friends or a large scale event with 200 guests, Vue on 30a offers something for every bride and groom.

To *begin*, we kindly ask that you complete our Wedding Inquiry Form so that we may better serve you. Once received, our team will be able to check availability. At this time, we also encourage you to browse our menu options enclosed in our packet as well as review our preferred vendor list to assist with your budget planning.

Next, if space is available we will create a contract and collect a deposit at that time.

Our goal is to make each and every wedding extraordinarily special; evoking the happiest of memories for all who attend.

*Everything for your wedding. All in one place.*

Contact our Private Events Team today at 850.267.1240 ext. 3 or by email at [events@santarosaclub.com](mailto:events@santarosaclub.com) for site tour appointments, preliminary meetings and to begin planning your wedding.

## Wedding Cakes

Bake My Day  
Heidi McAnulla  
850.269.0763  
Bakemydaydestin.com

Confections on the Coast Rhonda  
850.259.5102  
Confectionsonthecoast.com

Creative Celebrations  
Belinda Motley  
Creativecelebrations.org  
850.315.0969

## Flowers & Decor

Florals by the Sea  
Sally  
850.650.6687  
Sallyl75@yahoo.com

Flowers From the Heart, LLC  
Janie  
850.729.0004  
flowersnicevillefl.com

Showtime Events & Weddings  
850-622-4087  
Carley@ShowtimeEvents.com

Bella Flora  
850.267.1111

Fisher's Flowers  
850.622.0056  
Fishersflowersandevents.com

## Transportation

654 Limo  
850.654.LIMO

Sunshine Shuttle & Limousine  
Tony Rodriquez  
850.650.4045  
sunshineshuttle.com  
sunshinelimousine.com

## Wedding Planners/Day-Of Coordinators

Defining Moments  
Heather Archedeacon-Williams  
850.424.3725  
Definingmomentsbyheather.com

Shelby Peaden Events  
850.685.9186  
Shelbypeadenevents.com

Kiss The Bride Weddings Kristi Purvis  
(850) 376-8272  
kissthebridedestin.com

Sherri Kuhn  
Destin To Wed Event Planning  
www.Destintowed.com  
sherri@destintowed.com  
Office: 850-687-0076

Peach & Pearl Events  
Avis Glenister  
Avis@peachandpearlevents.com  
peachandpearlevents.com

Savoir Faire Weddings  
Stephanie Tate  
850.499.6336  
Savoirfaireweddings.com

## Photographers

Rae Leytham Photography  
850.554.2538  
Raeleytham.com

Taylor Gray Photography  
Taylor Grey  
850.499.3422  
Taygray.photograh@ gmail.com

## Videographers/ Photographers

Silver Shade Studios (Cali Hlavac)  
850.325.0873  
info@silvershadesstudios.com

Nick Stafford Productions  
nickstaffordproductions.com

## Local Musicians

Kyle LaMonica/ Also DJ  
850.586.3020  
www.KyleLaMonica.com

Chuck Lawson  
Live Steel Drums, Guitar, Voice,  
and Full Service DJ  
850.496.7230  
www.chucklawson.com

Chris Alvarado  
601.331.2663  
Chrisalvaradobooking@gmail.com

Forrest Williams Band  
850.502.6648  
Forrestwilliamsband@gmail.com

## DJs

B-Boy Productions  
Brian Buonassissi  
888.825.0655  
http://bboyproductions.com

Rock the House  
Shane Keller DJ/ MC 850.582.9725  
www.rockthewedding.com

## Wedding MISC

GTS Entertainment Group, INC  
Kristi Holbrook/ Todd Sparks  
850.747.0903/ 850.624.2847

Showtime Events & Weddings  
850.622.4087  
showtimeevents.com

Advantage Audio Visual Terry Bly  
850.479.2678  
advantageav@bellsouth.net

Gulf Place Vacation Rentals  
Lauren Granger, Group Sales  
850.267.9240  
Lauren.granger@wynvr.com



## Function Information

### Menu Selection

To ensure availability of chosen food items, your menus should be selected and submitted a minimum of four weeks prior to your function.

### Menu Tastings

Tasting dates can be scheduled with the Special Event Manager. For events booked in the West Wing, complimentary tasting are offered for a maximum of two (2) people. For events booked on the Main Terrace or Entire Club, a complimentary tasting is available for a maximum of four (4) people. Costs will apply for additional people and charged to the final bill.

### Meal Guarantee

Final attendance numbers for food and beverage functions must be given fourteen (14) business days (Monday - Friday) prior to the function. It is not possible to lower the guarantee within the five business days prior to the event. If no final guarantee is received, we will consider the number indicated on the function sheet to be the correct guaranteed number.

### Rehearsals

Rehearsals need to be scheduled/confirmed with the Special Events Manager no later than 10 days prior to event. Preferred times in day before wedding between the hours of 3-5pm and/or not to conflict with normal business hours.

### Prices

Ceremony fees are subject to a 7% sales tax plus a 22% service charge will be added to all food and beverage, and ceremony set-up. A 7% sales tax will apply to venue room rental, and for any associated rentals for events. If your group is state tax exempt, please forward your tax exemption certificate to our Administration office with the signed service contract so your bill will be processed correctly.

### Deposits

In order to reserve Vue on 30a for an event, a deposit equal to twenty-five percent (25%) of the Club Rental and Food and Beverage Minimum, along with a signed copy of the event contract must be received. Another twenty-five percent (25%) is due 60 days prior to the event. The estimated balance due is required ten (10) days prior to the event. A signed credit card authorization form must be on file for any incidental charges and for final charges.



# WEDDING PRICING

## Ceremony

### YEAR-ROUND

Beach = \$500++ \*reception required, food & beverage minimum requirements

Terrace = \$500++ \*reception required, food & beverage minimum requirements

\*Pricing includes set up of 50 white padded seat chairs.

Additional chairs = \$6/chair

## Reception

### OFF-SEASON

November – March

\*Prices and season are subject to change

#### **West Wing, West Terrace**

Food & Beverage Minimum = \$2250++

Room Rental = \$1000+

#### **Terrace**

Food & Beverage Minimum = \$3500++

Room Rental = \$1750+

#### **Entire Club**

Includes: Main Dining, Lounge, West Wing, West Terrace, Terrace, Bridal Suite

Food & Beverage Minimum = \$15000++

Room Rental = \$5000+

### IN-SEASON

April – October

\*Prices and season are subject to change

#### **West Wing, West Terrace**

Food & Beverage Minimum = \$4250++

Room Rental = \$1250+

## **Terrace**

Food & Beverage Minimum = \$6000++  
Room Rental = \$2250+

## **Entire Club**

Includes: Main Dining, Lounge, West Wing, West Terrace, Terrace, Bridal Suite  
Food & Beverage Minimum = \$15000++  
Room Rental = \$7500+

\*Price increase will apply for all events booked on holiday dates.

\*Reception required, food & beverage minimum requirements for all private events 35-200 people.

\*(+) Price subject to 7% sales tax

\*(++) Price subject to 7% sales tax AND 22% service charge

## Capacity Information

*with existing tables/furniture*

### **Entire Club**

Up to 200 people maximum for plated dinner or buffet dinner

### **Terrace**

Up to 80 people maximum for plated dinner, 65 people maximum for buffet dinner

### **West Wing**

Up to 40 people maximum for plated dinner, 35 people maximum for buffet dinner

## Club Policies

- Vue on 30a will remain open until 11 p.m. for weddings and private events.
- All events are required to abide by the Walton City Noise Ordinance; Live music and/or entertainment is allowed to play until 10pm (indoor and outdoor).
- Room rental of Bridal Suite is available for any West Wing or Terrace event. Prices vary.
- Partial room rentals are negotiable, depending on date and availability.
- Storage fees may apply if you desire to bring in custom decor.

## Hors D' Oeuvres

ALL ITEMS PRICED PER PERSON

## HOT

Lamb Lollipops \$11  
Herb-Marinated Lamb Chops

Crab Cakes \$8  
Smoked Maryland Style Crab Cakes  
with Aioli

Fried Lobster Ravioli \$7

Tempura Portobello Mushrooms \$6

Fried Green Tomato \$7

Creamy Tomato Soup with  
Gourmet Grilled Cheese \$9

Crispy Fried Green Beans \$6

Lobster Beignet \$10  
Beer-Battered Nuggets with  
Spicy Asian Sauce

Mac & Cheese Balls  
With Bacon \$7  
With Lobster \$9

Prosciutto Wrapped Asparagus \$7  
Baked Asparagus with Hollandaise

Shrimp Tempura \$12

Crispy Fried Oysters \$9  
Asian Passion Fruit Sauce

Crispy Calamari \$6  
With Homemade Marinara

Seared Beef Strip on Garlic Crostini \$9  
With Whipped Gorgonzola Spread

Grilled D.A Applewood Smoked Bacon  
Venison Rolls \$11

Venison, Applewood Smoked Bacon,  
Banana Peppers

Bacon Wrapped Scallops \$9

Spring Rolls  
With Pork \$7  
With Shrimp or Crab \$8

## COLD

Cheese Display \$8  
Chef's Selection of Assorted Cheeses

Fresh Crudite \$7  
With Ranch or Bleu Cheese

Fresh Fruit Tray \$7  
Assorted Seasonal Fruits

Skewered Caprese \$6

Charcuterie Board \$9  
Chef's Selection of Assorted Meats

Crab Dip \$9

Oyster Shooters \$7  
With Cocktail Sauce

Tuna Wonton \$7

Assorted Sushi Display \$7  
Chef's Selection of Rolls

Chilled Seafood Display \$24  
Oysters on the Half Shell and  
Steamed Cocktail Shrimp

Chilled Shrimp \$12  
With Lemon & Cocktail Sauce

Marinated Crab Claws \$8

# Buffet Style

ALL ITEMS PRICED PER PERSON  
Buffet includes baked rolls and butter

## Soups & Salads

New Orleans  
Seafood Gumbo & Rice \$7

Create Your Own Salad Bar with Assorted  
Condiments \$5

Vue Mixed Greens \$7  
Tomatoes, Red Onion, Parmesan Cheese,  
and House Champagne Vinaigrette

Vue Caesar Salad \$7  
Vue Creamy Caesar Dressing  
and Crostini

Spinach Salad \$7  
Fresh Mixed Berries  
Goat Cheese, Candied Pecans,  
Raspberry Vinaigrette

Spinach Salad \$9  
Watermelon, Dried Fruit  
Apple Vinaigrette With Feta Cheese

Mozzarella Arugula Salad \$10  
Chunks Of Fresh Mozzarella, Tomatoes,  
Basil, Extra Virgin Olive Oil,  
Balsamic Vinegar

Caprese \$10  
Buffalo Mozzarella, Vine Ripe Tomatoes,  
Balsamic Vinaigrette, Pesto Garnish

Asian Thai Salad \$9  
Add Shrimp \$12  
Napa Cabbage, Red Bell Pepper, Scallions,  
Fresh Ginger, Crispy Glass Noodles,  
Sweet Thai Chili Vinaigrette

## Carving Station\*

All Meats Served With  
Fresh Horseradish Aioli & Au Jus

Pork Loin \$13

Top Round \$15

Roasted Prime Rib \$19

Filet Mignon \$23

Lamb Racks \$23

## Poultry & Fish

Chicken \$13

Seared Ahi Tuna \$13

Salmon \$13

Grouper \$14

Snapper \$14

All Poultry & Fish Available Grilled,  
Blackened,  
Fried or Sautéed

Choice Of Sauces For Poultry & Fish Include:  
Worcestershire Beurre Blanc  
Lemon Caper Butter Sauce  
Orange Beurre Blanc  
Red Wine Demi  
Bleu Cheese Bechamel  
Brandy Peppercorn Demi  
Marsala  
Apple Onion  
Mango Beurre Blanc



# Buffet Style

ALL ITEMS PRICED PER PERSON  
Buffet includes baked rolls and butter

## Pasta Station\*

\$14.50 Per Person

Choose Two Pastas:  
Fettuccini, Penne, Farfalle,  
Capellini, Linguine  
Choose Two Sauces:  
Alfredo, Marinara, Basil Pesto,  
White Clam Sauce  
Garnishes Include;  
Shrimp, Scallops, Parmesan Cheese,  
Tomato Concasse, Bacon,  
Broccoli, Julienne Squash,  
Red & Green Peppers, Mushrooms,  
Garlic, Shallots

## Starches

A la Arte \$7  
Roasted Garlic Mashed Potatoes  
Loaded Mashed Potatoes  
Rosemary Roasted Red Bliss Potatoes  
Sauteed Fingerling Potatoes  
Wild Mushroom Risotto  
Smoked Gouda Cheese Grits  
Rice Pilaf

Build Your Own \$12

Mashed Potato or Grits Bar  
Bacon, Cheddar, Shrimp,  
Green Onions, Gouda Cheese

## Vegetables

A La Carte \$7  
Wilted Spinach  
Sautéed Baby Carrots  
Asparagus  
Haricots Verts  
Roasted Asparagus & Baby Carrots  
Seasonal Vegetable Medley

## Late Night Menu

Chips & Dip With Salsa \$5

Chicken Quesadilla \$8

Boneless Buffalo Wings \$7

Beef Sliders \$8

Assorted Pizzas \$7

## Full Buffet Options

BBQ Buffet - \$35-\$45 per person

Mixed Greens  
Pulled Chicken  
Pulled Pork  
Homemade Buns  
Baked Beans  
Potato Salad  
Coleslaw  
Fixings  
Add BBQ Ribs +\$15 per person

Seafood Boil - \$65 per person

Vue Mixed Greens Salad  
Homemade Cornbread Rolls  
Traditional Boil: Shrimp, Crawfish, Andouille  
Sausage, Corn, Potatoes  
Fried Green Tomatoes  
Add Fried Chicken +25 per person

# Plated Dinner

ALL ITEMS PRICED PER PERSON

All plated dinners include House or Caesar salad, fresh baked bread, coffee, tea, and soda. Each dish come with choice of two sides that must be the same for all preselected entrées.

## Entrees

Rack Of Lamb \$49  
Rosemary & Red Wine Demi

14Oz Chargrilled Ny Strip Steak \$42

8Oz Chargrilled Filet \$45

12Oz Grilled Ribeye \$39  
All Beef Served With Crispy Shaved Onion

Pork Chop \$35

## Surf & Turf

Lobster Tail & Pan Seared Fresh Fish \$60

6Oz Filet & 5Oz Lobster Tail \$60

Sliced Tenderloin & 1/2 Lb  
Steamed Whole Lobster \$60

## Mixed Grill

Lamb, Chicken, &  
Filet of Tenderloin \$55  
Additional Combinations Available

## Poultry

Chicken Marsala \$35

Chicken Piccata \$35

Chicken Cordon Bleu \$35

Airline Chicken Breast \$35  
Feta Cheese, Artichokes, Roasted Peppers,  
Oregano Broth

## Toppings for Entree

Shrimp, Crab, or Lobster \$7

Crabmeat Topping With  
Hollandaise Sauce \$6

## Seafood

Grouper \$40

Snapper \$40

Salmon \$40

Scallops \$40

Shrimp \$38

Shrimp & Scallops \$42

\*Available Grilled, Fried,  
Blackened, or Sautéed  
With Your Choice Of Sauce

Tuna \$38  
Sesame Or Pepper Crusted  
Soy Dipping Sauce

Crabmeat Stuffed Shrimp \$35  
Shrimp Stuffed With Crabmeat &  
Wrapped With Apple Wood Smoked Bacon

Whole 1 1/4 Lb Lobster \$60

# Plated Dinner

ALL ITEMS PRICED PER PERSON

All plated dinners include House or Caesar salad, fresh baked bread, coffee, tea, and soda.  
Each dish come with choice of two sides that must be the same for all preselected entrées.

## Seafood Continued

Tempura Battered, Panko Breaded, Flash Fried

Salmon Wellington \$40

Wrapped in Puff Pastry With  
Wild Mushroom Duxelles

Herb Crusted Sea Bass \$45  
Truffle Oil

Crab Cakes \$35  
Two 4oz Crab Cakes  
Champagne Vinaigrette

## Starches

Roasted Garlic Mashed Potatoes

Loaded Mashed Potatoes

Rosemary Roasted Red Bliss Potatoes

Sautéed Fingerling Potatoes

Wild Mushroom Risotto

Smoked Gouda Cheese Grits

Rice Pilaf

## Vegetables

Wilted Spinach

Sautéed Baby Carrots

Asparagus

Green Beans

Roasted Asparagus & Baby Carrots

Seasonal Vegetable Medley

## KID'S MENU

Chicken Tenders w/ French Fries \$9

Hamburger w/ French Fries \$9

Kids Pasta \$9

Kids Cheese Pizza \$9

# Desserts & Refreshments

ALL ITEMS PRICED PER PERSON

## Plated Desserts

Smaller portion than regular dinner menu.

Homemade Key Lime Pie Mousse \$9

Raspberry or Lemon Sorbet \$8

Five Star Strawberry Shortcake \$8

Homemade Cheesecake \$9

Crème Brulee \$9

Homemade Tiramisu \$9

Fresh Berry Bread  
Pudding & Anglaise \$9

## Cake Cutting Fee

\$5 Per Person for Non-Wedding Events

## Coffee & Tea Service

\$3 Person

Regular Coffee

Decaffeinated Coffee

Assorted Tea

Sweetener

Cream

Lemon

## Bar Drinks

Beer, Liquor, Wine are charged per consumption.  
Estimated bar costs are based on four(4) drinks per guest for a four (4) hour event.

Bottled Beer \$4

Premium Bottled Beer \$5

Bloody Mary \$8

Mimosas \$7

Well Liquor \$8

Call Liquor \$9

Premium Liquor \$10

Martini

Well \$11

Call \$12

Premium \$13

Specialty Drinks \$10-12  
Some restrictions may apply.

House Wine \$8/Glass

House Wine \$30/Bottle

## Private Bar

Set-up Fee \$250

80 People Maximum

Four (4) Hour Maximum

Additional Cost for Extended Hours

Corkage Fee: \$20/Bottle