

YOU WILL
forever
BE MY
always



WEDDINGS

— AT VUE ON 30A —



4801 County Highway 30a | Santa Rosa Beach, FL 32459
850.267.1240 Ext. 3 | www.vueon30a.com | events@santarosaclub.com

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Welcome

TO VUE ON 30A

Nestled in the heart of Santa Rosa Beach, Florida and located on Scenic Highway 30A sits a destination wedding location that beckons romance and wedding bliss, Vue on 30a.

Vue on 30a offers a wedding backdrop like no other on Florida's Gulf Coast. Voted the "Best Place to Watch a Sunset" by Destin Magazine, Vue (French for view) is home to some of the most dramatic sunsets with its panoramic views of the Gulf of Mexico both indoor and out. In fact, you won't find a seat inside that does not showcase the Vue with the restaurant's expansive floor-to-ceiling windows.

With its sleek, contemporary look to its inviting atmosphere, Vue offers something for everyone and can accommodate intimate weddings of thirty-five to large-scale weddings or rehearsal dinners up to two hundred guests.

Vue has claimed its fair share of accolades with its fresh approach to dining with delicious menus thoughtfully designed by a culinary team of experts. We invite you to browse our menu options enclosed in our packet.

For all inquiries, site tour appointments, or preliminary meetings, please contact our Private Events Director, Anna Parish at 850-267-1240 ext. 3 or by email at anna@santarosaclub.com to begin planning your special day.

If space is available, we will create a contract and collect a deposit at that time to secure your date.

Our goal is to make each and every wedding extraordinarily special; evoking the happiest of memories for years to come.



Signature Series

WEDDING CEREMONIES & RECEPTIONS

Whether you are planning an intimate affair with family and friends or an extravagant celebration, Vue on 30a is eager to accommodate you. With in-house catering, tables, chairs, linens, glassware and flatware – Vue has everything you need all in one place for your special day.

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. If there is something you do not see on our catering menus but would like to have served, our team will be happy to propose customized menus to meet specific needs, including: vegan, gluten-free and any other dietary restriction considerations. Custom menu pricing will remain within the price range of the current menus. All menus are priced per person and subject to 22% service charge (++) and 7% tax (+). All prices are subject to change.

PLATED DINNERS

REQUESTS FOR MULTIPLE PLATED ENTREES

It is possible for your guest to be given a choice of entrée in advance.

The following stipulations apply:

- Please limit choices to no more than 3 entrées. Each guest will receive the same starch & vegetable with chosen proteins.
- Guarantee of attendance with the breakdown for each entrée is required 14 business days prior to the event. This includes any special dietary accommodations.
- A form of entrée identification is required at/on the guest table(s), i.e. marked place card, colored ticket or coded nametag.

MENU TASTINGS

Tasting dates can be scheduled with the private events director at least 6 weeks in advance with menu selections received 14 days in advance. For events booked in the west wing and main terrace, complimentary tastings are offered for a maximum of two (2) people. For events using the entire club, a complimentary tasting is available for a maximum of four (4) people. You are welcome to bring additional guests-costs will apply for additional people and charged to the final bill. Please note that tastings typically last two-three hours.

REHEARSALS

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

PRICING

Ceremony fees, food and beverage and event set-up are subject to 7% sales tax plus a 22% service charge. 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 served contract so your bill will be processed correctly.

Signature Series

DEPOSITS

In order to reserve Vue on 30a for an event, a deposit equal to 25% of the club rental and food and beverage minimum, a signed copy of the event contract and a signed credit card authorization form must be received. Another 25% is due 180 days prior to the event. The estimated balance due is required 10 days prior to the event. A signed credit card authorization must be on file for any incidental charges and for final charges. All functions reserved within 180 days of event require a 50% deposit.

NOISE CURFEW

The noise curfew for outdoor locations (beach, terraces etc.) is 10:00PM. A signed noise ordinance form is required upon receiving the first deposit.



WEST WING • WEST TERRACE

CAPACITY: 16 - 30 GUESTS



MAIN TERRACE

CAPACITY: 20 - 70 GUESTS



FULL CLUB

CAPACITY: 70 - 230 GUESTS



Wedding Pricing

WEDDING CEREMONY YEAR ROUND

Beach Ceremony • \$1000++ • Terrace Ceremony • \$1000++

*Pricing includes set-up of 50 white padded seat chairs

Additional chairs • \$6 per chair

*Ceremonies require receptions and food and beverage minimums

Reset Fee: \$1000++ for Terrace Ceremonies with Terrace Receptions to follow.

This does not include ceremony location changes due to inclement weather conditions.

Reception

OFF SEASON

December-February

*Prices and season are subject to change

WEST WING • WEST TERRACE

Food and Beverage Minimum \$2550+

Room Rental \$1000+

MAIN TERRACE

Food and Beverage Minimum \$5000++

Room Rental \$2750+

ENTIRE CLUB

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

Food and Beverage Minimum \$15000++

Room Rental \$6500+

IN SEASON

March-November

*Prices and season are subject to change

WEST WING • WEST TERRACE

Food and Beverage Minimum \$4250++

Room Rental \$1250+

MAIN TERRACE

Food and Beverage Minimum \$8500++

Room Rental \$4000+

ENTIRE CLUB

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

Food and Beverage Minimum \$15000++

Room Rental \$8000+

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

*Reception and food and beverage requirements for all private events 16-230 people.

* (+) Prices subject to 7% sales tax

* (++) Prices subject to 7% sales tax and 22% service charge

Club Policies

All events are required to abide by the Walton County 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 may vary.

Parties more than 16 people are required to rent a room and follow food and beverage minimum requirements.

Furniture removal fees may apply if you desire to bring in custom décor. Pricing depends on amount of removal.

Vue on 30a is not liable for any damages to patrons or their guests and will not assume liability for loss or damage to articles left in venue during or following the function. Patrons assumes full responsibility for the conduct of all persons in attendance during and at the end and for any damages done to the venue or persons as a result of the event.

Hors D' Oeuvres

HOT AND COLD ITEMS TO BE BUTLER PASSED

HOT

Lamb Lollipops \$12

Crab Cakes Mini \$8

Tempura Portobello Mushroom \$6

Crab Stuffed Mushroom \$9
steakhouse aioli

Fried Green Tomato \$5
seafood etouffee

Fried Haricot Vert \$4
garlic aioli

Lobster Beignet \$10
jerk remoulade

Mac N' Cheese Ball with Bacon \$6
bechamel cheese sauce

Fried Oyster \$8
jerk remoulade

Crispy Calamari \$6
sweet chili sauce

Seared Beef Crostini \$8
gorgonzola spread

Crab Stuffed Scallop \$12
red pepper cream sauce

Crab Stuffed Shrimp \$11
bechamel cheese sauce

Bacon Wrapped Scallop \$10
sweet chili sauce

Spring Roll Veggie \$6
pork \$7 shrimp or crab \$8

Tuna Wonton \$7

COLD

Shrimp and Crab Dip \$8

Oyster Shooter \$8
cocktail sauce

Peanut Butter Veggie Crudités \$5

Caprice Skewer \$6
Add Shrimp \$8
blood orange balsamic glaze

Shrimp Cocktail \$8

Assorted Cheese Display with Crackers \$8

Fresh Fruit Display \$7
honey cream dipping sauce

Buffet Starters

BUFFETS INCLUDE FRESH BAKED ROLLS AND BUTTER

VUE MIXED GREENS \$8

spring mix, tomatoes, pickled onions, cucumbers, parmesan cheese, with champagne vinaigrette

CAESAR SALAD \$8

romaine lettuce, parmesan cheese, house-made croutons, house-made Caesar dressing

SPINACH SALAD \$9

spinach lettuce, mixed berries, candied walnuts, carrots, tomatoes, feta cheese, with house-made raspberry walnut vinaigrette dressing

ARUGULA AND SPINACH SALAD \$10

arugula and spinach lettuce, strawberries, pickled onions, carrots tomatoes, feta cheese with house-made balsamic vinaigrette

BEET SALAD \$10

beets, tomatoes, pickled onions, carrots, goat cheese, with a house-made honey lime vinaigrette

CREATE YOUR OWN SALAD \$8

mixed greens, tomatoes onions, parmesan cheese carrots, with choice of dressing

Champagne vinaigrette, Raspberry Walnut Vinaigrette, Balsamic Vinaigrette, Honey Lime Vinaigrette

CREATE YOUR OWN SOUP.

Choose or create a soup with Chef Isley Whyte
MKT value based on selection

UPGRADES

LETTUCE TO SPINACH OR ARUGULA \$1 MORE PER PERSON

BACON \$3 • AVOCADO \$3 • EGG \$2 • SHRIMP \$5 • CRAB \$8

Buffet Sides

STARCHES

Truffle Shitake Mushroom Risotto \$10

Rice Pilaf \$7

Baked Three Cheese Mac N' Cheese \$9
gouda, cheddar, and provolone

Grits \$7

Gouda Grits \$8

Yellow Pepper and Gouda \$9

City grits \$9
bacon, tomato, green onion

Roasted Red Bliss Potatoes \$7

Potatoes Au Gratin \$10

Mashed Potatoes \$7

Purple Mashed Potatoes \$8

Garlic mashed Potatoes \$8

Cauliflower Mashed \$9

Broccoli Mash \$9

Spinach Mash \$9

Loaded mashed potatoes \$10
cheese, bacon, green onions, and sour cream

Sweet potatoes \$8

VEGGIES

Wilted Spinach \$7
Broccolini \$8
Sautéed Baby Carrots and Asparagus \$10
Asparagus \$10

Haricots Verts \$7
Vegetable Medley \$7
Broccoli and Bacon \$9
Brussel Sprouts and Bacon \$9

Buffet Style Entree

BUFFETS INCLUDE FRESH BAKED ROLLS AND BUTTER

SEAFOOD

blackened, grilled, sautéed or fried

Mahi \$14

Salmon \$16

Grouper \$18

Snapper \$18

Tuna \$18

carving attendant option

LAND

all land items can have carving attendant

Chicken \$13

Pork Tenderloin \$13

Top Round \$16

Duck Breast \$18

Prime Ribeye \$20

Rack of Lamb \$23

Filet \$26

EACH BUFFET OPTION COMES WITH YOUR CHOICE OF SAUCE

Worcestershire Beurre Blanc • Lemon Caper Butter Sauce
Orange Basil Beurre Blanc • Marsala • Coconut Curry • Red Wine Demi
Chorizo Red Wine Demi • Blue Cheese Bechamel • Velouté Sauce
Newburg Sauce • Seafood Etouffee • Mango Carrot Beurre Blanc
Red Pepper Cream • Peppercorn Sauce • Puttanesca Sauce

Stations

ALL PLATED STATIONS CAN HAVE AN ATTENDANT AT \$100 PER STATION

TACO STATION

Pick 2 for \$25 • Pick 3 for \$35

Jerk Snapper Taco

island slaw, pineapple pico,
with BBQ sauce

Jerk Chicken Taco

island slaw, pineapple pico,
with BBQ sauce

Fried Oyster Taco

island slaw, jerk remoulade
with brie cheese

Pork Taco

island slaw, pineapple pico
with orange chipotle BBQ sauce

Shrimp Taco

island slaw, pineapple pico
with jerk remoulade

Steak Taco

sautéed onions and peppers
with provolone cheese sauce

Tuna Taco

marinated in Chef Isley's SSS+ Sauce
(siracha, soy, sesame, sake) island slaw,
pineapple pico, with wasabi aioli

SLIDER STATION

Pick 2 for \$20 • Pick 3 for \$28

Pork

pulled pork with chipotle BBQ sauce

Chicken

with house made honey mustard

Fish

with jerk remoulade

Burger

with spicy ketchup

Lamb

with pepper jelly

Shrimp Patty

with jerk remoulade

PASTA STATION

\$14.50 PER PERSON

NOODLES • CHOICE OF 2

Spaghetti

Fettuccine

Rotini

Linguini

Penne

Cavatappi

Farfalle

Elbow

SAUCE • CHOICE OF 2

Marinara

Piccata

Marsala

Alfredo

Puttanesca

Bolognese

Coconut Curry

Lemon Capper Butter Sauce

PLATED DINNER

All plated dinners include: Vue House or Caesar Salad, Fresh Baked Bread, Coffee, Tea and Soda.
Each dish comes with two sides. Salads & sides must be the same for each guest.

STARTERS

VUE MIXED GREENS

spring mix, tomatoes, pickled onions, cucumbers, parmesan cheese, with champagne vinaigrette

CAESAR SALAD

romaine lettuce, parmesan cheese, house-made croutons and Caesar dressing

STARTER UPGRADES

SPINACH SALAD \$4

spinach lettuce, mixed berries, candied walnuts, carrots, tomatoes, feta cheese,
with house-made raspberry walnut vinaigrette dressing

ARUGULA AND SPINACH SALAD \$5

arugula, spinach lettuce, strawberries, pickled onions, carrots tomatoes,
feta cheese with house-made balsamic vinaigrette

BEET SALAD \$5

beets, tomatoes, pickled onions, carrots, goat cheese,
with a house-made honey lime vinaigrette

CAPRICE \$8

fresh mozzarella, tomatoes, basil, with a blood orange balsamic glaze



Entrees

Plated Entrees below are Chef Isley recommended pairings.
All plated entrees will have the same starch & vegetable for each dish.

LAND

8 OZ FILET \$48

topped with a chorizo red wine demi, served with spinach mash and haricot vert

12 OZ NY STRIP \$40

topped with peppercorn sauce, served with fingerling potatoes and broccolini

12 OZ RIBEYE \$45

topped with Worcestershire beurre blanc, served with purple mashed potatoes, baby carrots and asparagus

12 OZ PORK CHOP \$40

Tomahawk pork chop topped with red wine demi, served with rice pilaf and Brussel sprouts with bacon

RACK OF LAMB \$45

topped with an orange basil beurre blanc, served with yellow pepper gouda grits and asparagus

AIRLINE CHICKEN \$37

marinated in Italian dressing, topped with marsala sauce, served over mashed potatoes with broccolini and bacon

STUFFED CHICKEN \$35

chicken breast stuffed with red peppers, cheddar cheese, served with spinach mash, haricot vert, topped with red pepper cream sauce

DUCK BREAST WELLINGTON \$40

topped with a cherry chutney, served with a sherry raspberry reduction with purple mashed potatoes and wilted spinach

VEGGIE BOWL \$28

truffle and shitake mushroom risotto, cherry tomatoes, rosemary fingerling potatoes, broccoli, arugula, carrots, and portabella mushrooms finished with a blood orange balsamic glaze

SEA

GROUPER \$45

topped with a seafood etouffee and served over a truffle and mushroom risotto and vegetable medley

SNAPPER \$45

served with rice pilaf, haricot vert, and a coconut curry sauce

SALMON \$40

pineapple glazed salmon, over quinoa, with stir fried vegetables and a tomato vinaigrette

STUFFED LOBSTER \$60

two 4oz Maine lobster tails, topped with crab stuffing with panko breadcrumbs, smoked gouda cheese and cream cheese. served with truffle and shitake mushroom risotto and broccolini

CRAB STUFFED SHRIMP \$45

served with gouda grits, carrots and asparagus, topped with bechamel sauce

SHRIMP AND SCALLOPS \$40

pan seared scallops, fried shrimp, with truffle and shitake mushroom risotto, asparagus, with a mango carrot beurre blanc and topped with a blood orange balsamic drizzle

SEAFOOD PASTA \$45

lobster, shrimp, and scallops, with rotini noodles, lemon caper butter sauce, parmesan cheese and mixed veggies

Desserts AND Refreshments

ALL ITEMS PRICED PER PERSON • PRICES RANGE FROM \$7 TO \$8

Triple Chocolate Cake
Flourless Chocolate Cake
Key Lime Tart
Key Lime Moose
Chef Isley's Carrot Cake
pineapple or mango

Cheesecake
choice of flavor or topping
Vue Cobbler
apple, peach, or mango
Strawberry Shortcake
Creme Brulé

CAKE CUTTING FEE \$5

Coffee & Tea Service

\$3 PER PERSON / INCLUDED IN PLATED DINNERS

Regular Coffee
Decaffeinated Coffee
Creamer

Assorted Tea
Sweetener
Lemon

Children's Menu

Children aged 12 and under may order from the menu below. Children 13+ ordering from this menu will be charged the least expensive adult entree chosen.

Children aged 0-2 are not required to order entrees

Chicken Tenders and French Fries
Hamburger and French Fries
Cheese Pizza
Butter Noodles

Bar Options

For all hosted bar events, the bar set up fee is \$200.
Full club events – our main bar is included; each additional bar is \$200 set-up fee

CASH BAR

\$300 set up fee, guests pay per consumption.
Host select one item from each category.

HOST BAR

\$200 set up fee, host pay for consumption. Host
select up to two items from each category/tier.

	CALL TIER \$9-10.50	PREMIUM TIER \$11-12	SUPER PREMIUM TIER \$12-16
VODKA	Absolut • New Amsterdam Pinnacle • Tito's	Chopin • Ketel One Purity • Rain • Stoli	Belvedere Grey Goose
GIN	Bombay Beefeater	Bombay Sapphire Tanqueray	Hendricks Gin
RUM	Bacardi • Cruzan Malibu • J Wray Rom Matusalem Paltino Captain Morgan	Goslings Black Seal Mt Gay Eclipse Pussers	Appleton Reserve Myer's Dark Rum Zaya
WHISKEY	Canadian Club Jim Beam Seagram's VO Southern Comfort	Angels Envy Bullet Bourbon/Rye Crown Royal • Elijah Craig Jack Daniel's • Jameson Maker's Mark TX Blended Whiskey	Basil Hayden Gentleman Jack Knob Creek Bourbon Knob Creek Rye Woodford Reserve
SCOTCH	Dewar's Famous Grouse	Glenlivet 12 yr.	Chivas Regal Glenlivet 12 yr. Glenmorangie 12 yr. Johnny Walker Black
TEQUILA	Jose Cuervo	Herradura Silver Tres Agaves Blanco	Cassamigo's Blanco Don Julio Anejo Don Julio Reposado Herradura Reposado Patron Anejo Patron Reposado
CORDIALS	Amaretto Limoncello Christian Brothers Brandy Kahlua • Aperol	Chambord Cointreau Frangelico Godiva White	Baileys Disaronno Amaretto Drambuie Grand Marnier

OPEN BAR PACKAGE

All priced per person

Includes 2 domestic, 2 craft/import beers, House wines, and liquor tier of choice.

Full club events • Our main bar is included

Each additional bar is \$200 set-up fee

	CALL TIER	PREMIUM TIER	SUPER PREMIUM TIER
1 HOUR	\$18	\$21	\$22
2 HOURS	\$33	\$37	\$39
3 HOURS	\$42	\$47	\$50
4 HOURS	\$48	\$54	\$58
5 HOURS	\$53	\$60	\$65

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BEACHFRONT DINING



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