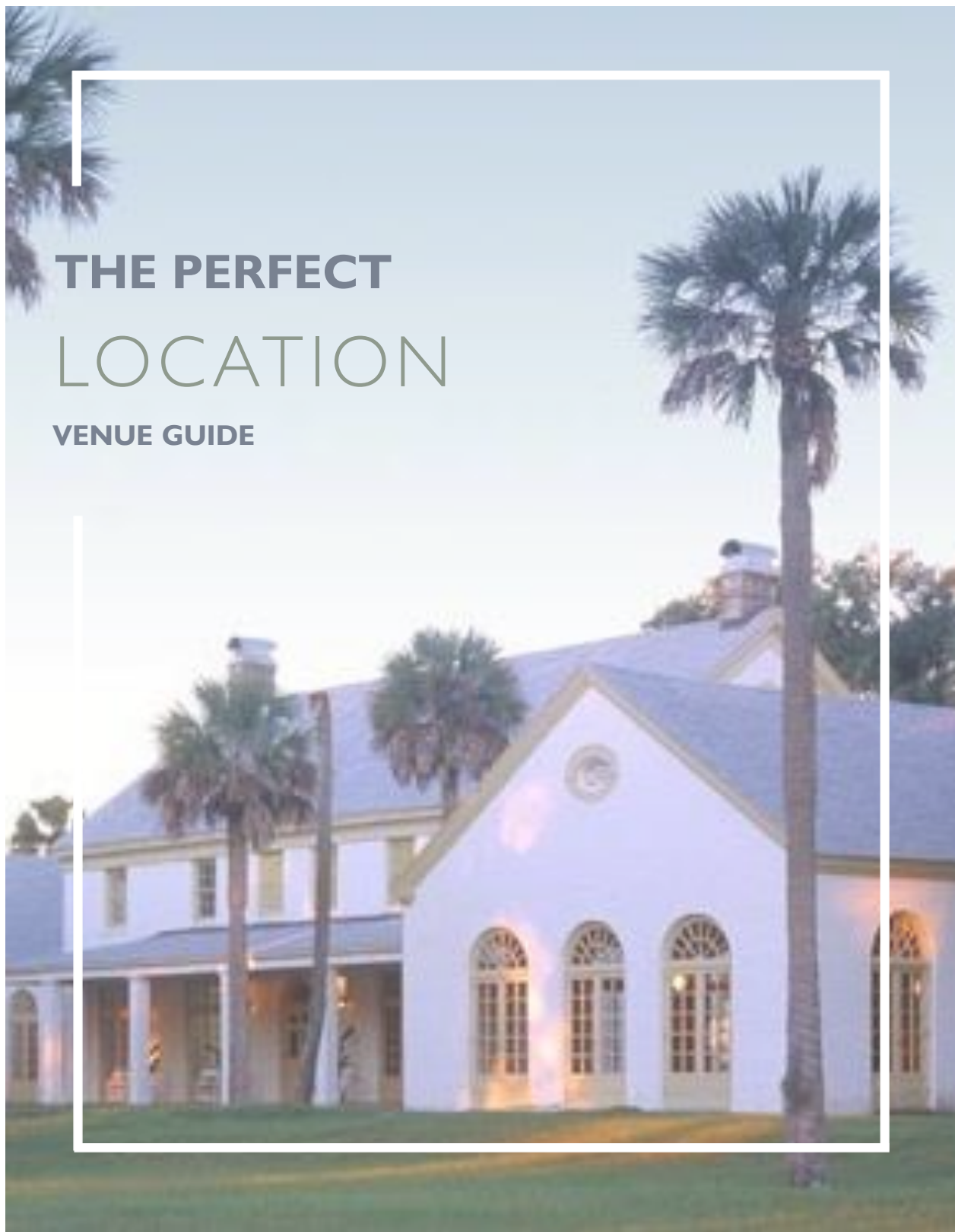


THE PERFECT LOCATION

VENUE GUIDE



ETHOS
EVENT COLLECTIVE



THE RITZ-CARLTON

AMELIA ISLAND

STEP BACK IN TIME

FORT CLINCH

The fort was built in 1847 at the mouth of the St. Mary's River to protect the natural deep-water port of Fernandina, the eastern link of Florida's only cross-state railroad. Today, the Fort still stands and serves as a monument and ode to our great American Heritage. As guests are escorted up the walkway and over the bridge into the Fort, they are greeted by Civil War Soldiers and welcomed to an evening under the stars.

CAPACITY 700

TRANSFER 11 minutes

EVENT ESTIMATE (Starting at)

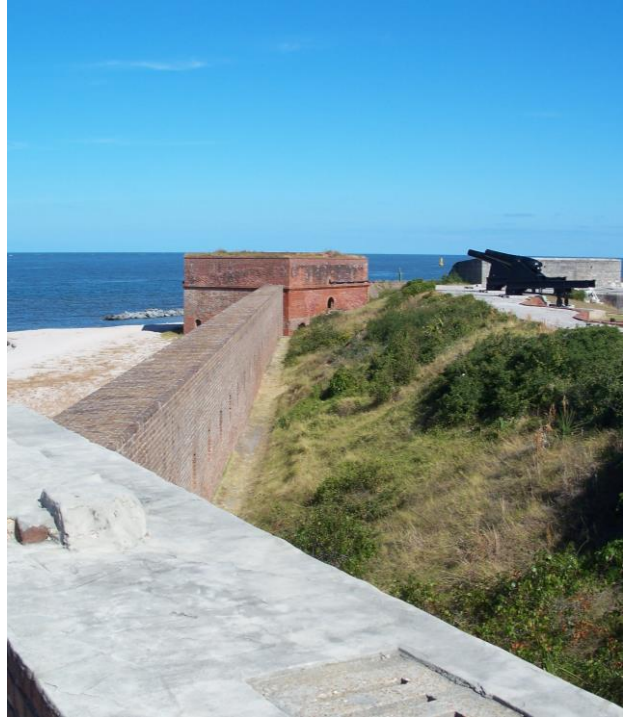
100 GUESTS \$95,000

200 GUESTS \$160,000

500 GUESTS \$325,000

NOTES

- Estimate includes venue fees, buffet menu, premium 3-hour bar, transportation, staff, tables, chairs, florals, linen, stemware, flatware, china, bars, tenting, catering tent, lighting, restroom trailer, music, reenactors, day before set up labor and security
- Power (not included), comfort stations, tenting are needed





CAMP OUT UNDER THE
Big Sky



MID-CENTURY TAPROOM

MOCAMA

Mocama Beer Company offers an experience curated for seekers, blending classic design, future vision, and attention to detail in everything they do. Originally constructed as a Ford dealership in 1954, the 18,000 square foot building has been transformed into an elegant mid-century taproom.

CAPACITY 175 (inside) 450-500 outside with tent

TRANSFER 11 minutes

EVENT ESTIMATE (Starting at)

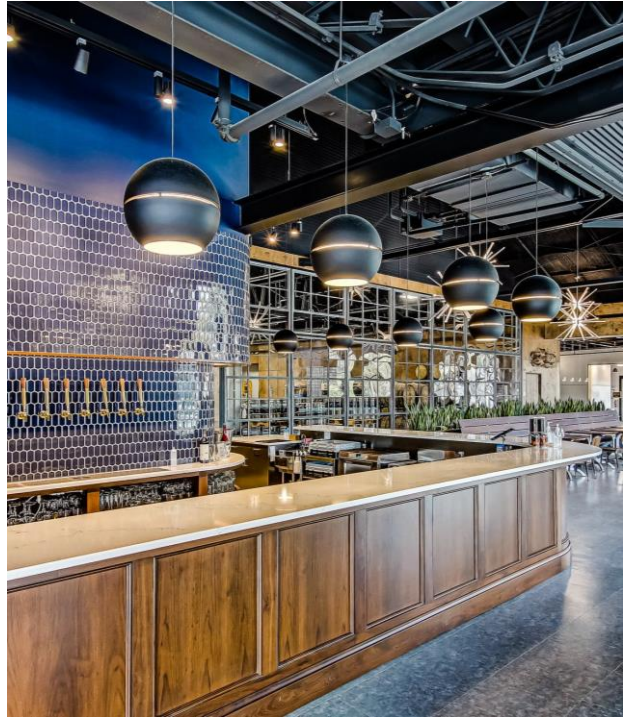
100 GUESTS \$68,000

150 GUESTS \$92,000

200 GUESTS \$117,000

NOTES

- Estimate includes venue fees, buffet menu, premium 3-hour bar, transportation, staff, florals, stemware, flatware, china, music
- Need additional furniture rental for guest count over 120





BOTANICAL Biergarten



MILLIONAIRE'S PLAYGROUND

RIBAUTL CLUB

The historically restored Ribault Club on Fort George Island will make any event distinctive and unforgettable. The Club's waterfront location and magnificent meeting and rental space is available for public and private functions. The Club was built in 1928 in the International Mixed Style of Maurice Fatio and is 16,000 square feet. The building was established as a playground for the affluent, much like the "millionaire's club" on neighboring Jekyll Island.

CAPACITY 120 inside, 400+ entire property

TRANSFER 30 minutes

EVENT ESTIMATE (Starting at)

100 GUESTS \$88,000

150 GUESTS \$113,000

200 GUESTS \$138,000

NOTES

- Estimate includes venue fees, buffet menu, premium 3-hour bar, transportation, staff, florals, linen, stemware, flatware, china, bars, tenting, catering tent, some lighting, music





ENCHANTED
Garden Gala



AMELIA RIVER GOLF CLUB

With great lighting, and no noise restrictions, The Amelia River Golf Club is an interactive offsite event that scores a birdie every time. Breaking ground on a pro shop and TPC-esque hitting bays, the club has beautiful riverfront space with an elite golf twist.

CAPACITY 250-300

TRANSFER 3 minutes

EVENT ESTIMATE (Starting at)

100 GUESTS \$109,000

150 GUESTS \$138,000

200 GUESTS \$155,000

NOTES

- Estimate includes venue fees (tent buyout only, Sunday-Friday, with Performance Center for 3 hours), buffet menu, premium 3-hour bar, transportation, staff, tables, chairs, florals, linen, stemware, flatware, china, bars, catering tent, music
- Well-lit with no noise restrictions





THE 19TH Hole



FIRST COAST FAVORITES BUFFET MENU

Sea Salt Roll

Florida Field Green, Tomato, Mandarins, Heart of Palm, Sunflower Seed, Citrus Vinaigrette GF/DF/NF/V

Local White Fish Ceviche GF/NF/DF

Loaded Potato Salad, Cheddar, Bacon, Scallion Sour Cream GF/NF

Florida Tomato Salad, Key Lime Vinaigrette GF/NF/DF/V

Carving Station, Mojo Marinated Pork Loin, Chimichurri GF/NF/DF

Blackened Catch, Roasted Poblano Cheddar Grits GF/NF

Grilled Chicken Breast, Yellow Rice GF/NF/DF

Southern Style Green Beans GF/DF/NF

Seasonal Grilled Vegetables GF/DF/NF/V

Rum Pineapple Cake

Mango Vanilla Crème Brûlée

Coconut Tart

Blackberry Chocolate Mousse

SURFSIDE BBQ

Cheddar Bacon Corn Muffins

Iceberg, Tomato, Cucumber, Bacon, Bleu Cheese, Onion, Carrot, Avocado Ranch Citrus Poached Peel and Eat Shrimp-Lemons, House Cocktail GF/NF/DF

Homestyle Pasta Salad, Rotini, Tomatoes, Cucumber, Olives DF/NF

Blue Cheese Slaw GF/NF

Steak and Red Bean Salad GF/NF

Carving Station, Dry Rubbed Smoked Brisket, Amelia Island White BBQ Sauce GF/NF

Grilled Cobia Peach BBQ, Congaree & Penn Rice Grits GF/NF

Slow Roasted Chicken on the Bone, Beer

Brined and BBQ Rubbed GF/NF/DF

Backyard Baked Beans GF/NF/DF/V

Three Sisters Succotash

Corn, Squash, Beans GF/NF/DF/V

Chocolate Turtle Mousse

Key Lime Pie

Banana Bread Cheesecake

Strawberry Profiterole

Peanut Butter Smore Skillet, Chocolate Anglaise

LOW COUNTRY BOIL BUFFET MENU

Honey-Glazed Biscuits

Romaine, Tomato, Cucumber, Pickled Radish, Carrot, Buttermilk Ranch

Marinated Seafood Salad, Shrimp and Scallops, Pepper Marinade GF/NF

Field Pea and Benton's Ham Salad, Green Tomato Vinaigrette GF/NF/DF

Bloody Mary Oyster Shooters GF/NF/DF

Sweet Corn and Okra Salad, Buttermilk and Tupelo Honey Dressing GF/NF

Carving Station, Roasted Coulette, Smoked Green Tomato Aioli GF/NF/DF

Low Country Boil, Shrimp, Clams, Andouille, Corn, Garlic Butter, Red Potatoes GF/NF

Country Fried Chicken, Maple-Tabasco Aioli NF

Carolina Red Rice, Baked Rice with a Smoky Tomato Broth GF/DF/NF/V

Cider Braised Greens GF/NF/DF

Peach Cobbler, Vanilla Anglaise

Caramel Banana Pudding

Strawberry Shortcake

Manjari Mud Pie

Lemon Blueberry Verrine

PLATED MENU

Artisan Rolls and Butter

HORS D'OEUVRES (CHOOSE FOUR)

- Smoked Tomato Mousse Cucumber Canape**, Pecorino GF/NF
- Mojito Marinated Watermelon Skewer**, Queso Fresco GF/NF
- Crab Salad Cucumber Cup**, Tropical Fruit Salsa NF/GF
- Chicken Teriyaki Skewer**, Scallions GF/NF/DF
- Beef Satay**, Pickled Onion

FIRST COURSE (CHOOSE ONE)

- Field Green Salad**, Tomato, Cucumber, Radish, Carrot, Spiced Pecan, Citrus Vinaigrette GF/DF
- Kale and Arugula Salad**, Pickled Blueberries, Cucumber, Tomato, Smoked Walnuts, Aged Goat Cheese, Pomegranate-White Balsamic Vinaigrette GF
- Amelia Cobb Salad**, Petite Iceberg, Tomato, Shaved Egg, Pickled Onion, Crispy Benton's Ham, Avocado Ranch GF/NF

ENTRÉE (CHOOSE ONE)

- Filet Mignon**, Truffle Potato Mousseline, Broccolini, Creamed Spinach Vol Au Vent GF/NF
- Local Catch**, Harissa, Haricot Vert, Preserved Lemon and Summer Squash Couscous NF
- Organic Chicken & Local Shrimp**, Anson Mills Grits, Tomato Fondue, Saffron Beurre Blanc GF/NF
- Grilled Filet & Lobster**, Jumbo Asparagus, Celery Root Puree, Beef Jus GF/NF(Add \$25)

DESSERT (CHOOSE ONE)

- Strawberry Honey Cheesecake**, Fresh Cream, Mango Sauce
- Key Lime Pie**, Graham Cracker Tart, Honey Meringue, Raspberry Sauce
- Chocolate Chai Torte**, Candied Citrus, Dark Chocolate Sorbet

BAR SELECTIONS

Premium

- Grey Goose Vodka
- Bacardi Superior Rum
- Bombay Sapphire Gin
- Captain Morgan Original Spiced Rum
- Johnnie Walker Black Label Scotch
- Knob Creek Bourbon
- Jack Daniel's Tennessee Whiskey
- Crown Royal Canadian Whisky
- Casamigos Silver Tequila
- Hennessy Privilege VSOP Cognac
- Carpano Classico Dry Vermouth
- Carpano Classico Rosso Vermouth
- Cointreau liqueur

Call

- Absolute Vodka
- Bacardi Superior Rum
- Captain Morgan Original Spice Rum
- Tanqueray Gin
- Hennessy VS Cognac
- Dewar's White Label Scotch
- Patron Silver Tequila
- Jack Daniel's Tennessee Whiskey
- Maker's Mark Bourbon
- Carpano Classico Dry Vermouth
- Carpano Classico Rosso Vermouth
- Combiar Original Triple Sec

YOUR DEDICATED PARTNER

PLAN AN UNFORGETTABLE EXPERIENCE

Rated #2 in the top 10 islands by Condé Nast Traveler, Amelia is where a relaxed island vibe meets unexpected experiences. The range of options often surprises planners - from world-class sports fishing to 400+ structures on the National Register of Historic Places. Amelia's venues and activities are both distinct and versatile.



Check out our recent custom creative solutions:

www.ethoseventcollective.com

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MEET ETHOS EVENT COLLECTIVE

The stakes for planning and executing corporate events have never been higher.

Create a one-of-a-kind, unforgettable experience. Deliver perfection.

Do it all for less and do it all with less.

You need a DMC that's not just looking out for your program. You need one that's looking out for you. At ETHOS Event Collective, we'll assemble a team custom-built for your unique needs. An extension of your in-house team with impressive marketing expertise, dedicated to your success.

CONTACT OUR AMELIA ISLAND OFFICE

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