



St. Augustine Beach

RESORT 



WEDDINGS AND SPECIAL OCCASIONS MENUS 2023

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BEACH WEDDING CEREMONIES

YOUR BEACH WEDDING CEREMONY INCLUDES:

White Chairs, Ceremony Table and a Four Post Draped Arch, Water Station, and an Inclement Weather Backup Location

Up to 50 Guests	\$1,500
51 to 100 Guests	\$1,900
101 to 150 Guests	\$2,300

Additional Enhancements:

Colored Sashes for chairs	\$2.00	/ EA
Shepherd Hooks for Florals or Lanterns	\$6.00	/ EA
Tiki Torch	\$12.00	/ EA
White Bench (Seating for 4 guests)	\$30.00	/ EA
White Columns (Pair of 2)	\$75.00	/ SET
Rectangular Table with Cloth	\$35.00	/ EA



**Please note that any ceremonies on the beach will need a beach permit, approved through the City of St. Augustine Beach. Please ask your Event Manager for details

++All Food and Prices are subject to 6.5% Florida State Sales Tax and 22% Service Charge



RECEPTIONS & EVENT SPACE

INCLUDED IN YOUR RECEPTION: All necessary tables to include Banquet Rounds, Head Table, Cake Table, Gift Table, Guest Book Table, Banquet Chairs, Standard Table Linens (choice of black or white), Napkins, Glassware, China, Flatware, In-house Centerpieces

Nautilus Ballroom

Prices may be higher for Holidays and Special Events

Outdoor Patio Terrace located just off the Nautilus Ballroom is included in the rates below.

Saturday Evening	\$4,500
Friday or Sunday Evenings	\$3,200
Sunday Brunch	\$1,900
Monday-Thursday	\$1,500

Seating Capacity

Wedding Reception	150
Banquet	160
Reception	200
Classroom	100
Theater Seating	180

Poolside

Saturday Evening	\$2,300
Friday or Sunday Evenings	\$1,700
Sunday Brunch	\$1,000

Fair Winds Reception Room

Saturday Evening	\$2,000
Friday or Sunday Evenings	\$1,400
Sunday Brunch	\$950

Seating Capacity

Wedding Reception	50
Banquet	60
Reception	80
Classroom	24
Theater Seating	60

Additional Enhancements:

Chair Covers and Colored Chair Sashes
 Dance Floor
 Cake Cutting Service
 Champagne Toast



WEDDING BUFFETS

CREATE YOUR OWN BUFFET

All buffets are served for two hours
Menu items indicated with an (*) require a Chef Fee of \$100+

All Dinner Buffets Include:

Assorted Dinner Rolls
Choice of Caesar or House Salad with choice of Italian, Ranch or Balsamic Vinaigrette Dressing
One Vegetable
One Side

Upgrade to Harvest Salad \$3.00++ per person

1) SELECT YOUR BUFFET

GRAND BUFFET

Includes 3 Entrees
Water, Iced Tea, Coffee, & Lemonade Stations
2 Desserts
\$60 ++ Per Person

OR

SIGNATURE BUFFET

Includes 2 Entrees
Water, Iced Tea, and Coffee Stations
1 dessert
\$45 ++ Per Person

2) SELECT YOUR ENTREES)

Medallions of Chicken Marsala
Pork L'Orange
Beef Medallions with Demi Glaze
Seasonal Fish Filet with Mango Salsa
Creamy Pasta Alfredo or Marinara
Shrimp Scampi over Linguine
Fish Rockefeller
Chicken Parmesan
Roasted Herb Pork
Beef Stroganoff

***Ask us about more Vegan or Vegetarian Options*

3) SELECT YOUR SIDE (S)

Macaroni and Cheese
Cuban Black Beans and Rice
Creamed Green Beans
Seasonal Vegetables
Roasted Garlic and Herb Potatoes
Sunset Mashed Potatoes
Wild Rice Pilaf
Molasses Cornbread

***Ask us about adding additional side dishes*

4) SELECT YOUR DESSERT(S)

Seasonal Fruit Cobbler
Cookies or Brownies
Key Lime Pie
Assorted Desert Bars
Tiramisu
Mini Petite Cheesecakes



ADDITIONAL ITEMS & ADD-ON'S

Based on 30 guests – All Require a Chef Fee

Prime Rib Carving Station with Au Jus, Horseradish \$500++*

*Honey Baked Ham Carving Station \$400++**

Add the perfect finishing touch to your special event

Grits Station \$18 Per Person++

Slider Station \$18 Per Person++



PASSED HORS D'OEUVRES AND DISPLAY PLATTERS

All platters serve up to 50 people.

PLATTERS

All platters serve up to 50 people

FIESTA PLATTER
\$175 PER PLATTER

SHRIMP COCKTAIL PLATTER
\$135 PER PLATTER

MINI MEATBALLS IN BBQ
\$60 PER PLATTER

CRUDITÉ WITH DRESSINGS
\$40 PER PLATTER

IMPORTED CHEESE PLATTER
\$9 PER PERSON

VEGETARIAN FALAFEL WITH
TZATZIKI SAUCE
\$100 PER PLATTER

SPINACH & ARTICHOKE CHIPS
\$150 PER PLATTER

CHARCUTERIE PLATTER
\$18 PER PERSON

PASSED HORS D'OEUVRES

Minimum order of 50 required

SHRIMP COCKTAIL
\$3.50 EACH

BEEF WELLINGTON
\$5.00 EACH

BACON WRAPPED SCALLOPS
\$4.00 EACH

LOX & CUCUMBER CANAPE
\$4.00 EACH

ANDOILLE TART
\$5.00 EACH

WATERMELON/ BRIE BITES
\$3.00 EACH

VEGETABLE SPRING ROLLS
\$2.00 EACH

CAPRESE SKEWERS
\$3.00 EACH

FRESH BERRY SKEWERS
\$4.00 EACH

CRAB STUFFED MUSHROOMS
\$5.00 EACH



ADDITIONAL BUFFET OPTIONS

All Lunch Buffets are served for two hours and come with a Coffee, Water, Iced Tea Station

Menu items indicated with an (*) require a Chef Fee of \$100+

TACO BAR - \$37++ Per Person

Grilled Chicken
Seasoned Beef
Soft Flour & Crunchy Corn Tortillas
Sour Cream, Pico de Gallo
Lettuce, Diced Tomatoes & Onions Grated Jack, Cheddar Cheese
Tortilla Chips and Queso
Assorted Cookies or Brownies

ADD – Mahi or Grilled Shrimp \$9++ Per Person
*ADD – Live Guacamole Station \$8++ Per Person **

DELI SANDWICH/WRAP BAR - \$35++ Per Person

Assorted Sliced Bread
Assorted Sliced Cheeses
Sliced Turkey, Ham, Roast Beef and Salami
Sliced Tomatoes, Red Onion, Lettuce, Pickles
Mustard, Mayo, Thousand Island
Individually Bagged Potato Chips
Assorted Cookies or Brownies

Boxed Lunches available \$25.00++ Per Person

PASTA BAR - \$33++ Per Person

Garlic Bread
House Salad With Assorted Dressings
Spaghetti or Cavatappi Noodles
Marinara Sauce
Alfredo Sauce
Grated Parmesan Cheese
Crushed Red Pepper
Assorted Cookies or Brownies

ADD – Meatballs or Grilled Chicken + \$8 Per Person

POKE BOWL BAR – \$45++ Per Person

Jasmine Rice
Grilled Zucchini & Yellow Squash
Grilled Pineapple
Diced Scallions
Sesame Seeds
Pickled Ginger
House Made Poke Sauce
Grilled Ahi Tuna
Grilled Chicken
Assorted Cookies or Brownies

ADD – Grilled Shrimp or Steak + \$9 Per Person

SLIDER BAR - \$39++ Per Person

Blackened Shrimp Cake & Remoulade
BBQ Chicken & Cole Slaw
Cheeseburger
Potato Salad
Baked Beans

Assorted Cookies or Brownies

GRITS BAR - \$35++ Per Person

Grilled Chicken
Cajun Grits
Collard Greens
Assorted Cheeses

ADD – Fish + \$8 Per Person
ADD – Grilled Shrimp + \$7 Per Person



ADDITIONAL BUFFET OPTIONS CONTINUED

All Lunch Buffets are served for two hours and come with a Coffee, Water, Iced Tea Station
Menu items indicated with an (*) require a Chef Fee of \$100+

BIBIMBAP - \$33++ Per Person (Served Chilled)

Chicken
Fried Egg
Rice
Bean Sprouts
Sesame Spinach
Carrot
Bell Pepper
Zucchini/Yellow Squash
Pickled Cucumber
Mushrooms
Green Onion
Various Sauces

Assembled to Order by Chef *

ADD – Steak +\$9 Per Person

BAKED POTATO BAR - \$15++ Per Person (Add-on Only)

Baked Potato

Toppings:
Bacon
Cheese
Sour Cream
Green Onion
Steamed Broccoli
Butter
Chili
Jalapenos

Assembled to Order by Chef *

SOUP AND SALAD BAR

1 Salad / 1 Soup - \$25 ++ Per Person;
2 Salads / 2 Soups - \$27 ++ Per Person

Choice of Soup (Choose One):

Chicken & Orzo
Tomato Vegetable (Vegan)
Cream of Mushroom (Vegetarian)
Italian Meatball
Chef's Choice (Seasonal Selection)

Choice of Salad (Choose One):

House Salad: (Spring Mix, Red Onion, Carrots, Tomato, Cucumber)
Caesar Salad: Romaine tossed with Parmesan, Croutons, and House-Made Creamy Caesar Dressing

Premium Salad Options +3 Per Person:

Harvest Salad: Spring Mix, Goat Cheese, Fresh Strawberries, Red Onion, Candied Pecans
“Wedge” Style Salad: Iceberg Lettuce, Bacon, Tomatoes, Cucumber, Bleu Cheese Crumbles, Bleu Cheese Dressing
Cobb Salad: Spring Mix, Bacon, Avocado, Bleu Cheese Crumbles, Hard-Boiled Eggs, Tomatoes

Choice of Dressings:

Champagne Vinaigrette, Ranch, Bleu Cheese, Balsamic Vinaigrette

ADD – Grilled or Crispy Chicken + \$9 Per Person



BARS

*All bar packages will include a bartender's fee of \$100+ for every 50 guests.
All packages include sodas, coffee, iced tea and water.*

OPEN BARS

BEER & WINE

Includes guests' choice of any 3 of the following beers: Bud Light, Miller Light, Michelob Ultra, Yuengling, Moosehead, Landshark, or Narragansett. Guests can choose any 2 of the following wines: Pinot Grigio, Merlot, Cabernet, or Chardonnay.

\$13 ++ per person first hour - \$9 ++ per each additional hour

WELL BRANDS

Includes guests' choice of 3 of the following beers: Bud Light, Miller Light, Michelob Ultra, Yuengling, Moosehead, Landshark, or Narragansett AND two wines: Pinot Grigio, Merlot, Cabernet, or Chardonnay, as well as our selection of well liquors – Green Mark Vodka, Gordons London Dry Gin, Ron Carlos Black Dark Rum, Don Q Crystal White Rum, Margaritaville Gold Tequila and Old Forester Whiskey. Juices and mixers are included.

\$15 ++ per person first hour - \$11 ++ per each additional hour

CALL BRANDS

Includes guests' choice of 3 of the following beers: Bud Light, Miller Light, Michelob Ultra, Yuengling, Moosehead, Landshark, or Narragansett AND two wines: Pinot Grigio, Merlot, Cabernet, or Chardonnay, as well as our selection of call liquors: Tito's Handmade Vodka, Hendricks Gin, Captain Morgan Spiced Dark Rum, Bacardi Superior White Rum, Corazon Blanco Tequila and Jameson Irish Whiskey. Juices and mixers are included. Individual brands may vary.

\$18 ++ per person first hour - \$13 ++ per each additional hour

PREMIUM BRANDS

Includes guests' choice of 3 of the following beers: Bud Light, Miller Light, Michelob Ultra, Yuengling, Moosehead, Landshark, or Narragansett AND two wines: Pinot Grigio, Merlot, Cabernet, or Chardonnay, as well as our selection of premium liquors: Ketel One Vodka, Bombay Sapphire Gin, Papas Pilar Dark Rum, Papas Pilar White Rum, Don Julio Blanco Tequila, and Buffalo Trace Whiskey.

Also includes juices and mixers. Individual brands may vary.

\$19 ++ per person first hour - \$14 ++ per each additional hour

ADD MIMOSA BAR

*+\$15 first hour, \$11++ per each
additional hour*

\$15 / \$26 / \$37 / \$48

ADD BLOODY MARY BAR

*+\$18 first hour, +\$13++ per each
additional hour*

\$18 / \$31 / \$44 / \$57

ADD BOTH MIMOSA & BLOODY MARY BAR

*+\$18 first hour, +\$13++ per each
additional hour*

\$18 / \$31 / \$44 / \$57

CONSUMPTION BAR

Consumption bars are simply based on consumption of the party. House wines, beers and well drinks are \$9 each, higher end products will be priced accordingly. Bartenders will keep a running tab and present it to event's host. Guest may choose any combination of beer, wines, and spirits they would like to offer to their guests. All purchases will have proper tax and gratuity added.

Please let our hospitality professionals help you make your selections.

Minimum for Consumption Bar is \$1,000.



FREQUENTLY ASKED QUESTIONS

Am I allowed to bring in my own food?

If your event is at the hotel, then all food and beverage must be provided by the hotel. No food is to be brought in or taken out. We do make certain exceptions for ethnic celebrations and caterers if our staff is not able to accommodate requests. We do allow you to bring in your own wedding cake. Please consult your event manager for details.

When do you need to have my menu selections?

We would like to have your final selections three weeks prior to your event. This ensures that we will have everything in stock and available to you when your function begins.

Can I make changes or substitutions to the menus?

If you don't see what you're looking for, we will be happy to work with you on customizing the menu to fit your needs. There may be an additional charge depending on the ingredients required to accommodate your request.

What does "guarantee" mean?

The guarantee is the minimum number of meals you will be charged for, regardless of how many people attend your event. The hotel will prepare 3% over the guarantee to allow for increases in attendance. If you do not provide us with a guarantee prior to your event, your estimated number of guests will become the guarantee. Changes to the guarantee must be made directly with your event coordinator. Last minute changes to increase seating or modify specifications may incur an additional charge.

How does the bar service work?

Within this packet you will find a list of our prices for the choices in alcohol. Those prices are on a "per drink" basis. It is up to you how you would like to provide this service to your guests. A hosted bar means that you will pay for all the liquor/beer/wine that is consumed. A cash bar means that your guests will pay for their drinks. If you choose to only pay for a portion of the bar service, the rest of the service will be run on a "cash bar" basis.

How long does the bar stay open? May we bring in our own liquor?

Bartenders are required on all hosted and cash bars with a fee of \$100.00 per bartender. Hotel will complete a "last call" by 11:45pm. Alcoholic beverages may not be sold or consumed in function rooms after 12:00 midnight. In accordance with the regulations enforced by the Florida State Liquor Commission, the Hotel does not allow beverages to be brought into function rooms unless catered by the Hotel.

Is there a rental fee for the banquet room? What does that include?

There is a rental fee for all banquet rooms. This covers the cost for our black or white tablecloths and napkins, table settings, dancefloor, and the set-up and break-down of the room. Other colors upgraded linens and chair covers are available for an additional charge. Please consult your event manager for details.

How much of a deposit do you require? Is it refundable?

To secure the date for you, we typically require the cost of the banquet room as your deposit. This deposit will be listed on your contract and is refundable within a certain amount of time. If your event is cancelled at least 6 months out, your full deposit will be refunded. Any cancellation sooner than 6 months will result in a non-refundable deposit, as the re-sale of the function space is unlikely.



FREQUENTLY ASKED QUESTIONS continued...

When are my payments due? What type of payments do you accept?

All payments must be received 3 business days prior to your event. We accept bank-issued cashier checks, business checks, cash, money orders and all major credit cards.

Are there any service charges?

All prices are subject to 22% Service Charge and 6.5% Tax. All food and beverage prices are subject to change without notice.

Can we bring in our own decorations for the room?

Absolutely, we are happy to accommodate you based on the availability of the room. Decorations must be removed upon completion of the event. Please consult your event manager for details.

Can I get a discount on guest rooms for my event?

Yes. To receive a discounted room rate, we will need to set aside a minimum of 10 rooms. People who will be attending the event can call the hotel up until 30 days prior to receive the discounted rate. At this 30-day cut-off date, any unused rooms in your block will be released back into the general inventory of the hotel. Anyone calling after this date will not be guaranteed the discounted room rate.

Does it cost to park?

Parking is complimentary to hotel guests and based on availability for your attendees.

Who should I contact with questions?

Please contact the Sales Office at 904-471-2555, ext. #606