



St. Augustine Beach  
**RESORT** 

## BANQUETS & SPECIAL EVENTS MENU 2023

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## BREAKFAST BUFFETS

All Buffets are served for two hours

### CONTINENTAL BREAKFAST BUFFET

Coffee, Decaf & Hot Tea Station  
 Assorted Chilled Juices  
 Greek Yogurt and Granola  
 Whole Fruits  
 Assorted Breads, Pastries, English Muffins and Bagels with Butter, Cream Cheese, and Assorted Jellies

\$17.00 PER PERSON++

### CLASSIC AMERICAN BREAKFAST BUFFET

Coffee, Decaf & Hot Tea Station  
 Assorted Chilled Juices  
 Assorted Breads, English Muffins and Bagels with Butter, Cream Cheese, and Assorted Jellies  
 French Toast Casserole  
 Herbed Breakfast Potatoes  
 Scrambled Eggs  
 Sausage or Bacon

\*\*Grits or pancakes can be substituted for certain items for variety

\$22.00 PER PERSON ++

### BOXED BREAKFASTS

Breakfast Sandwich with Lettuce, Tomato  
 Fried Egg, Cheddar Cheese and choice of  
 Bacon or Sausage  
 Herbed Breakfast Potatoes  
 Whole Fresh Fruit  
 Choice of Bottle of Water, Orange Juice, or Apple Juice

\$19.00 PER PERSON++

### BREAKFAST BUFFET ADD-ON'S AND A-LA-CARTE

SLICED FRESH FRUIT \$8++/PERSON  
 ASSORTED PASTRIES \$5++/PERSON  
 YOGURT PARFAIT \$3++/PERSON  
 GRANOLA BARS \$32++/DOZEN

### OMELETTE STATION

\$12 ++ PER PERSON AND \$100+ CHEF'S FEE  
 \*PRICES MAY BE HIGHER FOR HOLIDAYS AND SPECIAL EVENTS\*



## LUNCH 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 - \$32++ 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 - \$30++ 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 - \$28++ 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 – \$40++ 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 - \$34++ Per Person

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

Assorted Cookies or Brownies

### GRITS BAR - \$30++ Per Person

Grilled Chicken  
Cajun Grits  
Collard Greens  
Assorted Cheeses

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



## LUNCH 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** - \$28++ 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** - \$10++ 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 - \$20 ++ Per Person;  
2 Salads / 2 Soups - \$22 ++ 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*



## COFFEE BREAKS AND SNACKS

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*Breaks include regular and decaf coffee, Iced Tea, water and Lemonade.*

### 1 GALLON CARAFFE OF COFFEE

Regular or Decaf Coffee with Sugar, Cream, etc.  
\$45 ++

### ALL DAY BEVERAGE SERVICE

Regular and Decaf Coffee, Iced Tea, Water and  
Assorted Soft Drinks  
\$14 ++ Per Person

### SWEET TOOTH

Assorted Warm Cookies or Brownie Platter  
\$10 ++ Per Person

### SUPER SNACKS

Hummus and Pita Crisps  
Black Beans, Salsa and Chips  
Mini Pretzel Twists  
Individual M&M Packs  
\$12 ++ Per Person

### HEALTHY BREAK

Assorted Fresh Fruits  
Individual Granola Bars  
Mixed Nuts and Dried Cranberries  
Celery & Carrots  
\$13 ++ Per Person

### S'MORES KITS

Milk Chocolate  
Graham Crackers  
Marshmallows  
\$8++ Per Person

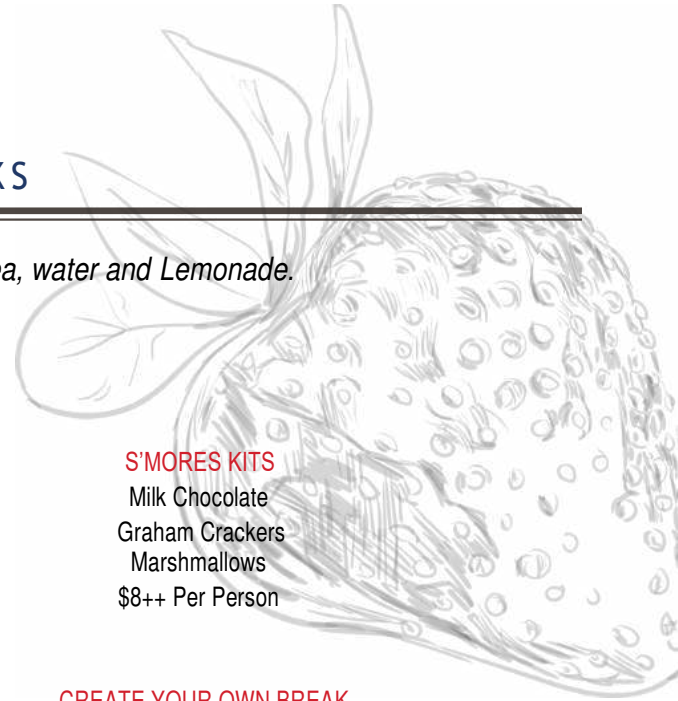
### CREATE YOUR OWN BREAK

(Pick Three)

Soft Pretzel with Cheese  
Popcorn  
Candy Bars  
Popsicles  
Brownies  
Cookies  
\$15++ Per Person

### WRAP BREAK

Assorted Pinwheel Sandwiches  
Turkey  
Ham  
Veggie  
Individual Bagged Chips  
\$13++ Per Person





## PASSED HORS D'OEUVRES AND DISPLAY PLATTERS

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*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



## DINNER 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++*



## 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.**





## EVENT SPACE

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### 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

### SEATING CAPACITY

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

### POOLSIDE | *Events on the pool deck must end by 9:00PM*

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

### FAIR WINDS

Saturday Evening	\$2,000
Friday or Sunday Evenings	\$1,400
Sunday Brunch	\$950
Monday-Thursday	\$750

### SEATING CAPACITY

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

*Room rental prices may be subject to change before a contract is issued\**

### AUDIO/VISUAL EQUIPMENT

Screen	\$100
Projector	\$150
Flipchart	\$25



## FREQUENTLY ASKED QUESTIONS

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### **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. 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...

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### **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