

The Club Continental
Wedding and Special Events
Informational Guide



Become A Part Of Our History

***Call To Schedule Your Personal Tour
(904) 264-6070 Extension 113***

The Club Continental

Jacksonville's Premier Wedding Destination, with its unique history and location it is a complete banquet facility tailoring all food and beverages to suite your needs and wishes.

We specialize in Weddings and Receptions, Rehearsal Dinners, Anniversary Parties, Bridal and Baby Showers, Business Meetings, Luncheons or any Special Events you may be planning.

All menus are customizable and we can accommodate special dietary needs such as Gluten Free, Vegetarian and Vegan Meals. Our reputable Chef and kitchen staff take pride in serving the highest quality foods with great attention to presentation and detail.

Courteous and attentive staff are willing to help with any special needs or requests.

The Club is happy to provide the following at no additional cost:

- Riverfront Site for the Wedding Ceremony with up to 125 chairs (Additional chairs may be purchased as needed)
- Day of Manager to oversee the Event and Event staff throughout
- All Service Tables needed including Gift Table, Sign-in, Cake Table and Entertainment Tables.
- Full set-up on all tables to include Standard House White Linens and the choice of white or navy blue clothes napkins
- Use of the clubs Toasting Glasses and Cake Knife
- Full Cake Service which includes cutting and serving of cake
- Highchairs and Booster seats available
- Set-up time prior to the event and Break-down time after the event
- Based upon availability, a courtesy hold on up to 8 hotel rooms, in which all guests will receive a 10% discount

It is important to us that you and your guests enjoy your special event and tell others, as "Word of Mouth" is our best form of advertising

The St. Johns Package

Our Lunch Buffet Package designed for Events That End By 4:00pm

Butlered Hors d'oeuvres (Please choose three)

Smoked Ham Puff Pastry Crescents
Assorted Mini House Made Quiche
Chicken and Goat Cheese Pinwheels

Creamy Curried Chicken Beggars Purses
Tomato, Basil and Bacon Crostini
Deviled Eggs With Bearnaise & Diced Bacon

Meat Selections (Please choose two)

Served With Rolls and Condiments

Chicken Crepes

Lemon Chicken ~ with Mushrooms and Artichokes

Sesame Chicken Tenders ~ with Green Onion Sauce

Cajun Seasoned French Cut Turkey ~ with Tasso Gravy

Swedish or Italian Style Meatballs

Sliced Sirloin ~ with Port Wine Basil Sauce

Sliced Honey Maple Ham ~ with Honey Mustard

Sliced Turkey Breast ~ with Cranberry Sauce

Cold Selections (Please choose two)

Assorted Crudités ~ with Dips and Dressings

Garden Salad ~ with Assorted Dressings

Traditional Caesar Salad

Asian Pasta Primavera Salad

Traditional Broccoli Pasta Salad

New England Potato Salad ~ with Bacon

Orzo & Roasted Cherry Tomato Salad ~ with Fresh Pesto

Fresh Seasonal Fruit Salad

Hot Selections (Please choose two)

Stuffed Pasta Shells ~ with Fresh Marinara and Asiago

Broccoli Cheese Casserole

Three Cheese Gourmet Mac & Cheese

Cheese Grits ~ with Cheddar, Bacon, and Scallions

Artichoke and Spinach Dip ~ with Toasted Pitas

Spinach Con Queso ~ with Tortilla Chips

Twice Baked Potatoes ~ with Sour Cream

Spinach Stuffed Mushroom Caps ~ with Lemon Dill

Beverages Include

Unlimited Coffee and Iced Tea

\$39.95++ per person

There will be a 22% service charge and 7.5% tax added to all food and beverage. Prices subject to change without notice

The Continental Package

Our Dinner Buffet Menu

Butlered Hors d'oeuvres (Please choose three)

Tomato, Basil, and Bacon Crostini	Smoked Ham Puff Pastry Crescents
Vegetable Lumpia	Crab Imperial Crostini
Chicken and Goat Cheese Pinwheels	Mini Assorted House-Made Quiche
Mini Turkey Reubens	Mini Pizza With Pomodoro Sauce

Farm to Table Display

An artfully displayed Assortment of Specialty Cheeses and Fresh Fruits, Baked Brie En Croute, enhanced with a Smoked Salmon Board, Fresh Seasonal Vegetable Crudités, Assorted Olives, Focaccia Crostini and Flat Bread Crackers

Meat Selections * (Please choose two)

Served with rolls and condiments

Top Sirloin Roast ~ with Mushrooms and Red Wine Jus*
Baked Turkey ~ with Sundried Cranberries*
Italian or Swedish Meatballs ~ with Marinara or Thyme
Pork Loin ~ with Brandy Pecan Sauce*
Smoked Bone-In Ham ~ with Honey Mustard Sauce*
Sesame Chicken Tenders ~ with Green Onion Sauce

Upgrade to Prime Rib Au Jus as a substitution for an additional \$3.50++ per person*

Cold Selections (Please choose two)

Caprese Salad
Chicken, Broccoli and Pine Nut Salad
Traditional Caesar Salad
Asian Pasta Primavera Salad
Traditional New Orleans Style Shrimp Louie Salad
Spinach and Artichoke Dip with Toasted Pitas

Hot Selections (Please choose two)

Upgrade to Shrimp & Grits Station*

Served in Champagne Glasses At Market Price

Baked Potato Station	Gourmet Mac & Cheese
Risotto Station*	Pasta Station*
Mashed Potato Bar*	Fiesta Station
Bruschetta Bar	Slider Bar*

Beverages Include

Unlimited Coffee and Iced Tea

\$49.95++ per person

* \$150.00 attendant fees apply to all attendant stations

There will be a 22% service charge and 7.5% tax added to all food and beverage. Prices subject to change without notice.

The Mansion Package

Our Dinner Buffet Menu With Champagne Toast

Butlered Hors d'oeuvres (Please choose three)

Crab Wontons with Asian Chili Sauce	Tomato, Basil, and Bacon Crostini
Mini Turkey Reubens	Lobster Bisque Shooters
Shrimp Cocktail Shooters	Crispy Tuna Tartare Spoons
Blackened Prime Rib Cubes	Chorizo Sausage Crostini
Crab Lumpia	Deviled Eggs With Bearnaise & Diced Bacon
Meatballs in Choice of Italian or Swedish Sauce	Mini Assorted House Made Quiche

Farm to Table Display

An artfully displayed Assortment of Specialty Cheeses and Fresh Fruits, Baked Brie Encroute, enhanced with a Smoked Salmon Board, Fresh Seasonal Vegetable Crudités, Assorted Olives, Focaccia Crostini and Flat Bread Crackers

Salad Selections (Please choose two)

Traditional Caesar ~ Crispy Romaine with fresh Croutons, Parmesan and our creamy no-egg Caesar Dressing

Asian Pasta Primavera ~ Julienne Vegetable, Somen Noodles and Sesame Dressing Topped with Fried Won-Tons

Southwestern Salad ~ Yellow Corn, Roasted Red Peppers, Caramelized Onions, Black Beans, Jalapeno with Lime Cilantro Vinaigrette

Caprese Salad ~ Fresh Mozzarella, ripe Tomatoes and fresh Basil, dressed with Lemon, extra virgin Olive Oil and Cracked Pepper

St. John's Salad ~ Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Parmesan and Red Onion with our House Balsamic

Entrée Selections * (Please choose two)

Served with rolls and condiments

Prime Rib Au Jus ~ served with Horseradish Sauce*

Mushroom-Stuffed Chicken Breast

Chicken Florentine

Sautéed Chicken Piccata ~ with Lemon and Capers

Pork Loin ~ with Brandy Pecan Sauce*

Baked Turkey ~ with Apples and Sundried Cranberries*

Ginger Salmon

Seafood En Croute*

Upgrade to Herb Roasted Beef Tenderloin as a substitution for an additional \$6.00++ per person*

Accompaniments (Please choose two)

Seasonal Vegetable Medley	Cinnamon-scented Carrots
Yellow Corn with Onions and Sage	Green Beans with Bacon, Onions, and Mushrooms
Crispy Red Bliss Potatoes with Rosemary and Thyme	Three Cheese Gourmet Mac & Cheese
Roasted Garlic Mashed Potatoes	Broccoli with Imperial Sauce
Baked Zucchini and Squash with Tomatoes	Ricotta Stuffed Pasta Shells with Pomodoro Sauce
Potatoes Dauphinoise	Rice Pilaf

Beverages Include

Unlimited Coffee and Iced Tea

Includes House Champagne Toast

\$59.95++ per person

* \$150.00 attendant fees apply to all carving stations

There will be a 22% service charge and 7.5% tax added to all food and beverage. Prices subject to change without notice.

The Estate Package

***A Complete Reception Package Designed To Impress Your Guests.
Enjoy Stationary and Butlered Hors d'oeuvres, a Two-Course Plated Seated Dinner,
and Champagne Toast***

Butlered Hors d'oeuvres (Please choose three)

Mini Assorted Housemade Quiche	Vegetable Lumpia
Blackened Prime Rib Cubes	Mini Pizza With Pomodora Sauce
Curry Chicken Beggar Purses	Sesame Chicken Skewer
Smoked Salmon and Boursin Tartlets	Mini Turkey Reubens
Tomato, Bacon and Basil Crostini	Cajun Sirloin Tart with Hollandaise
Crab Wontons with Asian Chili Sauce	Chorizo Sausage Crostini

Farm to Table Appetizer Display

An artfully displayed Assortment of Specialty Cheeses and Fresh Fruits, Baked Brie Encroute, enhanced with a Smoked Salmon Board, Fresh Seasonal Vegetable Cruudités, Assorted Olives, Focaccia Crostini and Flat Bread Crackers

Soup or Salad Course (Please choose one)

Tomato & Basil Bisque	Traditional Caesar Salad
Cream of Asparagus with Crab	Mixed Greens with Almonds & Crispy Goat Cheese
Gazpacho	St. Johns Salad

Plated Entrée Course* (Select Two Entrees To Offer Your Guests)

All Entrées Served with Hosts Choice of Fresh Vegetable and Rice or Potato,
With Fresh Baked Bread and Whipped Butter

Sliced Beef Tenderloin ~ On Garlic Crostini with Tomato and Roast Garlic Demi Glace
8 oz. Prime Rib & Shrimp ~ Slow Roasted Prime Rib of Beef & Three Scampi Style Shrimp
Sea Bass, Shrimp and Salmon Encroute ~ Baked in Puff Pastry
Pork Loin Medallions ~ With Sautéed Apples
10 oz. French Cut Chicken ~ With Mushrooms, Artichoke Hearts & Lemon Basil Broth
Stuffed Cornish Game Hen ~ With Spinach, Sundried Tomatoes, Parmesan & Toasted Pine Nuts
Ginger Crusted Salmon ~ Pan Seared with Cilantro, Garlic and Crushed Red Pepper
Wild Mushroom Stuffed Chicken ~ With Fresh Thyme & Marsala Wine Sauce

Beverages Include

Unlimited Coffee and Iced Tea

Includes A Champagne Toast for All!

\$79.95++ per person

There will be a 22% service charge and 7.5% tax added to all food and beverage.

Prices subject to change without notice.

* Plated Meals require the use of Place Cards, provided by Client, indicating Entrée Selection *

Final Guest Count must Accurately Reflect Number of Entrées ~

Special Dietary Needs May be Accommodated in addition to Listed Entrées

The Palmolive Package

Our Premium Plated Dinner Package

A Complete Meal Package designed to impress even the most discriminating guest...

Butlered Hors d'oeuvres (Please choose four)

Tomato, Basil, and Bacon Crostini	Blackened Prime Rib Cubes
Maine Lobster Shooters	Spinach and Feta Cheese Phyllo Pastries
Smoked Salmon Canapé	Tomato Bisque Shooters with Grilled Cheese
Miniature Crab Cakes	Crab Won-tons with Asian Chili Sauce
Crispy Crab Lumpia	Potato Latkes
Spicy Tuna Spoons	Shrimp Cocktail Shooters

Deluxe Farm to Table Appetizer Display

An artfully displayed Assortment of Imported Cheeses and Fresh Fruits, Baked Brie Encroute, Smoked Salmon Board with Accompaniments, Fresh Seasonal Vegetable Crudités, Assorted Olives, Focaccia Crostini, Flat Bread Crackers and Bread Sticks

Soup Course (Please choose one)

Tomato Bisque	She-Crab Soup
French Onion	Miso Soup with Mushroom and Scallion
Lobster Bisque	Cold Soup of Roasted Red Pepper & Tomato

Salad Course (Please choose one)

Traditional Caesar - Crispy Romaine with fresh Croutons, Parmesan and our creamy no-egg Caesar Dressing

Hearts of Palm - with Mandarin Oranges on Bibb Lettuce with Citrus Vinaigrette

Caprese Salad - Fresh Mozzarella, ripe Tomatoes, fresh Basil, dressed with Lemon, extra virgin Olive Oil & Cracked Pepper

Plated Entrée Course* (Please choose two to create a combination plate)

Combination Plates Served with Choice of Fresh Vegetable and Rice or Potato
With Fresh Baked Bread with Whipped Butter

***Maine Lobster Tail ~ (Market Price Adjustment)** with Lemon and Thyme Butter

Filet Mignon Roulade ~ Stuffed with Mushrooms, Shallots, Fresh Thyme, and Roasted Garlic, finished with Kona Coffee Jus and Pink Peppercorns

Twin Grilled Quail ~ Mushrooms, Fresh Thyme, Shallots and a Madeira Wine Sauce

Ginger Salmon ~ Pan Seared with Garlic, Cilantro and Crushed Red Peppers

Free Range French Cut Chicken Breast ~ Filled with Spinach and Boursin Cheese, served with Rosemary Garlic Jus

Rosemary Skewered Shrimp ~ Fresh shrimp, marinated and grilled on a fresh rosemary skewer

Accompaniments* (Please choose two)

Baby Vegetable Medley ~ Poached in Olive Oil and White Wine

Roasted Brussel Sprouts ~ with Shallots and Smoked Bacon

Fresh Asparagus

Baked Zucchini and Squash with Tomatoes

Crispy Red Bliss Potatoes ~ with Rosemary and Thyme

Risotto Verde ~ With Spinach, Artichokes, Baby Carrots, Mushrooms and Romano Cheese

Egg Noodle Casserole ~ Baked in Parmesan and Cream

Dauphinoise Potatoes ~ Baked in Cream with Fresh Herbs, Garlic and Swiss Cheese

Beverages Include

Unlimited Coffee and Iced Tea

Includes A Champagne Toast for All!

\$119.95++ per person

There will be a 22% service charge and 7.5% tax added to all food and beverage.

Prices subject to change without notice.

* Some Items are Seasonal and May Not Be Available at Time of Event *

Beverage Selections

Our extensive beverage selection can be tailored to suit your needs and all are offered inclusive of set-ups. Your set-up will include sodas, juices, mixers, ice, fruit and glassware or plastic ware as required. Individual selections and prices are subject to change without notice. Packages offer unlimited beverages for 4 hours.

Beer & Wine Package

Domestic & Import Beer, House Wine
& Soda Package

\$25++ per person

Craft Beer Add Additional \$3++ per person

Standard Bar Package

Vodka, Gin, Rum, Whiskey, Bourbon,
Scotch and Tequila

Also Includes The Beer, Wine & Soda Package

Ala Carte \$7++ each / Package \$30++ per person

Premium Bar Package

Smirnoff Vodka, Tito's Vodka, Bombay Gin,
Malibu Coconut Rum, Captain Morgan Spiced Rum,
Bacardi Silver, Jim Beam, Jose Cuervo, Seagram's 7,
Canadian Club, Johnny Walker Red

Also Includes Beer, Wine, Soda Package

Ala Carte \$8++ each / Package \$35++ per person

Elite Bar Package

Ketel One Vodka, Grey Goose Vodka, Dewar's White
Label, Bombay Sapphire, Jack Daniels, Crown Royal,
Bacardi Gold, Patron Silver, Johnny Walker Black

**Also Includes Beer, Wine, Soda
and Call Brands Package**

Ala Carte \$9++ each / Package \$40++ per person

House Champagne

\$24++ per bottle

Non-Alcoholic Sparkling Wine

\$15++ per bottle

House Wines

Chardonnay, Pinot Grigio, Moscato
Cabernet and Pinot Noir

Glass \$8++ / 1.5 Liter Bottle \$40++

Domestic Beer

Bud Light, Miller Light, Coors Light,
Michelob Ultra and Yuengling

\$4.50++ each

Import Beer

Heineken, Newcastle, and Corona

\$5.00++ each

Craft Beer

Bold Citys Dukes Brown Ale or Killer Whale Cream
Ale; Intuitions I10 IPA, or Jon Boat Coastal Ale

\$5.50++ each

\$3++ Per Person to add to A Package

Sodas & Juices

Coke, Diet Coke, Sprite, Club Soda, Ginger Ale and
Tonic; Cranberry, Orange and Pineapple Juices
\$2.00++ each/Unlimited \$3.50++ per person

House Made Punches

~ A minimum of three gallons is required ~

Fruit Punch

a blend of Pineapple Juice, Orange Juice, Lime
Juice, Sprite and Assorted Fresh Fruit

\$19.25++ per gallon

White Wine Punch

our famous Fruit Punch
Mixed with White Wine and Fruit

\$32.95++ per gallon

Sangria Style Red Wine Punch

Our famous Fruit Punch mixed
with Red Wine and Fresh Fruit

\$36.95++ per gallon

Champagne Punch

Our signature mimosa punch

\$42.00++ per gallon

The Club Continental

On The St. Johns River

Room Rental Fees and Food & Beverage Minimums

Half Club Rental

(Comfortably Seats Up To 110 People)

Half Club Not Available on Saturday Evening Rental

Friday Evening Rental

Rental Fee \$3,500.00+ (Includes 4 Hour Rental)

Food & Beverage Minimum \$4,500.00++

Saturday Daytime or Sunday Rental

Rental Fee \$3,000.00+ (Includes 4 Hour Rental)

Food & Beverage Minimum \$4,000.00++

Full Club Rental

(Comfortably Seats 150-200 People)

Full Club Not Available for Friday Rental

Saturday Evening Rentals

Rental Fee \$7,500.00+ (Includes 5 Hour Rental)

Food & Beverage Minimum \$8,500.00++

Saturday Daytime or Sunday Rentals

Rental Fee \$4,500.00+ (Includes 4 Hour Rental)

Food & Beverage Minimum \$5,500.00++

May Purchase Additional Hours 1/2 club \$500+ Full Club \$1,000+ Per Hour

+ Please add 7.5 % sales tax to charges

++ Please add a 22% service charge and 7.5 % sales tax to charges

Gratuuity to Staff is Not Included But Is Greatly Appreciated

Special Discount Rates are Available in January, February, July and August

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