



2018

Catering Menus



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 with stipulations. 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 insures 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 if bar sales do not total \$300.00. 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, dance-floor, 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.

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. In order 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 free to hotel guests and anyone attending your event.

Who should I contact with questions?

Please contact your Sales Manager at 904-471-2555.



The Continental

Chilled Fruit Juice Choice of Two

*Orange Juice, Apple Juice, Pineapple Juice,
Cranberry Juice or Milk*

Breakfast Pastry and Bagels

Butter, Cream Cheese and Apple Butter

Coffee, Decaf & Tea

\$10.95 ++

The Cereal Buffet

Chilled Fruit Juice Choice of Two

*Orange Juice, Apple Juice, Pineapple Juice,
Cranberry Juice*

Assorted Cold Cereals and Oatmeal

*Individual boxed Cereal with choices of Whole Milk or 2% Milk
Choice of Flavored Oatmeals*

Coffee, Decaf & Tea

\$10.95 ++

*****Add a Mimosa or Bloody Mary Bar for \$15.00 ++ Per Person Per Hour
Includes Champagne, Strawberries, Blueberries
and a variety of flavored Purees*****

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



The American Buffet

*Florida Fresh Squeezed Orange Juice
Scrambled Eggs
Home Fries with Fire Roasted Vegetables or Country Grits with Cheese
Bacon or Sausage Patties
Belgium Waffles or Blueberry Pancakes
Syrup & Butter
Coffee, Decaf & Tea
\$12.95 ++ per person*

The Traditional Breakfast Buffet

*Fresh Florida Orange Juice
Tropical Fresh Fruit Salad
Scrambled Eggs
Home Fries with Fire Roasted Vegetables or Country Grits with Cheese
Assorted Danishes
Bacon or Sausage Patties
Sausage Gravy
Buttermilk Biscuits Jellies and Butter
Coffee, Decaf & Tea
\$15.95 ++ per person*

The International Breakfast Buffet

*Florida Fresh Squeezed Orange Juice, Apple Juice and Cranberry Juice
Tropical Fresh Fruit Salad
Vanilla Yogurt with Fresh Berries and Granola
Crème Brule French Toast
Scrambled Eggs
Home Fries with Fire Roasted Vegetables or Country Grits with Cheese
Bacon, Savory Ham and Sausage Gravy
Biscuits, Jellies and Butter
Assorted Danishes
Coffee, Decaf & Tea
\$21.95++per person*



Brunch Buffet

Build your own Salad Bar.

Fresh Mixed Greens with an array of fresh Vegetable and assorted Toppings and your choice of three Italian, Ranch, French, Oil & Vinegar and 1000 Island.

Buffet Items Included

Eggs Benedict

*Pouched Eggs atop a toasted English Muffin with Canadian Ham
Then topped with our Homemade Hollandaise Sauce*

Build your own bagels

*Variety of fresh Bagels,
Cream Cheese, Lox and Butter*

Mini Breakfast Sandwiches

*A mix of our mini Breakfast Sandwiches to include, Egg, Ham & Swiss, Bacon, Egg & Cheese,
all on Kings Hawaiian Rolls.*

Side Included

*Herb roasted Breakfast Potatoes
Fresh Fruit and Cheese Skewers
Assorted Muffins*

Coffee, Decaf & Tea

\$24.95++ per person

*****Add a Mimosa Bar for \$15.00 ++ Per Person Per Hour**

**Includes Champagne, Strawberries, Blueberries
and a variety of Flavored Purees**

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Refreshment Breaks

Energy Boost

Assorted Energy Bars
Whole Fresh Fruits
Yogurts with Granola
Gatorade and Bottled Water
\$12.95/person

Baker's Dozen

Assorted Fresh Baked Cookies
Brownies
Coffee and Iced Tea
\$9.95/person

Health Inspired

Vegetable Crudités
Pita with Hummus
Granola Bars
Soft Drinks and Bottled Water
\$13.95/person

Sweet and Salty

Brownies
Nachos with Melted Cheese
Chips and Salsa
Soft Drinks and Bottled Water
\$11.95/person

Halftime

Assorted Nuts
Mini Corn Dogs
Pretzel Sticks with Whole Grain Mustard
Soft Drinks and Iced Tea
\$12.95/person



Coffee

By the Gallon
\$30.00++

Iced Tea

By the Gallon
\$22.00++

BioGreen Bottled Water

\$2.00 per each++

Gatorade

\$3.95 per each++

Red Bull

\$4.95 per each++

Coke, Diet Coke, Sprite, Root Beer

\$2.50 per 12 oz can ++



Inspired Lunch

Choose from one of the following

*Caesar Salad or Mixed Green House Salad with your choice of two dressings.
Italian, Ranch, French, Oil & Vinegar and 1000 Island.*

Shipwrecked Shrimp Po' boy

*Golden fried Shrimp, shredded Lettuce, shaved Red Onion topped with Remoulade for a kick
Server with French Fries or Fruit Cup*

Roasted Veggie Sandwich

*A great mix of Zucchini, Squash, Tomatoes, and Spinach and drizzled with a Balsamic Glaze
and placed between a grilled Brioche Bun Served with French Fries or Fruit Cup*

The Big "Guy" Burger

*No pun intended. A half-pound seasoned Beef Patty cooked how you want it topped with Bacon,
Mushrooms and Swiss Cheese, Lettuce, Tomato and Onions on a Brioche Bun served with
French Fries or Fruit Cup*

Fried Shrimp

*A local favorite for a reason. Fresh local Shrimp fried to a crispy golden perfection with
Remoulade or Cocktail Sauce and served with French Fries and Cole Slaw*

Choose from one of the following desserts

Cheese Cake, Brownie, Fresh Fruit Cup or Dessert of the Day

Coffee, Decaf & Tea

\$18.95 ++ Per Person



Build Your Own Deli Sandwich Luncheon

Deli Meats and Cheeses Included

*Honey Roasted Ham, Oven Roasted, Turkey and Slow Cooked Roast Beef
Cheddar, Swiss and American Cheeses*

Sandwich Toppings Bar

*Lettuce, Tomatoes, Onions, Pickles
Black Olives and Spinach*

Condiments Selection

*Spicy Brown Mustard, Yellow Mustard, Mayo,
Oil and Vinegar and Honey Mustard*

Assorted Breads and Rolls

Sides Choose from Two of the following

Southern style Potato Salad, Cole Slaw, Macaroni Salad, Chips, Fresh Fruit or House Salad

Dessert Choice Pick one of the following

Chocolate Chip Cookie, Brownie or Fruit Salad Cup

Coffee, Decaf & Tea

\$14.95++ per person

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Build Your Own Luncheon Tacos Buffet

Salads

*Caesar Salad or Mixed Greens House Salad with Carrots, Cucumbers, Cherry Tomatoes, Sliced Onions, Croutons and your choice of two dressings.
Italian, Ranch, French, Oil & Vinegar and 1000 Island*

Taco Bar

*Seasoned shredded Chicken
Seasoned Taco Beef
Slow roasted Pulled Pork
Flour Tortilla Wraps and hard Taco Shells*

Toppings Bar

*Fresh Pico De Gallo, Diced Tomatoes, Mixed Peppers,
Onions, Jalapenos, Mixed Shredded Cheese,
Homemade Guacamole, Salsa and Sour Cream*

Dessert Choice Pick One of the Following

*Assorted Cookie Tray, Brownies,
Fresh Fruit Cup or Churros*

Coffee, Decaf & Tea

\$16.95++ per person

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PASSED HORS D'OEUVRES

Choice of Cold passed item for \$3.95 ++ Each 1 Per Person

Choice of Hot passed item for \$4.95 ++ Each 1 Per Person

Cold Items

Fresh Fruit Crudité Cups

A delightful mix of Tropical Fruits diced tossed in a mix of Juices. Served in mini cups

Assorted Finger Sandwiches

A mix of Cheese Burger, Buffalo Chicken and fried Green Tomato mini Sandwiches

Mini Ceviche cups

A delicious blend of fresh Fish, Onions, Tomatoes, Green Olives and Cilantro

BY THE PLATTER

Cold Items

Vegetables & Cheese Tray

Fresh cut Vegetables and mixed Cheeses. Accompanied with Ranch, Blue Cheese and Assorted Crackers

Deviled Eggs

Hard boiled Eggs filled with a creamy Yolk and Relish filling topped with Paprika

Fresh Fruit Tray

A blend of Strawberries, Apples, Honeydew Melon, Cantaloupe and Bananas

Jumbo Peel & Eat Shrimp

Fresh Shrimp boiled and then chilled. Served with Cocktail Sauce for dipping

Choice of Cold Tray \$4.95++ Each 1 Per Person

Choice of Hot Tray \$6.95++ Each 1 Per Person

Hot Items

Bacon Wrapped Scallops

Ocean Scallops wrapped in Peppered Bacon and topped with a Lemon Butter drizzle

Marinated Chicken Skewers

Your choice of one or both Chicken or Beef Skewers. Served either Jerk, Teriyaki, Caribbean or Plain

Chicken and waffle bites.

Bite size Chicken Tenders on top of mini Waffles drizzled with a hot Honey and topped with Powdered Sugar

Mini Crab Cakes

A blend of fresh Crab, Pepper, Onions and our Island Seasoning then lightly dusted and fried. Drizzled with Key Lime Sauce

BY THE PLATTER

Hot Items

Fried Calamari with Marinara

Fried to a crispy, golden perfection served with Remoulade for dipping.

Swedish Meat Balls

Bite size Meatballs baked and then coated in our Homemade Sauce

Hot & Spicy Chicken Wings

Jumbo Chicken Wings Deep Fried Tossed in Your Choice of Sauce.

Hot, Mild BBQ or Garlic Parmesan



Beach Inspired Plated Dinner

Choose from one of the following

*Each entrée comes with choice of Caesar Salad or House Salad
Artisan Rolls and Butter*

Mahi – Mahi

The Hawaiian name Mahi - Mahi means "very strong" which attests to its fighting ability in the sea. Whether you know it as Dolphinfish, Dorado or Mahi Mahi this delicious piece of Fish is prepared grilled or blackened topped with our Tropical Fruit Salsa and served with Yellow Rice and a Mélange of fresh Vegetables

Fried Shrimp

A local favorite for a reason. Fresh local Shrimp, fried to a crispy golden perfection with Remoulade or Cocktail Sauce and served with French Fries and Cole Slaw

Chicken or Shrimp Scampi

I've never met a Pasta I did not love. This one will be at the top of your list. Fresh Shrimp sautéed with Caramelized Garlic and Baby Spinach in a Sundried Tomato Cream Sauce over a bed of Linguini

New York Strip

*Our 10 ounces New York Strip Steak cooked to medium. Choice cut, well-seasoned and exploding with flavor. Cooked to your liking, served with Yukon Gold Mashed Potatoes and a Mélange of Seasonal Fresh Vegetables
Please add an additional \$8.00*

Chicken Marsala

8 Ounce Chicken Breast lightly coated and pan seared to perfection. Topped with our homemade sweet Marsala Sauce with Sautéed Crimini Mushrooms, served with Yukon Gold Mashed Potatoes and a Mélange of Seasonal Fresh Vegetables

Choose from one of the following desserts

Cheese Cake, Brownie or Chocolate Cake

Coffee, Decaf & Tea

\$28.95 ++ Per Person

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Classic Dinner Buffet

Fresh Salad

*Caesar Salad or Mixed Green House Salad with your choice of two Dressings
Italian, Ranch, French, Oil & Vinegar and 1000 Island.*

Pasta Primavera

*A mix of Broccoli, Carrots, Zucchini, mixed Peppers, Onions and
Tri-color Pasta tossed in a White Wine Sauce*

Oven Roasted Turkey

*Tender oven roasted Turkey Breast served over Stuffing
and topped with Homemade Turkey Gravy*

Sliced Sweet Glazed Pit Ham

*Sweet sliced Ham cooked to perfection and served
over a bed of Seasonal Fresh Vegetables*

Sides Dishes Included

*Garlic Mashed Potatoes
Mélange of Fresh Vegetables
Artisan Rolls and Butter*

Coffee, Decaf & Tea

\$36.95++ per person



Italian Buffet

Fresh Caesar Salad

Buffet Items Included

Pasta Primavera

*Fresh Zucchini, Summer Squash, Sweet Peppers, Broccoli & Spinach
Tossed in a Homemade Basil Pesto served over Tri-colored Fusilli*

Baked Ziti

*A flavorful mix of Ground Beef, Sausages, Ricotta Cheese all tossed with Ziti Pasta and topped
with Mozzarella Cheese and baked till golden brown*

Classic Chicken Marsala

*Sweet Marsala Wine Sauce with sautéed Button Mushrooms
served over boneless Chicken Breast lightly coated and pan seared to perfection*

Sides Included

*Mélange of fresh Vegetables
Buttermilk Yukon Gold Mashed Potatoes*

Fresh Rolls & Butter

Assorted Dinner Rolls

Coffee & Iced Tea

\$34.95++ per person



Key West Experience Buffet

Outpost Tropical Fruit Salad

*A Delightful Mix made up of Mango, Oranges, Kiwi and Strawberries;
all tossed in Honey Citrus Juice.*

Chilled St. Augustine Seafood Salad

Shrimp, Scallops and Conch marinated with our Homemade Citrus-Basil Vinaigrette

Lemon Caper Mahi Medallions

*Fresh Mahi-Mahi served over a bed of Corn Chowder
and topped with a Lemon Caper Sauce.*

Grilled Mango Chicken

*Moist and flavorful grilled Chicken served over a Green Beans and Onions,
topped with a Pineapple Chutney.*

Scallop and Shrimp Medley with Pasta

*A delicious mix of Sea Scallops and Shrimp tossed in our Garlic and
White Wine Pink Sauce. Served over Linguini Pasta.*

Choice of Two of the following Sides

*Homemade Garlic Mashed Potatoes
Mélange of Vegetables drizzled with a Balsamic Glaze
Yellow Rice
Cheddar Grits
Green Beans with Almonds and Brown Butter
Roasted Red Potatoes*

Coffee, Decaf & Tea

\$42.95++ per person



Surf and Turf *(Plated Dinner)*

Chilled St. Augustine Seafood Salad

Shrimp, Scallops and Conch marinated with our Homemade Citrus-Basil Vinaigrette

Individual Side Salad

*Caesar Salad or Mixed Green House Salad with your choice of two dressings
Italian, Ranch, French, Oil & Vinegar and 1000 Island*

Sirloin Steak

*A grilled 8-ounce Sirloin cooked to a medium rare,
Topped with a Merlot Butter
Served with Mixed Veggies*

Seafood Skewers

*One Shrimp and one Scallop skewer seasoned and
cooked perfectly served atop a bed of Rice Pilaf*

Artisan Rolls and Butter

Coffee, Decaf & Tea

\$39.95++ per person

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



The Hawaiian Luau Buffet

Fresh Fruit Crudité Cups

A delightful Mix of Tropical Fruits diced and tossed in a mix of Juices, served in mini cups

Fresh Salad

*Caesar Salad or Mixed Green House Salad with your choice of two Dressings
Italian, Ranch, French, Oil & Vinegar and 1000 Island*

Bacon Wrapped Mahi Medallions

*Mahi Medallions wrapped in Bacon and served over
Fresh Green Beans and Onion mix*

Sliced Glazed Pit Ham with Pineapple

*****If Chef Attended Add \$100.00*****

*Honey-glazed Ham topped with Pineapple and
served over a bed of White Rice*

Traditional Hawaiian Sides Included

*Pohole Salad- A delicious mix of Fern Shoots, Maui Onions and Tomatoes
served in a Vinaigrette Sauce.*

'Uala - Sweet Potato, warm sliced Big Island Sweet Potatoes

*Chicken Long Rice, Shredded Chicken, Maui Onions, Ginger and Rice Bean Noodles in
Broth.*

Artisan Rolls and Butter

Coffee, Decaf & Tea

\$32.95++ per person

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The Southern BBQ Buffet

Fresh Salad

*Caesar Salad or Mixed Green House Salad with your choice of two dressings.
Italian, Ranch, French, Oil & Vinegar and 1000 Island.*

Sweet and Spicy BBQ Ribs

Fall off the bone Ribs basted with a mix of sweet and spicy BBQ Sauce

BBQ Chicken

*Tender cuts of marinated Chicken Breast, grilled to perfection and basted with our
Classic Sweet BBQ Sauce*

BBQ Brisket

*Slow roasted Beef Brisket. Basted in our classic BBQ
Sauce and served on a bed of Onion Straws*

Sides Included

*Corn on the Cobb, Served in a Butter Sauce
Southern-style Potato Salad
Sweet and Spicy Baked Beans
Shredded Cole Slaw
Homemade Corn Bread Muffins*

Coffee, Decaf & Tea

\$34.95++ per person

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Banquet Bar Services

Cash Bar or Host Bar on Consumption

House Brands \$6.50 ++ Per Drink

House Brands Include Vodka, Rum, Gin, Tequila Whiskey. Domestic Beer and one Red and one White of our House Wines

Call Brands \$8.00 ++ Per Drink

Call Brands Include the following Absolut, Skyy, Bacardi, Jack Daniels, Tanqueray, Captain Morgan, Jim Beam, Jose Cuervo and Bombay Dry Domestic and Import Beers, two Red Wines and two White Wines

Premium Brands \$10.50 ++ Per Drink

Titos Vodka, Grey Goose, Jack Daniels, Jameson, Patron, Jose Cuervo, Johnnie Walker Black, Bacardi Rum, Captain Morgan, Malibu Rum, Bombay Sapphire and Tanqueray Gin Domestic and Import Beers as well as three Red Wines and 3 White Wines.

Specialty Drink \$14.00 ++ Per Drink

Specialty drinks include any of our drinks off the Tiki Bar or restaurant bar menus with the exceptions of Martinis

Beer \$5.00 and Wine \$6.50 ++ Per Drink

Beer and Wine include all Domestic and Import Beers and two Red and two White House Wines.

Champagne by the Bottle \$12.00 ++

Champagne Toast \$7.50 ++ Per Person

Soda and Bottle water \$2.00 ++ Per Drink

*Choose the option you prefer. 6.5% Sales Tax is included in the liquor prices
\$100.00 Bartender Fee and Service Charge of 22% is additional
If Bar sales exceed \$300.00, bartender fee is waived*

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



Guy Harvey Resort Bar Packages

Beer, Wine and Soda

Includes all Domestic and Import Beers, choice of three Red Wines and three White Wines.

Also includes Iced Tea and Soda

1 Hour Package \$10.00++ Per Person

2 Hour Package Add \$8.00 Per Person

3 Hour Package Add \$7.00++ Per Person

4 Hour Package Add 7.00++ Per Person

Well Brands:

House Vodka, Rum, Gin, Tequila. House Scotch Whiskey. Domestic Beer and one Red and one White of our House Wines

1 Hour Package \$17.00++ Per Person

2 Hour Package Add \$14.00++ Per Person

3 Hour Package Add \$10.00++ Per Person

4 Hour Package Add \$10.00++ Per Person

Call Brands:

Absolut, Skyy, Bacardi, Jack Daniels, Tanqueray, Captain Morgan, Jim Beam, Dewars, Jose Cuervo and Bombay Dry Domestic and Import Beers, two Red Wines and two White Wines.

1 Hour Package \$19.00++ Per Person

2 Hour Package Add \$14.00++ Per Person

3 Hour Package Add \$12.00++ Per Person

4 Hour Package Add \$10.00++ Per Person

Premium Brands

Titos Vodka, Gray Goose, Jack Daniels, Jameson, Patron, Jose Cuervo, Johnnie Walker Black, Bacardi Hendricks Gin, Captain Morgan, Malibu Rum, Bombay Sapphire and Tanqueray Gin Domestic and Import Beers as well as three Red Wines and 3 White Wines.

1 Hour Package \$22.00++ Per Person

2 Hour Package Add \$18.00++ Per Person

3 Hour Package Add \$14.00 Per Person

4 Hour Package Add \$12.00 Per Person

Non-Alcoholic Drink Package* Included in all Packages*

Includes Soda, Tea & Limited Juices

\$7.00 ++ Per Person

6.5% Sales Tax is included in the liquor prices.

\$100.00 Bartender Fee and Service Charge of 22% is additional

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