



WEDDINGS AND SPECIAL OCCASIONS MENUS 2022

860 A1A Beach Boulevard St. Augustine Beach, FL 32080
(904) 471-2555 | sales@guyharveyresortstaugustinebeach.com



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, applied 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

The Terrace

This is for the rental of th Terrace Only - Terrace is included in Nautilus Ballroom Rental

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
 Audio Visual

AUDIO/VISUAL EQUIPMENT

Screen	\$100
Projector	\$75
Flipchart	\$25

****Please note that room rental prices may be subject to change before a contract is issued*

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WEDDING BUFFETS

CREATE YOUR OWN BUFFET

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

1) SELECT YOUR BUFFET

GRAND BUFFET

Includes 3 Entrees

Water, Iced Tea, Coffee, Lemonade & Soda Stations

2 Desserts

\$58 ++ / Person

OR

SIGNATURE BUFFET

Includes 2 Entrees

Water, Iced Tea, and Coffee Stations

1 dessert

\$42 ++ / Person

2) SELECT YOUR ENTREES

Medallions of Chicken or Pork Marsala

Beef Medallions with Demi Glaze

Braised Short Rib

Seasonal Fish Filet with Mango Salsa

Creamy Pasta Alfredo or Marinara

Shrimp Pasta Primavera

Whiskey Chicken

Chicken Parmesan

Cuban Roasted Pork

Beef Stroganoff

Caribbean Lime Chicken or Fish

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

3) SELECT YOUR SIDE(S)

Macaroni and Cheese

Cuban Black Beans and Rice

Island-Style Green Beans

Steamed Broccoli/Cauliflower

Roasted Garlic and Herb Potatoes

Mashed Potatoes

Baked Beans

Sweet Potatoes with Orange and Walnuts

4) SELECT YOUR DESSERT(S)

Seasonal Fruit Cobbler

Fresh Baked Cookies or Brownies

Key Lime Pie

Apple Pie

Blueberry Pie

Mini Petite Desserts



ADDITIONAL ITEMS & ADD-ON'S

Add the perfect finishing touch to your special event

Prime Rib Carving Station with Au Jus, Horseradish \$475 ++

Honey Baked Ham Carving Station \$375 ++

Extra Protein on Buffet \$10 Per Person ++

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PASSED HORS D'OEUVRES AND DISPLAY PLATTERS

All platters serve up to 50 people.

PLATTERS

All platters serve up to 50 people

HUMMUS PLATTER
\$75

SHRIMP COCKTAIL PLATTER
\$100

MINI MEATBALLS IN SAUCE
\$35

CRUDITÉ WITH DRESSINGS
\$40

DOMESTIC CHEESE PLATTER
\$60

IMPORTED CHEESE PLATTER
\$150

VEGETARIAN FALAFEL WITH TAHINI SAUCE
\$55

PASSED HORS D'OEUVRES

Minimum order of 50 required

BEEF WELLINGTON
\$5 per each

BACON WRAPPED SCALLOPS
\$4 per each

PORK & VEGETABLE EGG ROLLS
\$2 per each

BEEF EMPANADA
\$4 per each

VEGETABLE SPRING ROLLS
\$2 per each

ASSORTED MINI QUICHES
\$3 per each

CAPRESE SKEWERS
\$3.00 each

ADDITIONAL BUFFET OPTIONS

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 and Cheddar Cheese
Tortilla Chips and Queso

ADD - Mahi or Grilled Shrimp \$7 per person

Assorted Warm Cookies or Brownies

DELI SANDWICH/WRAP BAR - \$30 ++ Per Person

Assorted Sliced Bread & Sliced Cheeses
Sliced Turkey, Ham, Roast Beef, Salami
Sliced Tomatoes, Red Onion
Lettuce, Pickles
Mustard, Mayo, Thousand Island

Individually Bagged Potato Chip Assortment

Assorted Warm Cookies or Brownies

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 Warm Cookies or Brownies

ADD - Meatballs or Grilled Chicken + \$5 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 Warm Cookies or Brownies

ADD - Grilled Shrimp or Steak + \$7 Per Person

ASADO GRILL - \$40 ++ Per Person

Hawaiian Huli-Huli Chicken
Caribbean Pineapple Pork
Asado Grilled Flank Steak
Tortillas
Island Burger
Sausages

Served with Coleslaw and Potato Salad



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

Selection of domestic, imported cans, as well as our Pinot Grigio & Merlot wines. Guests can choose any 3 of the following beers: Bud Light, Miller Light, Michelob Ultra, Yeungling, Heineken, Moosehead or Corona.

\$14 ++ per person first hour - \$10 ++ per each additional hour

WELL BRANDS

Includes choice of 3 of the following beers: Bud Light, Miller Light, Michelob Ultra, Yeungling, Heineken, Moosehead or Corona AND two wines, as well as our premium selection of well vodka, gin, rum, tequila and bourbon. Also includes juices and mixers.

\$16 ++ per person first hour - \$12 ++ per each additional hour

CALL BRANDS

Includes guests' choice of 3 of the following beers: Bud Light, Miller Light, Michelob Ultra, Yeungling, Heineken, Moosehead or Corona AND two wines, as well as our selection of call vodka, gin, rum, tequila and bourbon. Also includes juices and mixers.

Individual brands may vary.

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

PREMIUM BRANDS

Includes choice of 3 of the following beers: Bud Light, Miller Light, Michelob Ultra, Yeungling, Heineken, Moosehead or Corona AND two wines, as well as a premium selection of vodka, gin, rum tequila and bourbon. Also includes juices and mixers. Individual brands may vary.

\$21 ++ per person first hour - \$16 ++ per each additional hour

ADD MIMOSA BAR

+\$12++ per each additional hour

\$16 / \$28 / \$40 / \$52

ADD BLOODY MARY BAR

+\$14++ per each additional hour

\$18 / \$32 / \$46 / \$60

ADD BOTH MIMOSA & BLOODY MARY BAR

+\$14++ per each additional hour

\$18 / \$32 / \$46 / \$60

CONSUMPTION BAR

Consumption bars are simply based on consumption of the party. House wines, beers and well drinks are \$7 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 \$500.



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 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. 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.



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. 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 the Sales Manager at 904-471-2555.