



**GUY HARVEY** St. Augustine Beach  
**RESORT** 

**BANQUETS & SPECIAL EVENTS MENU 2021**

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## BREAKFAST BUFFETS

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### CONTINENTAL BREAKFAST BUFFET

Coffee, Decaf & Hot Tea Station  
Assorted Chilled Juices  
Assorted Pastries  
Assorted Cereals with Whole Milk – 2% or Skim Available with Advanced Notice  
Warm Oatmeal with Granola, Raisins, Brown Sugar  
Assorted Breads, English Muffins and Bagels  
Butter, Cream Cheese and assorted Jellies

\$15.00 PER PERSON++

### CLASSIC AMERICAN BREAKFAST BUFFET

Coffee, Decaf & Hot Tea Station  
Assorted Chilled Juices  
Assorted breads, English Muffins and Bagels  
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

\$19.50 PER PERSON ++

### BOXED BREAKFASTS

Breakfast sandwich with lettuce, tomato, fried egg  
and choice of bacon or sausage and cheddar  
Herbed Breakfast Potatoes  
Whole Fresh Fruit  
Choice of Bottle of Water, Bottled Orange or Apple Juice

\$15.00 PER PERSON++

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

SLICED FRESH FRUIT \$8 ++ /PERSON  
ASSORTED PASTRIES \$5 ++ /PERSON  
YOGURT PARFAIT \$2++/PERSON  
GRANOLA BARS \$32++ /DOZEN

### OMELETTE STATION

\$9 ++ PER PERSON AND \$100+ CHEF'S FEE  
\*PRICES MAY BE HIGHER FOR HOLIDAYS AND  
SPECIAL EVENTS\*



## LUNCH BUFFET OPTIONS

All Lunch Buffets Come with a Coffee, Water, Iced Tea Station

### 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

### BOXED LUNCHES

\$20 ++ Per Person

Choice of Turkey, Roast Beef or Veggie Sandwich or Wrap  
Individual Bag of Chips  
Sliced Pickle  
Choice of Cookie or Whole Fresh Fruit  
Bottle of Water



## 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.  
\$35 ++

### ALL DAY BEVERAGE SERVICE

Regular and Decaf Coffee, Iced Tea, Water and Assorted Soft Drinks  
\$13 ++ per person

### SWEET TOOTH

Assorted Warm Cookies or Brownie Platter  
\$10 ++ per person

### SUPER SNACKS

Hummus and Pita Crisps  
Chips with Queso and Salsa  
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

\$8++ per person

### ICE CREAM BREAK

Vanilla or Chocolate  
Sprinkles  
Candy Toppings  
Fresh Fruit  
Chocolate or Strawberry Syrup  
\$15++ PER PERSON

### CREATE YOUR OWN BREAK

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

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



## DINNER 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 ++*

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



## 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.**



## 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
Sunday Brunch	\$1,900
Monday-Thursday	\$1,500

#### **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 RECEPTION ROOM**

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	\$75
Flipchart	\$25

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





## 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. 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...

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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. 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 Catering Sales Manager at 904-471-2555, ext. #606.