



St. Augustine Beach

RESORT



BANQUETS MENU 2025

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BREAKFAST BUFFETS

All Buffets are served for one hour.

CONTINENTAL BREAKFAST BUFFET

Assorted Yogurts & Granola
Whole Fruits
Assorted Mini Quiche
Assorted Homemade Scones
Assorted Chilled Juices
Coffee, Regular/Decaf & Hot Tea Station

\$17/PERSON

SUNSET BREAKFAST BUFFET

Hard-Boiled Eggs
Assorted Sliced Fruit & Berries
Assorted Yogurt & Granola
Cheddar Cheese Squares
Assorted Homemade Scones
Overnight Oats
Assorted Chilled Juices
Coffee, Regular/Decaf & Hot Tea Station

\$20/PERSON

CLASSIC AMERICAN BREAKFAST BUFFET

Cinnamon Roll Casserole
Fluffy Scrambled Eggs
Sausage Patties & Bacon
Crispy Home Fries with Peppers & Onion
Assorted Chilled Juices
Coffee, Regular/Decaf & Hot Tea Station

\$22/PERSON

BOXED BREAKFAST

Breakfast Burrito with Scrambled Eggs, Fontina
Cheese, Pico de Gallo
Wrapped in Toasted Flour Tortilla
Whole Fresh Fruit
Individual Yogurt
Choice of Bottle of Water, Orange or Apple Juice

\$19/PERSON

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

Sliced Fresh Fruit \$8/PERSON
Assorted Pastries \$5/PERSON

Yogurt Parfait \$4/PERSON
Granola Bars \$32/DOZEN

OMELETE STATION

\$14/PERSON
\$100+ CHEF'S FEE

WAFFLE STATION

\$12/PERSON
\$100+ CHEF'S FEE

PRICES MAY VARY FOR HOLIDAYS AND SPECIAL EVENTS

\$11 Biscuit & Gravy Bar can be added to any buffet (Meat & Meatless Gravy)
Grits or pancakes can be substituted for items marked with **

++All food and beverage prices are subject to 6.5% Florida State Sales Tax and 22% Service Charge.



LUNCH BUFFETS

All Buffets are served for one hour. Includes Coffee, Water, & Iced Tea Station.

DELI SANDWICH BAR - \$30/PERSON

Assorted Sliced Bread
Assorted Sliced Cheeses
Turkey | Ham | Roast Beef
Sliced Tomatoes | Sliced Red Onion | Lettuce |
Pickles | Mustard | Mayo
Sliced Seasonal Fruit
Individually Bagged Potato Chips
Assorted Ice Cream Bars
Boxed Lunches Available -- \$25/Person

PASTA BAR - \$28/PERSON

Garlic Bread | Bruschetta
Ceasar Salad | Antipasto Salad
Chef's Lasagna | Spaghetti Noodles | Chicken
Parmesan
Meat Marinara Sauce | Alfredo Sauce
Brocoli
Tiramisu
ADD -- Meatballs or Chicken Marsala +\$8/Person

TACO BAR - \$32/PERSON

Adobo Chicken | Carne Asada
Soft Flour Tortillas | Crunchy Corn Tortillas
Pico de Gallo | Shredded Cabbage | Cilantro |
Jalapeño | Diced Tomatoes | Onions
Avocado Crema | Datil Pepper Salsa | Tortilla
Chips & Queso
Yellow Rice | Black Beans
Orange Blossom Flan
ADD -- Honey Pepper Shrimp or Blackened Mahi
+\$10/Person

CUBAN BAR - \$36/PERSON

Beef Empanadas | Mojo Chicken Wings | Roma
Vieja (Stewed Beef) | Chuletas De Puerto (Pork
Chops)
Yellow Rice | Black Beans
Plantanos (Sweet Fried Plantain with Cotija
Cheese)
Tostones (Crispy Fried Savory Plantain)
Arroz Con Leche (Cuban Rice Pudding)
ADD -- Cuban Sandwiches +\$6/Person

SLIDER BAR - \$34/PERSON

BBQ Chicken | BBQ Pulled Pork | Cheeseburger
with Assorted Toppings:
Lettuce | Tomatoes | Diced Onion | Jalapeños |
Ketchup | Datil Mustard | Sweet Pickle Relish
Pickled Datil Coleslaw | Potato Salad | Baked
Beans
Assorted Cookies & Brownies
ADD -- Blackened Shrimp Cakes or Crab Cakes
+\$6/Person

POKE BOWL BAR - \$40/PERSON

Jasmine Rice
Grilled Chicken
Grilled Zucchini | Grilled Yellow Squash | Grilled
Bell Peppers | Grilled Pineapple | Avocado Mash |
Seedless Cucumber Slices | Carrot Spirals | Green
Onions | Pickled Ginger
Wasabi | House Made Poke Sauce | Soy Sauce |
Bang-Bang Sauce
Key Lime Bars
ADD -- Grilled Shrimp, Steak or Ahi Tuna
+\$10/Person

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LUNCH BUFFETS

All Buffets are served for one hour. Includes Coffee, Water, & Iced Tea Station.

BISTRO BRUNCH BUFFET - \$30/PERSON

Loaded Buckwheat Maple Porridge -
Topped with Bacon
Brunchilades
Pistachio Shrimp Cakes with Caper Bearnaise
Shredded Hashbrowns
Citrus Glazed Cinnamon Rolls
Assorted Fresh Baked Pastries
Seasonal Fruit Display
Assorted Juices, Coffee, Water, & Iced Tea

GUY HARVEY BRUNCH BUFFET - \$28/PERSON

Seasonal Fresh Sliced Fruit
Bagels with Cream Cheese
Scrambled Eggs
Meat Frittata - (Bacon, Ham, Sausage, and Cheddar
Cheese)
Datil Honey Chicken Biscuit
Cheeseburger Sliders
Blueberry Coffee Cake
Assorted Juices, Coffe, Water, & Iced Tea

SOUP & SALAD BAR

1 SALAD / 1 SOUP - \$22/PERSON

2 SALAD / 2 SOUP - \$25/PERSON

Choice of Soup:

Tomato & Vegetable (Vegan)
Lemon & Chicken Orzo
Cheesy Broccoli & Short Rib
Chilled Gazpacho (Vegan)
Creamy Loaded Baked Potato

Choice of Salad:

House Salad: Spring Mix, Red Onions, Carrots, Tomatoes, and Cucumbers

Dressing Options: Champagne Vinaigrette, Ranch, Bleu Cheese, Balsamic Vinaigrette

Ceasar Salad: Romaine tossed with Parmesan Cheese, Croutons, and House-Made Creamy Ceasar Dressing

Harvest Salad: Spring Mix, Goat Cheese, Fresh Berries, Red Onions, Candied Pepitas, Seedless Cucumber Slices,
Crostoni with Ranch and Honey Chipotle Vinaigrette Dressing

BLT Wedge Salad: Romaine, Crispy Bacon, Cherry Tomatoes, Gorgonzola Crumbles, Crostoni, with Ranch and French
Gorgonzola Dressing

Cobb Salad: Spring Mix, Bacon, Avocado Mash, Hard-Boiled Egg, Bleu Cheese Crumbles, Hard-Boiled Eggs, Red
Onions, Shredded Cheese, Tomatoes, Croutons, with Blueberry Vinaigrette and Honey Chipotle Vinaigrette Dressing

ADD -- Grilled or Crispy Chicken \$9/Person

PLATED LUNCHEONS - \$32/PERSON

Includes: House Salad with Ranch or Raspberry Vinaigrette Dressing and Assorted Rolls

Served with Coffee, Water, & Iced Tea | Dessert: Cheesecake

(2) Beef Empanadas with Yellow Rice & Black Beans

Grilled Cuban Sandwiches with Plantanos (Sweet Fried Plantains with Cotija Cheese)

Tomato and Mozzarella Panini with Minorcan Conch Chowder

Roasted Turkey Club with Mexican Street Corn Salad

Vegetable Wrap with Roasted Brussel Sprouts

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COFFEE BREAKS & SNACKS

Breaks include Regular & Decaf Coffee, Iced Tea, & Water.

COFFEE CARAFFE \$45/GALLON
Regular or Decaf Coffee with Sugar, Cream, etc

ALL DAY BEVERAGE SERVICE \$14/PERSON
Regular or Decaf Coffee, Iced Tea, Water, and Assorted Soft Drinks

SWEET TOOTH BREAK \$10/PERSON
Assorted Warm cookies | Brownies | Assorted Candy Bars

SUPER SNACK BREAK \$12/PERSON
Hummus & Pita Chips | Salsa & Queso with Tortilla Chips | Mini Pretzel Twists | Individual M&M Packs

HEALTHY BREAK \$13/PERSON
Assorted Fresh Fruits | Individual Assorted Yogurt Parfaits | Mixed Nuts | Dried Cranberries | Celery | Carrots | Key Lime Bars

S'MORES BREAK \$8/PERSON
Milk Chocolate | Graham Crackers | Marshmallows

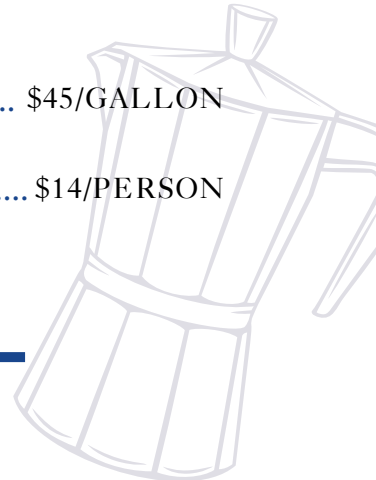
ENERGIZER BREAK \$15/PERSON
Soft Pretzel with Cheese Popcorn | Assorted Cookies

WRAP BREAK \$13/PERSON
Turkey, Ham, & Veggie Pinwheels | Assorted Bagged Chips | Assorted Candy Bars

GUY HARVEY BREAK \$15/PERSON
Watermelon Pizza | Assorted Bagged Chips | Assorted Granola Bars | Assorted Cookies

CHARCUTERIE BREAK \$16/PERSON
Assortment of Meats | Assortment of Domestic Cheese | Mixed Nuts | Mixed Fruits | Mini Petite Cheesecakes

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PASSED HORS D'OEUVRES & DISPLAY PLATTERS

All platters serve up to 50 people.

PLATTERS (per 50 people)

COLOSSAL SHRIMP COCKTAIL	\$135/PLATTER
CRUDITÉ WITH RANCH DRESSING	\$75/PLATTER
DOMESTIC CHEESE PLATTER WITH BLUEBERRIES & ASSORTED CRACKERS	\$150/PLATTER
IMPORTED CHEESE PLATTER WITH BERRIES & ASSORTED CRACKERS	\$350/PLATTER
VEGETARIAN FALAFEL WITH TZATZIKI SAUCE	\$100/PLATTER
SPINACH & ARTICHOKE DIP WITH PITA CHIPS	\$150/PLATTER
CHARCUTERIE BOARD WITH ASSORTMENT OF MEATS, CHEESES & Accoutrements	\$450/PLATTER
ANTIPASTO	\$225/PLATTER
BAVARIAN SOFT PRETZELS WITH CHEESE SAUCE	\$150/PLATTER
CHEESEBURGER SLIDERS	\$220/PLATTER
CRANBERRY SWEDISH MEATBALLS	\$125/PLATTER
CORN FRITTERS WITH CILANTRO SAUCE	\$100/PLATTER

PASSED HORS D'OEUVRES (Minimum order of 50 required)

BEEF WELLINGTON	\$5 EACH
BACON WRAPPED SCALLOPS	\$4 EACH
ANDOILLE TART	\$5 EACH
WATERMELON BRIE BITES	\$3 EACH
VEGETABLE SPRING ROLLS	\$2 EACH
CAPRESE SKEWERS	\$3 EACH
FRESH BERRY SKEWERS	\$4 EACH
BRUSCHETTA	\$5 EACH
HOT HONEY CHEESE BITES	\$3 EACH
CHEF'S DEVEILED EGGS	\$2 EACH
JALAPEÑO CHEDDAR CRISPS	\$4 EACH
BEEF EMPANADAS	\$4 EACH
MINI CRAB CAKES	\$6 EACH
PROSCIUTTO AND MELON	\$4 EACH

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DINNER BUFFETS

All Buffets are served for one hour. Menu Items indicated with an (*) require a Chef Fee of +\$100.

ALL DINNER BUFFETS INCLUDE:

Assorted Dinner Rolls
Coffee, Water, &. Iced Tea
Choice of Caesar or House Salad with Ranch and Raspberry Vinaigrette Dressing

SELECT YOUR BUFFET

SIGNAGTURE BUFFET - \$45/PERSON

Includes (2) Sides, (2) Entrees, (1) Dessert

GRAND BUFFET - \$60/PERSON

Includes (3) Sides, (3) Entrees, (2) Dessert

SELECT YOUR ENTREES

Medallions of Chicken Marsala
Beef medallions with Demi Glaze
Thai Glazed Shrimp
Seasonal Fish Filet with Citrus Salsa
Mahi-Mahi Rockefeller
Lemon Caper Salmon
Chicken Parmesan
Roasted Herb Pork Tenderloin
Caramelized Onion & Brie Baked Chicken
Vegetable Pasta Primavera

SELECT YOUR SIDES

Baked Macaroni & Cheese
Cuban Black Beans & Rice
Seasonal Vegetables
Roasted Garlic & Herb Potatoes
Loaded Mashed Potatoes
Wild Rice Pilaf
Alfredo Pasta
Red Wine Braised Cabbage with Prosciutto
Datil Honey Brussels

ADDITIONAL ITEM

Based on 50 guests - All Require a Chef Fee
Prime Rib Carving Station
With Au Jus, and Horseradish
\$500*

SELECT YOUR DESSERTS

Fresh Baked Seasonal Fruit Cobbler
Peanut Butter Chocolate Mousse
Key Lime Pie
Tiramisu
Mini Petite Cheesecakes

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PLATED ENTREES

Includes: Caesar or House Salad with choice of Ranch or Raspberry Vinaigrette Dressing.
Assorted Rolls | Served with Coffee, Water, & Iced Tea | Dessert: Cheesecake.

PASTA PRIMAVERA	\$32/PERSON
Made with Penne Pasta & Julienne Vegetables	
ROPA VIEJA	\$36/PERSON
Shredded Beef in a flavorful Tomato Sauce with Plantains & White Rice	
CHICKEN PARMESAN	\$38/PERSON
Served over Spaghetti Noodles with Steamed Broccoli	
CHICKEN MARSALA	\$38/PERSON
Served with Loaded Mashed Potatoes & Seasonal Vegetables	
PISTACHIO CRUSTED MAHI	\$42/PERSON
With Candy Carrots & Wild Rice Pilaf	
DATIL GLAZED PORK TENDERLOIN	\$42/PERSON
Served with Creamy Grits & Seasonal Vegetables	
GRILLED BONE-IN PORK CHOP	\$45/PERSON
Served with Creamy Grits & Seasonal Vegetables	
GRILLED SALMON	\$48/PERSON
Served with Risotto & Roasted Brussel Sprouts	
6OZ FILET MIGNON	\$52/PERSON
Served with Fingerling Potatoes & Asparagus	

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OPEN BARS

All bar packages will include a bartender's fee of +\$100 for every 50 guests.

BEER & WINE

BEERS: Bud Light | Miller Light | Michelob Ultra | Yuengling | Blue Moon | Landshark

WINES: Pinot Grigio | Merlot | Cabernet | Chardonnay

First Hour: \$13/PERSON | Each Additional Hour \$9/PERSON

WELL BRANDS

WELL LIQOURS: Smirnoff Vodka | Gordons London Dry Gin | Ron Carlos Black Dark Rum | Don Q Crystal White Rum | Corazon Tequila | Old Forester Whiskey

Juices & mixers included

First Hour: \$15/PERSON | Each Additional Hour \$11/PERSON

CALL BRANDS

CALL LIQUORS: Tito's Handmade Vodka | Hendricks Gin | Captain Morgan Spiced Dark Rum | Bacardi Superior White Rum | Corazon Blanco Tequila | Jameson Irish Whiskey

Juices & mixers included

First Hour: \$18/PERSON | Each Additional Hour \$13/PERSON

PREMIUM LIQUORS

PREMIUM LIQUORS: Ketel One Vodka | Bombay Sapphire Gin | Papas Pilar Dark Rum | Papas Pilar White Rum | Don Julio Blanco Tequila | Buffalo Trace Whiskey

Juices & mixers included

First Hour: \$19/PERSON | Each Additional Hour \$14/PERSON

CONSUMPTION BAR

Consumption bars are simply based on consumption of the party. Bartenders will keep a running tab and present it to the event's host. Guests may choose any combination of beers, wines, and spirits they would like to offer to their guests. All purchases will have proper sales tax and gratuity added.

Minimum for Consumption Bar is \$1,000.

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EVENT SPACE

NAUTILUS BALLROOM

Prices may be higher for holidays & special events.

Outdoor Patio Terrace located just off the Nautilus Ballroom is included in the rates below.

Saturday Evening	\$4,000
Friday or Sunday Evenings	\$3,200
Sunday Brunch	\$1,900
Monday-Thursday	\$1,500
Banquet	150
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 ROOM

Saturday Evening	\$2,000
Friday or Sunday Evenings	\$1,400
Sunday Brunch	\$950
Monday-Thursday	\$750
Banquet	60
Reception	80
Classroom	24
Theater Seating	60

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

++All food, beverage and meeting spaces prices are subject to 6.5% Florida State Sales Tax and 22% Service Charge.

FREQUENTLY ASKED QUESTIONS

Am I allowed to bring 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 your own wedding cake.

When do you need to have my menu selections?

We would like to have your final selections fourteen days 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. 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 tablecloths and napkins, table settings, dance floor, and the set-up and break-down of the room.

How much of a deposit do you require? Is it refundable?

To secure the date for you, we typically require a non-refundable \$500 deposit.

When are my payments due? What type of payments do you accept?

All payments must be received 7 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. No Confetti or Glitter in the Meeting rooms. Decorations must be removed upon completion of the event.

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 free to hotel guests and anyone attending your event.

Who should I contact with questions?

Please contact the Sales Department at 904-471-2555.

