



WEDDING & SPECIAL OCCASION MENU 2025

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BEACH WEDDING CEREMONIES

YOUR BEACH WEDDING CEREMONY INCLUDES:
 Set-up & Breakdown, White Chairs, & Arch with White Drapes

GUEST COST BREAKDOWN

Up to 50 Guests	\$1,600
51 to 100 Guests	\$1,800
101 to 150 Guests	\$2,200



Please note: Any Ceremonies on the beach will need a beach permit, applied through the City of St. Augustine Beach.

++All food and beverage 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/Sweetheart Table, Cake Table, Gift Table, Guest Book Table, Banquet Chairs, Standard White Table Lines, White Napkins, Glassware, China, Flatware, Dance Floor, Cake-Cutting Services, and In-House Centerpieces.

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

FAIR WINDS RECEPTION ROOM

Saturday Evening	\$2,000
Friday or Sunday Evenings	\$1,400
Sunday Brunch	\$950

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

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



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 & ACCOUTREMENT	\$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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WEDDING BUFFETS

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

ALL DINNER BUFFETS INCLUDE:

Fruit & Domestic Cheese Tray (50 People)
Choice of Caesar or House Salad with choice of Ranch or Raspberry Vinaigrette Dressing
Assorted Dinner Rolls & Butter | Coffee, Water, &. Iced Tea

SELECT YOUR BUFFET

SIGNAGTURE BUFFET - \$45/PERSON

Includes (2) Sides, (2) Entrees

GRAND BUFFET - \$60/PERSON

Includes (3) Sides, (3) Entrees

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
\$550*

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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

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
Served with Candy Carrots & Wild Rice Pilaf	
DATIL GLAZED PORK TENDERLOIN	\$42/PERSON
Served with Sweet Potatoes and Seasoned Green Beans	
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.

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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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 Manager at 904-471-2555.

