



RENAISSANCE® WORLD GOLF
VILLAGE RESORT

R
RENAISSANCE®
HOTELS

500 SOUTH LEGACY TRAIL
ST. AUGUSTINE, FL 32092
904.940.8000

BREAKFAST

The King Breakfast Buffet | \$44 per person

Seasonal fresh fruits and berries

Oatmeal, raisins, & brown sugar Sweet breakfast breads

Choice of one egg option:

Country Scramble, peppers, onions & cheese

Cage free, scrambled eggs

Choice of one starch option:

Southern grits & cheese

Cheesy breakfast potato

French Toast

Choice of two protein options:

Applewood smoked bacon

Smoked pork sausage

Corn Beef Hash

Turkey sausage

Chilled Florida orange juice & cranberry juice

Seattle's Best coffee and decaffeinated coffee & herbal teas

**Buffets require a minimum of 25 guests. Buffets with less than 25 guests will incur a \$300.00++ fee. Buffets are set out for a maximum of 90 minutes of service.*

All pricing is exclusive of 25% taxable service charge and 6.5% sales tax. Pricing and Service Charge subject to change without notification

BREAKFAST

The Caddy Breakfast Buffet | \$36 per person

Seasonal fresh fruits and berries
Cage free, scrambled eggs
Applewood smoked bacon & breakfast sausage
Fresh breakfast potato
Individual yogurts & house made granola
Breakfast pastries, butter, preserves & honey
Chilled Florida orange juice & cranberry juice
Seattle's Best coffee and decaffeinated coffee & herbal teas

Continental Breakfast | \$29 per person

Seasonal fresh fruit display
Assorted breakfast pastries
Locally baked bagels
Local honey & preserves
Cream cheese and butter
Chilled Florida orange & cranberry juice
Seattle's Best coffee and decaffeinated coffee & herbal teas

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BREAKFAST

Well & Fit Buffet | \$34 per person

Sliced seasonal fruit & berries, banana, mandarin oranges
Granola & berry yogurts

Scrambled eggs whites, spinach & fresh salsa
Oatmeal, toasted almonds, cinnamon, raisins, honey, brown sugar & peanut butter

Chilled Florida orange, apple juice, Naked Smoothies
Seattle's Best coffee and decaffeinated coffee & herbal teas

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BREAKFAST

Breakfast Enhancements

**can only be ordered as an addition to one of our breakfast buffets*

Omelet Station | \$17 Additional per person*

Ham, bacon, cheese, peppers, onions, mushrooms, tomato,
Salsa, datil pepper hot sauce, spinach, eggs

*Chef required for every 100 guests \$200.00++ per chef

Breakfast Charcuterie | \$14 Additional per person*

Cured meats, smoked salmon, local & domestic cheese, capers, onions

Shakshuka Eggs | \$9 Additional per person*

Eggs, seasoned tomato sauce, sausage, feta & herbs

Hot Ham, Egg & Cheese Croissant | \$9 Additional per person*

Maple ham, buttery croissant, cheddar cheese

Breakfast Tacos | \$10 Additional per person*

Eggs, bacon, onions, sour cream, salsa, soft tortillas, tomato

Make Your Own Parfaits | \$6 Additional per person*

Vanilla yogurt, granola, mixed berries, chocolate shavings, seasonal fruit,
granola and almonds

Oatmeal Bar | \$5 Additional per person*

Brown sugar, raisins, cinnamon, fresh berries, dried cranberries

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BREAKFAST

Plated Breakfasts

Plated breakfasts are accompanied by breakfast pastries, Chilled Florida orange juice, Seattle's Best coffee, decaffeinated coffee, and herbal tea

Traditional Benedict | \$54 per person

Cage free poached eggs, canadian bacon, hollandaise, grilled tomato and basil, fresh fruit plate

American Breakfast | \$44 per person

Strawberry & pineapple parfait

Cage free eggs, applewood smoked bacon, Chicken & apple sausage, seared asparagus, Hastings breakfast potato

Cinnamon Vanilla French Toast | \$37 per person

Sunny farms Greek yogurt parfait

Applewood smoked bacon, Maple syrup

COFFEE BREAK

Energy Boost | \$22 per person

Seasonal whole fruits, Trail mix, sparkling waters, make your own mocktail red bull energy drinks with fresh fruit enhancements & flavored syrups.

Create Your Own Trail Mix | \$32 per person

M&M's, almonds, pecans, peanuts, cranberries, coconut, Raisins, Pretzels
Pepsi soda & iced tea

Farmers Market | \$23 per person

Local veggies & hummus
Grapes, cantaloupe
Seattle's Best coffee & hand crafted day beverage

Movie Time | \$22 per person

Fresh butter popcorn
Candy bars, granola bars
Pepsi sodas

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COFFEE BREAK

Coffee Basics | \$18 per person

Seattle's Best coffee, decaffeinated coffee

Tazo tea selections

Priced for two hours of service

All Beverages..All Day | \$33 per person

Seattle's Best coffee, decaffeinated coffee

Tazo tea selections, bottled water

Pepsi products

Served at the start of your meeting,

Mid-morning refresh & afternoon refresh

Chips Station | \$20 per person

Tortilla chips

Dorito chips

House made potato chips

Salsa , French Onion dip and Ranch dip

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COFFEE BREAK

Enhancements (per dozen)

- Cheese danish | \$52
- Brownies & blondies | \$56
- Jumbo chocolate chip cookies | \$56
- Muffins | \$62
- Soft pretzels | \$48

Enhancements (per gallon)

- Infused water | \$42 per gallon
 - Available Flavors:
 - Apple/cinnamon
 - Basil/watermelon
 - Blueberry/citrus
- Arnold Palmers | \$45 per gallon
- Lemonade | \$42 per gallon
- Iced tea | \$50 per gallon
- Seattle Best coffee & herbal tea | \$90 per gallon
- Pepsi product & bottle water | \$5 each
- Naked juices | \$8 each

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LUNCH

Plated lunches are accompanied by beverages to include: iced tea and iced water

First Course Selections (selection of one)

Vegan roasted tomato soup (GF) (V)
Basil oil, chive

Butternut Squash Bisque
Roasted corn relish

Hall of Fame Salad (GF) (KT)
Crafted salad using fresh seasonal market ingredients

Caesar Salad
Romaine, shaved parmesan, garlic crouton, caesar dressing

(GF) Gluten Free

(V) Vegan

(KT) Keto Friendly

LUNCH

Plated Lunch Entrée Course Selections (selection of one)

All include fresh vegetable

Blackened Mahi Mahi | \$45 per person (GF)

Garden rice pilaf, mango salsa

Roasted Salmon | \$58 per person (KT)

Cauliflower rice pilaf, lemon herb sauce

Tuscan Chicken Breast | \$44 per person

Toasted orzo pilaf, roasted tomato ragu

Glazed Pork Loin | \$44 per person (GF)

roasted sweet potato, sweet onion sauce

Lentil Ragu | \$39 per person (V) (GF)

Roasted tomato, garlic, mushrooms, celery and spinach, garden bruschetta Basmati rice

Mediterranean Chicken Bowl Salad | \$39 per person

Cous Cous salad, spinach, caper, olives, basil, shaved parmesan tomato & artichoke salsa

Plated Lunch Dessert Course Selections (selection of one)

Apple pie, candied pecans & caramel sauce

Key lime tart

Mango & Pineapple Mousse garnished with fresh berries (V) (GF)

New York Cheese Cake, strawberry sauce

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LUNCH

Taste of Italy | \$58 per Person

Antipasto salad

Focaccia, baked with tomato, Italian herbs, parmesan

Caesar salad, herb croutons, parmesan cheese

Marsala Chicken, sautéed mushrooms

Roasted Salmon, lemon, caper sauce

Penne alla Vodka sauce, Romano cheese

Sautéed asparagus

Tiramisu

Cannoli

Iced tea & iced water station

To Go Bag

\$35 per person for 2 sandwich selections

\$39 per person for 3 sandwich selections

- Roasted turkey, cheddar cheese, local bakery roll
- Italian Sub ham, salami, lettuce, tomato, provolone cheese, olive relish
- Blackened chicken salad, New England roll
- Garden greens, tomato, cucumber, garbanzo beans, parmesan, balsamic dressing (GF)

Individual bags of potato chips & bottled water

Dessert (Select one)

Fudge brownie | rice crispy | jumbo chocolate cookie

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LUNCH

The Deli | \$52 per Person
(indoors only)

Summer cole slaw
Pasta primavera salad
Loaded potato salad

Fresh from the Slicer
Turkey, honey ham, salami, roast beef
Sliced cheeses, mustard, mayonnaise
Lettuce, tomato & pickles

VBB Bakery, Kaiser, whole wheat & sour dough

House-made parmesan potato chips

Freshly baked cookie selection

Iced tea & iced water station

The Deli Enhancement Opportunities

**Must be added to an the existing deli menu*

***Spicy Italian** | \$10 per person

Artisan meats, provolone, jardinière, herb focaccia

***Hot Beef Sub** | \$14 per person

Roasted beef, swiss cheese, balsamic onion jam & horseradish cream

***Traditional Cuban Sandwich** | \$10 per person

Shaved ham, mojo roasted pork, pickles, swiss & mustard

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LUNCH

The Village Soup & Salad Bar | \$55 per person

Seasonal inspired soup

Romaine, Spring mixed greens red tomatoes, edamame, broccoli, green onions carrots, garbanzo beans, cucumbers red beets, sun dried cranberries, diced eggs, roasted almonds

Parmesan, sharp cheddar cheese, focaccia croutons
Balsamic, Italian herb vinaigrettes & creamy ranch

Carving Board (select 2) Carved steak
Herb grilled chicken sliced Citrus shrimp
Sesame Ahi tuna

Local village bread bakery rolls St. Augustine sweets
Iced tea & iced water station

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LUNCH

Mexican Fiesta | \$52.00 per person

Mango fruit salad, passionfruit dressing
Chopped mexican salad, cilantro lime dressing

Make your own fajita and taco station

Charred chicken fajitas
Mexican beef
Soft flour tortillas
Cheese, tomatoes, onions, sour cream, lettuce
Guacamole, salsas, cilantro, jalapeno peppers

Cilantro rice
Yucatan black beans
Enchiladas, con queso

Churros, flan, mexican chocolate cake
Iced tea station

The Smoke Pit | \$50 per person

Black bean and corn salad
Traditional coleslaw
Southern potato salad

Pulled pork, bbq sauce
Smoked beef brisket
Corn bread
Baked mac & cheese
Southern green beans

Selection of seasonal pies
Iced tea & iced water station

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DINNER

Appetizer Course Selections

(Additional Course to Create a Four Course Dinner)

Prawn Cocktail | \$16 Additional per person (KT)

Remoulade & datil pepper

Seared Scallop | \$21 Additional per person

Corn relish & bacon jam

Lobster Bisque | \$12 Additional per person

Ricotta salata bruschetta

(GF) Gluten Free

(V) Vegan

(KT) Keto Friendly

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DINNER

Plated dinners are accompanied by artisan bread service with sweet butter, first course, entrée, and dessert selection.

Beverages to include iced water with lemon, coffee, decaffeinated coffee, and herbal tea.

First Course Selection (selection of one)

Spring Greens Salad

Hand picked baby greens, fresh mozzarella, oven kissed heirloom tomato, basil vinaigrette

Roasted Beet Salad (GF)

Baby arugula, local fresh goat cheese, sherry vinaigrette

Chef's Signature Salad

Crafted salad using fresh seasonal market ingredients

Dessert Course Selections (Selection of one)

Chocolate hazelnut torte, crème anglaise

Crème Brule cheesecake, strawberry coulis

Pecan torte, caramel sauce

DINNER

Entrée Course Selections include chef inspired vegetable

Filet Mignon | \$94 per person
Parmesan dauphinoise potato, burgundy sauce

Roasted Pork Tenderloin Florentine | \$64 (GF)
Congree and Penn Grits, Spinach Garlic sauce

12 hour Braised Beef Short Ribs | \$81 per person
Smashed potato, shallot & mushroom ragout

Seared Duck Breast | \$73 per person
Almond rice pilaf, roasted grapes, port sauce

Local Seasonal Catch | \$80 per person (GF)
Herb mascarpone risotto, herb beurre blanc

French Roasted Chicken | \$67 per person (KT)
Ratatouille, pesto velouté

Roasted Acorn Squash | \$63 per person (V) (GF)
Jackfruit, cannellini ragout

Grilled Swordfish | \$74 per person
Garlic potato puree, lemon caper sauce

Entrée Enhancements:

Add selections below to create a dual plated entrée
Can only be ordered as an addition to one of the plated dinners

Lemon Herb Shrimp | \$18 Additional per Person

Maine Lobster Tail | \$ Market price

Sautéed Chicken breast | \$8 Additional per Person

DINNER

The Renaissance Buffet | \$87 per person

Ahi Poke Salad

Greens salad local vegetables, herb ranch & balsamic dressing

Mediterranean tomato, basil salad

Grilled New York strip steaks, caramelized onions

Pan seared salmon, tapenade butter

Roasted chicken breast, garlic velouté

Grilled vegetable pasta tossed in sundried tomato pesto &

Romano cheese

Broccolini, olive oil, sea salt

Praline cheesecake

Dark chocolate torte

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DINNER

Smoking & Grilling Buffet | \$84 per person

Grilled asparagus, feta salad
Cucumber, tomato salad
Classic coleslaw

Grilled shrimp kebobs, remoulade sauce
Smoked pork wing, honey glaze
Grilled sesame ginger short ribs

Yukon Gold potatoes, smoked paprika butter
Grilled garden herb vegetables
Grilled pineapple, vanilla ice cream sundaes, smoked salted caramel sauce

Chocolate sauce, strawberries & toasted coconut

Little Italy Buffet | \$69 per person

Caesar Salad

Grilled vegetable platter, pesto dressing
Palermo-style steaks
Creamy Shrimp Pasta, garlic, onion, spinach fished with asiago
Pollo ala Romana peppers, onions & pinot grigio sauce
Roasted garlic potato

Cheesecake
Mixed berry & cannoli cream tart

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DINNER

Golfers Buffet

Salad | *choose one*

Spring Garden Salad, toppings & dressings Tomato & onion Salad

Mediterranean Pasta Salad

Entrée | *choose Two at \$68 or choose Three at \$74*

Slow roasted rosemary chicken

Shrimp & grits, bacon, lemon, chives & cheese

Open blue cobia, lemon, herb sauce

Grilled Steaks, brandy mushroom sauce

Cheese ravioli, tomato, peas, garlic, zucchini & parmesan cheese

Roasted pork tenderloin, caramelized onion sauce

Starch | *Choose one*

Garlic mashed potato

Lemon orzo

Oven roasted potato

Saffron rice pilaf

Vegetable | *Choose one*

Green Beans Almandine Roasted

Cauliflower Sautéed Squash & Zucchini

Steamed Broccoli, herb butter

Seasonal Dessert buffet included Water &

Iced tea station

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DINNER

Havana Nights Buffet | \$66 per person

Avocado, grape tomato salad

Cuban Potato salad

Lime & Garlic chicken

Lechon – oven roasted pork sautéed garlic & onions

Seared Mahi, ala criolla

White rice, Cuban black beans

Garlic Yucca Fries, Mojo

Fried Maduros

Cheesecake, guava sauce

Key lime bites

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RECEPTION

HOT HORS D'OEUVRES

\$8 per Piece

Bleu cheese meatballs, wrapped in applewood bacon

Crab cake, basil remoulade*

Braised short rib panini*

Artichoke hearts & cheese fritter

HOT HORS D'OEUVRES

\$7 per Piece

Vegetable spring rolls, sweet chili sauce*

Chicken sate, peanut sauce*

Curry Samosa

Lemongrass chicken pot stickers

COLD HORS D'OEUVRES

\$7 per Piece

Tomato eclairs, peppered olive mascarpone*

Baby mozzarella, tomato, basil skewers *

Almond crusted brie cheese, pear mustard

Grilled bulgogi tofu, kimchee cucumber skewer *

** Minimum of 25 pieces required – Recommended for butler passing
Butler passing \$175++ per 75 guests*

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RECEPTION

Design Your Reception

Please select 2 stations or more, 30 portions per station required.

Seafood Bar Station | \$42 per person

Apalachicola steamed oysters, ahi salad,
Chilled shrimp (four pieces), cocktail sauce, smoky
remoulade, mignonette, fresh lemons

Vegetarian Antipasti Station | \$21 per person

Lemon quinoa salad & marinated olives
Caprese salad
Poached pear, manchego, pecan
Roasted pepper & jackfruit relish, pita chips

Poke Bowl | \$29 per person

Jasmine rice
Edamame, carrots, cucumber, scallions, tomato, pickled
ginger, Wasabi sauce, sweet chili sauce, sriracha
Tuna diced & spicy Krab salad

Shrimp Display | \$27 per person

Four pieces per person
Chilled Jumbo Shrimp
Traditional cocktail sauce, citrus tartar, fresh lemon

Slider Shack | \$26 per person

Sirloin burger tomato & pickle
Carolina bbq pulled chicken
Char siu pork, asian slaw
Local bakery slider rolls

All stations unless noted are one piece of each item per person

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RECEPTION

Design Your Reception

Please select 2 stations or more, 30 portions per station required.

STATIONS

Fresh Tex- Mex | \$23 per Person

Chimichurri marinated vegetable

Baja pork

Chicken tinga

Petit flour tortilla, salsa, queso fresco, crema fresca

Meatball Shop | \$22 per Person

Beef & pork meatballs, marinara

Turkey meatballs, sage gravy

Sicilian rice balls, herb aioli

Soft rolls

Artisan Cheese | \$22 per Person

Featuring local sweet grass dairy &
international cheeses

Appropriate accoutrements

French bread & crackers

STATIONS

Welcome To The Oldest City | \$36 per person

Conch fritters, citrus aioli

Chicken kabob, datil pepper sauce

Baked brie, roasted almonds, fresh berries

Spanish quarter platter:

Grilled vegetables, marinated olives, Serrano ham,
manchego cheese, guava paste

All stations unless noted are one piece of each item per person

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RECEPTION

Design Your Reception

Please select 2 stations or more Minimum is 30 portions each station

STATIONS

Slow roasted prime rib of beef | \$575 each*

Mini brioche rolls, Horseradish cream, natural jus
(serves 30)

Traditional Corned Beef | \$375 each*

Beer braised cabbage, whole grain mustard, Pumpernickel
rolls (serves 30)

Porchetta | \$375 each*

Herb rubbed, slow roasted pork, lemon caper aioli
(serves 30)

Ashley Farms Turkey Breast | \$365 each*

Petit rolls, cranberry sauce, honey mustard, mayonnaise
(serves 30)

STATIONS

Venetian Dessert Display | \$29 per Person

Macarons, chocolate bar, lemon tarts, cheesecakes, chef's
sweet treats, coffee, decaf & herbal teas, cinnamon sticks,
swizzle sticks, whipped cream, chocolate shavings

Cookies & Ice Cream | \$18 per Person*

Vanilla ice cream

Chocolate chip and snickerdoodle cookies, waffle cups,
chocolate sauce, caramel, fresh berries, m&m's,
whipped cream & cherries

Farmers Market Crudité | \$14 per Person

Seasonal local vegetables

Herb dip & hummus

Based on one portion per person Please select 2 stations or more Minimum is 30 portions each station

**Chef required for every 100 guests \$200.00 per chef*

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COCKTAILS

HOSTED BAR

Premium Bar	\$12 per drink
Super Premium Bar	\$14 per drink
Imported Beer	\$8 per bottle
Domestic Beer	\$7 per bottle
Premium Wine	\$16 per glass
House Wine	\$12 per glass
Soft Drinks	\$5 per drink
Bottled Water	\$5 per bottle

BEER

Domestic - Bud Light | Michelob Ultra | Budweiser
Coors Light | Miller Lite

Imported - Blue Moon | Heineken | Amstel Light
Corona Light | Truly

BARTENDER FEE

\$175 for 3 hours per bar, 1 required for every 100 guests
\$25 for each additional hour

PREMIUM BAR

- New Amsterdam Vodka
- Gordon's Gin
- Don Q Cristal Rum
- Camarena Tequila
- Jim Beam Bourbon
- Seagram's VO Whiskey
- Grant's Scotch

SUPER PREMIUM BAR

- Tito's Vodka
- Hendricks Gin
- Bacardi Rum
- Casamigos Repo Tequila
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Johnny Walker Black Scotch
- Courvoisier VSOP

COCKTAILS

SELF-PAY BAR

Premium Bar	\$12 per drink
Super Premium Bar	\$14 per drink
Imported Beer	\$8 per bottle
Domestic Beer	\$7 per bottle
House Wine	\$10 per glass
Soft Drinks	\$5 per drink
Bottled Water	\$5 per bottle

BEER

Domestic - Bud Light | Michelob Ultra | Budweiser
Coors Light | Miller Lite

Imported - Blue Moon | Heineken | Amstel Light
Corona Light | Truly

BARTENDER FEE

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- Maker's Mark Bourbon
- Crown Royal Whiskey
- Johnny Walker Black Scotch

COCKTAILS

PACKAGE BAR - packages include the full selection of premium or super premium liquor. In addition, bars will be set with your selection of 3 house wines, imported & domestic beers and non-alcoholic beverages

Premium Bar

1 hour package	\$25 per person
2 hour package	\$40 per person
3 hour package	\$54 per person
Each additional hour	\$12 per person

Super Premium Bar

1 hour package	\$28 per person
2 hour package	\$46 per person
3 hour package	\$62 per person
Each additional hour	\$14 per person

BARTENDER FEE

\$175 for 3 hours per bar, 1 required for every 100 guests
\$25 for each additional hour

PREMIUM BAR

- New Amsterdam Vodka
- Gordon's Gin
- Don Q Cristal Rum
- Camarena Tequila
- Jim Beam Bourbon
- Seagram's VO Whiskey
- Grant's Scotch

SUPER PREMIUM BAR

- Tito's Vodka
- Hendrick's Gin
- Bacardi Superior Rum
- Casamigos Repo Tequila
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Johnny Walker Black Scotch

BEER

Domestic - Bud Light | Michelob Ultra | Budweiser
Coors Light | Miller Lite

Imported - Blue Moon | Heineken | Amstel Light
Corona Light | Truly

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HOSPITALITY PACKAGES

HOSPITALITY LIQUOR

Premium Liquor	\$165 per liter
Super Premium Liquor	\$180 per liter
Imported Beer	\$8 per bottle
Domestic Beer	\$7 per bottle

HOSPITALITY PACKAGE

Hospitality Package I \$450

Initial hospitality set-up includes:

One bottle of each:

Bloody mary mix, lime juice, sweet & dry vermouth

Six bottles of each:

Tonic water, Sprite, club soda, ginger ale, orange juice, grapefruit

Twelve bottles of each:

Coke, Diet Coke, Cranberry, mineral waters

Cocktail napkins, glasses, ice, stir sticks, picks & appropriate fruit garnishes

SNACKS

Potato chips, pretzels, goldfish, tortilla chips | \$30 pound

Dips & salsas | \$28 quart

Vegetable market or sliced fresh fruit display | \$15 per person

Daily refresh | \$50

Cocktail napkins, glasses, stir sticks, picks, appropriate fruit garnishes

Refresh of Ice and room

PREMIUM BAR

- New Amsterdam Vodka
- Gordon's Gin
- Don Q Cristal Rum
- Camarena Tequila
- Jim Beam Bourbon
- Seagram's VO Whiskey
- Grant's Scotch

SUPER PREMIUM BAR

- Tito's Vodka
- Hendrick's Gin
- Bacardi Superior Rum
- Casamigos Repo Tequila
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Johnny Walker Black Scotch

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WINE LIST

SPARKLING WINES, SWEET WHITE & CHAMPAGNES

(Listed from milder to stronger)

La Marca Prosecco | \$36

Moët & Chandon Imperial, France | \$150

Rodney Strong White Zinfandel, California | \$38

MEDIUM TO FULL INTENSITY RED WINES

Chloe, Red Blend, California | \$32

Imagery, Pinot Noir, California | \$38

Decoy, Merlot, California | \$42

H3, Red Blend, Washington | \$38

Silver Totem, Cabernet Sauvignon, Washington | \$42

Federalist, Zinfandel, California | \$40

MEDIUM TO FULL INTENSITY WHITE WINES

Clos Pegase, Sauvignon Blanc,

California | \$50 Santa Margherita |

Pinot Grigio, Italy | \$60 Chalk Hill

RRV, Chardonnay, California | \$38

Sixto Uncovered, Chardonnay, Washington | \$79

SPECIALTY BARS

Add a specialty bar to your event Inquire sales event team

MIMOSA BAR

Prosecco

Crafted Syrups: strawberry, raspberry, mango & peach

Fresh Florida Orange Juice, Cranberry Juice

Fresh Fruit Garnishes

MARGARITA BAR

CHOOSE 4 LIQUORS

Casamigos Reposado, Don Julio Blanco, Ghost, Milagro Anejo,
Patron Anejo, Patron Silver

Cointreau, Grand Marnier

Crafted Syrups- Strawberry & Mango

Fresh Fruit Garnishes, salt & sugar rimmed glasses
served on the rocks

OLD FASHIONED BAR

Choose 4 liquors

Angel's Envy, Bulleit, Elijah Craig 12, Maker's Mark, Wild

Turkey 101, Woodford Reserve, Jack Daniel's

Fresh Oranges, Cherries, Bitters, Crafted Syrup

ADDITIONAL BARTENDER REQUIRED FOR EACH SPECIALTY BAR

\$175 for 3 hours per bar, 1 required for every 100 guests 1 required per every 100 guests

\$25 for each additional hour

All pricing is exclusive of 25% taxable service charge and 6.5% sales tax. Pricing and Service Charge subject to change without notification

Discover | Discover the Difference

DISCOVER ST. AUGUSTINE

As the nation's oldest city, St. Augustine has so much to offer our guests. From incredible history to amazing architecture, pirates roam these streets and down every nook and cranny there is something to discover. You will not be disappointed when you catch a ride on our shuttle to experience this untouched gem in Northeast Florida.

DISCOVER THE WORLD GOLF HALL OF FAME

Located in the shadow of the Renaissance is the World Golf Hall of Fame. This one-of-a-kind museum is an experience for adventurers of all ages and interests. You don't have to love the game of golf in order to find this museum fascinating, if you like history, entertainment and fact finding - this is a must-see while in town!

DISCOVER GOLF

For the golf lover in you, your stay wouldn't be complete without experiencing our two 18-hole courses. "Slammer & Squire", which opened to the public in 1998 was designed by Bobby Weed with design consultants Sam "The Slammer" Snead and Gene "The Squire" Sarazen sits just steps from our back door. Known for its generous fairways, contoured greens, and plenty of water hazards along with impressive views of the World Golf Hall of Fame, the course has held many prestigious golf events. "King & Bear" is located a short drive from the resort and has the honor of being the only collaboration between golf's greatest legends, Arnold Palmer and Jack Nicklaus. The course is set among pristine lakes, beautiful Loblolly pines, and stately oak trees in northern Florida. Each hole contains unique characteristics and Arnold Palmer himself identified hole 15 as one of his "Dream 18" in Sports Illustrated. You must come and see why!

DISCOVER THE BEACH

Located a short drive to some of the most incredible beaches in the nation, our Navigator can give you the local, secret spots where other travelers don't go!! Find yourself on a quiet stretch of sand with nothing to do but watch the waves roll in. There really is nothing more relaxing than sand between your toes