



RENAISSANCE® WORLD GOLF VILLAGE RESORT

R
RENAISSANCE®
HOTELS

500 SOUTH LEGACY TRAIL
ST. AUGUSTINE, FL 32092
904.940.8000



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BREAKFAST

The King Breakfast Buffet | \$38 per Person

Seasonal fresh fruits and berries
Oatmeal, raisins, & brown sugar
Sunny farms greek yogurt parfait bar
Granola, seasonal berries, local honey
Chilled fruit juices
Coffee and decaffeinated coffee & herbal teas

Choice of egg option:

Bacon & cheese quiche
Cage free, scrambled eggs
Spinach & cheese frittata

Choice of starch option:

Golden hash browns
Southern grits, sausage & cheese casserole
Cheesy breakfast potato
Sweet potato & onion hash

Choice of two protein options:

Applewood smoked bacon
Smoked pork sausage
Country ham steak
Turkey sausage
Chicken apple sausage

**Buffets require a minimum of 25 guests. Buffets less than 25 guests will incur a \$250.00++ fee*

All pricing is exclusive of 24% taxable service charge and 6.5% sales tax. Pricing and Service Charge subject to change without notification

BREAKFAST

The Caddy Breakfast Buffet | \$32 per Person

Seasonal fresh fruits and berries
Cage free, scrambled eggs
Applewood smoked bacon & sausage
Home fried potatoes
Yogurts & granola
Breakfast breads, butter, preserves & honey
Chilled fruit juices
Coffee, decaffeinated, & herbal teas

Continental Breakfast | \$23 per Person

Chilled fruit juices
Seasonal fresh fruit display
Assorted breakfast pastries & bagels
Local honey & preserves
Cream cheese and butter
Coffee and decaffeinated coffee & herbal teas

**Buffets require a minimum of 25 guests. Buffets less than 25 guests will incur a \$250.00++ fee*

BREAKFAST

Plated Breakfasts

Plated breakfasts are accompanied by breakfast pastries, Florida orange juice, coffee, decaffeinated coffee, and herbal tea

Crab Cake Benedict I \$42

Cage free poached eggs, jumbo lump crab, dill lemon hollandaise, hastings potato hash

American Breakfast | \$39

Strawberry & pineapple parfait

Cage free eggs, applewood smoked bacon, Chicken & apple sausage, grilled asparagus, breakfast potatoes

Brioche French Toast I \$37

Sunny farms greek yogurt parfait

Applewood smoked bacon, seasonal fruit compote, maple syrup

BREAKFAST

Breakfast Enhancements

Omelet Station | \$10 Additional per Person*

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

Duck Trap Farms Trout & Salmon Display | \$11 Additional per Person

Smoked trout, herb cured salmon, cream fraiche, onions, eggs, capers,
bagel chips

Breakfast Charcuterie | \$8 Additional per Person

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

Waffle Station | \$7 Additional per Person*

Berries, chocolate shavings, nuts, syrup

*Chef required for every 100 guests \$150.00++ per chef

BREAKFAST

Breakfast Enhancements

Hot Ham, Egg & Cheese Croissant | \$6 Additional per Person

Maple ham, buttery croissant, cheddar cheese

Frittatas | \$6 Additional per Person

Spinach and feta cheese, ham and cheddar

Breakfast Burritos | \$6 Additional per Person

Fresh salsa

Assorted Parfaits | \$4 Additional per Person

Vanilla yogurt, granola, mixed berry parfaits,

Sunny farms greek yogurt, seasonal fruit and spice parfaits

Oatmeal Bar | \$4 Additional per Person

Brown sugar, raisins, cinnamon, fresh berries

Seasonal fresh fruit smoothies | \$4 Additional per Person

Sunny farms greek yogurt, palm sugar

COFFEE BREAK

Total Energy | \$25

Seasonal whole fruits, power bars, multigrain bars,
Trail mix, smart waters, gatorade, monster drinks

Create Your Own Trail Mix | \$24

M&M's, almonds, cashews, sundried berries, cranberries,
coconut, raisins

Iced tea & iced coffee

European | \$19*

Hard boiled eggs, sea salt, shaved honey ham, dijon mustard

French bread, biscotti

Hand crafted espresso

Coffee, decaffeinated & herbal teas

Farmers Market | \$18

Local veggies & hummus

Black bean and corn salsa & tortilla chips

Apple wedges & caramel sauce

Naked juices & hand crafted day beverage

Fall Flavor | \$17

Country fried chicken slider, pepper jam

Kashi bars, spiced apple shooters

Coffee, decaffeinated & herbal teas

Attendant required for every 25 guests \$150.00++*

COFFEE BREAK

County Fair | \$16

Hot, soft pretzels, mustard selections

Mini corn dogs, ice cream novelties

Soft drinks & bottled water

Popcorn | \$15

Fresh popcorn

Gourmet salts, m&ms, skittles, reese's pieces

Natural sugar sodas

Daily Detox Infused Water Bar | \$15

Citrus

Lemon/lime/orange water

Lemon poppy seed muffin

Berry

Strawberry/basil water

Fresh strawberries

Tropics

Mango/ginger water

Pineapple, mango, coconut parfait

COFFEE BREAK

Enhancements

Hazelnut danish | \$50

Apple custard danish | \$50

Brownies & blondies | \$50

Chocolate chip cookies | \$50

Muffins | \$47

Freshly baked scones | \$47

Infused water | \$35

Available Flavors:

Cucumber/lavender

Apple/cinnamon

Basil/watermelon

Blueberry/citrus

Ginger/mango

Arnold Palmers | \$42

Lemonade | \$42

Iced tea | \$42

Coffee & herbal tea | \$68

Soda & spring water | \$4.50 each

Red bull energy drink | \$6 each

LUNCH

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

First Course Selections (selection of one)

Vegan roasted tomato soup

Basil oil, chive

Butternut Squash Bisque

Roasted corn relish

Chef's Signature Seasonal Soup

Featuring fresh herbs and vegetables of the season

Hall of Fame Salad

Crafted salad using fresh seasonal market ingredients

Caesar Wedge Salad

Romaine heart, shaved parmesan, garlic crostini, caesar dressing

Spinach & Arugula Salad

Roasted walnuts, feta cheese, sundried cranberries, apple vinaigrette

LUNCH

Plated Lunch Entrée Course Selections (selection of one)

Grilled Hanger Steak | \$48 per Person

Jack daniels demi glaze, smashed red skin potatoes, honey roasted carrots

Herb Dusted Salmon | \$45 per Person

Fennel salad, quinoa pilaf

Pan Roasted Chicken Breast | \$42 per Person

Roasted orzo pilaf, garden vegetables, rosemary chicken jus

Seared Pork Tenderloin | \$42 per Person

Local greens braised, cheesy mashed potato gratin

Thai Chicken Salad | \$40 per Person

Lemongrass grilled chicken, romaine, green onions, grape tomatoes, edamame & ginger dressing

Roasted Vegetable Ravioli | \$40 per Person

Browned butter, poached garlic and spinach, ricotta salata cheese

Plated Lunch Dessert Course Selections (selection of one)

Lemon tart

Dark chocolate mousse, almond tuile

Apple cobbler, almond crumble, sweeten mascarpone cream

Seasonal fruit tart

Ricotta cheese cake, strawberry coulie

LUNCH

To-Go Market Lunch Buffet | \$47 per Person (*This menu is designed to be build your own*)

Variety of gourmet sandwiches, salad & wrap (Selection of Three)

Roasted turkey, brie cheese, bibb lettuce, green apple, local bakery brioche bread

Turkey, cured ham, smoked bacon, provolone cheese, tomatoes, lettuce, rustic bread

Ham Banh Mi, cucumber, carrot, cilantro, pepper, lime, local bakery soft roll

Grilled chicken salad, romaine lettuce, heirloom tomato, cucumber, fresh basil, carrot, dressings

Roasted beef, sharp cheddar, tomato, caramelized onion jam, spinach, local bakery ciabatta

Garden greens, zesty sweet peppers, feta, cucumber, hummus, wrap

Fresh mozzarella, tomato, basil, arugula, sundried tomato pesto spread, balsamic reduction, local bakery ciabatta

Individual Bags of Assorted Potato Chips

Salad (Select three)

Pasta salad |couscous salad | super greens slaw | seasonal fruit salad

Dessert (Select one)

Fudge brownie | lemon bar | jumbo chocolate cookie

Beverage

Soft drinks & bottled water

**Buffets require a minimum of 25 guests. Buffets less than 25 guests will incur a \$250.00++ fee*

LUNCH

L. Suggs Delight Buffet | \$53 per Person

Greek salad, tomato, cucumber, red onion, olives, feta, oregano vinaigrette
Roasted orzo & spinach salad
Asparagus, edamame, roasted cauliflower & parsley dressing

Grilled flat iron steak, mushroom ragout, wine sauce
Shrimp & stone ground cheese grits, parsley sauce
Herb lemon chicken, sundried tomato cous cous salad, red pepper sauce
Seasonal succotash

World golf sweet delights

Iced tea & iced water station

Burger Bash Buffet | \$49 per Person

Macaroni salad
Seasonal fruit salad, key lime dressing
Chickpea, cucumber salad, dill dressing

Build your own burger station*
Black angus burger, grilled chicken breast, grilled mahi mahi
Lettuce, tomato, onions, dill pickle chips, banana peppers
Cheddar cheese, swiss cheese
Ketchup, mustard, mayonnaise, bbq sauce & chipotle ranch
Roasted red wedge potatoes
Grilled vegetables
Strawberry shortcake, apple tarts, brownies
Iced tea & iced water station

*Upgrade buffet to include crab cakes \$9++

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LUNCH

Tuscan Table | \$48 per Person

Romaine, shaved parmesan, focaccia croutons, caesar dressing
Caprese salad, mozzarella, tomato, arugula & white balsamic glaze
Artichoke pasta salad, lemon thyme vinaigrette

Chicken marsala, wild mushroom melody
Seared local fish putanesca
Cheese manicotti, roasted garlic sauce, italian relish
Lemon, broccolini

House-made italian citrus cake, cannoli, tiramisu

Iced tea & iced water station

The Sandwich Shoppe | \$47 per Person

Field greens, cucumbers, tomato, onions, dried cranberries, almonds & herb vinaigrette
Pasta primavera salad
Roasted grape tomato, chickpea & feta salad

Hot Sandwiches:

Roast beef po boy, balsamic caramelized onions
Chargrilled gyro, tzatziki sauce, tomato, red onions, sliced cucumber, pita bread

Cold Sandwiches:

Garden salad & hummus wrap
Roasted turkey, provolone on a rustic roll

House-made parmesan potato chips
Vanilla bean panna cotta, chocolate bundt cakes
Iced tea & iced water station

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LUNCH

The Spectacular Soup & Salad Bar | \$46 per Person

Chef inspired seasonal soup
Minestrone soup

Romaine, Arugula, Iceberg, Spinach
Sliced red and yellow tomatoes flavored with thyme & parmesan
Carrots, charred asparagus, pan fried sage garbanzo beans,
cucumbers
Julienne beets, sun dried cranberries, diced eggs, roasted almonds
Parmesan, sharp cheddar cheeses, focaccia croutons
Balsamic, raspberry vinaigrettes & creamy ranch

Spiced citrus shrimp
Grilled rosemary chicken breasts
Local village bread bakery rolls

St. Augustine sweets
Iced tea & iced water station

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LUNCH

Mexican Fiesta | \$46.00

Tortilla soup
Golden tomato, cucumber salad, cilantro vinaigrette
Mexican street corn salad

Make your own fajita station
Grilled steak fajitas
Charred chicken fajitas
Soft flour tortillas
Cheese, tomatoes, onions, sour cream, lettuce
Guacamole, salsas, jalapeno peppers, limes

Cilantro rice
Yucatan black beans
Enchiladas con queso

Churros, flan, mexican chocolate cake
Iced tea station

The Smoke Pit | \$46 per Person

Black bean & corn salad
Traditional coleslaw
Southern potato salad

Pulled pork, bbq sauce
Smoked beef brisket
Sliced turkey, mustard bbq sauce
Brioche buns
Baked mac & cheese
Southern green beans

Banana cream pie, bourbon pecan pie, chocolate cupcakes
Iced tea & iced water station

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DINNER

Plated dinners are accompanied by artisan bread service with sweet butter
Beverages to include iced water with lemon, coffee, decaffeinated coffee,
and herbal tea

First Course Selection (selection of one)

Farmers Market Salad

Bibb lettuce, candied pecans, cypress point crumbled blue cheese,
champagne vinaigrette

Roasted Beet Salad

Baby arugula, local fresh goat cheese, sherry vinaigrette

Chef's Signature Salad

Crafted salad using fresh seasonal market ingredients

Baby Frisee and Spinach Salad

Fennel, berries, balsamic vinaigrette

DINNER

Appetizer Course Selections
(Additional Course to Create a Four Course Dinner)

Gnocchi, Kissimmee River Mushrooms | \$10 Additional per Person
Browned butter, butternut squash, reggiano cheese

Coriander Crusted Tuna | \$12 Additional per Person
Chili jam, ginger crème, micro salad

Lobster Bisque | \$6 Additional per Person
Ricotta salata bruschetta

Crab and Citrus Salad | \$10 Additional per Person
Ripe melon, toasted brioche

DINNER

Entrée Course Selections

Grilled Filet Mignon, Maine Lobster Tail | \$130 per Person
Herb butter, horseradish mashed potato

Grilled Filet of Beef, Local Fish | \$99 per Person
polenta cake, tarragon sauce, tomato chutney

Filet Mignon | \$85 per Person
Parmesan dauphinoise potato, truffle glaze

Local Seasonal Catch | \$82 per Person
Spinach risotto, herb beurre blanc, grilled asparagus

Braised Short Ribs | \$81 per Person
Rosemary & mascarpone polenta, roasted shallot jus

New York Strip Steak | \$79 per Person
Smashed red bliss potato, roasted shallot & mushroom ragout

DINNER

Entrée Course Selection

Honey Glazed Salmon | \$69 per Person
Jasmine rice, ginger sauce, snap peas

White Marble Farms Pork Tenderloin | \$66 per Person
Sage demi, whipped garlic potato

Jones Farms Chicken | \$65 per Person
Quinoa, rice & spinach pilaf, market vegetables, chicken jus

Roasted Cauliflower Steak | \$64 per Person
Lentil giardiniera, sliced almonds, hearty local greens

Dessert Course Selections (Selection of one)

Chocolate decadence, crème anglaise

Key lime cheesecake, raspberry coulis

Blood orange sponge cake, vanilla cream, strawberry mint salad

French apple tart, candied pecans, caramel

DINNER

South Seas Buffet | \$99 per Person

Spinach, macadamia nut salad, citrus vinaigrette

Soba noodle salad

Cucumber, onion, cilantro salad

Chilled lemongrass shrimp, wasabi aioli, ginger cocktail
sauce

Crab cakes, thai basil Aioli

Grilled sesame, ginger beef short ribs

Chicken adobo

Jasmine rice

Stir fry vegetables

Vintage mocha cake

Guava-raspberry crème brulee

Kiwi tarts

Ask us about booking décor theme options

**Buffets require a minimum of 25 guests. Buffets less than 25
guests will incur a \$250.00++ fee*

DINNER

The Slammer Buffet | \$80 per Person

Marinated artichoke salad, preserved lemon
Farmers market salad, herb vinaigrette
Quinoa, chickpea, apricot salad

Pepper crusted beef rib-eye, classic demi-glace roasted*
Marble potato, thyme, crushed garlic
Pan seared local catch, lobster sauce, gazpacho garnish
Potato dumpling, broccoli rabe, and sausage
Free range chicken breast, madeira sauce
Herb roasted vegetable medley

Lemon tart,
Praline cheesecake, chocolate raspberry torte
Seasonal short cake Jars

*Chef required for every 100 guests \$150.00 per chef

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DINNER

Grill it Buffet | \$78 per Person

Grilled vegetable salad, sun dried tomato & feta
Grilled lemon pepper shrimp, cucumber, tomato salad
Classic coleslaw

Brazilian beer grilled chicken
Cedar plank smoked salmon, dill sauce
Memphis rub smoked pork ribs
Grilled beef short ribs, bourbon onion sauce

Fingerling potatoes, smoked paprika butter
Grilled corn on the cob

Grilled pineapple, vanilla ice cream sundaes, smoked salted caramel sauce
Chocolate sauce, strawberries & toasted coconut

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DINNER

Florida Fish Camp Buffet | \$74 per Person

Loaded baked potato salad

Spinach, watercress, pecans & red onion salad

Spicy mango colesaw

Fried alligator tail, remoulade sauce

Seared orange pepper mahi-mahi, mango salsa

Seafood pasta, datil pepper cream sauce

Fried buttermilk chicken breast, sweet corn cream sauce

Beef brochettes, sweet onion sauce

Hushpuppies, okra & tomatoes

Local southern dessert favorites

Pirates of the Caribbean Buffet | \$70 per person

Conch chowder

Romaine & radicchio, golden vinaigrette

Treasures of the sea pasta salad

Grilled swordfish, jerk lime butter

Mango & brown sugar glazed pork loin

Chicken arroz

Roasted cauliflower & baby peppers

Dark rum bread pudding

Blackbeard's chocolate cake

Tizana fruit salad

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RECEPTION

HOT HORS D'OEUVRES

\$8 per Piece

Scallop, prosciutto kebobs*

Coconut shrimp, Ooange blossom mustard sauce

Beef filet & gorgonzola wrapped with bacon*

\$7.50 per Piece

Bleu cheese meatballs, wrapped in applewood bacon

Crabcake*

Braised short rib panini*

Fried oyster, datil pepper cocktail

COLD HORS D'OEUVRES

\$7 per Piece

Poached lemon shrimp, roasted garlic & herbs

Tuna tartar, ginger aioli*

Wagyu carpaccio beef, asparagus, mandori*

Seared duck breast, apple chutney*

Maple smoked salmon, citrus crème fraiche*

HOT HORS D'OEUVRES

\$6 per Piece

Conch fritter*

Turkey tender, apple wood bacon*

Falafel, cucumber yogurt, pickled onion*

Lamb meatballs, yogurt mint sauce

Vegetable spring rolls*

Chicken sate, peanut sauce*

COLD HORS D'OEUVRES

\$6 per Piece

Spicy lentil hummus, pita chip, apricot*

Baby mozzarella, tomato, basil skewers

Almond crusted brie cheese, pear mustard

Watermelon, feta, balsamic glaze*

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

RECEPTION

STATIONS

Indian Fusion CHAAT | \$24 per Person

Vegetable samosas, tikkis

Cauliflower manchuriun

Masala chicken kebob

Chutneys: tamarind & cilantro

Chinatown | \$20 per Person

Vegetable dumpling, chicken wonton,

Mini char sui bao, mini coconut shrimp spring roll

Meatball Shop | \$17 per Person

Beef & pork meatballs, marinara

Turkey meatballs, sage gravy

Sicilian rice balls, herb aioli

Soft rolls

Artisan Cheese I | \$17 per Person

Featuring local sweet grass dairy &

Cypress point cheeses

Appropriate accoutrements

French bread & crackers

Chef required for every 100 guests \$150.00 per chef

DISPLAYS

Welcome to St. Augustine Reception I | \$32 per person

Conch fritters, key lime aioli

Chicken kabob, datil pepper bbq

Baked brie, roasted almonds, fresh berries

Spanish quarter platter:

Grilled eggplant, roasted pepper & lemon artichokes,

Marinated olives, manchego cheese, guava paste,

Smoked paprika roasted carrots & cauliflower,

Serrano ham, potato tortilla

Based on one portion per person

Mediterranean Mezze | \$19 per Person

Roasted red pepper hummus, baba ganoush,

a variety of toppings for hummus, Greek feta & marinated olives

Bruschetta & Cheese | \$17 per Person

seasonal bruschetta, three flavors

Domestic selection of cheeses

Crackers, baguette

RECEPTION

STATIONS

Slow roasted prime rib of beef | \$525 each*
Mini brioche rolls, whole grain mustard, Horseradish cream, natural jus, (serves 30)

Traditional Corned Beef | \$350 each*
Beer braised cabbage, whole grain mustard, Pumpnickel rolls, (serves 30)

Porchetta | \$315 each*
Herb rubbed, slow roasted pork, lemon caper aioli, White bean & kale bruschetta, (serves 40)

Ashley Farms Turkey Breast | \$300 each*
Petit rolls, cranberry sauce, honey mustard, Mayonnaise, roasted turkey jus, (serves 40)

Crispy Fish Taco Station | \$24 per Person*
Fresh salsa, pico de gallo, avocado salsa, spiced coleslaw, sour cream, pickled cucumbers, flour tortilla

*Chef required for every 100 guests \$150.00 per chef

DISPLAYS

Venetian Dessert Display | \$22 per Person
Macaroons, chocolate crunch bar, lemon tarts, cheesecakes, chef's sweet treats coffee, decaf & herbal teas, cinnamon sticks, swizzle sticks, whipped cream, chocolate shavings

Sundae Bar | \$15 per Person*
Haagan daz ice cream
Warm chocolate waffles, waffle cone cups, hot fudge, caramel, raspberry coulis, fresh berries, m&m's, roasted almonds, whipped cream & cherries

RECEPTION

Design Your Reception

Please select three (3 stations)

Seafood Bar Station | \$37 per Person

Apalachicola steamed oysters, Crab claws,
Chilled shrimp, cocktail sauce, smoky remoulade,
mignonette, fresh lemons

Tapas Station | \$33 per Person

(Selection of three)

Blackened shrimp, grits, saffron aioli
Seared day boat scallop, chili jam
Wild boar sausage, cranberries & shiraz wine
Seared duck breast, apple brandy salad
Seasonal soup shooter
Shepherd pie
Three cheese baked macaroni

Ceviche Bar | \$30 per Person

Open blue cobia, day boat scallop, Kissimmee river
mushrooms

Add your own toppings:

Jalapeno, citrus avocado, melons, scallion, cucumber,
Red pepper, fresh citrus, Mc Gregors herbs, tomato
salsa

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

Design Your Reception

Paella Station | \$22 per Person

(Selection of one)

Chicken, chorizo & vegetable or
Shrimp, mussels, sausage, artichoke & zucchini
Chopped romaine, green olive & manchego
Rustic bread, spanish olive oils

Slider Shack | \$20 per Person

(Selection of three)

Sirloin burger tomato & pickle
Carolina bbq pulled chicken, spicy slaw
Crab cake, creole remoulade
Char siu pork, asian slaw
Lamb burger, cucumber & mint
Falafel, pesto hummus

Vegetarian Antipasti Station | \$18 per Person

Lemon quinoa & cauliflower rice salad,
caprese salad, roasted butternut, feta, spicy greens
poached pear, arugula, manchego, pecan
Seasonal vegetables & herb dip

Farmers Market Crudité | \$10 per Person

Seasonal local vegetables
Herb dip & hummus

COCKTAILS

HOSTED BAR

Call Bar	\$10 per drink
Well Bar	\$9 per drink
Imported Beer	\$6 per bottle
Domestic Beer	\$6 per bottle
Berringer Wine	\$9 per glass
Soft Drinks	\$4.50 per drink
Bottled Water	\$4.50 per bottle

BEER

Budweiser | Bud Light
Michelob Ultra | Miller Lite | Amstel Light | Corona Light
Yuengling Lager | Heineken

BARTENDER FEE

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

CALL BAR

- Ketel One Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Sauza Commemorativo Tequila
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Johnny Walker Black Scotch

WELL BAR

- Absolut Vodka
- Tanqueray Gin
- Bacardi Rum
- Seagrams VO Whiskey
- Jose Cuervo Tequila
- Dewar's Scotch
- Jim Beam Bourbon

COCKTAILS

CASH BAR

Call Bar	\$11 per drink
Well Bar	\$10 per drink
Imported Beer	\$6 per bottle
Domestic Beer	\$6 per bottle
Berringer Wine	\$10 per glass
Soft Drinks	\$5 per drink
Bottled Water	\$5 per bottle

BEER

Budweiser | Bud Light
Michelob Ultra | Miller Lite | Amstel Light | Corona Light
Yuengling Lager | Heineken

BARTENDER FEE

\$175 for 3 hours per bar, 1 required for every 100 guests
\$150 for cashier for cash bar, 1 required per every
100 guests
\$25 for each additional hour

CALL BAR

- Ketel One Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Sauza Commemorativo Tequila
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Johnny Walker Black Scotch

WELL BAR

- Absolut Vodka
- Tanqueray Gin
- Bacardi Rum
- Seagrams VO Whiskey
- Jose Cuervo Tequila
- Dewar's Scotch
- Jim Beam Bourbon

HOSPITALITY PACKAGES

HOSPITALITY LIQUOR

Well Liquor	\$165 per liter
Call Liquor	\$180 per liter
Imported Beer	\$6 per bottle
Domestic Beer	\$6 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

Daily refresh I \$50

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

Refresh of Ice and room

CALL BAR

- Ketel One Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Sauza Commemorativo Tequila
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Johnny Walker Black Scotch

WELL BAR

- Absolut Vodka
- Tanqueray Gin
- Bacardi Rum
- Seagram's Whiskey
- Jose Cuervo Tequila
- Dewar's Scotch
- Jim Beam Bourbon

SNACKS

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

Dips & salsas I \$28 quart

Vegetable market or sliced fresh fruit display I \$10 per person

WINE LIST

SPARKLING WINES & CHAMPAGNES

(Listed from milder to stronger)

Avissi Proccessco, Italy | \$36

Moet &Chandon Imperial, France | \$99

SWEET WHITE / BLUSH WINES

(Listed from sweetest to least sweet)

Beringer, White Zinfandel, California | \$28

Hogue, Riesling, California | \$32

Blufeld, Riesling, Germany | \$40

Seven Daughter Moscato, Italy| \$28

DRY LIGHT TO MEDIUM INTENSITY

WHITE WINES

(Listed from milder to stronger)

Lighter Intensity White Wines

Casa Lapostolle, Sauvignon Blanc, Chile | \$32

Kim Crawford, Sauvignon Blanc, New Zealand | \$44

Ruffino Lumina, Pinot Grigio, Italy | \$32

Santa Margherita, Pino Grigio, Italy | \$56

DRY MEDIUM TO FULL INTENSITY

WHITE WINES

(Listed from sweetest to least sweet)

Beringer Founder Estate, Chardonnay, California | \$38

Simi, Chardonnay, California | \$44

Sterling Vineyards, Chardonnay, Napa Valley,
California | \$52

Fantini Farnese, Chardonnay, Italy | \$32

WINE LIST

LIGHT TO MEDIUM INTENSITY

RED WINES

(Listed from milder to stronger)

Diseno, Malbec, Argentina | \$32
Beringer Founder Estate, Merlot, California | \$38
Ravenswood, Zinfandel, California | \$44
Antinori, Chianti, Santa Christina, Italy | \$32
Montegrando, Merlot, Italy | \$32
Ca Donini, Pinot Noir, Veneto, Italy | \$32
Garard Bertrand Reserve, Pinot Noir, France | \$44
Meiomi, Pinot Noir, Monterey-Santa Barbara-Sonoma
Counties, California | \$48

DRY MEDIUM TO FULL INTENSITY

RED WINES

(Listed from milder to stronger)

Lighter Intensity White Wines
Casa Lapostolle, Sauvignon Blanc, Chile | \$32
Kim Crawford, Sauvignon Blanc, New Zealand | \$44
Ruffino Lumina, Pinot Grigio, Italy | \$32
Santa Margherita, Pinot Grigio, Italy | \$56

Beringer Founder Estate, Cabernet Sauvignon,
California | \$38
Seven Falls, Cabernet Sauvignon, Washington | \$36
Joel Gott 815, Cabernet Sauvignon, California | \$52
Mt. Veeder, Cabernet Sauvignon, California | \$89
Belle Gloss Clark & Telephone, Pinot Noir, California |
\$145
Silver Oak, Cabernet Sauvignon, Alexander Valley,
California | \$149

Technology | Audio Visual / Technology

Video Projectors

LCD/XGA 4000 Lumen Projector - \$500

LCD/XGA 7000 Lumen Projector - \$725

Projection Accessories

Laser Pointer/Wireless Mouse - \$35

Screen Support Packages (includes screen, AV cart and Power)

8' Tripod Screen - \$185 *front projection only

12' Cradle Screen - \$210 *front projection only

9'x12' Professional Fastfold Screen with Dress Kit - \$325

9'x16' Widescreen Fastfold Screen with Dress Kit - \$385

Black Velour Adjustable Drape - \$18.00 per linear foot

Video

DVD Player / Blue-Ray - \$75

21" Monitor - \$100

32" LCD Monitor with Stand - \$150

55" LCD Monitor with Stand - \$300

Laptop Computer - \$175

Video / Data Accessories

Seamless Switcher - \$300

VGA Distribution Amplifier - \$50

Technical Operator - \$85 per hour

Set/Strike Labor - \$60 per hour

*Minimum of four (4) hours required

**PM/weekend labor rates may incur additional fees

All pricing is exclusive of 24% taxable service charge and 6.5% sales tax. Pricing and Service Charge subject to change without notification

Technology | Audio Visual / Technology

Audio

Wired Microphone - \$50

Wireless UHF Microphone System - \$175

4 Channel Mixer - \$50

12 Channel Mixer - \$155

12" Powered Speaker - \$125

D.I. Box for computer audio - \$25

Lighting

LED Par - \$75

ETC Source 4 Leko - \$50

2k Dimmer - \$60

12 Channel Lighting Control Board - \$90

Custom lighting available, including colored decor lighting and theme or logo images. Please allow at least 2-3 weeks notice for custom order.

Miscellaneous Equipment

Flipchart with Markers - \$65

3'x4' Whiteboard - \$55

Teleconference Speakerphone - \$155

Power Extension and Power Strip - \$35

VGA Cable 50' - \$25

Damage waiver of 3% will be applied to all equipment rentals. Please note for larger or more complex requirements, appropriate set-up, strike and/or operator labor may apply. Additional labor will be incurred for outdoor events. If you do not see an item that is necessary to make your event a success, please call us for a professional consultation. Director of Audio Visual: 904-940-8649.

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