

# BANQUET MENUS

2 World Golf Place St. Augustine, Florida (904) 940-6100

1 King & Bear Drive St. Augustine, Florida (904) 940-6200



# BANQUET MENUS



## BANQUET POLICIES

### DEPOSITS:

A \$1,000.00 deposit is required to secure the date as definite. This deposit will be applied toward the final bill at full value. In the event that any function is cancelled or date is changed, The Slammer & Squire and King & The Bear reserve the right to retain the deposit and it then becomes property of the club. If the patron does find it necessary to cancel or change the date of the function, expenses incurred by The Slammer & Squire or King & The Bear will be charged to the client.

### PAYMENT POLICY:

Deposit is due at time of contract. Final payment is due seven (7) days prior to the event with the guaranteed count provided. A credit card on file is required for any additional or incremental charges. Fees must be paid in full by the date of the function. A credit card must be on file for incremental charges for the event.

### SPACE FEES/FACILITY RENTAL:

Space fees are for a four (4) hour event, not including set up and breakdown, at the Slammer & Squire and the King & Bear. You may add additional hours to your event time for \$200 per hour. The space fee includes: room set and breakdown, linen package, cake cutting service, shuttle to and from the parking lot before and after the event, and full use of the dining room, terrace, and parking for the event. Dance floor, premium linens, and vendor's services may be additional. There will be a charge of \$500 per hour for each additional hour the room is occupied by the client or guest of the client which exceeds the original end time to the event set in the contract. Revisions to the original contract may necessitate revising rental fees. Any additional equipment to include, but not limited to tents, additional tables, or ceremony chairs are not included in the "Space Fee" charged by The Slammer & Squire. The Slammer & Squire will outsource any special needs including rental items and will add the cost plus 20% to the balance of the event. The ceremony fee includes set up and one (1) additional hour to the facility rental time beginning ½ hour prior to ceremony start time.

### ROOM SET UP AND BREAKDOWN:

An approved floor plan and time line will be provided at the final meeting with event details and final walk through. Room set will include tables dressed with centerpieces, favors provided by client placed at the tables, other items provided by the client placed in the room or at tables, sign in and gift tables set and clothed, dressed cake table, and room clean up. For all outside event locations, the Club reserves the right to decide to change venue to an indoor location. This may be decided as early as 4 hours prior to event set up time.

### FOOD & BEVERAGE GUIDELINES:

A menu selection must be made no later than thirty (30) days prior to your event. A final count is required seven (7) days prior to the event. Should the guarantee be less than 80% of the number of guests initially quoted to attend the event in the contract, repricing of food and beverage may be necessary. If a guarantee is not received, the Club will prepare and charge for the expected number originally quoted. Each guest will be charged for meals provided. We will make every effort to accommodate special requests; however, additions to the final count provided within 7 days prior to your event are not guaranteed by the Slammer & Squire or King & Bear. All food & beverage must be provided by and prepared by The Slammer & Squire or The King & Bear. The food provided is sold on a per person basis and remains property of the Club and is not available for the host to remove from the property. Requests for meals to accommodate special diets will be honored with a 7-day notice. All food and beverage prices are subject to 6.5% tax and 22% service fee.

ALL PRICING IS PER PERSON UNLESS OTHERWISE INDICATED



# BANQUET MENUS



## BANQUET POLICIES CONTINUED

### DECOR:

The dining facility may be occupied no earlier than two hours before the event's scheduled time. The Slammer & Squire and The King & Bear have some restrictions on decorations for events. No wire or tape of any kind will be used on any woodwork; this includes on the verandas and stairs. Ribbon may be used as reinforcement. No tacks or nails are to be used at any time. For more details and possible alternative means of decorating, please consult management. Our service staff will set up the event with items provided. In the event the set up requires additional time or staffing, a fee may be assessed. All layouts and room set up must be approved by management prior to the event. The Slammer & Squire and The King & Bear are not responsible for items that are left on premise.

### VENDORS/DELIVERIES:

The client is responsible to make the Club aware of any vendor requirements including but not limited to: delivery times, space requirements, electrical requirements, tables, and contracted meals to be provided to the vendor. The Slammer & Squire and King & Bear are not responsible for any third party vendors contracted by the client. Upon approval, items to be provided by the client, vendor, or third parties on behalf of the client for the event must be delivered by appointment only and an inventory given to management no earlier than 48 hours in advance unless otherwise approved by management. Vendors, wedding/event planners, or guests, may not use employees or staff of the Club to load or unload equipment or food items, set up or break down any decorations or rentals, or use them in any other capacity to fulfill the responsibilities or scope of work arranged by the client and its vendors or guests. Vendors must provide all of their own equipment unless otherwise arranged with the facility in advance. Each vendors, coordinator, and planner must sign the Vendor Agreement Form.

### DAMAGES:

The Slammer & Squire and King & Bear will not be held responsible for damages or loss of any property brought to the Club by the client, its vendors, or guests. Damages resulting from the client, guests, or vendors will be charged to the client. Any damages to the facility or its contents occurring due to the function will be added to the client's bill as soon as it is discovered and quotes are taken for repair or replacement.

### SECURITY:

If the client or the Club feels that security is needed for their function, the client must provide it.

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# BANQUET MENUS



## BREAKFAST BUFFETS

### CONTINENTAL BREAKFAST

Granola  
Cereals  
Yogurt  
Assorted Pastries  
Muffins  
Fresh Fruit Selection  
Coffee & Juice

**\$12.95 per person**

### THE SLAMMER & SQUIRE

Scrambled Eggs with Crème Fraîche and Chives  
Breakfast Meats (Sausage & Bacon)  
Choice of: Home Fries or Grits  
Buttermilk Pancakes or Waffles with Vermont Maple Syrup  
Fresh Fruit Selection  
Coffee & Juice

**\$18.95 per person**

### THE KING & BEAR

Scrambled Eggs with Crème Fraîche and Chives  
Buttermilk Pancakes or Waffles with Vermont Maple Syrup  
Breakfast Meats (Sausage & Bacon)  
Home Fries and Grits  
Assorted Pastries & Muffins  
Cereals, Granola, Yogurt  
Fresh Fruit Selection  
Coffee & Juice

**\$22.95 per person**

Add an Omelet Station to any Breakfast Buffet | \$6.00++ per person and a \$100.00 Chef Fee.

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Food and Beverage Events are Subject to 6.5% Sales Tax and 22% Service Fee; Menu Prices are Subject to Change  
2 World Golf Place | St. Augustine, FL 32092 | (904) 940-6121 | [www.golfwgv.com](http://www.golfwgv.com)

## BOXED LUNCHES

### SELECTIONS

All Boxed Lunches include a sandwich, chips, a snack, and a bottled water or soda.

#### HAM & CHEDDAR OR TURKEY & SWISS

\$17.95 Each

#### BEAR WRAP

Mesquite Smoked Turkey Breast, Applewood Smoked Bacon,  
Lettuce, Tomato, Swiss Cheese, Red Onions, Avocado-Honey Dijonnaise

\$18.95 Each

#### SLAMMER WRAP

Roast Beef, Lettuce, Tomato, Pepper Jack Cheese,  
Horseradish Aioli, Herb Flour Tortilla

\$18.95 Each

## LUNCH BUFFETS

### DELI BOARD

Deli Platters (Turkey, Ham, Roast Beef, Swiss, Cheddar, Breads, Condiments)

Potato or Pasta Salad

Fresh Fruit

Vegetable Salad

Cookies

Soft Drinks

\$22.95 per person

### ADD ONS

Chips and Dips | \$1.50

Extra Salad | \$1.50

Soup | \$2.50

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## LUNCH BUFFETS

### FIESTA BUFFET

Chips and Salsa, Queso, and Guacamole  
Taco and Fajita Bar  
Black Beans and Rice  
Cookies  
Soft Drinks

**\$23.95 per person**

### FLORIDA BUFFET

Garden Salad, Shrimp Puppies  
Grilled Mahi Mahi with Pineapple Salsa or  
Caribbean Shrimp  
Jerk Chicken Breast, Coconut Rice  
Seasonal Vegetables  
Key Lime Pie  
Soft Drinks

**\$28.95 per person**

### THE SOUTHERNER

Smoked Beef Brisket  
BBQ Pork (with Coleslaw and Buns)  
Macaroni & Cheese  
Braised Greens or Green Beans Vegetable Salad  
Homemade Cornbread  
Cookies  
Soft Drinks

**\$27.95 per person**

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## LUNCH BUFFETS

### ITALIAN BUFFET

Hall of Fame Pasta with Chicken  
served Marsala, Picatta or Saltimbocca Style  
Spaghetti and Meatballs, Fettuccine Alfredo

or

Pasta Primavera  
Caesar Salad Tiramisu Soft Drinks

**\$24.95 per person**

### ADD ONS

Tomato Mozzarella Salad | **\$2.50**

### BACKYARD COOKOUT

Chips and Dips  
Hamburgers and Hot Dogs  
Pasta or Potato Salad  
Cole Slaw Cookies Soft Drinks

**\$20.95 per person**

### ADD ONS

Pasta Salad or Potato Salad | **\$1.50**  
Caesar or Tomato Mozzarella Salad | **\$2.50**  
Sausage or Brats | **\$3.00**  
Key West Fritters | **\$4.50**  
Chicken Wings | **\$6.00**  
BBQ Pork | **\$4.50**  
Baked Beans | **\$2.00**  
Soup | **\$2.50**

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## PASSED HORS D' OEUVRES

Smoked Salmon and Dill Crème on Crostini .....	\$2.95   piece
BBQ Bacon Wrapped Shrimp .....	\$2.85   piece
Scallop Ceviche on Tortilla with Chipotle Crème .....	\$2.80   piece
Shrimp Salad on Tostones .....	\$2.75   piece
Key West Shrimp Fritters with a Key Lime Mustard Sauce .....	\$2.50   piece
Classic Tomato Bruschetta .....	\$2.00   piece
Thai Chicken Satay Skewers .....	\$2.00   piece
Mini Crabcakes .....	\$3.00   piece
Scallops Wrapped in Bacon .....	\$ 395   100
Goat Cheese and Wild Mushroom in Puff Pastry .....	\$ 330   100
Almond Brie and Raspberry in Filo .....	\$ 350   100
Crab Rangoon with a Sweet and Spicy Dipping Sauce .....	\$ 295   100
Ahi Tuna Wakame on Wonton Chips .....	\$ 395   100
Vegetable Spring Rolls with a Sweet Thai Chili Sauce .....	\$ 220   100
Pigs in a Blanket with Spicy Mustard .....	\$ 185   100

## CHEESE PLATTERS

### LEVEL 1

Domestic Cheeses  
Cracker  
Assortment Fresh  
& Dried Fruits  
\$6 | person

### LEVEL 2

Domestic and Imported Artisan Selection  
Cracker Assortment  
Fresh and Dried Fruits  
Olives and Antipasto  
Charcuterie  
\$9 | person

Add a Charcuterie for only \$5 | person

Add a Crudite' (Raw Vegetable Assortment with Two Dipping Sauces)  
\$3 | person

## DINNER BUFFETS

### SEAFOOD SELECTIONS

#### GRILLED MAHI MAHI

Served with Coconut Rice, Green Beans and a Pineapple Relish  
\$19.95

#### SEARED SALMON WITH ORANGE THAI CHILI

Served Jasmine Rice and Vegetable Medley  
\$18.95

#### SHRIMP AND GRITS

\$16.95

#### CRAB CAKES

Served with Citrus Aioli, Red Bliss Potatoes and Vegetable Medley  
\$21.95

### POULTRY SELECTIONS

#### CHICKEN MUSHROOM MARSALA

Served with Polenta and Sautéed Spinach  
\$17.95

#### GRILLED LEMON CHICKEN

Served with Grilled Seasonal Vegetables, Rice Pilaf and a Herb Butter Sauce  
\$16.95

#### CHICKEN SALTIMBOCCA

Served with Garlic Potatoes and a Vegetable Medley  
\$18.95

### PORK SELECTIONS

#### PORK LOIN STUFFED WITH SAUSAGE AND SAGE

Served with Garlic Potatoes and Apple Bacon Chutney  
\$19.95

#### BRAISED PORK SHANKS

Served with Mushroom Polenta  
and Southern Style Green Beans  
\$24.95

### BEEF SELECTIONS

#### BRAISED BEEF SHORT RIBS

Served with a Mushroom Polenta and Sautéed Spinach  
\$29.95

#### SLICED ROAST SIRLOIN

Served with Garlic Potatoes,  
Green Beans and a Rosemary Au Jus  
\$26.95

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## DINNER BUFFET ADDITIONS

### SALAD ADDITIONS

#### MIXED GREENS SALAD

Served with a Selection of Dressings

#### CLASSIC CAESAR

Served with Rosemary Croutons

All Salad Additions are \$2.50 | person

### VEGETABLE ADDITIONS

#### SAUTÉED FRENCH GREEN BEANS

with Roasted Red Peppers and Almonds

\$2.95 | person

#### CARROTS SAUTÉED

in a Honey Brown Butter

\$2.95 | person

#### GRILLED MIXED SEASONAL VEGETABLES

\$2.95 | person

#### GRILLED ASPARAGUS SALAD

Served Chilled with an Olive Tapenade and Tomatoes

\$3.95 | person

#### LEMON ROASTED BRUSSELS SPROUTS (WHEN AVAILABLE)

\$3.95 | person

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## DINNER BUFFETS CONTINUED

### CARVING STATION SELECTIONS

Chef's Fee for Carving Stations | \$100

HERB ROASTED TURKEY BREAST  
\$6.95

HONEY MUSTARD HAM  
\$5.95

COFFEE RUBBED,  
WHOLE FILET MIGNON  
\$14.95

### PASTA STATION SELECTIONS

Chef's Fee for Pasta Stations | \$100

#### PASTA SELECTIONS

PENNE OR BOW TIE  
\$1.95

THREE CHEESE RAVIOLI  
\$2.95

TRICOLORED TORTELLINI  
\$3.95

#### SAUCE SELECTIONS

PARMESAN CREAM  
\$3.95

MARINARA  
\$1.95

BASIL PESTO CREAM  
\$4.95

TOMATO AND ROASTED GARLIC OIL  
\$3.95

#### PASTA ADDITIONS

ITALIAN SAUSAGE  
\$1.95

SHRIMP  
\$3.95

GRILLED CHICKEN  
\$2.95

MUSHROOMS  
\$.95

ROASTED RED PEPPERS  
\$.95

GRILLED VEGETABLES  
\$1.95

PARMESAN CHEESE  
\$1.00

### SEAFOOD DISPLAY

SHRIMP COCKTAIL | SNOW CRAB LEGS  
SCALLOP CEVICHE | SMOKED SALMON  
LOCAL OYSTERS (RAW, GRILLED OR ROCKEFELLER)  
\$75.00 | person  
25 person minimum

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# BANQUET MENUS



## PLATED DINNERS

### ENTRÉE SELECTIONS

Each Entree Includes a Salad and a Choice of Side. Please Choose One Entrée, Salad, and Side.

**6 OZ. PEPPER CRUSTED FILET MIGNON**  
with a Red Wine Demi-Glaze  
**\$59.95**

**12 OZ. NY STRIP STEAK WITH A ROSEMARY AU JUS**  
**\$59.95**

**8 OZ. BLUEBERRY BALSAMIC NEW ZEALAND LAMB CHOPS**  
**\$59.95**

**TOASTED ALMOND SEARED MAHI MAHI**  
with a Citrus and Herb Buerre Blanc  
**\$49.95**

**DOUBLE CUT PORK CHOP**  
with an Apple-Bacon Chutney  
**\$49.95**

**SEARED DIVER SCALLOPS**  
with a Lemon Buerre Blanc  
**\$49.95**

**PASTA PRIMAVERA**  
**\$39.95**

**SEARED SALMON WITH SPINACH AND GOAT CHEESE**  
and a Champagne Hollandaise  
**\$39.95**

**OVEN ROASTED LEMON CHICKEN WITH A**  
Wild Mushroom Ragout  
**\$39.95**

### SALAD SELECTIONS

**CLASSIC CAESAR SALAD**

**SEASONAL GREENS SALAD**

**ROASTED BEET SALAD**

Served with Goat Cheese Crumbles, Candied Pecans, and a Citrus Vinaigrette, Served Over Baby Greens

**BLUE CHEESE WEDGE SALAD**  
Pecan-Smoked Bacon, Tomato,  
and Blue Cheese on a Crisp Iceberg Wedge

**TROPICAL CAPRESE SALAD**  
Sliced Mango, Roma Tomatoes,  
Fresh Mozzarella, Served over Baby Greens

### SIDE SELECTIONS

**GARLIC MASHED POTATOES WITH GRILLED ASPARAGUS**

**QUINOA PILAF WITH GRILLED VEGETABLES**

**ROASTED FINGERLING POTATOES AND**  
**SEASONAL VEGETABLE MEDLEY**

**PARMESAN RISOTTO WITH MUSHROOMS**  
**AND GRILLED ASPARAGUS**

**SMASHED SWEET POTATOES WITH FRENCH GREEN**  
**BEANS, ROASTED RED PEPPERS, AND ALMONDS**

**WILD RICE WITH BUTTERNUT SQUASH,**  
**CRANBERRIES, AND MIXED VEGETABLES**

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# BANQUET MENUS



## DESSERT SELECTIONS

### BUFFET SELECTIONS

FRESH BAKED COOKIES  
AND BROWNIES  
\$4.95

GEORGIA PEACH  
AND BOURBON COBBLER  
\$6.95

MIXED BERRY COBBLER  
\$7.95

### PLATED SELECTIONS

CHEF 'S SELECTION OF MINI DESSERTS  
\$9.95

CHEF 'S SELECTION OF CAKES  
AND | OR PIES  
\$7.95

INDIVIDUAL PLATED DESSERTS ARE AVAILABLE UPON REQUEST

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# BANQUET MENUS



## BEVERAGE PACKAGES

Both Club Houses offer a Fully Stocked Bar featuring our Premium Selection of Liquors, Domestic and Imported Beer, Red and White Wine, Juice, Sodas, and Mixers.

The Open Bar Pricing is per person with a 3 hour minimum for all guests over 21.  
Hourly Beverage Packages include soft drinks.

### OPEN BAR OPTION

Premium Liquor, Beer and Wine  
1st Hour: \$12 per person Each Additional Hour  
\$10 per person

### BEER AND WINE OPTION

Draft Beer and House Wine  
1st Hour: \$10 | person  
Each Additional Hour \$8 | person

### WINE SELECTIONS

Special Orders & Bottle Pricing Available  
Champagne \$22 | bottle

### NON ALCOHOLIC BEVERAGES

Soft Drink Package \$5 | person

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# BANQUET MENUS



## SOCIAL EVENTS CONTRACT

<b>NAME:</b>		<b>CEREMONY:</b>	
<b>ADDRESS:</b>		<b>RECEPTION:</b>	
<b>TODAY'S DATE:</b>		<b>LOCATION:</b>	
<b>CC ON FILE:</b>		<b>DATE OF EVENT:</b>	
<b>EXP.:</b>			
<b>MOBILE #:</b>	<b>NAME:</b>	<b>TIME:</b>	
<b>CONTACT-OTHER:</b>		<b>EXPECTED # OF GUESTS:</b>	
<b>DEPOSIT:</b> \$1,000.00 to Secure Date		<b>DATE PAID:</b>	
<b>ROOM FEE:</b> \$1,000.00 Slammer & Squire		\$1,000.00 King & Bear	
<b>CEREMONY FEES:</b>			
Premium Ceremony Package   \$800.00 includes set up of 100 chairs. Additional Chairs \$8 each. **All ceremony changes due to weather do not change the package price**			
<b>EXTENDED EVENT FEE:</b>			
You may pre-arrange additional time to the reception for \$200 per hour. Extending time to your event, if not pre-arranged is \$500 per hour.			
<b>MENU:</b>			
Manned Food Station Fee: \$100 per chef. This fee only applies to carving and action stations.			
<b>BAR PACKAGES:</b>			
Full Open Bar or Open Bar on Consumption; Non-alcoholic beverages included with dinner, \$3/person without. Bartender fee   \$275 without a bar package or cash bar			
<b>LINENS:</b>			
Standard Linen Packages are included in room fee. Select from a standard linen selection to include all seating tables and cake table covered in floor-length linen and linen napkins in white, ivory, or black. All food stations are covered in black fitted table covers. Linen changes, upgrades and additions, are available at an additional cost. Please inquire with your event coordinator to view the specialty linens and costs associated.			
<b>DANCE FLOOR:</b>			
A black and white checkered dance floor can be added to the space for an additional \$100.00.			

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# BANQUET MENUS



## EVENT CONTRACT

If you understand the “Policies and Procedures” and all information in contract is correct, please sign and return document with the required deposit to hold the space specified.

### POLICIES AND PROCEDURES

#### DEPOSITS:

A \$1,000.00 deposit is required to secure the date as definite. This deposit will be applied toward the final bill at full value. In the event that any function is cancelled or date is changed, The Slammer & Squire and the King & Bear reserves the right to retain the deposit and it then becomes property of the club. If the patron does find it necessary to cancel or change the date of the function, expenses incurred by The Slammer & Squire or King & The Bear will be charged to the client.

#### PAYMENT POLICY:

Deposit is due at time of Contract. 50% of payment is due 30 days prior to the event date. Final payment is due 7 days prior to the event with the guaranteed count provided. A Credit card on file is required for any additional or incremental charges. All contracted fees must be paid in full by the date of the function - a credit card must be on file for incremental charges incurred during the event.

#### SPACE FEES/FACILITY RENTAL:

Space fees are for a four (4) hour event, not including set up and breakdown, at the Slammer & Squire and the King & Bear. You may add additional hours to your event time for \$200 per hour. The space fee includes: room set and breakdown, standard linen package, cake cutting, shuttle to and from the parking lot before and after the event (The Slammer & Squire only), and full use of the dining room, terrace, and parking. Vendors may be additional.

#### ROOM SET UP AND BREAKDOWN:

An approved floor plan and timeline from our final meeting with event details and final walk through; room set and tables dressed with centerpieces; favors & other items provided by client placed at the tables; sign-in and gift tables set and clothed, cake table dressed, and room clean up. Ceremony fees also include access to the locker room area and function space to begin 2 hours prior to the wedding ceremony start time. For all outside events; the Club reserves the right to decide at its sole discretion, to change venue to an indoor location. This may be decided as early as 2-4 hours prior to event set up time. Any additional equipment to include, but not limited, to tents, additional tables or ceremony chairs are not included in the “Space Fee” charged by The Slammer & Squire or The King & Bear. The Slammer & Squire and The King & Bear will outsource any special needs including rental items and will add the cost plus 20% to the balance of the event.

#### FOOD & BEVERAGE GUIDELINES:

A menu selection must be made no later than 60 days prior to your event. A final count for the guaranteed number of guests is required 7 days prior to the event. We will make every effort to accommodate special requests; however, additions to the final count provided within 7 days prior to your event are not guaranteed by the Slammer & Squire or King & Bear. All food & beverage must be provided by and prepared by the Slammer & Squire or the King & Bear. The food provided is sold on a per person basis and remains property of the Club and is not available for the host to remove from the property. Requests for meals to accommodate special diets will be honored with 7 days’ notice. All food and beverage prices are subject to 6.5% tax and 22% service fee.

#### GUARANTEE:

A guaranteed attendance for all food and beverage functions must be received 14 days prior to the scheduled event. Should the guarantee be less than 80% of the number of guests initially quoted to attend the event, re-pricing of food and beverage may be necessary. If a guarantee is not received, the Club will prepare and charge your organization for the expected number originally quoted. Each guest will be charged for meals provided.

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# BANQUET MENUS



## EVENT CONTRACT CONTINUED

### DECORATIONS:

The dining facility may be occupied for preparation of the function, no earlier than two hours before the event's scheduled time. The Slammer & Squire and The King & Bear have some restrictions on decorations for events. No wire or tape of any kind will be used on any woodwork; this includes on the verandas and stairs. Ribbon may be used as reinforcement but tacks or nails are not to be used at any time. Any floral arrangements or center pieces not provided by an outside vendor must be set up by the client. Any special items that need to be returned are at the responsibility of the wedding party. For more details and possible alternative means of decorating, please consult management. If the set up requires additional time or staffing, a fee may be assessed. All layouts and room set up must be approved by management prior to the event. The Slammer & Squire and The King & Bear are not responsible for items that are left on premise.

### VENDORS AND DELIVERIES:

The client is responsible to make the club aware of any vendor requirements including but not limited to: delivery times, space requirements, electrical requirements, tables, and contracted meals to be provided to the vendor. The Slammer & Squire and King & Bear are not responsible for any third party vendors contracted by the client. Upon approval, items to be provided by the client, vendor, or third parties on behalf of the client for the event must be delivered by appointment only and an inventory given to management no earlier than 48 hours in advance unless otherwise approved by management.

Vendors, wedding/event planners, or guests, may not use employees or staff of the Club to load or unload equipment or food items, set up or break down any decorations or rentals, or use them in any other capacity to fulfill the responsibilities or scope of work arranged by the client and its vendors or guests. Vendors must provide all of their own equipment unless otherwise arranged with the facility in advance.

### DAMAGES:

The Slammer & Squire and The King & Bear will not be held responsible for damages or loss of any property brought to the Club by the client, its vendors, or guests. Damages resulting from the client, guests, or vendors will be charged to the client. Any damages to the facility or its contents occurring due to the function will be added to the client bill as soon as it is discovered and quotes are taken for repair or replacement.

### SECURITY:

If the client or the Club feels that security is needed for their function, the client must provide it. Events held at the King & Bear may require additional guest information to access through the security gates.

### CLIENT'S RESPONSIBILITY:

The client agrees to comply with the General Information and Conditions stated above. The client agrees to be fully responsible for the conduct of their guests and vendors. The client agrees to the fee structure stated above. The client agrees to reimburse the Club for any expenses the Club incurs due to the clients failure to follow Club Regulations.

Client Signature: \_\_\_\_\_

DATE: \_\_\_\_\_

Club Representative Signature: \_\_\_\_\_

DATE: \_\_\_\_\_

Melanie Thompson | Sales & Events Manager | (904) 940-6121 | [melanie.thompson@honourgolf.com](mailto:melanie.thompson@honourgolf.com)

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# BANQUET MENUS



## EVENT BILLING AND GUARANTEE

Event Contact: Phone#:	
Event Name:	
Event Date:	

### PAYMENT SCHEDULE PER CONTRACT

Deposit Date: Amount Paid:	
Est. Contract Total: Est. Guest Count:	
30 Days Prior Date: 50% of Contract Total: Amount Due: Date Paid:	
*7 Days Prior Date: *Final Guest Guaranteed #: Amount Due: Date Paid:	

## PAYMENT INFORMATION

### ACCOUNT INFORMATION

Event Name:	
Event Number:	
Event Date:	

### CREDIT CARD INFORMATION

Card Type	
Card Number	
Card Expiration	
Name on Card (Please Print)	
Signature	

**\*YOUR FINAL GUEST GUARANTEED NUMBER CANNOT BE CHANGED AFTER 7 DAYS PRIOR TO YOUR EVENT\*.**

**Make all checks payable to:**  
King & Bear or Slammer & Squire  
Attn: Melanie Thompson  
2 World Golf Place  
St. Augustine, Florida 32092

ALL PRICING IS PER PERSON UNLESS OTHERWISE INDICATED

Food and Beverage Events are Subject to 6.5% Sales Tax and 22% Service Fee; Menu Prices are Subject to Change  
2 World Golf Place | St. Augustine, FL 32092 | (904) 940-6121 | [www.golfwgv.com](http://www.golfwgv.com)