



RENAISSANCE® WORLD GOLF VILLAGE RESORT

R
RENAISSANCE®
HOTELS

500 SOUTH LEGACY TRAIL
ST. AUGUSTINE, FL 32092
904.940.8000

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 | \$33 per Person

Seasonal fresh fruits and berries
Cage free, scrambled eggs
Applewood smoked bacon & sausage
Fresh breakfast potato
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

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BREAKFAST

St. Augustine Buffet | \$34 per Person

Sliced seasonal fruit

Fresh baked scones & fruit danishes, warm
cinnamon buns

Buttermilk biscuits, sausage gravy, butter,
seasonal farmers market preserve

Southern grits, cheddar cheese, green onions,
& chopped bacon

Scrambled eggs, fresh herbs

Applewood smoked bacon

Fresh breakfast potato

Chilled fruit juices

Coffee, decaffeinated, & herbal teas

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BREAKFAST

Brunch | \$52 per Person

Seasonally inspired fruit display
Selection of breakfast muffins, danishes and croissants
Preserves and local honey butter
House granola, yogurt and compotes
Seasonal fruit smoothies
Smoked salmon, cream cheese, sliced tomatoes, capers, red onions and bagels
Egg white, spinach, chevre and mushroom frittata
Orange scented brioche French toast and maple syrup
All natural smoked bacon and chicken apple sausage
Fresh breakfast potatoes
Seared sustainable salmon
Avocado butter, warm tomato salad
Skillet seared boneless skin-on chicken
Pan lemon garlic vinaigrette- rosemary salt
Chilled fruit juices
Coffee, decaffeinated, & herbal teas

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BREAKFAST

Plated Breakfasts

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

Crab Cake Benedict I \$45

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

American Breakfast | \$41

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 I \$11 Additional per Person*

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

Duck Trap Farms Trout & Salmon Display I \$13 Additional per Person

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

Breakfast Charcuterie I \$8 Additional per Person

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

Southern Shrimp & Grits I \$10 Additional per Person*

Cheese, bacon, onion, peppers. Chef prepared shrimp

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

BREAKFAST

Breakfast Enhancements

Hot Ham, Egg & Cheese Croissant | \$7 Additional per Person

Maple ham, buttery croissant, cheddar cheese

Frittatas | \$6 Additional per Person

Spinach and feta cheese, ham and cheddar

Breakfast Tacos | \$10 Additional per Person

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

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, protein bars, multigrain bars,
Trail mix, smart waters, gatorade, energy 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 | \$17

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 (per dozen)

Hazelnut danish | \$52

Apple custard danish | \$52

Brownies & blondies | \$50

Chocolate chip cookies| \$50

Muffins| \$48

Freshly baked scones| \$48

Infused water| \$35 (per gallon)

Available Flavors:

Cucumber/lavender

Apple/cinnamon

Basil/watermelon

Blueberry/citrus

Ginger/mango

Arnold Palmers | \$45

Lemonade | \$42

Iced tea | \$45

Coffee & herbal tea | \$68

Soda & spring water | \$4.50 each

Red bull energy drink | \$8 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 crouton, 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 | \$51 per Person
Jack Daniels demi glaze, smashed red skin potatoes, honey roasted carrots

Herb Dusted Salmon | \$48 per Person
Fennel salad, quinoa pilaf

Pan Roasted Chicken Breast | \$43 per Person
Roasted orzo pilaf, garden vegetables, rosemary chicken jus

Seared Pork Tenderloin | \$45 per Person
Local greens braised, cheesy mashed potato gratin

Thai Chicken Salad | \$42 per Person
Lemongrass grilled chicken, romaine, green onions, grape tomatoes, edamame & ginger dressing

Cheese ravioli | \$42 per Person
Browned butter, poached garlic and spinach, ricotta salata cheese

Plated Lunch Dessert Course Selections (selection of one)

Dark chocolate mousse, almond tuile

Key lime tart

Carrot cake, orange honey

New York cheese cake, strawberry coulie

LUNCH

To-Go Market Lunch Buffet | *(This menu is designed to be build your own)*

\$48 per Person for 3 choices | \$55 per Person more than 3 choices

- 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

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LUNCH

L. Suggs Delight Buffet | \$55 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

Delta Lunch | \$55 per Person

Creole tomato & red onion salad
BLT coleslaw
Blackened Gulf catch
Grilled chicken breast, white BBQ sauce
Penne pasta, creole cream
Broccoli & sweet peppers

Seasonal selection of desserts

Iced tea and water station

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LUNCH

Tuscan Table | \$50 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, asparagus

House-made italian citrus cake, cannoli, buttermilk panna cotta

Iced tea & iced water station

The Sandwich Shoppe | \$48 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
Chocolate bundt cakes, strawberry cheesecake
Iced tea & iced water station

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LUNCH

The Spectacular Soup & Salad Bar | \$49 per Person

Seasonal inspired soup
Minestrone soup

Romaine, Arugula, 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

Carving Board (select 2)
Carved steak
Sliced grilled chicken
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 | \$48.00

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

Cilantro rice
Yucatan black beans
Enchiladas con queso

Churros, flan, mexican chocolate cake
Iced tea station

The Smoke Pit | \$46 per Person

Melon salad
Traditional coleslaw
Southern potato salad

Pulled pork, bbq sauce
Smoked beef brisket
Corn bread
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 include chef inspired vegetable

Grilled Filet Mignon, Maine Lobster Tail | \$140 per Person
Herb butter, horseradish mashed potato

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

Filet Mignon | \$88 per Person
Parmesan dauphinoise potato, truffle glaze

Local Seasonal Catch | \$85 per Person
Spinach risotto, herb beurre blanc

Braised Short Ribs | \$85 per Person
Rosemary & mascarpone polenta, roasted shallot jus

New York Strip Steak | \$81 per Person
Smashed red bliss potato, roasted shallot & mushroom ragout

DINNER

Entrée Course Selection

Honey Glazed Salmon | \$71 per Person
Jasmine rice, ginger sauce

White Marble Farms Pork Tenderloin | \$67 per Person
Sage demi, whipped garlic potato

Jones Farms Chicken | \$67 per Person
Quinoa, rice & spinach pilaf, 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

French apple tart, candied pecans, caramel

DINNER

The Slammer Buffet | \$82 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

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 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

Steak House Buffet | \$92 per Person

House Caesar salad, anchovy dressing
Chilled asparagus salad, finished with a basil, red pepper relish
Fresh marble mozzarella, blistered tomato, balsamic and garlic oil
Grilled herb and garlic rubbed steak, caramelized onions and mushrooms
Blackened shrimp kabobs
Charred Cobia, citrus salsa
Chicken pasta, cherry sundried tomato cream
Baby bakers potatoes roasted with thyme and garlic
Roasted Brussel sprouts, finished with candied bacon
Vanilla bean crème brule
Rustic Apple tart, bourbon caramel
Chocolate decadence cake

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DINNER

Caribbean Buffet I \$70 per person

Conch chowder

Romaine & radicchio, herb vinaigrette

Shrimp pasta salad

Grilled mahi, lime cilantro sauce

Mojo pork loin

Grilled chicken, mango-pineapple relish

Roasted cauliflower & baby peppers

Peas & Rice

Dark rum bread pudding

Chocolate cake

Key lime bites

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RECEPTION

HOT HORS D'OEUVRES

\$8 per Piece

Scallop, prosciutto kebobs*

Coconut shrimp, orange blossom mustard sauce

Beef filet & gorgonzola wrapped with bacon*

\$7.50 per Piece

Bleu cheese meatballs, wrapped in applewood bacon

Crabcake, basil remoulade*

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, cilantro corn dip*

Turkey tender, apple wood bacon*

Falafel, cucumber yogurt, pickled onion

Lamb meatballs, yogurt mint sauce

Vegetable spring rolls, sweet chili sauce*

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

Chinatown | \$22 per Person

Vegetable dumpling, chicken wonton,
Mini char sui bao, mini coconut shrimp spring roll

Meatball Shop | \$19 per Person

Beef & pork meatballs, marinara
Turkey meatballs, sage gravy
Sicilian rice balls, herb aioli
Soft rolls

Artisan Cheese | \$17 per Person

Featuring local sweet grass dairy &
Cypress point cheeses
Appropriate accoutrements
French bread & crackers

DISPLAYS

Welcome to St. Augustine Reception | \$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

Chef required for every 100 guests \$150.00 per chef

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 | \$375 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*

Hagan daz ice cream
Waffle cone cups, hot fudge, caramel, raspberry coulis, fresh berries, m&m's, roasted almonds, whipped cream & cherries

Farmers Market Crudité | \$10 per Person

Seasonal local vegetables
Herb dip & hummus

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

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

Shrimp Display | \$24 per Person

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

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

Sirloin burger tomato & pickle
Carolina bbq pulled chicken
Char siu pork, asian slaw

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

COCKTAILS

HOSTED BAR

Premium Bar	\$9 per drink
Super Premium Bar	\$10 per drink
Imported Beer	\$6 per bottle
Domestic Beer	\$6 per bottle
House 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

PREMIUM BAR

- Absolut Vodka
- Beefeaters Gin
- Bacardi Rum
- Jose Cuervo Especial Tequila
- Jim Beam Bourbon
- Seagram's VO Whiskey
- Dewar's White Label Scotch

SUPER PREMIUM BAR

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

COCKTAILS

CASH BAR

Premium Bar	\$10 per drink
Super Premium Bar	\$11 per drink
Imported Beer	\$6 per bottle
Domestic Beer	\$6 per bottle
House 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

PREMIUM BAR

- Absolut Vodka
- Beefeaters Gin
- Bacardi Rum
- Jose Cuervo Especial Tequila
- Jim Beam Bourbon
- Seagram's VO Whiskey
- Dewar's White Label Scotch

SUPER PREMIUM BAR

- Ketel One Vodka
- Bombay Sapphire Gin
- Bacardi/Captain Morgan Rum
- Sauza Conmemorativo Tequila
- 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, 2 craft beers, 1 imported and 2 domestic beers and non-alcoholic beverages

Premium Bar

1 hour package	\$22 per person
2 hour package	\$38 per person
3 hour package	\$49 per person
Each additional hour	\$10 per person

Super Premium Bar

1 hour package	\$25 per person
2 hour package	\$42 per person
3 hour package	\$57 per person
Each additional hour	\$12 per person

Beer/Wine only Bar

1 hour package	\$16 per person
2 hour package	\$29 per person
3 hour package	\$40 per person
Each additional hour	\$8 per person

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

PREMIUM BAR

- Absolut Vodka
- Beefeaters Gin
- Bacardi Rum
- Jose Cuervo Especial Tequila
- Jim Beam Bourbon
- Seagram's VO Whiskey
- Dewar's White Label Scotch

SUPER PREMIUM BAR

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

BEER

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

HOSPITALITY PACKAGES

HOSPITALITY LIQUOR

Premium Liquor	\$165 per liter
Super Premium 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

PREMIUM BAR

- Absolut Vodka
- Beefeaters Gin
- Bacardi Rum
- Jose Cuervo Especial Tequila
- Jim Beam Bourbon
- Seagram's VO Whiskey
- Dewar's White Label Scotch

SUPER PREMIUM BAR

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

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 Prosecco, Italy | \$36

Moët & Chandon Imperial, France | \$99

SWEET WHITE / BLUSH WINES

(Listed from sweetest to least sweet)

Blufeld, Riesling, Germany | \$40

Seven Daughter Moscato, Italy | \$28

Beringer, White Zinfandel, California | \$28

DRY LIGHT TO MEDIUM INTENSITY

WHITE WINES

(Listed from milder to stronger)

Lighter Intensity White Wines

Sterling Sauvignon Blanc, California | \$32

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

Ruffino Lumina, Pinot Grigio, Italy | \$32

Coppola Pinot Grigio, California | \$40

DRY MEDIUM TO FULL INTENSITY

WHITE WINES

(Listed from sweetest to least sweet)

Beringer Founder Estate, Chardonnay, California | \$38

Simi, Chardonnay, California | \$44

Landmark Chardonnay, Sonoma | \$52

WINE LIST

LIGHT TO MEDIUM INTENSITY

RED WINES

(Listed from milder to stronger)

Beringer Founder Estate, Merlot, California | \$38
Diseno, Malbec, Argentina | \$32
Ca Donini, Pinot Noir, Veneto, Italy | \$32
Nicolas Pinot Noir, France | \$40
Tangley Oaks, Merlot, Napa Valley | \$40
Meiomi, Pinot Noir, Monterey-Santa Barbara-Sonoma
Counties, California | \$48
Ravenswood, Zinfandel, California | \$44
Antinori, Chianti, Santa Christina, Italy | \$32

DRY MEDIUM TO FULL INTENSITY

RED WINES

(Listed from milder to stronger)

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

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