

# THE PALENCIA<sup>SM</sup> CLUB

## WEDDING & RECEPTION MENU



Professionally Managed By

**HamptonGolf**

The Palencia Club • 600 Palencia Club Drive • St. Augustine, FL 32095 • Phone: (904) 599-9040

# *Welcome to Palencia.*

Share your special event with close friends and family at Palencia. We understand that an extraordinary event doesn't simply happen, it is planned. First impressions are always essential and our professional and experienced staff will help make your special day memorable, beautiful and stress-free.

The Palencia Clubhouse can accommodate up to 160 guests inside and up to 400 outside. We are dedicated to serving you and your guests. The menu for your event can be created to your desires or handled entirely by our chef – the choice is always yours.

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## General Information

All events require the Reception Hall Fee to hold your date. The deposit is non-refundable. A minimum guaranteed guest count must be given at least fourteen (14) days prior to your event date.

No food or beverages are allowed to be brought in with the exception of wedding cakes or a celebration cake. If you don't see an item on our menu, please ask us. We will always try to accommodate your requests.

## Wedding Costs

CEREMONY FEE.....	\$750
Includes white folding chairs for up to 100 guests	
RECEPTION FEE	
Up to 100 guests.....	\$1,500
101+ guests .....	\$2,000
DANCE FLOOR FEE.....	\$175
EXTENDED ROOM BLOCK .....	\$250/HOUR
COCKTAIL HOUR .....	\$300
BRIDAL SUITE .....	INCLUDED

*Prices do not include 6.5% sales tax and 20% gratuity.*



# *Hors D'oeuvres*

All prices are per 100 pieces

## COLD SELECTIONS

Endive with Boursin Cheese, Smoked Chicken & Spiced Pecan.....	\$300
Peppered Charred Ahi with Wasabi.....	\$400
Herb Seared Beef Tenderloin with Roasted Garlic Mayonnaise.....	\$400
Shrimp Cocktail Canapés.....	\$350
Bruschetta .....	\$250
Vegetable Summer Rolls.....	\$300
Smoked Salmon Profiteroles.....	\$350
Ancho Roasted Tenderloin with Chipotle Aioli.....	\$350

## HOT SELECTIONS

Apple Walnut & Brie Crostini .....	\$350
Chicken & Andouille Adobe Phyllo.....	\$325
Beef Tenderloin & Gorgonzola wrapped in Applewood Bacon .....	\$350
Coconut Sesame Chicken Skewers .....	\$320
Beef Wellington .....	\$350
Wild Mushroom Profiteroles .....	\$320
Beef Empanadas .....	\$320
Vegetarian Spring Rolls.....	\$300
Crab & Herb Cheese Stuffed Mushroom Caps.....	\$300
Crab Cakes .....	\$350
Cream Cheese, Almond Stuffed, Bacon Wrapped Dates .....	\$350

**Consuming raw or undercooked meat, fish or poultry may increase the risk of food borne illness.**

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# Display Selections & Carving Stations

## VEGETABLE CRUDITÉS

Selection of Seasonal & Local Raw Vegetables  
Served with Ranch & Blue Cheese Dipping sauces

Small (Serves 25 Guests) .....	\$110
Medium (Serves 50 Guests) .....	\$175
Large (Serves 100 Guests).....	\$295
Extra Large (Serves 150 Guests).....	\$400

## SEASONAL FRUIT

Selection of Fresh Seasonal Fruits & Berries

Small (Serves 25 Guests) .....	\$150
Medium (Serves 50 Guests) .....	\$250
Large (Serves 100 Guests).....	\$400
Extra Large (Serves 150 Guests).....	\$600

## SMOKED NORWEGIAN SALMON

Served with Red Onion, Capers & Party Rye Bread

Serves 50 guests .....	\$350
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## ANTIPASTO

Sliced Genoa, Prosciutto, Pepperoni & Italian Cheeses  
Marinated Mushrooms, Artichokes, Olives, Pepperoncini,  
Cherry Peppers, Crusty Italian Bread & Bread Sticks

Small (Serves 25 Guests) .....	\$125
Medium (Serves 50 Guests) .....	\$225
Large (Serves 100 Guests).....	\$425

## INTERNATIONAL & DOMESTIC CHEESE

Small (Serves 25 Guests).....	\$150
Medium (Serves 50 Guess) .....	\$250
Large (Serves 100 Guess) .....	\$400
Extra Large (Serves 150 Guests) .....	\$600

## CROSTINI BAR

Artisan Breads & Flat Breads with Your Choice of Two:  
Bruschetta, Hummus, Tapenade or Smoked Seafood Dip

Small (Serves 25 Guests).....	\$130
Medium (Serves 50 Guests).....	\$250
Large (Serves 100 Guests).....	\$350

## Shrimp Cocktail

Tail on local shrimp, Cocktail sauce,  
Horseradish, Lemon

Small (Serves 25 Guests) .....	\$150
Medium (Serves 50 Guests) .....	\$300
Large (Serves 100 Guests) .....	\$600

## CARVING STATIONS

Turkey, Ham, Pork Loin, Prime Rib or  
Beef Tenderloin..... Market Value

## Specialty Options:

**Hot Chocolate Bar Station** ..... \$6 per person  
Caramel, Vanilla and Raspberry Syrup, Marshmallows and Whipped Cream

**Brownie & Cookie Bar** ..... \$6 per person  
Cheesecake bites, brownie bites and assorted cookies

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## Wedding Packages

### S APPHIRE PACKAGE

- \$45 Per guest -

Includes cake cutting, water, tea and champagne toast for Bride & Groom. Buffet includes freshly baked breads & sweet cream butter.

#### SALADS

(Choice of one)

Artisan Greens Salad  
Baby Spinach Salad  
Traditional Caesar Salad

#### VEGETABLES

(Choice of one)

Seasonal Vegetable Medley  
Buttered Broccolini  
French Beans with Bacon & Toasted Almonds

#### STARCHES

(Choice of one)

Wild Rice Pilaf  
Roasted Red Potatoes  
Garlic Mashed Potatoes

#### ENTRÉES

(Choice of two)

Pecan Encrusted Cod  
Chicken Saltimbocca  
Herb Roasted Pork Loin  
Grilled Marinated Texas Skirt Steak  
Pasta Primavera

### T OPAZ PACKAGE

- \$60 Per guest -

Includes cake cutting, water, tea and champagne toast for Bride & Groom. Buffet includes freshly baked breads & sweet cream butter.

#### SOUPS & SALADS

(Choice of one)

Baby Spinach Salad  
Traditional Caesar Salad  
Tomato Bisque

#### VEGETABLES

(Choice of one)

Seasonal Vegetable Medley  
Grilled Asparagus  
French Beans with Bacon & Toasted Almonds

#### STARCHES

(Choice of one)

Bourbon Butter & Vanilla Sweet Potato  
Roasted Garlic Three-Cheese Mashed Potatoes  
Wild Rice Pilaf

#### ENTRÉES

(Choice of two)

Chicken Piccata  
Cashew Crusted Grouper  
Herb Seared Flat Iron Steak  
Herb Seared Tenderloin of Beef

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## Wedding Packages

### EMERALD PACKAGE

- \$65 Per guest -

Includes cake cutting, water, tea and champagne toast for Bride & Groom. Buffet include freshly baked bread & sweet cream butter.

#### SOUP & SALAD

(Choice of one)

Artisan Greens Salad  
Traditional Caesar Salad  
Crab Bisque

#### Vegetables

(Choice of one)

Seasonal Vegetable Medley  
Prosciutto wrapped Asparagus  
French Beans with Bacon & Toasted Almonds

#### Starches

(Choice of one)

Gorgonzola Mashed Potatoes  
Wild Rice Pilaf  
Caramelized Onion Potato Gratin

#### ENTRÉES

(Choice of two)

Crab & Shrimp Stuffed Flounder  
Sugar Cane Shrimp  
Slow-Roasted Pork Loin  
Mesquite Grilled Flank Steak

### DIAMOND PACKAGE

- \$75 Per guest -

Includes cake cutting, water, tea and champagne toast for Bride & Groom. Buffet include freshly baked bread & sweet cream butter.

#### SOUP & SALAD

(Choice of one)

Artisan Greens Salad  
Traditional Caesar Salad  
Lobster Bisque

#### Vegetables

(Choice of one)

Seasonal Vegetable Medley  
Prosciutto wrapped Asparagus  
French Beans with Bacon & Toasted Almonds

#### Starches

(Choice of one)

Gorgonzola Mashed Potatoes  
Wild Rice Pilaf  
Caramelized Onion Potato Gratin

#### ENTRÉES

(Choice of two)

Herb Seared Florida Black Grouper  
Grilled Filet Mignon  
Roast Prime Rib of Beef Au Jus  
Roasted Lamb  
Classic Roasted Muscovy Duck

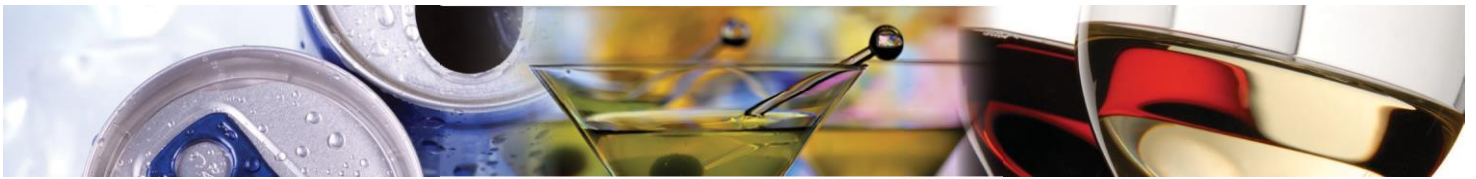
#### DINNER DUET OPTIONS

(Add an additional \$6 per guest)

Seared Snapper & Gulf Coast Prawns  
Filet Mignon & Florida Grouper  
Filet Mignon & Citrus Lobster Tail

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## *Beverage Selection*

### HOUSE SPIRITS

New Amsterdam Vodka and Gin, Castillo White Rum, Heaven Hills Bourbon Whiskey, Arandas Gold Tequila, Clan McGregor Scotch

**Hosted \$7 per drink\* | Cash Bar \$9 per drink\***

*\*Please note: House Spirits Brands may vary*

### PREMIUM SPIRITS

Titos Vodka, Beefeater Gin, Bacardi White Rum, Jim Beam Bourbon Whiskey, Jack Daniel's Whiskey, Jose Cuervo Gold Tequila, Dewar's Scotch

**Hosted \$8 per drink\* | Cash Bar \$10 per drink\***

### SUPER PREMIUM SPIRITS

Grey Goose Vodka, Ketel One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Crown Royal Whiskey, Bulleit Bourbon, Patron Silver Tequila, Johnny Walker Red Scotch

**Hosted \$10 per drink\* | Cash Bar \$12 per drink\***

### SELECT CLUB WINES

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir  
**Hosted \$8 per glass | Cash Bar \$10 per glass**

### PREMIUM BEERS

Choose Two: Heineken, Corona, Corona Light, Amstel Light, Seasonal Varieties

**Hosted \$6 per drink | Cash Bar \$7 per drink**

### DOMESTIC BEER

Choose Two: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

**Hosted \$5 per drink | Cash Bar \$6 per drink**

**\*On the rocks**

**(House and Premium) add \$2**

**(Super Premium) add \$3**

**\*Double/Martini/Specialty Drinks**

**(House and Premium) \$4 | (Super Premium) add \$5**

### ADDITIONAL BEVERAGES

Coffee or Lemonade or Soda .....\$3 per person

Alcoholic Punch .....\$125 per gallon

Non-Alcoholic Punch ..... \$40 per gallon

Non-Alcoholic Sparkling Cider ..... \$20 per bottle

### OPEN BAR PACKAGES

*(Includes Wine & Beer)*

#### HOUSE SPIRITS

1 Hour .....	\$19 per guest
2 Hours .....	\$28 per guest
3 Hours .....	\$37 per guest
4 Hours .....	\$46 per guest

Does not include Specialty Cocktails

#### PREMIUM SPIRITS

1 Hour .....	\$20 per guest
2 Hours .....	\$29 per guest
3 Hours .....	\$38 per guest
4 Hours .....	\$47 per guest

Does not include Specialty Cocktails

#### SUPER PREMIUM SPIRITS

1 Hour .....	\$21 per guest
2 Hours .....	\$30 per guest
3 Hours .....	\$39 per guest
4 Hours .....	\$48 per guest

Does not include Specialty Cocktails

### BEER & WINE PACKAGES

*(Liquor not included)*

#### HOUSE WINE & DOMESTIC BEER

1 Hour .....	\$15 per guest
2 Hours .....	\$24 per guest
3 Hours .....	\$33 per guest
4 Hours .....	\$42 per guest

#### HOUSE WINE, DOMESTIC & PREMIUM BEER

1 Hour .....	\$17 per guest
2 Hours .....	\$26 per guest
3 Hours .....	\$35 per guest
4 Hours .....	\$44 per guest

**A Bartender Fee of \$75 will apply if proceeds do not exceed \$200.**  
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