



Wedding Packages

Embassy Suites by Hilton St. Augustine Beach



Ceremony Packages

Start your special day with a ceremony set on one of our pristine event lawns that sit along the ocean's edge. Providing you the luxury of having the beautiful beach and ocean views as your backdrop without stepping foot on the sand.

Includes

Elegant Wedding Arbor
White Vinyl Event Chairs
Up to (1) Hour for Ceremony
Weather Backup Location
\$2,500 ++

*****A day of Wedding Planner is required for all bookings*****





Reception Packages

Whether you envision an intimate destination wedding for a handful of guests or a lavish affair for 300 people, our romantic wedding venues ensure the perfect setting for your special day. We can arrange a festive celebration on one of our beachfront Event Lawns, or a dazzling reception in the stunning Anastasia Ballroom. Tented affairs can be arranged on the Event Lawn for the perfect blend of indoor/outdoor entertaining. The Anastasia Ballroom can be reserved as one expansive space for large-scale celebrations, or divided into smaller rooms to best suit your guest list.

Included in the Reception Rental Fee

All necessary tables to include Banquet Rounds, Head Table, Cake Table, Gift Table, Guest Book Table Banquet Chairs, Polyester Table Linens in the Color of your choice, White napkins, Glassware, China, Flatware, Dance Floor, Cake Cutting Service, Champagne Toast for all guests, up to five Up lights in the color of your choice
Complimentary guest room for the couple the night of the wedding
Complimentary menu tasting for 2 (after contact has been signed)

Anastasia Ballroom (120-250 guests) : \$1,500 ++

Blue Heron Ballroom (60-120 guests) : \$1,000 ++

Coquina Ballroom (20-60 guests) : \$500 ++

*****A day of Wedding Planner is required for all bookings*****

Specialty Colored Linens starting at \$2 (Speak to your catering Sales Manager to discuss options)

All prices are subject to a taxable 24% service fee and current sales taxes. All prices are per guest unless otherwise noted



Plated Dinner Selections

OUR DINNER MENUS ARE OFFERED WITH A THREE COURSE MINIMUM
PLATED DINNERS REQUIRE A MINIMUM OF 20 GUESTS

Dinners are served with our Freshly Baked Rolls and Sweet Cream Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and selection of Tevana Specialty Teas
Choice of Butler Passed Hors D'oeuvres with an Imported Cheese and Charcuterie Display, Salad, and Entree

Butler Passed Hors D'oeuvres
Please select (4) from below

Hot Hors D'oeuvres

Baked Brie, Raspberry Turnover
Spring Roll, Sweet Garlic Lime Sauce
Chicken Satay with Teriyaki Sauce
Mini Beef Wellington
Lump Crab Cake with Spicy Remoulade
Day Boat Scallops wrapped in Bacon
Coconut Shrimp with Sweet Chili Sauce

Cold Hors D'oeuvres

Herbed Goat Cheese, Honey, Almonds in Phyllo Cup
Tomato Bruschetta
Florida Catch Ceviche
Beef Carpaccio, Capers, Mustard Aioli
Gazpacho Shooter
Shrimp Cocktail
Smoked Salmon with Cucumber, Cream Cheese, and Chive

Salads please select (1)

Young Romaine Leaves, Brioche Croutons, Parmesan and Caesar Dressing
Medley of Field Lettuces with Tomato, Cucumber, Carrot, and Balsamic Vinaigrette
Bibb and Spinach Leaves with Prosciutto Crisp, Bleu Cheese, and Herb Vinaigrette
Medley of Field lettuces with Mandarin Oranges, Goat Cheese, Sunflower Seeds, Champagne Vinaigrette

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Plated Dinner Selections

Entrees

*Plated Dinners are offered with a maximum choice of (2) entrees
Served with your choice of starch and vegetable*

**Joyce Farms Tea Brined Chicken Breast,
Lemon Thyme Jus
\$95**

**Chef's Chicken with Truffle Madeira Sauce
\$95**

**Seared Salmon with Whole Grain Mustard
Sauce
\$95**

**Risotto, Roasted Seasonal Vegetables
\$85**

**Grilled Mahi Mahi with
Lemon Butter Sauce
\$115**

**Pan Roasted Grouper, Champagne Caviar
Sauce
\$115**

**Grilled Sirloin Steak , Caramelized Onions,
Cabernet Reduction
\$115**

**Char Grilled Filet Mignon, Demi-Glace
\$115**

Combination Entree \$129

*Starch Options: Roasted Potatoes, Red Smashed Potatoes, Herbed Rice
Vegetable Options: Broccolini, Asparagus, Green Beans, Season Vegetables*

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Dinner Buffet Selections

Anastasia Buffet

(40 Guests Minimum)

Imported and Domestic Cheese Display

**Mixed Baby Greens, Tomatoes, Cucumber Herbed Vinaigrette
Caprese Salad, Tomatoes, Basil, and Mozzarella**

**Filet of Salmon with Champagne Beurre Blanc
Joyce Farms Tea Brined Chicken Breast with Lemon Thyme Jus**

**Roasted New Potatoes with Garlic and Herbs
Blue Lake Green Beans, Toasted Almonds**

**Artisan Breads and Sweet Cream Butter
Freshly Brewed Coffee, Regular and Decaffeinated and
Selection of Tazo Speciality Teas**

\$72 ++ Per Guest

Sea Breeze Buffet

(40 Guest Minimum)

Selection of 3 Butler Passed Hors D'oeuvres from above selection on page 4

Imported Cheese and Charcuterie Display

Field Lettuces, Dried Cherries, Maytag Blue Cheese and Champagne Vinaigrette

**Florida Mahi with Champagne Caviar Butter Sauce
Beef Sirloin Red Onion Jam**

**Potato & Fennel Gratin
Grilled Asparagus, Lemon, Tomato, EVOO**

**Artisan Breads and Sweet Cream Butter
Freshly Brewed Coffee, Regular and Decaffeinated and Selection of Tazo Speciality
Teas**

\$92 ++ Per Guest

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Action Stations & Enhancements

*****Pasta Action Station | \$20 Per Guest***

Cheese Tortellini, Cavatappi, Penne, Grilled Chicken, Broccoli, Mushroom, Carmelized Onions, Pesto, Marinara, Parmesan Cream Sauce

*****Street Taco Action Station | \$21 Per Guest***

(Choice of two)

Mojo Shrimp | Avocado, Tomato, Pickled Red Onion

Chicken al Pastor | Grilled Pineapple, Cilantro Crema

Tajine Spiced Mahi | Cabbage Slaw, Lime Aioli

Carne Asada | Grilled Steak, White onion, Cilantro Crema

*****Shrimp and Grits Station | \$27 Per Guest***

Local Mayport Shrimp, Creamy Grits Chives, Shredded Cheese

*****Carving Stations***

Pork Loin Ham St. Augustine Style | \$325 per order

Pomegranate Reduction
(serves 40 guests)

Roasted Breast of Turkey | \$400 per order

Cranberry Aioli and Silver Dollar Rolls (serves 40 guests)

Roast Prime Rib of Beef | \$600 per order

Mustard Sauce and Silver Dollar Rolls (serves 25 guests)

***** Chef Attendant Required at \$125 per Chef for all above options***

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Desserts & Late Night Snacks

Miniature Desserts | \$16 Per Guest

Cannoli, Maple Pecan Bars, Miniature Cupcakes, & Assorted Cookies

Petit Patisserie | \$18 Per Guest

Chocolate Eclair, Mini Assorted Cheesecakes, Macaroons & Truffles

Freshly Baked Cookies | \$39 Per Dozen

Chocolate Chip, Peanut Butter, & Oatmeal Raisin

Gourmet Brownies | \$42 Per Dozen

Chocolate Raspberry, White Chocolate Blondie, & Double Chocolate Fudge

Hyppo Pops | \$49 Per Dozen

Gourmet St. Augustine Frozen Fruit Bars

One of St. Augustine's favorite local treats. Hyppo pops are known for their fresh local ingredients and creative flavor combinations. This is sure to bring that St. Augustine flare to your event

Soft Pretzels | \$39 Per Dozen

Served with Mustard

Gourmet Mini Grilled Cheese Triangles | \$10 Per Guest

Beef Sliders | \$10 Per Guest

Served with Traditional Accompaniments

Fried Chicken Sliders | \$10 Per Guest

Served with Traditional Accompaniments

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Bar Packages

Bar Packages Include:

House Chardonnay, Cabernet Sauvignon, Pinot Grigio, & White Zinfandel ,
Bud Light, Michelob Ultra, Heineken, Corona, O'Doul's, Soft Drinks (Coca
Cola Products), Bottled Waters, & Appropriate Mixers and Garnishes

House Bar Unlimited Consumption

Gordon's Gin
Gordon's Vodka
Four Roses Bourbon
Grant's Family Reserve Scotch
Castillo Rum
Black Velvet Whiskey
Montezuma Tequila

(3) Three Hour Package
\$35.00 ++ *Per Person*

(4) Four Hour Package
\$41.00 ++ *Per Person*

Premium Bar Unlimited Consumption

Tanqueray Gin
Tito's Vodka
Maker's Mark Bourbon
Dewar's Scotch
Don Q Rum
Canadian Club Whiskey
Corazon Tequila

(3) Three Hour Package
\$41.00 ++ *Per Person*

(4) Four Hour Package
\$48.00 ++ *Per Person*

The Resort does not offer Cash Bars.

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Bar Packages

Beer & Wine Bar - Unlimited Consumption

Sea Glass Wines

Cabernet Sauvignon

Chardonnay

White Zinfandel

Pinot Grigio

(3) Three Hour Package: \$30.00 ++ *Per Person*

(4) Four Hour Package: \$36.00 ++ *Per Person*

Upgraded Wine Selection

Customizable Upgraded Wine Selection

(3) Three Hour Package: \$34.00 ++ *Per Person*

(4) Four Hour Package: \$40.00 ++ *Per Person*

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