

Weddings

AT THE PALENCIA CLUB



THE
PALENCIA[™]
CLUB

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600 PALENCIA CLUB DR | ST. AUGUSTINE, FL 32095



Welcome

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 Team will help make your special day memorable, beautiful and stress-free.

The Palencia Clubhouse can accommodate up to 150 Guests indoors and up to 200 Guests outdoors. We are dedicated to serving you and your Guests. The menu for your event can be created to your preference or handled entirely by our Chef – the choice is always yours.

GENERAL INFORMATION

All Facility rentals include menu assistance, event consultation, floor plan development, outdoor ceremony chairs, indoor banquet chairs, banquet tables, welcome table, DJ table, gift table, cake table, house black or white linens and napkins, facility set up and break down, Clubhouse wifi access, and guest parking.

Outside food and beverages are not permitted on the premises, with the exception of wedding or celebration cakes. If you don't see an item on our menu, please ask!
We will always try to accommodate your requests.

WEDDING COSTS

CEREMONY ON THE GREEN - \$750

COCKTAIL HOUR - \$1,000

RECEPTION - \$3,000

Includes four hours of facility access (does not include set up)

Dance Floor - \$200

Wooden Arch - \$200


Extended Room Block - \$500 *per hour*

Cake Cutting for up to 60 Guests - \$75 | More than 60 Guests - \$125

Fire Pits with Rocking Chairs - \$75 *each*

Rehearsal and Day Of Wedding Coordination - Upon Request

Bridal Suite & Groom's Lounge - \$375 *each*
includes all day use, water station and mimosa bar



Pricing does not include applicable sales tax or 25% service charge.



Menus

COLD HORS D'OEUVRES

Priced per 100 pieces

Prosciutto Wrapped Melon	300
Sesame Seared Ahi with Wasabi	400
Herb Seared Beef Tenderloin with Roasted Garlic Mayonnaise	400
Shrimp Cocktail Shooters	350
Bruschetta Crostini	250
Caprese Skewers	300
Salmon Mousse Cucumber Rounds	350
Ancho Roasted Tenderloin with Chipotle Aioli	350
Gazpacho Shooters	275

HOT HORS D'OEUVRES

Priced per 100 pieces

350	Apple Walnut & Brie Crostini
400	Filet Meatballs
400	Beef Tenderloin & Gorgonzola wrapped with Applewood Bacon
350	Coconut Sesame Chicken Skewers
425	Beef Wellington
450	Scallops Rumaki
350	Beef Empanadas
300	Vegetarian, Pork or Chicken Spring Rolls
400	Crab & Herb Cheese Stuffed Mushroom Caps
425	Crab Cakes
350	Asiago Chicken Blossoms



Consuming raw or undercooked meat, fish or poultry may increase the risk of food borne illness.
Pricing does not include applicable sales tax or 25% service charge. Prices are subject to change until a signed event order is received by our Catering Department.

Menus

DISPLAY SELECTIONS

Small serves 25 Guests, Medium serves 50, Large serves 100 and Extra Large serves 150 Guests

Vegetable Crudités

Mediterranean grilled vegetable platter, served with basil chiffonade

Small 110 | Medium 175 | Large 295 | Extra Large 400

Seasonal Fruit

Selection of fresh seasonal fruits and berries

Small 150 | Medium 250 | Large 400 | Extra Large 600

Antipasto

Sliced Genoa salami, prosciutto, pepperoni, Italian cheeses, marinated mushrooms, artichokes, olives and pepperoncini

Small 150 | Medium 250 | Large 450

International & Domestic Cheeses

Small 175 | Medium 275 | Large 475 | Extra Large 600

Shrimp Cocktail

Tail-on shrimp with lemon and cocktail sauce

Small 150 | Medium 300 | Large 600

Smoked Norwegian Salmon

Served with red onion, capers, chopped egg, dill and crostini

Small 250 | Medium 350 | Large 650

Crostini Bar

Select two: Bruschetta, Kalamata Olive & Feta Tapenade, Hummus, or Smoked Seafood Dip

Small 130 | Medium 250 | Large 350

Chef's Carving Tables *Market Price*

Turkey, ham, pork loin, prime rib or Beef Tenderloin

\$75 Chef Attendant Fee will apply to all Carving Tables

SPECIALTY OPTIONS

Priced per person

Hot Chocolate Bar 6

Caramel, vanilla and raspberry syrup with marshmallows and whipped cream

Brownie & Cookie Bar 9

Brownie bites, assorted cookies and cheesecake shooters

S'mores Bar 9

Marshmallows, graham crackers and chocolate



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Menu Packages

Includes freshly baked breads, sweet cream butter, water and tea.

Priced per person. Plated service available +10 per person.

Add a third entrée +8 per person.

50 • SAPPHIRE MENU

Includes freshly baked breads, sweet cream butter, water and tea

SALADS

Select one:

Artisan Greens | Baby Spinach
Traditional Caesar

VEGETABLES

Select one:

Seasonal Vegetable Medley | Buttered Broccolini
Haricot Vert with Bacon and Toasted Almonds

STARCHES

Select one:

Wild Rice Pilaf | Garlic Mashed Potatoes
Herb Roasted Red Potatoes

ENTRÉES

Select two:

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

TOPAZ MENU 60

Includes freshly baked breads, sweet cream butter, water and tea

SALADS

Select one:

Arugula Salad | Baby Spinach
Traditional Caesar

VEGETABLES

Select one:

Seasonal Vegetable Medley | Grilled Asparagus
Haricot Vert with Bacon and Toasted Almonds

STARCHES

Select one:

Wild Rice Pilaf | Garlic Mashed Potatoes
Bourbon Butter & Vanilla Sweet Potato


ENTRÉES

Select two:

Cashew Encrusted Grouper | Chicken Piccata
Herb Seared Flat Iron Steak | Salmon Piccata
Herb Seared Beef Tenderloin



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Menu Packages

Includes freshly baked breads, sweet cream butter, water and tea.

Priced per person. Plated service available +10 per person.

Add a third entrée +8 per person.

65 EMERALD MENU

Includes freshly baked breads, sweet cream butter, water and tea

SOUP OR SALAD

Select one:

Arugula Salad | Baby Spinach
Artisan Greens | Traditional Caesar
Crab Bisque

VEGETABLES

Select one:

Seasonal Vegetable Medley
Prosciutto Wrapped Asparagus
Haricot Vert with Bacon and Toasted Almonds

STARCHES

Select one:

Wild Rice Pilaf | Gorgonzola Mashed Potatoes
Garlic Mashed Potatoes | Caramelized Onion Potato Gratin

ENTRÉES

Select two:

Crab & Shrimp Stuffed Flounder
Sugar Cane Shrimp | Grilled Filet Mignon
Slow-Roasted Pork Loin

DIAMOND MENU 75

Includes freshly baked breads, sweet cream butter, water and tea

SOUP OR SALAD

Select one:

Arugula Salad | Baby Spinach
Artisan Greens | Traditional Caesar
Lobster Bisque

VEGETABLES

Select one:

Seasonal Vegetable Medley
Prosciutto Wrapped Asparagus
Haricot Vert with Bacon and Toasted Almonds

STARCHES

Select one:

Wild Rice Pilaf | Gorgonzola Mashed Potatoes
Caramelized Onion Potato Gratin | Garlic Mashed Potatoes

ENTRÉES

Select two:

Herb Seared Florida Black Grouper
Seared Salmon with Truffled Cauliflower Purée
Beef Wellington | Roasted Prime Rib of Beef Au Jus
Roasted Lamb | Classic Roasted Muscovy Duck

PLATED DUET OPTIONS 95

Includes freshly baked breads, sweet cream butter, water, tea, choice of soup or salad, one starch and one vegetable.

Seared Snapper & Gulf Coast Prawns | Filet Mignon & Grilled Shrimp | Filet Mignon & Citrus Lobster Tail



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Beverages

HOUSE SPIRITS

Hosted 8 | Cash Bar 9 per drink

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

PREMIUM SPIRITS

Hosted 9 | Cash Bar 10 per drink

Tito's Vodka, Tanqueray Gin, Bacardi White Rum, Jim Beam Bourbon Whiskey, Sauza Silver Tequila, Dewar's Scotch

SUPER PREMIUM SPIRITS

Hosted 12 | Cash Bar 14 per drink

Grey Goose Vodka, Bombay Sapphire Gin, Bulleit Bourbon Whiskey, Captain Morgan Spiced Rum, Crown Royal Whisky, Patron Silver Tequila, Johnnie Walker Red Scotch

On the rocks: House and Premium +2, Super Premium +3

Double/Specialty: House and Premium + 4, Super Premium + 5

SELECT CLUB WINES

Hosted 8 | Cash Bar 10 per glass

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir

WINE CELLAR RESERVE

Hosted 15 | Cash Bar 18 per glass

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir

DOMESTIC BEERS

Hosted 5 | Cash Bar 6 per glass

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

PREMIUM BEERS

Hosted 6 | Cash Bar 7 per drink

Choose Two: Heineken, Corona, Amstel Light, White Claw Hard Seltzers, Seasonal Varieties

OPEN BAR PACKAGES

All packages include beer, wine, soda and water.

HOUSE SPIRITS

1-Hour: 19 per person | 2-Hours: 28 per person

3-Hours: 37 per person | 4-Hours: 46 per person

Does not include specialty cocktails

PREMIUM SPIRITS

1-Hour: 22 per person | 2-Hours: 31 per person

3-Hours: 40 per person | 4-Hours: 49 per person

Does not include specialty cocktails

SUPER PREMIUM SPIRITS

1-Hour: 25 per person | 2-Hours: 34 per person

3-Hours: 43 per person | 4-Hours: 52 per person

Does not include specialty cocktails

CLUB WINE & DOMESTIC BEER

1-Hour: 15 per person | 2-Hours: 24 per person

3-Hours: 33 per person | 4-Hours: 42 per person

Does not include liquor

CLUB WINE, DOMESTIC & PREMIUM BEER

1-Hour: 17 per person | 2-Hours: 26 per person

3-Hours: 35 per person | 4-Hours: 44 per person

Does not include liquor

ADDITIONAL BEVERAGES

Coffee, Lemonade or Soda 3 per person

Select all three +4 per person

Alcoholic Punch 125 per gallon

Red or White Sangria, Island Style Rum Punch,

Spiked Cider or Assorted Fruit Hard Lemonade

Non-Alcoholic Punch 40 per gallon

Non-Alcoholic Sparkling Cider 20 per bottle

Champagne Toast 4 per person

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

Upon request, the Club may add special brands to the bar for your event. Some selections may be subject to additional pricing.

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