

Private Party and Special Events



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Welcome!

Thank you for considering The Reef for your special event. Located directly on the Atlantic Ocean, The Reef offers direct access to the beach and also the best oceanfront view in St. Augustine. We strive to offer you the best in quality, value and service.

For Your Information

Ocean's Edge, our upstairs banquet facility will seat 90-95 comfortably. There is ample parking, with an overflow lot across the street. We are handicap accessible, although it must be noted, we do not have an elevator and our banquet room is on the second floor. Also, the restrooms are located on the first floor. We also offer semi-private accommodations for parties of 30 or less in our downstairs dining rooms.

Menu Selection

To assure availability, please confirm your menu selection from this document at least three (3) weeks prior to the event. Custom menu selections are also available.

Meal Guarantees

A meal guarantee is required the week prior to the event. If a guarantee is not given, an estimate will be made based on the original number discussed. If attendance falls below the guarantee, the party host is responsible for either the number guaranteed or the actual number attending, whichever is greater.

Minimum Attendance

The buffet option is only available upstairs, and a minimum attendance of 30 is required.

Deposit

A deposit of 50% of the room rental fee is required to confirm a booking for the banquet room. \$100 is the deposit to hold a semi-private area of the dining room. This can be made with cash, check or credit card. Full refunds are made only if The Reef receives cancellation notice at least 60 days from the event date. A contract is issued upon receipt of deposit.

Banquet Checks

Banquet checks are to be settled in full at the end of the event. By signing the guest check for services rendered, the function host agrees there is no dispute over such services and that the host is solely responsible for the total amount due.

Cash and credit cards are acceptable.

We do not accept personal checks for payment the day of the event.

Advance deposit amounts are deducted from the final total.

Food and Beverage Service

Sales and service of alcoholic beverages are strictly regulated by the state of Florida. It is our policy that neither beer nor liquor can be brought on the premises. There is a \$10 corkage fee for each bottle of wine brought in.

Sales Tax and Gratuity Charges

A 6% Florida state sales tax and 20% gratuity is added to all food and beverage charges. All other fees such as room rental and dance floor are also taxable at the tax rate for St John's County, which is currently 6%.

Table Decorations

The Reef can offer two different table decorations: glass containers filled with white sand, 2 ½" candles and seashells, or colored glass beads with candle, both are \$12 per table. Guests are also free to bring their own decorations, which must be removed at the end of the party.

Table Linens

The Reef uses white linens for parties. Other colors and fabrics as well as chair covers and sashes are available for an additional fee upon request. Our tables in the banquet room are either round, which seat up 6- 9 comfortably or rectangular, which seat between 8-10.

Custom Cakes

The Reef has an agreement with a local pastry chef to make wedding or other cakes to order. Pricing depends on the details of each particular cake. It is the responsibility of the host to contact the pastry chef, if desired, who will then determine pricing. The Reef's \$40 cake-cutting fee is discounted to \$25 for any cake ordered through this chef. We happily accept delivery of any cake regardless of who the baker is.

Terms and Conditions

The Reef commits to present the facility clean, in proper conditions and set correctly. The Reef also commits to provide high quality of service, food and beverages. We ask that all clients and their guests respect the facility and that no willful damage occur. The party host is responsible for: any guests who may become or appear to be intoxicated, controlling the behavior of children, treating staff and equipment with respect and that the facility is left in its proper condition.

Rental Fees (Four hour timeframe)

<i>Banquet Room Rental.....</i>	<i>\$600 Fri & Sat</i>
<i>Banquet Room Rental.....</i>	<i>\$425 Sun - Thur</i>
<i>Semi-Private Area, Downstairs Dining Room.....</i>	<i>\$100</i>

Optional Charges

<i>Dance Floor.....</i>	<i>\$75</i>
<i>Chef Carver.....</i>	<i>\$75</i>
<i>Bartender.....</i>	<i>\$75</i>
<i>Cake Cutting.....</i>	<i>\$40</i>
<i>Ipod Speakers.....</i>	<i>\$25</i>
<i>Bottled Water.....</i>	<i>\$5</i>

Bar Pricing

The Reef provides a fully stocked bar featuring well, call and premium brand liquors, red and white wines, domestic and imported beers, juices and mixers.

Open Bar

Charges are based on a per bottle, or percentage thereof, on a consumption basis. Prices listed below for liquor are for full bottles; actual charges are calculated in tenths of bottles consumed. All charges listed are exclusive of sales tax and gratuity.

<i>Well Brands.....</i>	<i>\$125/bottle</i>
<i>Call Brands.....</i>	<i>\$145/bottle</i>
<i>Premium Brands.....</i>	<i>\$185/bottle</i>
<i>Domestic Beer.....</i>	<i>\$3 each</i>
<i>Imported Beer.....</i>	<i>\$4.50 each</i>
<i>House Wines.....</i>	<i>\$20/bottle</i>
<i>Sparkling Wine for Toast.....</i>	<i>\$20/bottle</i>
<i>Premium Wines.....</i>	<i>\$25/bottle</i>

Cash Bar

Guests purchase drinks individually. Prices include sales tax. Bartender fee of \$75 is the responsibility of the party host.

<i>Well Mixed Drinks.....</i>	<i>\$6</i>
<i>Call Mixed Drinks.....</i>	<i>\$7</i>
<i>Premium Mixed Drinks.....</i>	<i>\$9</i>
<i>Domestic Beer.....</i>	<i>\$4</i>
<i>Imported Beer.....</i>	<i>\$5</i>
<i>House Wines.....</i>	<i>\$5</i>
<i>Premium Wines.....</i>	<i>\$6</i>
<i>Juices.....</i>	<i>\$2</i>

Appetizers

Order by the piece ~ 30 piece minimum

- Beef Tenderloin Skewers**\$2.25
Tenderloin tips with onion, pineapple & bell pepper
- Roasted Vegetables Kabobs**....\$1.75
Roasted bell pepper, onion, zucchini & tomato drizzled with Italian vinaigrette
- Pan Seared Crab Cakes**.....\$2.25
With guava mango salsa & key lime mustard
- Peel & Eat Shrimp**\$1.25
Jumbo shrimp with datil pepper cocktail sauce
- Classic Coconut Shrimp**\$2.00
Coconut breading, fried, served with honey mustard sauce
- Prime Rib Stuffed Mushrooms**....\$2.25
Large caps stuffed with shaved prime rib & herbed cheese
- Olive & Sun Dried Tomato Tapenade**...\$1.95
With mixed crudités & crostini
- Chicken Satay**\$1.50
Chicken breast on skewers grilled with zesty peanut sauce

Appetizers

*Multiple Servings ~ Small, Medium, Large**

Seared Tuna\$90/\$130/\$175
Sesame seared sushi tuna with pickled ginger, wasabi, soy

Bruschetta with Toast Points...\$35/\$60/\$85
Tomato, basil and mozzarella cheese

Calamari\$65/\$95/\$125
With sweet & sour sauce

Smoked Fish Dip\$75/\$110/\$145
With crostini

Platters*

Vegetable Platter \$50 small/ \$75 medium/ \$95 large
With ranch or bleu cheese dipping sauce

Fresh Seasonal Fruit Platter \$65 small/ \$95 medium/ \$125 large

Domestic Cheese Display \$65 small/ \$95 medium/\$125 large

Imported Cheese Display \$70 small/ \$140 medium/ \$210 large

Baked Brie\$50 small/\$100 medium /\$150 large
Encased in puff pastry with raspberry marmalade, served with crackers

**Small servings & platters serve up to 40, medium to 75 and large to 100*



Menu's

Buffet Brunch Options

Egg Presentations

Eggs Benedict

Scrambled Eggs with Cheese

Omelet Station (\$75 extra for chef to prepare omelets to order)

Quiche ~ Custom fillings

Salads

Mixed Greens Garden Salad with cherry tomatoes, cucumbers

Classic Caesar Salad

Vegetable Rotini Pasta Salad

Caprese

Entrees

Cola Glazed Ham with Roasted Pineapple

Grilled Atlantic Salmon with Zesty Dill on Fried Spinach

Pan Seared Crab Cakes with Guava Pineapple Salsa

Peel & Eat Shrimp

Included with all options:

Fresh Seasonal Fruit Display

Sausage & Bacon

Assorted Pastries & Breads

Cheese Grits

Coffee, Tea, Soda

Buffet Brunch Pricing

\$19/person

1 Egg presentation

1 Entrée

1 Salad

\$22/person

1 Egg Presentations

2 Entrée

1 Salad

\$26/person

2 Egg Presentations

2 Entrées

2 Salad

*Sparkling Wine, Mimosa's, Hibiscus or Poinsettia's
\$5/person*

Lunch Entrées ~ Sit Down

*Menu #1.....\$17.00**

Grilled Salmon

*Filet of Atlantic salmon served with a zesty dill sauce,
with rice and fresh vegetables*

Jambalaya

*Shrimp, chicken, andouille sausage and fresh fish simmered in a spicy Cajun sauce,
tossed with rice and finished with cheddar cheese*

Crab Cake Sandwich

*Jumbo lump blend crab cake served with Key lime mustard and guava pineapple
salsa on a Kaiser roll, with french fries*

Chicken or Shrimp Alfredo

Sautéed chicken or jumbo shrimp served over cavatappi with Alfredo sauce

Entrees include a salad, fresh bread and coffee, iced tea or soda

**Youth (Children 6-12 yrs old) \$12*

Extras

Soup.....\$5

Dessert.....\$5

Dinner Menu's

Entrée Choices Group #1

Pork Mojito

Roasted tenderloin marinated in fresh citrus juices & Caribbean spices

Roasted Sirloin

Slow roasted sirloin with tarragon reduction

Bronzed Mahi

Baked Mahi filet rubbed in brown sugar & blackened spices

North Beach Chicken

Skinless chicken breast stuffed with Swiss cheese and ham, breaded and baked, topped with garlic saffron cream sauce

Caribbean Jerk Chicken

Skinless chicken breast served with Caribbean jerk spices, flame-grilled and topped with tropical fruit salsa

Datil Pepper Barbeque Salmon

Fresh Atlantic salmon grilled and glazed with sweet & hot Datil pepper barbeque sauce

Classic Fried Shrimp

Jumbo shrimp lightly breaded, fried with Datil pepper cocktail sauce

Select three options for a sit down menu

or

two options for a buffet from these seven choices

\$29 per person

Entrée Choices Group #2

NY Strip Steak

Choice cut grilled to order with Chimichurri sauce

Slow Roasted Prime Rib

Seasoned with rosemary, thyme, garlic, salt & pepper with au jus and horseradish sauce

Herb Crusted Tuna

Searched tuna steak rubbed in fresh ground herbs and lemon

Shrimp Imperial

Broiled jumbo shrimp stuffed with crab meat, served with roasted red pepper thyme sauce

Pecan Mahi

Georgia pecans & seasoned bread crumbs pressed into a Mahi filet, baked and served with key lime remoulade

Citrus Salmon

Atlantic salmon basted with orange, lemon and lime juices, served over steamed spinach and topped with Mandarin orange and roasted red pepper

Herb Crusted Chicken

Chicken breast sautéed with peppercorns, thyme and onions, simmered with Dijon mustard and Chablis reduction

Select three options for a sit down menu

or

two options for a buffet from Group 1 or Group 2

\$34 per person

Entrée Choices Group #3

Reef Filet

Grilled filet mignon over Zinfandel reduction and topped with compound blue cheese butter

Macadamian Grouper

Fresh grouper stuffed with herb cheese, covered with Macadamia nuts, baked with lemon beurre blanc

Sea Bass

Char-grilled, set atop fried spinach, served with homemade tomato sauce

Seared Jumbo Sea Scallops

Grilled, served with oriental orange ginger glaze and balsamic reduction drizzle

Chicken Royale

Boneless skinless breast filled with mushrooms and lobster stuffing, topped with lobster cream sauce

**Select three options for a sit down menu
or
two options for a buffet from Group 1, 2 or 3**

\$39 per person

All meals include mixed green garden salad, bread, choice of starch, choice of vegetable and all non-alcoholic beverages. See page 14.

Buffet pricing includes bread, choice of salad, choice of starch, choice of vegetable and non-alcoholic beverages. A third entrée may be added for an extra \$6 per person, and a second salad added for an extra \$4 per person.

Children's menu items are available for children 5 and under for \$5.95. Youth pricing for children under 12 is \$16 for group one selections, \$18 for group two selections, and \$21 for group three selections.

Options for Sit Down or Buffet

Starch Options ~ Select 1

Mashed Potatoes
Roasted Red Potatoes
Scalloped potatoes
Rice Pilaf

Vegetable Option ~ Select 1

Fresh Green Beans with Almonds
Broccoli & Cauliflower
Zucchini and squash medley

Buffet Salad Options

Garden Salad with Homemade Dressings
Classic Caesar Salad
Salad Caprese
Greek Salad

Desserts ~ \$5 per person

Key Lime Pie
Cheesecake (available in several flavors)

*Chocolate Cake
Specialty Cakes and Pies by request
Bread Pudding*

Beach Ceremonies

*Vilano Beach is a public beach. In order to have a ceremony on the beach, parties must get a permit from St. John's County. This can be found on their website at:
<http://www.co.st-johns.fl.us/>*

The Reef can order chairs, decorations, archways, tiki torches, palms, etc. per request. Pricing depends on individual requests.

The Reef offers Beach Services that include beach raking, assistance with set up, and foot rinsing for guests. (\$50)