

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 up to 75 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 or credit card. Full refunds are made only if The Reef receives cancellation notice at least 90 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.

Please notify your financial institution prior to event as to making a larger than normal purchase.

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 onto the premises. There is a \$15.00 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 table décor (availability changes) and Guests are also free to bring their own decorations. These 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

<i>Banquet Room Rental (4 hrs).....</i>	<i>\$1500 Fri & Sat</i>
<i>Banquet Room Rental (4 hrs).....</i>	<i>\$1000 Sun – Thur</i>
<i>*Each additional hour after the four \$150 per*</i>	
<i>Semi-Private Area, Downstairs Dining Room.....</i>	<i>\$100</i>

Optional Charges

<i>Chef Carver.....</i>	<i>\$75</i>
<i>Cake cutting.....</i>	<i>\$40</i>

Decorating Available- Pricing depends on individual's request.

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>\$5 each</i>
<i>Imported Beer.....</i>	<i>\$6 each</i>
<i>House Wines.....</i>	<i>\$25/bottle</i>
<i>Sparkling Wine for Toast.....</i>	<i>\$25/bottle</i>
<i>Premium Wines.....</i>	<i>by the bottle</i>

Cash Bar

*Guest purchase drinks individually
Prices include sales tax*

<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>\$5</i>
<i>Imported Beer.....</i>	<i>\$6</i>
<i>House Wines.....</i>	<i>\$7</i>
<i>Premium Wines.....</i>	<i>avail.</i>
<i>Juices.....</i>	<i>\$2</i>

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Appetizers

Order by the piece ~ 30 piece minimum

<i>Conch Fritters</i>	\$2.25
<i>Beef Skewers</i>	\$2.50
<i>Roasted Vegetables Kabobs</i>	\$1.75
<i>Pan Seared Crab Cakes</i>	\$2.50
<i>Bacon Wrapped Scallops</i>	\$2.75
<i>Classic Coconut Shrimp</i>	\$2.25
<i>Prime Rib Stuffed Mushrooms</i>	\$2.75
<i>Crab Stuffed Shrimp</i>	\$2.75
<i>Chicken Satay</i>	\$2.00

Appetizers

Small platters serve up to 40, medium to 75 and large to 100 people

<i>Seared Tuna</i>	<i>.....\$90/\$180/\$270</i>
<i>Bruschetta with Toast Points.....</i>	<i>.....\$60/\$80/\$100</i>
<i>Calamari</i>	<i>.....\$75/\$110/\$145</i>
<i>Smoked Fish Dip</i>	<i>.....\$75/\$110/\$175</i>
<i>Peel and Eat Shrimp.....</i>	<i>.....\$80/\$160/\$240</i>
<i>Spinach and Artichoke dip.....</i>	<i>.....\$75/\$110/\$145</i>
<i>Vegetable Platter</i>	<i>..... \$50 / \$75 / \$100</i>
<i>Fresh Seasonal Fruit Platter</i>	<i>.....\$65 / \$95 / \$125</i>
<i>Domestic Cheese Display</i>	<i>..... \$80 / \$160 / \$240</i>
<i>Imported Cheese Display</i>	<i>.....\$120 / \$240 / \$360</i>
<i>Baked Brie</i>	<i>.....\$60 / \$120 / \$240</i>

Lunch Entrées \$25~ Sit Down

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*

Prime Rib Sandwich

Slow roasted prime rib served on a hoagie roll served with Au Jus and french fries

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

Dessert.....\$7

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

Dinner Menu's

Entrée Choices Group #1

Pork Chop

Grilled and topped with warm apple chutney

Slow Roasted Prime Rib

Seasoned with rosemary, thyme, garlic, salt and pepper with au jus

Bronzed Mahi

Baked Mahi filet rubbed in brown sugar & blackened spices

Herb Rubbed Chicken

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

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

\$36 per person

Entrée Choices Group #2

NY Strip Steak

Choice cut grilled to order with Chimichurri sauce

Herb Crusted Tuna

Seared 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 fried spinach and topped with Mandarin orange and roasted red pepper

North Beach Chicken

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

Select three options

\$42 per person

Entrée Choices Group #3

Reef Filet

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

Macadamia 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 Royal

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

Twin Lobster Tails

Steamed twin Florida lobster tails with drawn butter

Add Crab legs to any Entrée \$15.00

Select three options

\$50 per person

All adult meals include mixed green garden salad, bread, choice of starch, choice of vegetable and all non-alcoholic beverages excluding juice.

Children's menu items are available for children 10 and under for \$7.95.

Add additional Entrée choice \$8

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*

One Starch and one vegetable will accompany every meal

Desserts ~ \$7 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 will charge a fee of \$150 for the ceremony to be moved inside due to weather conditions.

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