
*Private Parties & Special
Events*



*The Reef Restaurant
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www.thereefstaugustine.com

Welcome!

Thank you for considering The Reef as your venue for your special event. Located directly on the Atlantic Ocean, The Reef offers direct access to the beach through our parking lot 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. The restaurant is handicap accessible, although it must be noted, we do not have an elevator and our private banquet room is on the second floor with the restrooms located on the first floor. Our semi-private area in the North dining room will seat up to 20 guests and our semi-private area in the South dining room will seat up to 35 guests. With limited availability, we also offer the option of renting our entire South dining room which can seat up to 60 guests. There is ample parking, with an additional lot for overflow parking located across the street.

Menu Selection

*To assure availability, please confirm your menu selection from this document at least three (3) weeks prior to the event. The buffet option is only available upstairs, and a minimum attendance of 30 is required. Custom menu selections are also available. A meal guarantee is required a 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.****

Deposit

A deposit of 50% of the room rental fee is required to confirm a booking for any of the banquet rooms. 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. If cancelled before 60 days of the event a 50% refund will be issued. Any cancellations after within 60 days will receive no refund. 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 6.5% 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 6.5%.

Decorations

The Reef offers some in-house table décor upon request and would be happy to obtain decorations depending on the individuals request. Pricing varies.

Guests are free to bring their own decorations; however, these must be removed at the end of the party unless arranged otherwise. Please make arrangements to decorate in advance. We do offer to take care of any disposable decorations for a clean-up charge of \$100. There is to be nothing fastened into our walls, decks, ceiling, or rafters that will result in permanent damage to our building.

Tables and Linens

The Reef uses white linens for parties. Custom colors and fabrics, as well as chair covers and sashes, are available for an additional fee upon request. Our tables in the upstairs banquet room are round and seat from 6-9 guests comfortably. In our semi-private rooms, we have long rectangular tables that can seat anywhere from 6-12 per table.

Rentals

If you are interested in any rentals, The Reef can assist you in acquiring anything you may need as well as handling the delivery and set up. Ceremony chairs, chair covers, sashes, arches, décor, PA systems, drapery, etc.

Terms and Conditions

The Reef commits to present the facility clean, in good 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

Upstairs Private Banquet Facility (4 hours)

Peak Season March-October

<i>Ocean's Edge Room Rental</i>	<i>\$2000 Fri - Sun</i>
<i>Ocean's Edge Room Rental</i>	<i>\$1000 Mon - Thur</i>

November-February

<i>Ocean's Edge Room Rental</i>	<i>\$1200 Fri - Sun</i>
<i>Ocean's Edge Room Rental</i>	<i>\$750 Mon - Thur</i>

Each additional hour after the four \$200 per

Downstairs Semi-Private Facilities (3 hours)

<i>Semi-Private Area, South Dining Room (up to 35 guests)</i>	<i>\$300</i>
<i>Semi-Private Area, North Dining Room (up to 20 guests)</i>	<i>\$200</i>

Each additional hour after the three \$100 per

<i>Indoor Ceremonies</i>	<i>\$350</i>
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Only available before 4:30 subject to availability

Optional Services

<i>Chef Carver</i>	<i>\$75</i>
<i>Foot rinsing and Beach raking package</i>	<i>\$50</i>
<i>Chair Covers linen 50 max</i>	<i>\$6 per chair</i>
<i>Chair Covers spandex 100 max</i>	<i>\$5 per chair</i>
<i>Cake Cutting</i>	<i>\$40</i>
<i>Drapery in the Rafters (Ocean's Edge Only)</i>	<i>\$450</i>

Decorating Available - Pricing depends on individual's request.

Bar options and Pricing

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. You may choose to have a limited open bar or a full open bar as well as the option of switching to cash bar once a specified amount of your discretion has been reached.

<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>Sparkling Cider for Toast.....</i>	<i>\$10/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>as per wine list</i>
<i>Juices.....</i>	<i>\$3</i>

Appetizers

Order by the piece ~ 30 piece minimum

Roasted Beef Skewers\$2.50

Roasted Vegetables Kabobs..... \$1.75

Pan Seared Crab Cakes.....\$2.50

Bacon Wrapped Scallops.....\$2.75

Classic Coconut Shrimp\$2.25

Prime Rib Stuffed Mushrooms.....\$2.75

Chicken Satay.....\$2.00

*Oysters **Piquant**.....\$3.00*

Available buffet style or cocktail style

Appetizers

Small platters serve up to 40, medium serve up to 75, and large serve up 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>Shrimp Cocktail.....</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>Baked Brie</i>	<i>\$60 / \$120 / \$240</i>

Available buffet style only

Plated Lunch Entrées \$30

Please choose 3 options

Grilled Salmon

Filet of Atlantic salmon served with a mango vinaigrette, 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*

Datil Pepper Cheeseburger

***Spicy Datil Pepper** barbeque sauce, bacon, mushrooms, onions, and cheddar cheese. Served medium to medium-well accompanied by Cole slaw and French fries.*

Crab Cake Sandwich

Jumbo lump blend crab cake served with guava pineapple salsa on a Kaiser roll, with French fries and Cole slaw

Black and Bleu Salad or Wrap

Blackened prime rib, tomatoes and smoked bleu cheese crumbles. Available as a salad served over a bed of mixed greens that have been tossed in our house-made red pepper vinaigrette or in a wrap accompanied by French fries and Cole slaw

Blackened Chicken Caesar Salad or Wrap

Blackened chicken served either over a Caesar salad or in a wrap that is accompanied by French fries and Cole slaw

Seafood Pasta

Fresh fish, shrimp, clams and orecchiette pasta sautéed together in a creamy garlic, shallot, and heavy cream sauce

Fried Shrimp

*Jumbo shrimp served with **Datil pepper** cocktail sauce*

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

Plated Dinner Menu's

Entrée Choices Group #1

Pork Tenderloin Medallions

Grilled and topped with caramelized onions and demi glacé

NY Strip Steak

Choice cut grilled to order and served with Chimichurri sauce

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*

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

Please choose three options. Additional entrees are \$8 per

\$36 per person

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

Plated Dinner Menu's

Entrée Choices Group #2

Slow Roasted Prime Rib

Seasoned with rosemary, thyme, garlic, salt and pepper. Served with au jus and a horseradish cream sauce

Herb Crusted Tuna

Seared tuna steak rubbed in fresh ground herbs and lemon served with wasabi, ginger, and soy sauce

Award-Winning Datil Pepper Shrimp and Grits

*Jumbo shrimp sautéed in our **Datil pepper** lime sauce displayed over a bed of **Datil pepper** cheese grits*

North Beach Mahi

Sautéed Mahi topped with chopped scallops, clams, and a saffron cream sauce

Citrus Salmon

Atlantic salmon basted with orange, lemon, and lime juices. Served over fried spinach, topped with Mandarin oranges and roasted red peppers

Chicken Cordon Bleu

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

Please choose three options. Additional entrees are \$8 per

\$42 per person

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

Plated Dinner Menu's

Entrée Choices Group #3

Reef Filet

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

Macadamia Grouper

Fresh grouper stuffed with herb cheese and covered with Macadamia nuts then baked with a lemon beurre blanc sauce

Red Snapper

Baked Red Snapper set atop a bed of fried spinach and served with a brown butter sauce and fried capers

Seared 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

Please choose three options. Additional entrees are \$8 per

\$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.

Buffet Dinner Menu

Slow Roasted Prime Rib

Seasoned with rosemary, thyme, garlic, salt and pepper. Served with au jus and a horseradish cream sauce

Pork loin

Grilled pork loin topped with a mushroom demi glacé

Citrus Salmon

Atlantic salmon basted with orange, lemon, and lime juices. Served over fried spinach and topped with Mandarin oranges and roasted red peppers

Bronzed Mahi

Baked Mahi filet rubbed in brown sugar & blackened spices

Chicken Cordon Bleu

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

Chicken Alfredo

Grilled or blackened chicken served over bowtie pasta with alfredo sauce

Shrimp Scampi

Jumbo shrimp sautéed in scampi sauce served over bowtie pasta

Crab Cakes

Made with lump crab meat and served with a Guava pineapple salsa and key lime mustard

Please choose three options. Additional entrees are \$8 per

\$42 per person

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

Side Options

Please choose one Starch and one vegetable to accompany every adult meal

Starch Options ~ Select 1

*Mashed Potatoes
Roasted Red Potatoes
Rice Pilaf*

Vegetable Options ~ Select 1

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

Children's Menu Options

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

All children's meals will be plated. \$7.95

Cheeseburger

*Grilled Medium to Medium-well served
with French fries*

Cheese Pizza

Macaroni and Cheese

Fried Shrimp

Served with French fries

Chicken Tenders

Served with French fries

Desserts

Key Lime Pie

Salted Caramel Cheesecake

Ultimate Chocolate Cake

Flourless Chocolate Cake (GF)

Mini Mousse Cups available in the following flavors: Chocolate, Strawberry, Key Lime or ask us about our seasonal flavors

\$7 per person

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, arches, tiki torches, palms, etc. per request. Pricing depends on individual requests.

The Reef offers beach services that include beach raking and foot rinsing for guests. See optional services section for pricing.

The Reef will charge a fee of \$200 in the event that the ceremony needs to be moved inside due to weather conditions.