



Private Parties & Special Events



*The Reef Restaurant
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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 70 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 of the North dining room will seat up to 20 guests and our semi-private area of the South dining room will seat up to 30 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 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 2 weeks 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. A 20% gratuity and 6.5% tax will be added to all food and beverage charges.

Deposit

A deposit of 50% of the room rental fee, along with a signed contract, 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 within 60 days of the event a 50% refund will be issued. Any cancellations after the 60 days will receive no refund.

Banquet Checks

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

Cash and credit cards are acceptable.

Please notify your financial institution prior to the event that you will be making a payment to us on your event date.

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

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 \$25.00 corkage fee for each bottle of wine brought in.

Sales Tax, Service and Gratuity Charges

A 6.5% Florida state sales tax and 20% gratuity is added to all food and beverage charges. All services, rental fees, and decoration fees are subject to a 20% service charge and 6.5% sales tax. All other fees such as room rental are also taxable at 6.5%.

Decorations

The Reef offers some in-house table décor upon request and would be happy to obtain decorations depending on the individual's 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 tablecloths and white napkins for events. We also offer Royal Blue napkins. Additional custom colors and fabrics, as well as chair covers and sashes, are available upon request for an added fee. Our tables in the upstairs banquet room are round and can seat from 6-8 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. Let us know what you are looking for and we will take care of it!

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.

*Thank you for choosing The Reef as your venue!
We are looking forward to helping you plan a memorable and beautiful event.*

Rental Fees

Upstairs Private Banquet Facility (4 hours)

Pricing subject to change on Holidays

Each additional hour after the four \$250 per

Peak Season March-October

*Ocean's Edge Room Rental
\$2000 Friday - Sunday*

*Ocean's Edge Room Rental
\$1000 Monday – Thursday*

November-February

*Ocean's Edge Room Rental
\$1200 Friday - Sunday*

*Ocean's Edge Room Rental
\$750 Monday – Thursday*

Downstairs Semi-Private Facilities (3 hours)

Semi-Private Area, South Dining Room (up to 30 guests).....\$300

Semi-Private Area, North Dining Room (up to 20 guests).....\$200

Ceremony Services

Indoor Ceremony (60p max) \$400

*Includes 1 hour of use, chairs, arch, set-up,
breakdown*

Lower Deck Ceremony (48p max) \$550

*Includes 1 hour of use, white chairs, arch, 1
hour to decorate, set-up, breakdown*

Beach Ceremony (priced for 48 guests) \$850

Please keep in mind our beach is at mother nature's mercy and at times may be inaccessible due to dune erosion.

Pricing varies for larger parties please inquire with our banquet coordinator

Includes beach raking, white chairs, arch, foot rinsing, set-up, breakdown

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

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. If you are handling your ceremony yourself 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 the individual's request.

Optional Services

Chef Carver | \$75

Foot rinsing and Beach raking | \$100

*White Spandex Chair Covers | \$5 per
chair*

Cake Cutting | \$40

*Rafter Drapery (Ocean's Edge Only)
| \$500*

*Decorating Available | Pricing depends
on the individual's request.*

Appetizers

Order by the piece ~ 30 piece minimum
Available buffet style or passed

Roasted Vegetables Kabobs
\$1.75

Classic Coconut Shrimp
\$2.25

Pan Seared Crab Cakes
\$5.00

Prime Rib Stuffed Mushrooms
\$3.00

Bacon Wrapped Scallops
\$6.00

Chicken Satay
\$2.00

Appetizer Platters ~ small serves up to 30, medium serves up to 65, and large serves up to 90 people

Seared Tuna
\$90 / \$180 / \$270

Vegetable Platter
\$50 / \$75 / \$100

Bruschetta with Toast Points
\$60 / \$80 / \$100

Fresh Seasonal Fruit Platter
\$65 / \$95 / \$125

Calamari
\$75 / \$110 / \$145

Domestic Cheese Display
\$80 / \$160 / \$240

Shrimp Cocktail
\$80 / \$160 / \$240

Baked Brie
\$60 / \$120 / \$240

Spinach and Artichoke dip
\$75 / \$110 / \$145

Plated Lunch Menu \$32++

Please choose 3 options

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

Grilled Salmon

Filet of Atlantic salmon served 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*

Datil Pepper Cheeseburger

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

Black and Bleu Wrap

Blackened prime rib, tomatoes, lettuce, house-made red pepper vinaigrette and smoked bleu cheese crumbles. Accompanied by French fries and Coleslaw

Blackened Chicken Caesar Wrap

Blackened chicken served over a Caesar salad in a wrap that is accompanied by French fries and Coleslaw

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*

Plated Dinner Menus

Please choose three options from your selected entree group. Additional entrees are \$8 per

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

Entrée Choices Group #1 | \$40++ per person

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*

Dinner Entrée Group #2
\$50++ per person

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

Honey Dijon Salmon

Grilled Atlantic salmon basted with Honey Dijon.

Chicken Cordon Bleu

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

Dinner Entrée Group #3
\$60++ per person

Reef Filet

Grilled filet mignon topped with cabernet blue cheese compound butter

Grouper Vilano

Fresh grouper baked with a seasoned parmesan crust and blood orange beurre blanc sauce

Snapper

Baked 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

Shrimp & Lobster Risotto

Sauteed shrimp and lobster with creamy vegetable risotto

Buffet Dinner Menu

\$50++ per person

*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

Honey Dijon Salmon

Grilled Atlantic salmon basted with Honey Dijon.

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 linguine pasta with alfredo sauce

Shrimp Scampi

Jumbo shrimp sautéed in scampi sauce served over linguine pasta

Crab Cakes

Served with key lime mustard and guava pineapple salsa

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

Buffet includes salad and fresh bread.

*Items marked with ** have the option of a carving station or pre-sliced.*

Side Options

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

Starch Options ~ Select 1

*Mashed Potatoes
Roasted Red Potatoes
Saffron Rice
Vegetable Risotto +\$5 per plate*

Vegetable Options ~ Select 1

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

Children's Menu Options

*Children's menu items are available for children 10 and under.
All children's meals will be plated. This pricing does not apply if children
eat from the adult buffet. \$9.95++*

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 \$7++

*Key Lime Pie
Salted Caramel Cheesecake
Ultimate Chocolate Cake
Flourless Chocolate Cake (GF)*

*Individual Mousse Cups available in the following flavors: Double Chocolate,
Espresso, Strawberry cheesecake, White Chocolate with Raspberries, Key Lime Pie.*

Custom requests accepted – Pricing varies