



CASA MONICA®
RESORT & SPA

GIVE TIMELESS TRADITION A BOHEMIAN TWIST

Exceptional Weddings by Kessler

BY KESSLER®



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TELL YOUR STORY BEAUTIFULLY.

EXCEPTIONAL WEDDINGS BY KESSLER

Let one of the most anticipated days of your life become a beautiful moment in time. Let your love story come to life in the heart of historic St. Augustine among lush gardens and flowing fountains to create the perfect wedding backdrop. With intuitive service and a passion for detail, our Grand Performers will ensure every moment is perfect.

A BOHEMIAN TWIST ON TRADITION.

We offer what no one else can, an eclectic Bohemian experience that delivers elegance with an artful twist. Find inspiration in every detail, including handcrafted Moroccan chandeliers, luxurious decor and original works of art around every corner.

ARTFULLY CREATED. MASTERFULLY DELIVERED.

YOUR WEDDING INCLUDES:

- Complimentary use and setup of dance floor and tables
- Luxury linens and napkins
- Timeless place settings to include china, glassware and flatware
- Elegant chivari chairs
- Exquisite glass votives
- Designed table numbers
- Complimentary wedding night guest room for the couple
- Complimentary reception menu tasting for 2 guests
- Contracted room block with special pricing for your guests
- Wedding Reception Package:
 - * Champagne Toast
 - * Choice of 4 selections of Butler Passed Hors D'oeuvres
 - * Fresh bread, iced tea and water

BUTLER PASSED HORS D'OEUVRES

Choose up to four Butler Passed Hors D'oeuvres. Two dozen minimum per selection.

LAND

CHICKEN QUESADILLA CONE

Spicy Ranch

CUBAN CIGAR ROLL

Mustard Aioli

CROSTINI

Ham, Cheese, Prosciutto, Goat Cheese,
Caramelized Onion Jam

DEVILED EGG

Pimento Cheese, Bacon, Chives

PEKING DUCK ROLL

Sweet Soy

BEEF TARTARE*

Whole Grain Mustard Aioli, Parsley Cream,
Phyllo Cup

BEEF WELLINGTON*

SEA

BBQ SHRIMP & GRITS CAKE

COCONUT SHRIMP

Orange Chili Sauce

SMOKED SALMON MOUSSE*

Phyllo Cup, Cream Cheese, Cucumber,
Dill

BACON WRAPPED SCALLOPS

CORDOVA CRAB CAKE

Remoulade

SESAME TUNA CONE

Waffle Cone, Avocado Cream, Scallions

SHRIMP COCKTAIL SHOOTER

Atomic Cocktail Sauce, Old Bay® Dust

SHRIMP PROFITEROLE

Shrimp Salad, Lettuce Chiffonade

GARDEN

WILD MUSHROOM VOL AU VENT

APPLE CROSTINI

Brie, Compressed Apple Chutney

BRIE & ALMOND BEGGARS PURSE

BRUSCHETTA

Tomatoes, Capers, Basil, Lemon Ricotta,
Balsamic Glaze, Crostini

FIG & GOAT CHEESE FLATBREAD

VEGETABLE POTSTICKER

Sweet Thai Chili

OLIVE TAPENADE

Kalamata Olives, Capers, Sun Dried
Tomatoes, Goat Cheese, Phyllo Cup

CAPRESE SKEWER

Mozzarella, Tomato, Basil Pesto

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

Food, beverage, audio visual, and meeting room rentals are subject to 6.5% sales tax and a 25% taxable service charge.

BOHEMIAN BUFFETS

For a minimum of 25 guests. Events with less than 25 guests will have an additional \$200 surcharge.

TASTE OF THE YUCATÁN • \$95/PP

CHILLED WATERMELON, MANGO, & PINEAPPLE

Chile Tajin

MIXED GREEN SALAD

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

MEXICAN STREET CORN

Cotija Cheese, Green Onions, Smoked Paprika Aioli, Baja Spice

SLOW COOKED BLACK BEANS & CHORIZO

CILANTRO LIME RICE

RED SNAPPER VERACRUZ

Tomato, Olives, Peppers & Sweet Onions

SKIRT STEAK CARNE ASADA*

Sautéed Peppers & Onions

PORK CARNITAS

Salsa Verde

WARM FLOUR & CORN TORTILLAS

THE FLORIDIAN • \$99/PP

SHE CRAB BISQUE

ISLAND GREENS

Mango Slices, Cherry Tomatoes, Cucumber, Toasted Coconut, Passion Fruit Dressing

SHRIMP SALAD

Corn, Black Beans, Red Peppers, Cilantro, Creamy Avocado Dressing

CHARRED PINEAPPLE SLAW

Shaved Cabbage, Pickled Red Onions, Pomegranate Seeds, Apple Cider Vinegar, Plantain Crumbles

SEARED MAHI MAHI

Mango Slaw, Blackened Spice

CONCH FRITTERS

Cajun Remoulade

GRILLED JERK CHICKEN

Jerk BBQ Sauce

RICE & RED KIDNEY BEANS

FRIED YUCA

Cilantro Aioli, Fresh Herbs

SOUTHERN BBQ • \$109/PP

FLORIDA GUMBO

KALE SALAD

Blueberries, Pickled Red Onions, Toy Box Tomatoes, Goat Cheese, Apple Cider Vinaigrette

BRUSSELS SLAW

Dried Cranberries, Grilled Apples, Walnuts, Parmesan, Poppy Seed Dressing

ROASTED POTATO SALAD

Mustard, Eggs, Red Onions

BEER CAN CHICKEN

IPA Brine, Sea Salt, Grilled Lemon

BLACKENED MAHI

Blistered Corn, Roasted Tomatoes, Okra

SMOKED BABY BACK RIBS

Brown Sugar BBQ, Tobacco Onions

PIMENTO MAC & CHEESE

Cavatappi, Pimentos Cheese Sauce

CORN ON THE COB

Sweet Milk Butter, BBQ Spice, Scallions

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BOHEMIAN BUFFETS (Continued)

TASTE OF TUSCANY • \$105/PP

ITALIAN WEDDING SOUP

GREEK SALAD

Romaine, Cucumber, Cherry Tomato, Pepperoncini, Kalamata Olive, Red Onions, Feta Cheese, Lemon Greek Dressing

QUINOA SALAD

Arugula, Cucumber, Olive, Cherry Tomatoes, Kale, Roasted Red Peppers, Pickled Red Onions, Extra Virgin Olive Oil

BEAN SALAD

White Beans, Chickpeas, Kalamata Olives, Red Onions, Red Peppers, Green Bell Pepper, Feta Cheese, Mint, Parsley

TUSCAN STYLE WHITE FISH

White Wine, Shallot, Tomato, Garlic, Thyme

BEEF STEW

Tomatoes, Mushrooms, Onions, Celery, Garlic, Red Wine

GRILLED CHICKEN BREAST

Mediterranean Bruschetta

ROSEMARY ROASTED GARLIC POTATOES

ROASTED VEGETABLES

Eggplant, Cauliflower, Tomato, Red Onion, Garlic, Spices

CORDOVA • \$113/PP

MINORCAN BISQUE

GRILLED SALAD

Escarole, Radicchio, Apples, Pickled Onions, Toy Box Tomatoes, Goat Cheese, Charred Lemon Vinaigrette

SPANISH CAESAR

Baby Romaine Lettuce, Shredded Manchego, Crushed Marcona Almond Croutons, Smoked Paprika Caesar Dressing

SPANISH POTATO SALAD

Eggs, Carrots, Peas, Piquillo Peppers, Tuna

HOUSE PAELLA

Bomba Rice, Chorizo, Chicken Thighs, Shrimp, Mussels, Peas, Datil Aioli

CATALAN BRAISED DUCK LEGS

Tomatoes, Leeks, Spanish Wine

BAKED LOCAL FISH

Harissa Olives, Red Onions, Cherry Tomatoes, Green Onions, Local Olive Oil

ROASTED ASPARAGUS

Confit Garlic

PATATAS BRAVA

Spicy Tomato Sauce, Chimichurri Sauce

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BOHEMIAN BUFFETS *(Continued)*

BOHEMIAN CHOP HOUSE • \$149/PP

KALE SALAD

Blueberries, Pickled Red Onions, Toy Box Tomatoes, Goat Cheese, Apple Cider Vinaigrette

GREEK SALAD

Romaine, Cucumber, Cherry Tomato, Pepperoncini, Kalamata Olive, Red Onions, Feta Cheese, Lemon Greek Dressing

HORSERADISH SMASHED RED ROSE POTATOES

GARLIC BUTTER POACHED ASPARAGUS

HONEY & SORGHUM GLAZED HEIRLOOM BABY CARROTS

Select One:

CHILLED LOCAL SHRIMP COCKTAIL

Jumbo Local Shrimp, Citrus Cocktail Sauce, Lemon, Old Bay®

OYSTERS ROCKEFELLER*

Oysters on a Half Shell, Parmesan Creamed Spinach, Bacon, Bourbon, Garlic Brioche Gratin

Select One:

BRICK PRESSED JOYCE FARMS® CHICKEN

Rosemary Jus Cider

CURED PORK TENDERLOIN

Apple Thyme Compote

Select One:

GRILLED PETITE BEEF TENDERLOIN*

Garlic Herb

BUTTER NEW YORK STRIP AU POIVRE*

Cabernet Jus

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BOHEMIAN PLATED DINNER

Each Bohemian Plated Dinner consists of two courses. Maximum of two entrée selections permitted; menu will be priced based on highest priced entrée.

FIRST COURSE *(Soup or Salad, Select One)*

HOUSE WEDGE

Baby Iceberg Lettuce, Candied Pecans, Bacon Lardons, Roasted Tomatoes, Blue Cheese, Smoky Ranch, Avocado Purée

SPANISH CAESAR

Baby Romaine Lettuce, Shredded Manchego, Crushed Marcona Almond Croutons, Smoked Paprika Caesar Dressing

FARMHOUSE SALAD

Cucumber-wrapped Arcadian Mixed Greens, Garden Tomatoes, Pickled Red Onion, Lemon Whipped Ricotta, Herb Buttermilk Dressing

FLORIDA ORANGE SALAD

Chicory, Florida Orange Segments, Mascarpone Yogurt, Radish, Fennel Shaved, Black Sesame Seeds, Florida Citrus Vinaigrette

BUTTERNUT SQUASH SOUP

Lemon Oil, Adobo Pepitas

CORN CHOWDER

Roasted Succotash, Basil Oil

TOMATO BISQUE

Goat Cheese Crumbles, Chives

BOHEMIAN PLATED DINNER *(Continued)*

Each Bohemian Plated Dinner consists of two courses. Maximum of two entrée selections permitted; menu will be priced based on highest priced entrée.

SECOND COURSE *(Select One)*

LAND

HERB CRUSTED AIRLINE CHICKEN • \$95/PP

Lemon & Rosemary Polenta, Asparagus, Cippolini Onions, Chicken Jus

APPLE BRINED GRILLED PORK LOIN • \$97/PP

Carrot Purée, Black Lentils, Apple & Raisin Chutney, Calvados Demi-Glace

BRAISED SHORT RIB • \$98/PP

Pomme Purée, Honey & Thyme Glazed Carrots, Natural Jus, Onion Strings

GRILLED LAMB LOIN • \$113/PP

Potato Fondant, Haricot Verts, Mint Pesto, Madeira Sauce

GRILLED BEEF TENDERLOIN* • \$109/PP

Broccolini, Butternut Squash Purée, Au Gratin Hash Potato, Bordelaise

SEA

HERB CRUSTED SALMON* • \$95/PP

Corn & Asparagus Succotash, Toasted Barley Risotto Tomato Velouté

ADOBO SPICED GROUPER • \$101/PP

Congaree & Penn® Grits, Chorizo & Tomato Gravy, Roasted Tomatoes

SEARED SNAPPER • \$101/PP

Mediterranean Orzo, Zucchini Medallions, Brown Butter Braised Leeks & Fennel

PAN SEARED HALIBUT • \$105/PP

Olive Oil & Chive Smashed New Potatoes, Braised Baby Spinach, Lemon, Thyme Beurre Blanc

GARDEN

GRILLED CAULIFLOWER STEAK • \$86/PP

Spicy Tomato Sauce, Fried Fingerling Potatoes, Watercress, Fennel Salsa Verde

WILD MUSHROOM & ASPARAGUS

RISOTTO • \$86/PP

Bell Pepper Coulis

ENTRÉE DUOS

SEARED SNAPPER & AIRLINE CHICKEN • \$111/PP

Mediterranean Orzo, Zucchini Medallions, Brown Butter Braised Leeks & Fennel

BRAISED SHORT RIB & SHRIMP • \$121/PP

Pomme Purée, Honey & Thyme Glazed Carrots, Natural Jus, Onion Strings

GRILLED LAMB LOIN & SALMON* • \$121/PP

Corn & Asparagus Succotash, Toasted Barley Risotto, Tomato Velouté

GRILLED BEEF TENDERLOIN & POACHED LOBSTER MEDALLIONS* • \$131/PP

Broccolini, Butternut Squash Purée, Au Gratin Hash Potato, Bordelaise

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GRAND RECEPTION DISPLAYS

Minimum 50 guests.

GRAND RECEPTION #1 • \$99/PP

CHOICE OF SOUP OR SALAD

GARDEN ART DISPLAY

Vegetable Crudit  in the Season, Edamame Hummus, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing

BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES

Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Local Cheese, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

CHILLED JUMBO SHRIMP

Served with Traditional Cocktail Sauce
(3) Pieces per person

MAC & CHEESE BAR

Traditional Cheese Sauce, Cavatappi, Penne, Arrabiata Sauce, Grilled Chicken, Bacon, Peas, Mushrooms, Parmesan, Goat Cheese, Crushed Garlic Croutons

GRAND RECEPTION #2 • \$109/PP

HOUSE WEDGE

Baby Iceberg, Candied Pecans, Bacon Lardons, Roasted Tomatoes, Blue Cheese, Smoky Ranch, Avocado Pur e

BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES

Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Local Cheese, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

SHRIMP & GRITS BAR

Creole Spiced Shrimp, Congaree & Penn Grits, Spicy Tomato, Tasso Cream Sauce, Charred Corn, Bacon, Tomatoes, Spinach, Saut ed Mushrooms

HERB ROASTED TURKEY

Cranberry & Port Relish, Herb Aioli, Soft Rolls

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GRAND RECEPTION DISPLAYS *(Continued)*

Minimum 50 guests.

GRAND RECEPTION #3 • \$119/PP

GARDEN ART DISPLAY

Vegetable Crudit  in the Season, Edamame Hummus, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing

MAC & CHEESE BAR

Traditional Cheese Sauce, Cavatappi, Penne, Arrabiata Sauce, Grilled Chicken, Bacon, Peas, Mushrooms, Parmesan, Goat Cheese, Crushed Garlic Croutons

FOOD TRUCK SLIDERS*

Angus Beef, Mini Crab Cake, Smoked Pulled Pork, Village Bakery Slider Buns. Create a Signature Flavor with the Following Toppings: Sliced Cheddar, Tomato Jam, Arugula, Pickles, Southern Style Coleslaw, Onion Jam, Ketchup, BBQ, Remoulade

ROASTED HONEY HAM

Orange & Pomegranate Jus, Brioche Rolls

GRAND RECEPTION #4 • \$149/PP

HOUSE WEDGE

Baby Iceberg, Candied Pecans, Bacon Lardons, Roasted Tomatoes, Blue Cheese, Smoky Ranch, Avocado Pur e

BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES

Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Local Cheese, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

ARTISAN CHEESE DISPLAY

Goat Cheese, Cambozola, Whipped Feta, Manchego, Local Cheeses, Cornichons, Regional Chutney, Rustic Baguette, Flatbreads

CHILLED SEAFOOD*

Smoked Salmon, Seasonal Oysters, Chilled Shrimp, Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce

ROASTED PRIME RIB*

Herb Au Jus, Soft Rolls, Horseradish Aioli, Smoked Onion Marmalade, European Stone Ground Mustard

MAC & CHEESE BAR

Traditional Cheese Sauce, Cavatappi, Penne, Arrabiata Sauce, Grilled Chicken, Bacon, Peas, Mushrooms, Parmesan, Goat Cheese, Crushed Garlic Croutons

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ACTION & DISPLAY STATIONS

All items are displayed for a maximum of 90 minutes to ensure health and safety standards. Chef attendant fee required for carving stations at \$195 per station, per hour. One attendant required per 75 guests.

CARVING STATIONS

Minimum of 30 guests.

HERB ROASTED TURKEY • \$225 (Serves 20)
Cranberry & Port Relish, Herb Aioli, Soft Rolls

ROASTED HONEY HAM • \$300 (Serves 55)
Orange & Pomegranate Jus, Brioche Rolls

ROASTED SALMON FILET* • \$320 (Serves 20)
Puff Pastry Encrusted Atlantic Salmon, Boursin Creamed Spinach & Arugula, Lemon Dill Crème Fraîche

CIDER HONEY PORK LOIN • \$350 (Serves 30)
Apple & Rosemary Chutney, Soft Pretzel Rolls

ROASTED BEEF TENDERLOIN • \$350
(Serves 15)
Bearnaise, Chimichurri, Bordelaise Sauce

ROASTED PRIME RIB* • \$650 (Serves 35)
Herb Au Jus, Soft Rolls, Horseradish Aioli, Smoked Onion Marmalade, European Stone Ground Mustard

DISPLAYS

Minimum of 25 guests.

GARDEN ART • \$19/PP
Vegetable Crudité in the Season, Edamame Hummus, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing

CHILLED JUMBO SHRIMP • \$22/PP
Served with Traditional Cocktail Sauce
(3) pieces per person

ARTISAN CHEESE DISPLAY • \$25/PP
Goat Cheese, Cambozola, Whipped Feta, Manchego, Local Cheeses, Cornichons, Regional Chutney, Rustic Baguette, Flatbreads

SHRIMP & GRITS BAR • \$28/PP
Creole Spiced Shrimp, Congaree & Penn Grits, Spicy Tomato, Tasso Cream Sauce, Charred Corn, Bacon, Tomatoes, Spinach, Sautéed Mushrooms

BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES • \$32/PP
Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Local Cheese, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

FOOD TRUCK SLIDERS* • \$32/PP
Angus Beef, Mini Crab Cake, Smoked Pulled Pork, Village Bakery Slider Buns.
Create a Signature Flavor with the Following Toppings:
Sliced Cheddar, Tomato Jam, Arugula, Pickles, Southern Style Coleslaw, Onion Jam, Ketchup, BBQ, Remoulade

CHILLED SEAFOOD* • \$32/PP
Smoked Salmon, Seasonal Oysters, Chilled Shrimp, Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce

MAC & CHEESE BAR • \$35/PP
Traditional Cheese Sauce, Cavatappi, Penne, Arrabiata Sauce, Grilled Chicken, Bacon, Peas, Mushrooms, Parmesan, Goat Cheese, Crushed Garlic Croutons

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DESSERT STATIONS

20 guest minimum.

BANANAS FOSTER \$26/PP

Banana
Cinnamon
Bourbon
Brown Sugar
Cinnamon Ice Cream
Vanilla Ice Cream
Banana Bread

PETITE SWEETS \$28/PP

French Macarons
Eclairs
Cream Puffs
Dessert Shooters

FUNNEL CAKE \$29/PP

Powdered Sugar
Chocolate Syrup
Raspberry Pureé
Macerated Strawberries
M&M's®
Oreo® Crumbs

GREAT WALL OF CAKE \$30/PP

Chocolate Mousse Cake
Lemon Berry
Mascarpone Cake
Caramel Vanilla Crunch
Cake
Pineapple Upside Down
Cake

HEART OF CHOCOLATE \$33/PP

Chocolate Covered
Strawberries
Chocolate Covered Pretzels
Assorted Chocolate Truffles
Chocolate Mousse in
Chocolate Tarts
Dark Chocolate Covered
Espresso Beans

LATE NIGHT MENU

50 guest minimum. Select up to 3 per event. Only available as an addition to dinner.

CHORIZO, CHEESE, EGG BURRITO • \$8/PP

Southwestern Tortilla Chips

BELGIUM WAFFLE STICKS • \$15/PP

Maple or Sorghum Syrup

CHURROS • \$15/PP

Dulce De Leche & Vanilla Strawberry Purée

BBQ PORK SLIDERS • \$17/PP

Cajun Kettle Chips

FRIED CHICKEN SLIDERS • \$17/PP

Soft Roll, Pickles, Dijonaise, With Waffle Fries

SMASH BURGER* • \$19/PP

Beef Patty, Cheddar, Brioche Bun, Caramelized Onions, Tots & Secret Sauce

JUMBO LUMP CRAB CAKE SLIDER • \$24/PP

Soft Roll, Remoulade & Old Bay Chips

SPICY TUNA SUSHI BOWL* • \$26/PP

Sushi Rice, Sambal Hoisin Drizzle, Edamame, Crunchy Tempura

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RECEPTION BEVERAGES

OPEN HOST BAR

Prices are per person, per hour. Includes assorted waters, juice and sodas.

PREMIUM

1 HOUR • \$29
2 HOURS • \$39
3 HOURS • \$49
4 HOURS • \$59
5 HOURS • \$69

LUXURY

1 HOUR • \$32
2 HOURS • \$42
3 HOURS • \$52
4 HOURS • \$62
5 HOURS • \$72

BEER & WINE

1 HOUR • \$25
2 HOURS • \$30
3 HOURS • \$35
4 HOURS • \$40
5 HOURS • \$45

WINE

Kessler® By Raymond®, Napa
Chardonnay

Kessler® By Raymond®, Napa
Cabernet Sauvignon

Viña Lolita
Brut, Blanc de Blancs, Cava

BEER

Domestic & Import

HOST BAR

On consumption, plus service charge and tax.

LIQUORS

Premium • \$12
Luxury • \$14

WINES | HOUSE WINE

Glass • \$10
Bottle • \$40

BEER

Domestic • \$6.50
Import • \$7.50

NON-ALCOHOLIC

Sodas & Juices • \$5
Mineral Waters • \$5

CASH BAR

Prices include service charge and tax.

LIQUORS

Premium • \$14
Luxury • \$16

WINES | HOUSE WINE

Glass • \$12
Bottle • \$40

BEER

Domestic • \$9
Import • \$10

NON-ALCOHOLIC

Sodas & Juices • \$5
Mineral Waters • \$5

SPECIALTY BARS & BEVERAGE ENHANCEMENTS

BUBBLY BAR • \$28/PP

Up to 3 Hours (Select Two)

Prosecco, Triple Sec, Orange Twist

Sparkling Wine, Raspberry, Chambord

Prosecco, Rose Water Simple Syrup,
Strawberry

CORDIAL BAR

2 Hours. Recommended as an After-Dinner Bar to complement your dessert selections.

Standard Cordial Bar • \$36/PP

Disaronno® Amaretto, Frangelico®, Kahlua®, Sambuca, Baileys®

Deluxe Cordial Bar • \$42/PP

Disaronno® Amaretto, Courvoisier®, Frangelico®, Kahlua®, Sambuca, Baileys®, Port Wine

Cordials • \$14 (2 oz./each)

B&B®, Baileys®, Cointreau®, Disaronno® Amaretto, Frangelico®, Drambuie®, Grand Marnier®, Kahlua®, Sambuca, Southern Comfort®, Campari®, Courvoisier®, Rémy Martin®, Hennessy®

MIMOSAS • \$7/EACH

Fresh Orange, Peach, or Pineapple Juice

CASA MONICA BOURBON TASTING EXPERIENCE • \$65/PP

1 oz./each

St. Augustine Straight Bourbon

St. Augustine Port Finished Bourbon

St. Augustine "The Saint" Bourbon

Casa Monica Single Barrel Select Bourbon

SANGRIA & CHAMPAGNE BAR • \$130/GAL

(Select One)

WHITE WINE SANGRIA

Chardonnay, Brandy, Cointreau, Orange Juice, Simple Syrup, Club Soda

Chardonnay, Apricot Brandy, Pineapple Juice, Honey, Club Soda

Moscato, Triple Sec, Orange Juice, Sprite

RED WINE SANGRIA

Cabernet, Brandy, Peach Schnapps, Simple Syrup, Raspberry

Cabernet, Honey, Apple Schnapps, Simple Syrup, Ginger Ale

Malbec, Brandy, Triple Sec, Grapefruit Juice, Pineapple Juice

BLOODY MARY BAR

Premium • \$12/PP

Luxury • \$14/PP

SPECIALTY COCKTAILS

Barrel Aged Old Fashioned • \$480/GAL

Knob Creek Bourbon®, Smoked Maple Syrup, Orange, Angostura Bitters

Greyhound to Vilano • \$480/GAL

Tito's® Vodka, St. Germain®, Fresh Basil, Agave, Grapefruit

Cordova Sangria • \$480/GAL

Malbec, Lemon, Orange, Simple Syrup, Brandy

Lavender 75 • \$480/GAL

Hendrick's® Gin, Lavender Syrup, Lemon, Prosecco

SCHEDULE OF FEES

BARTENDER

A fee of \$175/bartender will be applied (4 hours). Each additional hour is \$50/bartender. Minimum of one bartender per 75 guests.

CASHIER

Up to 2 hours • \$150

Each additional hour • \$35

One cashier per bar

CASH BAR MINIMUM

\$500 drink spend per bar + Tax + Gratuity

MAKE THIS MOMENT YOURS.

BOOKING PROCESS

Is a Wedding Planner included in pricing?

While our Kessler Event Manager will oversee all aspects of your catering needs including menu selection and the setup of your reception location, ceremonies require the services of a professional Wedding Planner and officiant to assist with all rehearsal, ceremony, and reception related details. The services of a full-day Wedding Planner will allow you to relax and enjoy your day knowing every detail will be taken care of. We're happy to provide you the names of planners from our preferred vendor list.

What exactly does my facility fee include?

Facility fee includes set up and break down of our event chairs, cocktail reception and dinner site including tables, votive candles, place setting (to include china, all appropriate glassware and silverware), cake table, gift table, the choice of white, ivory or black linens, dance floor and limited set-up of wedding reception décor (menu cards, cake knife and server, champagne flutes) will be provided by our Exceptional Events Team.

Do you require a deposit to hold space?

A 50% non-refundable deposit is due with the signed contract and additional 25% payments are spread out up until your event. The final payment is due 14 days prior with your final guest counts.

Can we book a ceremony without a reception?

We require ceremonies to include receptions with us and you will love how easily and beautifully your day flows from one to the other. We do, however, offer receptions without a ceremony on property.

ROOMS AND REGISTRATION

Do we get a group discount for our guests?

We offer group room blocks for 10+ rooms with a 2 night minimum. Discount will be based on season and availability. Please contact Sales for more information on group bookings.

We would like to give out welcome bags for all our guests who are staying at your hotel. Can your Front Desk hand them out for us?

We can have the Front Desk hand your gift bags out to your guests as they check-in or deliver them to the guest room upon arrival, for an additional fee. Please contact your Event Manager for more information.

What is check-in and check-out time?

Check-in is at 4pm and check-out is 11am.

Can we bring our pet?

You can! The hotel is pet friendly for your furry friends up to 40 pounds. There is a \$150 non-refundable pet fee, plus \$50 per additional pet.

WEDDING RECEPTION

Do you allow outside caterers?

To guarantee our standards of quality, inspired cuisine, we do not allow any outside catered food or beverage.

Glass items are not allowed at the pool, pool deck or Sultan's Pavilion. Non breakable alternatives are provided.

What is a Food & Beverage Minimum?

The Food & Beverage Minimum is a contracted minimum spending requirement for food and beverage only, consumed within the contracted space within the contracted time, (not including tax and service charge) with the food and bar packages you choose.

Do I have to use the vendors on the hotel's preferred vendor list?

You do not need to use our vendors but we suggest you consider them. They have a relationship with our hotel and understand the standards and expectations of our hotel, which means they help us wow you even more. Any vendors not on our list must provide a certificate of insurance and business license. Your Event Manager can provide further assistance.

Do you provide decorations?

Our event spaces are artfully curated down to every gorgeous detail, so many couples feel they don't need to add much and therefore we don't provide it. However, we can provide you with our vendor list for suggestions. Any decoration is your responsibility to set up. We recommend hiring a wedding planner or assigning a family member to be responsible for any decorations not done by a vendor.

We have children coming to our wedding, will they be the same price as adults?

We do offer a children's meal for those under 12 years old. Your Event Manager can provide you with details.

FOREVER BEGINS HERE.

Contact our team at cmhsales@kesslercollection.com to start creating your day.