

St. Augustn oliday

475 Commerce Lake Dr St. Augustine, FL 32225 904-940-9500 www.worldofgolfresort.com

Small Meetings,



Equal Big Deals!



CATERING GUIDELINES

Food & Beverage – Due to liability and legal restrictions no outside food or beverages of any kind may be brought into the hotel by the customer, guests or exhibitors. <u>Holiday Inn St.</u> <u>Augustine– World Golf</u> is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages and must possess a valid form of identification. Holiday Inn, World of Golf, St Augustine reserves the right to refuse alcohol service to anyone.

Tax — All Federal, State and Municipal taxes which may be imposed or applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay for them separately.

Catering Fees — There is a 21% service charge and a 6.5% tax added to all food and beverage charges. The 21% service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality buffet pricing is based on 1.5 hours of service or less. Additional charges may occur for extending hours of service. Fees will apply for events that do not meet required minimums according to meal periods. Cooking Stations, Carving Stations are subject to a \$150* Chef Fee per Chef. A \$150* Bartender Fee will be applied to all bars. <u>Holiday Inn St. Augustine– World Golf</u> staffs 1 bartender per 75 – 100 guests. (*Plus tax & service charge)

Food and Beverage Guidelines – B 12pm (Noon), Fourteen (14) business days prior to all food and beverage functions, <u>Holiday Inn St. Augustine– World Golf</u> requires the customer to submit a guarantee number of guests for each scheduled event. At this time, the guest count may increase, but not decrease. If the guarantee is not received by the cutoff date, <u>Holiday Inn St.</u> <u>Augustine– World Golf</u> will assume that the "expected" number of guests stated on the contract as the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation and event staffing. Should the actual number of guests exceed the guarantee the customer will be charged for the actual number of guests in attendance. On plated Food and Beverage food functions, <u>Holiday Inn St. Augustine– World Golf</u> will set seating for (5%) over the guarantee. Food will only be prepared for the guarantee not the overset.

Function Rooms — Function rooms are assigned by the hotel's Sales and Catering team, according to the guaranteed minimum number of guests anticipated. Increases in room rental fees are applicable if group attendance drops below the estimated attendance at the time of the booking. Holiday Inn, World of Golf, St Augustine reserves the right to change groups to a room more suitable at the hotel's discretion for the attendance with notification to the client if attendance drops or increases.



Weather Guidelines for Outdoor Function – For evening functions, <u>Holiday Inn St. Augustine-</u><u>World Golf</u> <u>World Golf</u> will determine at 12pm (Noon) on the day of the function whether the event will be held inside or outside. For daytime function <u>Holiday Inn St. Augustine– World Golf</u> will make the decision by 5pm the night prior to the event. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back up location. Temperatures below 60 degrees, and / or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases, <u>Holiday Inn St. Augustine– World Golf</u> reserves the right to make the FINAL decision after consulting the client, especially if lighting storms or severe weather conditions are expected in the vicinity that may endanger the safety of our guests or service professionals.

Smoking – <u>Holiday Inn St. Augustine– World Golf</u> is a smoke free environment. Smoking is permitted in designated outdoor area, only.

Damages — Any damages to the resort, as a result of group activity, will be subject to a repair charge. A scheduled walkthrough should be arranged through Catering/Conference Services prior to move-in and after move-out to assess the condition. and are assigned on a first come, first serve basis. <u>Holiday Inn St. Augustine – World Golf</u>,

Inclusions-Standard white and or ivory linens are included with the pricing for Event Functions

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Breakfast Buffets

Holiday Inn St. Augustine - World Golf

Includes Orange Juice, Coffee and Ice Water

Lakeside Continental \$15 per person

An Assortment of Breakfast Pastries and Muffins Fresh Fruit Yogurt

Sunrise Breakfast \$20 per person

Fluffy Scrambled Eggs Both Bacon and Sausage Breakfast Potatoes Assorted Breads with Butter and Jam

Southern Breakfast \$25 per person

Fresh Sliced Seasonal Fruit Fluffy Scrambled Eggs with Cheddar Cheese Choice of two: Bacon, Sausage, or Ham Country Grits Biscuits with Sausage Gravy Assorted Pastries and Muffins

Brunch Beverage Add-On:

Mimosa Pitchers with Orange juice and Champagne: \$37 per pitcher Bloody Mary Pitchers with Celery: \$35 per pitcher St. Augustine olidav

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Meeting Break Options:



Tray of Assorted Cookies: \$50.00 per tray, serves 25-35

Tray of Assorted Muffins: \$50.00 per tray, serves 25-35

Tray of Granola Bars: \$60 per tray, serves 25-35

Tray of Assorted Danishes: \$55.00 per tray, serves 25-25

Tray of Individual Yogurts: \$60.00 per tray, serves 25-35

Beverage Options:

XL Coffee package with XL Ice Water Carafe: \$40.00 per serving
Soda Cans: Sprite, Coke, Diet Coke: \$3.50 per can
XL Lemonade or Iced Tea: \$30.00 per serving

All options are plus tax/gratuity



Lunch Buffet

Option #1

Served with Freshly Brewed Coffee Iced Tea and Warm Rolls and Butter

\$36.00 per person *Minimum of 25 Guests*

Chicken Tender Platter

Tender chicken breast battered and fried to a golden brown. Accompanied with choice of sauce on side.

House Made Pub Chips

Yukon gold potatoes prepared and fried in house, lightly seasoned with salt and pepper

Chicken Quesadillas

Fresh diced peppers and onions mixed with a blend of shredded cheese and grilled chicken. All grilled to perfection in a flour tortilla

Fresh Side Salad

Artisan mixed green salad tossed with cucumbers grape tomatoes croutons and red onions Choice of dressing on side

Fresh Fruit Platter

Fresh assortment if chef selected fruits

Assorted Cookies with be offered for dessert

Notice: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

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Lunch Buffet

Option #2

Served with Freshly Brewed Coffee Iced Tea and Warm Rolls and Butter

\$46 per person *Minimum of 25 Guests*

BLT club Wrap

Shaved turkey, ham and bacon with lettuce tomato Swiss and cheddar cheese all wrap in a toasted flour tortilla

Grilled Veggie Sandwich

Grilled ciabatta bun with zucchini, tomatoes, onions and roasted red peppers sautéed in olive oil. Topped with provolone cheese and finished with a house made pesto mayonnaise

French Fries

Golden fried to perfection and seasoned with salt and pepper

Cole Slaw

House made Cole slaw

Caesar Salad

Romaine Hearts, Focaccia Croutons, Parmigianino Cheese, House Made Caesar Dressing

Assorted Cookies with be offered for dessert

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Boxed Lunches, \$18 per boxed lunch:

Includes: Half Wrap or Sub, Chips, Cookie, Pickle and Beverage.

All selections available as a Half Sub or Half Wrap with Lettuce, Tomato, and choice of Meat and Cheese.

Meat:

Turkey Roast Beef Ham Italian – Salami and Ham Bacon (BLT) Chicken Tender (Also Buffalo Chicken Tender)

Cheese:

American White or Yellow White Cheddar Swiss Provolone

Chips:

Lays Chips Nacho Cheese Doritos Cheetos

Beverages:

Canned Soda: Coke, Diet Coke, or Sprite Sweet Tea or Bottled Water

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Dinner Buffet

Option #1

Served with freshly brewed coffee tea as well as soda options. Rolls and butter provided per each table

\$47 per person *Minimum 25 Guests*

Chicken Tender Platter

Tender chicken breast battered and fried to a golden brown. Accompanied with choice of sauce on side

Bacon Cheese Burger Sliders

Bite sized Angus burgers topped with crispy bacon and Monterey jack cheese. Assorted condiments served on side

Chicken Caesar Salad

Crisp romaine lettuce with shaved parmesan cheese and croutons tossed in Caesar dressing. Topped with seasoned grilled chicken

French Fries

Golden fried to perfection and seasoned with salt and pepper

Cole Slaw

House made Cole slaw

Dessert

House prepared Key lime pie

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Dinner Buffet

Option #2

Served with freshly brewed coffee tea as well as soda options. Rolls and butter provided per each table

\$65 per person *Minimum 25 Guests*

Monterey Grilled Chicken

Grilled chicken breast topped with BBQ sauce diced tomatoes, crisp bacon and Monterey jack cheese

Firecracker Shrimp

Lightly breaded shrimp golden fried and tossed in a house made sweet and spicy Asian red chili sauce

Apple Cinnamon BBQ Pork Chops

Center cut boneless grilled pork chops finished in a house made apple cinnamon barbeque sauce.

Fresh Side Salad

Artisan mixed green salad tossed with cucumbers grape tomatoes croutons and red onions with choice of dressing on side

Side Selection

Chef's choice of rice Seasonal sautéed vegetables Fresh mixed fruit

Dessert

House made New York style Cheesecake topped with a raspberry compote

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Dinner Buffet

Option #3

Served with freshly brewed coffee tea as well as soda options. Rolls and butter provided per each table

\$80 per person *Minimum 25 Guests*

Tuscan Chicken Penne

House marinated grilled chicken tossed in penne pasta with garlic sautéed onions mushrooms and charred tomatoes. Finished with a light white wine pesto cream sauce

Citrus Grilled Salmon

Seasoned grilled salmon filets finished with a delicate house made citrus butter sauce

Pulled Pork Mac and Cheese

Cheddar jack macaroni and cheese oven baked and topped with Austin Blues barbeque pulled pork. Finished with a Carolina sweet BBQ sauce, haystack fried onion frizzles and chopped scallions

Monterey Grilled Chicken

Grilled chicken breast topped with BBQ sauce diced tomatoes, crisp bacon and Monterey jack cheese

Fresh Side Salad

Artisan mixed green salad tossed with cucumbers grape tomatoes croutons and red onions Choice of dressing on side

Side Selection

Chef's choice of Rice Seasonal sautéed vegetables Pesto Roasted Potatoes

Dessert Selection

New York Style Cheesecake topped with a Raspberry compote

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Platter of assorted cookies and pastries

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Appetizer Buffet - Select 3 Choices from Below

\$30 per person *Minimum 25 Guests*

Buffalo Chicken Sliders

Freshly breaded chicken strips tossed in a mild zesty wing sauce topped with green leaf lettuce, sliced tomato and blue cheese dressing. Served on a toasted slider bun.

Hummus and Pita

Hummus mixed with spices and served with carrots, celery, tomatoes and cucumbers. Served with toasted pita slices

Firecracker Shrimp

Shrimp lightly battered and fried. Tossed in a sweet red chili sauce and sprinkled with chives.

Fried Chicken Wings

Chicken wings fried and served with sauce on the side. Served with celery and ranch dressing Sauces offered: Mild buffalo sauce, Coca Cola BBQ sauce, or Honey Siracha

Fresh Fruit Platter

Chefs selection of fresh fruit served with Greek Yogurt

Grilled Vegetable Platter

Chefs selection of fresh vegetables grilled and lightly seasoned

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