

THE
PALENCIASM
CLUB

Events & Banquets

Menu & Offerings



Welcome

St. Augustine, FL

Share your special event with close friends and family at Palencia. We understand that an extraordinary event doesn't simply happen, it is planned. First impressions are always essential and our professional and experienced Team will help make your special day memorable, beautiful and stress-free.

The Palencia Clubhouse can accommodate up to 150 Guests indoors and up to 200 Guests outdoors. We are dedicated to serving you and your Guests.

The menu for your event can be created to your preference or handled entirely by our Chef – the choice is yours.

General Information

All facility rentals include menu assistance, event consultation, floor plan development, outdoor ceremony chairs, indoor banquet chairs, banquet tables house white linens and napkins, facility set up and break down, clubhouse Wi-Fi access, and Guest parking.

Outside food and beverages are not permitted on the premises, with the exception of wedding or celebration cakes. If you don't see an item on our menu, please ask! We will always try to accommodate your requests.

Costs and Additions

Includes four hours of facility access

Cordoba Room and Veranda: Includes house linens, tables, chairs, banquet tables, bar service, balcony with seating | **\$800**

Bistro Terrace: Indoor and outdoor seating, high-top tables with beautiful fountain and golf views | **\$1,000**

Reinosa: Includes house linens, tables, chairs, banquet tables, two balconies, high top tables, and a dedicated bar | **\$2,500**

Dance Floor | \$400

Also available: A/V, High Top Tables, Easels, Centerpieces



Pricing does not include applicable sales tax or 22% service charge.

Hors d'oeuvres

*Priced per piece / Minimum order of 50 pieces per selection
(ex: 50 Shrimp Cocktail Shooters at \$5 per piece)*

COLD

- \$5** Shrimp Cocktail Shooters
Bruschetta Crostini
Apple Walnut Brie Crostini
Sesame-Seared Ahi with Wasabi
Caprese Skewers
- \$7** Beef Tenderloin with Blue Cheese & Balsamic Mushrooms
Tuna Poké with Crisp Nori
Shredded Short Rib with Tomato Polenta and Red Wine Reduction

HOT

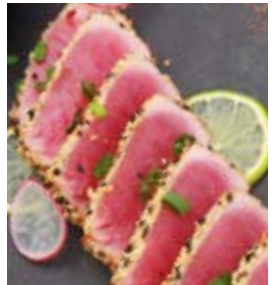
- \$5** Pad Thai Shrimp & Chicken Spring Rolls with Sweet Chili Sauce
Chicken Dijon in Puff Pastry
Andouille Sausage & Puff Pastry
Vegetable Potsticker with Sweet Soy Reduction
Breaded Artichoke Hearts with Chipotle Ranch Dipping Sauce
Spanakopita with Spinach and Feta Cheese
Chipotle Shrimp Empanadas with Tomatillo Sauce
- \$7** Chili Lime Glazed Chicken Kabobs
Malaysian Beef Satay with Coconut Curry Peanut Sauce
Korean Chicken Satays with BBQ Bulgogi Sauce
Buttered Pecan Shrimp with Lemon Aioli
Churrasco Steak Skewers with Chimichurri Sauce
Shrimp Chopsticks with Sweet Chili Sauce
Mini Beef Wellington with Rosemary Marsala Demi-Glace
Seared Diver's Scallops Wrapped with Bacon
Beef Tenderloin with Gorgonzola Wrapped in Bacon

VEGGIE

- \$5** Vegetable Potstickers with Sweet Soy Reduction
Vegetable Samosas with Tzatziki Dipping Sauce
Vegetable Spring Rolls with Mango Thai Chili
Feta Cheese and Sun-Dried Tomato in Philo
Breaded Artichoke Hearts
Crispy Asiago Asparagus
Wild Mushroom Vol Au Vent
Edamame Dumpling with Thai Chili Sauce

GLUTEN FREE

- \$6** Antipasto Skewers, Mozzarella, Artichoke, and Tomato
Chili Lime Chicken Skewers
Churrasco Steak Skewers with Ancho Lime
Bacon-Wrapped Shrimp
Mediterranean Chicken, Fig and Tomato Kabobs



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Displays

Minimum of 15 guests

International and Domestic Cheeses & Crackers with seasonal fruit | \$15pp

Antipasto | \$20pp

Mediterranean grilled vegetables, assorted meats, Italian cheeses, and marinated mushrooms

Seafood Grazing Table | \$30pp

Shrimp, Mussels, Salmon, Scallops, & Oysters. +\$10 for Crab Legs or Tuna



Carving Stations

*Minimum of 20 guests. All stations come with rolls and appropriate sauces
Chef attendant fee of \$150*

Peppercorn-Crusted Tenderloin | \$625

Madagascar Sauce, Whole-Grain Mustard and Split
Soft Rolls. *Serves 40 Guests*

Roasted Prime Rib | \$675

Slow Roasted with Horseradish Cream, Whole-
Grain Mustard, and Petit Rolls. *Serves 30 Guests.*

Jerk Roasted NY Strip | \$600

Cool Mango Relish and Fried Plantains
Serves 30 Guests.

Adobo-Rubbed Pork Tenderloins | \$250

Wrapped in Bacon and Served with
Chimichurri Sauce. *Serves 40 Guests.*

Candied Huskies Spiral Ham | \$300

Pineapple Bourbon Sauce and Hawaiian Sweet Rolls.
Serves 40 Guests.

Roasted Turkey Breast | \$325

Sage Gravy, Cranberry Relish, Mini
Cornbread Muffins and Honey Butter
Serves 30 Guests.

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Buffet Packages

*Includes freshly baked breads, sweet cream butter, water, tea, coffee station. Minimum of 25 guests for buffet service.
Plated service available +\$5 per person. Add an additional starch or vegetable +\$4 per person, additional entrée +\$8 per person.*

VERDE BUFFET \$36 PP

Select 2 Entrées;
Herb Roasted Chicken
Salmon Piccata
Spaghetti & Meatballs
Chicken Cacciatore
Pasta Primavera

AZUL BUFFET \$42 PP

Select 2 Entrées;
Pecan Crusted Cod
Chicken Marsala
Herb Roasted Pork Loin
Beef Burgundy
Meat Lovers Lasagna

ROSADO BUFFET \$50 PP

Select 2 Entrées;
Chicken Parmesan
Chicken Saltimbocca
Sweet Basil Pesto Seared Salmon
Baked Lemon Butter Flounder
Grilled Marinated Bistro Steak with Chimichurri

SIDES

All packages select one of each

SALADS: Baby Iceberg with Croutons, Cherry Tomatoes, Radish, Blue Cheese & Ranch Dressings
Baby Gem Caesar
Palencia Bouquet with Candied Pecans, Feta, Cherry Tomatoes, Pomegranate Vinaigrette

STARCHES: Herb Roasted Red Potatoes, Garlic Mashed Potatoes, Safire Rice, Bourbon Butter Sweet Potatoes, Chef's Gouda Mac n Cheese

VEGETABLES: Seasonal Vegetable Medley, Buttered Broccolini, Haricots Verts with Almonds, Grilled Asparagus, Tri Colored Carrots, Roasted Brussels Sprouts

Pricing does not include applicable sales tax or 22% service charge.

Themed Breaks

Each menu has a minimum guarantee of 20 Guests. Breaks include water station, Coffee & Tea.

Strawberry Fields | \$20

Make-Your-Own Miniature Strawberry Shortcakes.

Strawberries, Whipped Cream and Brown Sugar

Pound Cake, Marinated Fresh Strawberries

Chocolate Dipped Strawberries, and

Strawberry Yogurt Smoothies



The Ball Game | \$16

Cracker Jacks, Peanuts, Tortilla Chips, and Salsa

Warm Pretzels, Melted Cheddar Cheese, and Whole-Grain Mustard



Love for Chocolate | \$20

Chocolate Chip Cookies, Chocolate-Dipped

Strawberries, Chocolate Biscotti, Chocolate

Pretzels, Hot Chocolate, Chocolate Coffee



Milk & Cookies | \$16

Chocolate Chip, Peanut Butter, White

Chocolate Chip Macadamia, Oatmeal

Raisin and Individual Milk



Healthy Break | \$20

Kashi Bars and Power Bars, Assorted

Dried Fruits, Pineapple and Strawberry

Kabobs, Bananas, Bottled Fruit Smoothies and Bottled Water

Pricing does not include applicable sales tax or 22% service charge.

Dessert

ACTION STATIONS

Bananas Foster Station | \$16

Bananas Sautéed in Butter and Brown Sugar, Flambéed with Grand Marnier and Served with Vanilla Bean Ice Cream

Chocolate Fondue Station | \$14

Dark Chocolate Fondue Station with Strawberries, Pineapple, Marshmallows and Pretzel Sticks

Smores Station | \$14

Torched Marshmallows Extinguished with Chocolate Ganache Atop Graham Crackers in Martini Glasses



SPECIALTY OPTIONS

by the dozen

Brownies & Blondies | \$45

Chef's Assorted Cookies | \$40

Choose up to 4: Chocolate Chip, White Chocolate Macadamia, Snickerdoodle, Peanut Butter, Red Velvet

Key Lime Pie Bars | \$75

Mini Red Velvet Cakes | \$120

Mini Cheese Cakes | \$55

Assorted Dessert Verrines | \$65

Gourmet Dessert Bars | \$38

**Summerberry Stack, Chocolate & Peanut Butter Stack, Chewy Marshmallow Bar, Lemon Crumb, Cinnamon Swirl Crumb Cake, Fabulous Chocolate Chunk, Toffee Crunch Blondie*

Mini Petit Fours | \$25

Pricing does not include applicable sales tax or 22% service charge.

Beverages

CONSUMPTION BAR PRICES

Consumption bars are charged per drink, and the host only pays for what is consumed. Prices are subject to change.

House Spirits • \$10 per drink

Wheatley Vodka, Bacardi Rum, New Amsterdam Gin, Espolon Blanco Tequila, Evan Williams Bourbon, Dewar's Scotch

**Subject to change*

Premium Spirits • \$12 per drink

Tito's Vodka, Bacardi White Rum or Captain Morgan Spiced Rum, Tanqueray Gin, Siete Leguas Blanco Tequila, Bulleit Bourbon or Crown Royal Whiskey, Johnnie Walker Red Label

Super Premium Spirits • \$15 per drink

Grey Goose or Ketel One Vodka, Pilar Light or Dark Rum, Bombay Sapphire Gin, Siete Leguas Reposado or Don Julio Blanco, Woodford Reserve, Johnnie Walker Black Label

Double: House and Premium +8, Super Premium +10
On the rocks/Rocks Martini: +\$3
Specialty Drinks (2 or more liquors): +\$5

Select Club Wines • Fox Lane - \$10 per glass

Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir

**Add Sparkling Wine \$2*

*Wine Cellar Reserve • \$15 per glass *Choose Two whites and Two Reds*

Weather Chardonnay, Ziobaffa Pinot Grigio, Solis Lumen Rose, Drylands Sauvignon Blanc, As One Cru Pinot Noir, Sure de Los Andes Malbec, Quest Cabernet Franc, Complicated Red Blend

**Add Candoni Prosecco or Treveri Sparkling Rose \$3*

*Domestic Beers • \$6 per glass *Choose 2*

Yuengling, Miller Lite, Coors Light, Michelob Ultra

*Premium Beers • \$8 per glass * Choose 3*

Corona or Corona Light, Stella Artois, Wicked Weed IPA, High Noon Seltzers, Nutrl Seltzers

PACKAGE BARS

*All packages include soda and bottled water.
Priced per person*

Club Wine, Domestic & Premium Beer

2 hours: 26 | 3 hours: 32 | 4 hours: 38

**Does not include liquor*

Wine Cellar Reserve, Domestic & Premium Beer

2 hours: 30 | 3 hours: 36 | 4 hours: 42

**Does not include liquor*

House Spirits

2 Hours: 34 | 3 Hours: 40 | 4 Hours: 46

Premium Spirits

2 Hours: 38 | 3 Hours: 44 | 4 Hours: 50

Super Premium Spirits

2 Hours: 41 | 3 Hours: 48 | 4 Hours: 55



ADDITIONAL BEVERAGES

Non-Alcoholic Punch | 40 per gallon

Non-Alcoholic Sparkling Cider | 20 per gallon

Champagne Toast | 4 per person

Bartender charge | 150 per bartender for the event

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We Look Forward to Hosting You!

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