

THE
PALENCIASM
CLUB

Weddings

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 planning, event consultation, floor plan development, 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. We are pleased to offer flexible menu planning & would be delighted to customize a package to your needs.

Costs and Inclusions

Weddings

Ceremony: White garden chairs, arch, infused water station, and 1-hour rehearsal on Friday before your wedding. Plus, 4-hour complimentary lounge for your wedding party to get ready with a mimosa bar and beer bucket | \$800

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

Reception: Floor-length house linens, tables, chairs, cake table, gift table, dedicated bar service, and cake cutting | \$3,000

Day-of wedding Coordination and Rehearsal | \$750

Dance Floor | \$400



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 Poki with Crisp Nori
Shredded Short Rib with Tomato Polenta and Red Wine Reduction

HOT

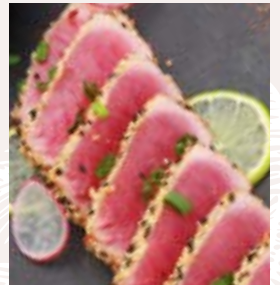
- \$5** Pad Thai Shrimp & Chicken Spring Rolls with Sweet Chili Sauce
Chicken Dijon in Puff Pastry
Andouille Sausage & Puff Pastry
Vegetable Potsticker with Sweet Soy Reduction
Breaded Artichoke Hearts with Chipotle Ranch Dipping Sauce
Spanakopita with Spinach and Feta Cheese
Chipotle Shrimp Empanadas 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 Wellingtons with Rosemary Marsala Demi-Glace
Seared Divers Scallops Wrapped with Bacon
Beef Tenderloin with Gorgonzola Wrapped in Bacon

VEGGIE

- \$5** Vegetable Potsticker 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



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

Displays

Minimum of 15 guests

International and Domestic Cheeses with seasonal fruit & Crackers | \$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.*

Adobo-Rubbed Pork Tenderloins | \$250

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

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Buffet Packages

Includes freshly baked rolls, sweet cream butter, water, tea, and 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.

SAPPHIRE \$50 PP

Select 2 Entrées;
Caribbean Jerk Chicken with Pineapple Salsa
Chicken Marsala
Bacon-Wrapped Pork Tenderloin
Baked Lemon Butter Flounder
Grilled Marinated Bistro Steak with Chimichurri
Pasta Primavera

EMERALD \$65 PP

Select 2 Entrées;
Crab Stuffed Sea Bass
Chicken Saltimbocca
Chicken Piccata
Salmon Pesto
Grilled Filet Mignon

DIAMOND \$70 PP

Select 2 Entrées;
Filet Mignon Oscar
• tender filet mignon, buttery crab meat, and fresh asparagus, all
drenched in a velvety Bearnaise sauce
Alaskan Halibut with Lobster Butter Sauce
Boneless Beef Shortribs with Blue Cheese Sauce
Airline Chicken Breast with Wild Mushroom Compote

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, Saffron Rice, Bourbon Butter Sweet Potatoes, Chef's Gouda Mac n Cheese

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

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Cocktail Reception Packages

Based on a minimum of 30 guests

Sapphire Reception Package | \$50 pp

Vegetable Spring Rolls with Sweet Chili Sauce
Smoked Salmon and Cream Cheese on Pumpernickel
International Cheese Presentation with Crusty Breads and Crackers
Grilled Vegetable Martinis with Gorgonzola and Balsamic
Andouille Sausage & Puff Pastry
Chili Lime Chicken Kabobs

Emerald Reception Package | \$55 pp

Cherry Tomato and Mozzarella on Toasted Brioche with Balsamic and Chiffonade Basil
Tuna Poki Spoons Crisp Nori
Gourmet Cheese with Crusty Breads
Champagne-Poached Shrimp Cocktail with Cocktail Sauce and Lemon (*3 Pieces Per Person*)
Vegetable Samosas with Tzatziki Dipping Sauce
Churrasco Steak Skewers with Chimichurri Dipping Sauce

Diamond Reception Package | \$60 pp

Beef Tenderloin Crostinis with Bleu Cheese and Balsamic Cremini Mushrooms
International Cheese Presentation with Crusty Breads and Crackers
Shrimp Chopsticks with Sweet Chili Sauce
Crispy Asiago Asparagus
Chicken Dijon in Puff Pastry



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Specialty Dinner Buffets

based on a minimum of 50 guests.

all dinner buffets Include: fresh rolls, water, iced tea and coffee station

THAT'S AMORE | \$90 PP

Caesar Salad, Garlic Croutons, and Parmesan Cheese

Antipasto Display with Grilled Tuscan Vegetables, Cured Meats, Marinated Olives, Assorted Cheese

Chicken Piccata with Caper Berry Cream and Basil Oil

Butter-Poached Shrimp and Seared Red Snapper, Light Fennel Tomato Broth

Chianti Braised Beef Short Ribs with Caramelized Cipollini Onions and Natural Jus

Garlic Mashed Potatoes

Sautéed Tuscan Vegetables, Grilled Asparagus, and Oven-Dried Tomatoes

Tiramisu with Espresso-Soaked Lady Fingers

Strawberries and Grand Marnier Martinis

SOUTHWESTERN BUFFET | \$110 PP

Jicama and Black Bean Slaw with Cilantro Lime Vinaigrette

Grilled Asparagus Salad with Shredded Manchego and Roasted Red P

Crisp Valley Greens, Cucumber, Cherry Tomatoes, Spiced Candied Pecans, Dried

Cranberries, Queso Fresco, Chipotle Ranch Dressing, and Balsamic Vinaigrette

Carving Station: Ancho Sugar Cured Tenderloin of Beef

Lobster and Shrimp Enchiladas with Pepper Jack Cheese and Red Pepper Coulis

Tequila Lime Chicken with Mexican

Spanish Infused Cilantro Rice

Cumin-Scented Sautéed Vegetables

Fresh Made Condiment Bar with Charred Tomato Salsa, Tomatillo Salsa, Guacamole, Sour Cream, and Shredded Cheddar Cheese

Fresh-Made Sopaipillas with Honey, Warm Churros with Chocolate Fondue

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

Specialty Dinner Buffets

based on a minimum of 50 guests.

all dinner buffets Include: fresh rolls, iced tea and coffee

THE CARIBBEAN FESTIVAL | \$100 PP

Conch and Shrimp Shooters with Tomato, Avocado, and Citrus Dressing
Fire-Roasted Chayote Squash and Sweet Corn Creole Vinaigrette
Garden Mixed Greens with Mango, Tomatoes, Red Onions, and Heart of Palm
Passion Fruit Vinaigrette and Ranch Dressing
Kingston Grilled Chicken with Cool Mango Mint Salsa
Cilantro Lime Marinated Beef Tenderloin and Chimichurri Sauce
Baked King Fish with Grilled Pineapple and Tomato Creole Sauce
Warm Johnny Cakes
Island Peas and Rice
Fried Plantains
Caribbean Vegetables
Passion Mango Cheesecake
Carrot Cake with Vanilla Cream Cheese Icing

Duet Plates

*Why settle for one entrée when two is even better!
Includes salad, freshly baked rolls and butter, water, tea, and coffee.*

Petit Filet & Lobster Tail • \$75

*6 oz. Petit Filet with 8 oz. butter-poached lobster tail
Served with Garlic Mashed Potatoes and Asparagus*

Petit Filet & Grilled Shrimp • \$70

*4 oz. Petit Filet and Grilled Shrimp served with
Garlic Mashed Potatoes and Grilled Asparagus*

Chicken Marsala & Petit Filet • \$64

*6 oz. Chicken Breast with savory Marsala Sauce & 4 oz. Petit Filet
Served with Herb Roasted Red Potatoes and Buttered Broccolini*

Pan Seared Salmon & Shrimp • \$58

Served with Bourbon Butter Sweet Potatoes and Roasted Brussels Sprouts

**The sides listed are suggestions only.*

Feel free to choose a vegetable and starch from our sides menu.

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

Dessert

ACTION STATIONS

Bananas Foster Station | \$16pp

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

Chocolate Fondue Station | \$14pp

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

Smores Station | \$14pp

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.

Late Night Snacks

*Minimum of 50 pieces per selection. Priced per piece.
Displayed during the last hour of your reception*

- MINI CHEESEBURGER SLIDERS • \$8
- GRILLED CHICKEN PESTO ON HAWAIIAN ROLL • \$7
- MINI CHICKEN TENDERS WITH FRIES • \$7
- BACON & CHEDDAR BISCUIT BREAKFAST • \$8
- SAUSAGE AND CHEDDAR SLIDER • \$7
- CHEF'S GOUDA MAC & CHEESE • \$6

STATIONS

THE BALL PARK • \$20PP

- CRACKER JACKS
- CHIPS & SALSA
- WARM PRETZELS
- MINI FRANKS
- SLIDERS (BEEF OR BBQ PORK)
- POP CORN

MILK & COOKIES • \$14PP

- CHOCOLATE CHIP
- PEANUT BUTTER
- MACADAMIA NUT
- RED VELVET
- OATMEAL
- INDIVIDUAL MILK

US 1 DELI • \$18 PP

- MINI RUBEN
- MINI TURKEY PANINI
- MINI CUBAN SANDWICH
- CHICKEN SALAD CRIOSANT
- ASSORTED BAG CHIPS

STREET TACO • \$20PP

- POLLO VERDE
- BEEF BARBACOA
- CILANTRO LIME SLAW
- WHIPPED AVOCADO
- PICO DE GALLO
- CREME FRAICHE

ADDITIONAL SERVICES

JUNIOR MENU • \$20PP

- AGES 12 AND UNDER
- PLEASE CHOOSE ONE
- BEEF SLIDERS
- CHICKEN TENDERS
- HOT DOG
- CHEESE QUESADILLA
- GRILLED CHEESE SANDWICH
- SERVED WITH FRENCH FRIES OR MACARONI AND
- CHEESE (CHOOSE ONE)
- A FRUIT CUP INSTEAD OF SALAD

VENDOR MEALS • \$20PP

- PLEASE CHOOSE ONE
- CHICKEN TENDERS & FRIES
- HAMBURGER/CHEESEBURGER & FRIES
- *WE WILL BE HAPPY TO ACCOMMODATE ANY
- DIETARY RESTRICTIONS WITH NOTICE IN
- ADVANCE.

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 | 5 hours: 40

**Does not include liquor*

Wine Cellar Reserve, Domestic & Premium Beer

2 hours: 30 | 3 hours: 36 | 4 hours: 42 | 5 hours: 44

**Does not include liquor*

House Spirits

2 Hours: 34 | 3 Hours: 40 | 4 Hours: 46 | 5 Hours: 52

Premium Spirits

2 Hours: 38 | 3 Hours: 44 | 4 Hours: 50 | 5 Hours: 56

Super Premium Spirits

2 Hours: 41 | 3 Hours: 48 | 4 Hours: 55 | 5 Hours: 62



ADDITIONAL BEVERAGES

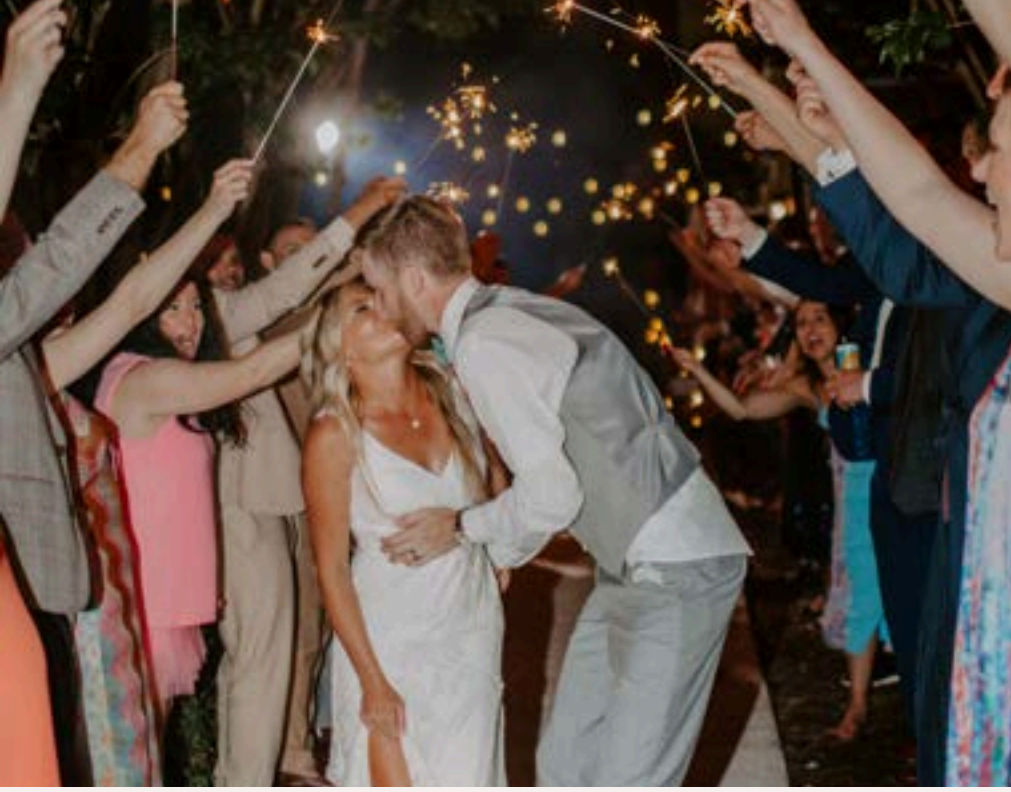
Non-Alcoholic Punch | 40 per gallon

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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