



ROMANTIC.ELEGANT.HISTORIC



Weddings & Private Events



HISTORIC *elegance*

WELCOME TO

The White Room

1 King Street | Saint Augustine, FL 32084 | www.whiteroomweddings.com | 904.824.9056
facebook.com/whiteroomweddings | [instagram-@whiteroomweddings](https://instagram.com/whiteroomweddings)



Located on the scenic Waterfront of Historic Downtown St. Augustine with breathtaking water views, hardwood floors, grand white drapes, and classic Chiavari chairs, our venues will create a backdrop for an unforgettable evening with all those dearest to you. We can accommodate 50 to over 400 guests (250 guests seated in Ballroom/ 300 guests seated in split floor plan) with three venues to choose from for your event. Your guests will enjoy our delicious and innovative cuisine prepared **onsite** by our Executive Chefs. Please view our menus and additional information online at whiteroomweddings.com. As an added feature for your wedding, we host ceremonies indoors or outdoors. We also have trolley services available (*parking details provided by our Catering Sales Manager*). Our Event Managers will assist you through all of your planning stages; from budget planning to your rehearsal dinner planning.

Our Catering Service Style Options:

Hors d'oeuvres: Butler Passed or Stationed

Entrées: Plated, Buffet, Stationed, or Family Style:

Single Entrée (*choice of 2 entrées, 1 entrée per guest*) ~ OR ~

Duet Entrée (*choice of 2 entrées, half portions of each entrée per guest*)

INCLUDED with your reception and prepared by our staff:

White Napkins & Table Linens

Tables (*Cake, Gift, Place Card, Buffet, Head, Sweetheart, & Round Guest Tables*)

Chiavari Chairs (*Attractively designed, with no need for chair covers!*)

Dinnerware (*China, Silver, Stemware, Glassware, Barware, etc.*)

Catering Equipment & Supplies

Balcony Furniture (*sitting area on our private balconies and private rooftop*)

Your Event Manager will assist you with:

Tables/Floorplan, placement of table numbers, menu and bar selections, guest book placement, and organizing your grand exit.

For additional event coordinating packages see Page 3

Also included with the room:

Elegant Mahogany Bar (*The White Room Ballroom Only*)

Grand White Marble Bar (*The Rooftop Only*)

Exotic Dark Hardwood Floors

Dance Floors: 16' x 20' **The White Room Ballroom**; 10' x 13' **The Loft**; 12' x 12' **The Villa Blanca**

Grand White Drapes (*Ballroom Only*), **White Columns**, and **Crystal Chandeliers** in **The Villa Blanca**

Panoramic Water Views!!

Room Rental:

4 Hours for Evening Events (*beginning after 4pm*) &

3 Hours for Daytime Events (*ending by 3pm in Spring and Summer / 2pm Fall and Winter*)

**Catering Available for an off-site location*



*D*estination weddings are becoming more popular than ever. St. Augustine is a beautiful historic town creating a perfect back drop and memorable experience for you and every one of your guests. Your guests can enjoy accommodations at Bella Bay Inn, or other hotels or Bed & Breakfasts within walking distance, walk to shops on the famous St. George Street, stroll to restaurants on the waterfront, enjoy kayak dolphin tours, go on Ghost Trolley Tours or other historical tours of local Museums - all in one area right in the heart of downtown St. Augustine, Florida. The Historic Bridge of Lions is directly across the street which leads to Anastasia Island's beautiful pristine beach and the St. Augustine Lighthouse (*seen from our rooftop*). Our Event Managers will assist you through all your planning stages; from rehearsal dinner planning at O.C. White's Seafood & Spirits to other suggestions for your out of town guests.



1 King Street (constructed in 1888)

*H*istory . . . Built in 1888, the 1 King Street building housed The Surprise Store, the largest and leading department store on Florida's East Coast. In 1936, it became the Plaza Hotel and from 1949 to 1986, it was also the home of Potter's Wax Museum. The building is listed in the St. Augustine Town Plan Historic District National Register #70000847, and is also a National Historic landmark. The original rooftop for gatherings and sunbathing at the Plaza Hotel is where The White Room Ballroom is today. In the 1980's this area was walled in to later become a restaurant, but the developer never completed the space. During the 2006 remodel of The Ballroom, the original brick walls were discovered behind plaster. Additionally, when the 3rd floor was renovated in 2008, which is now The Whiteroom's Loft and Rooftop, the original brick walls were again exposed and the Hart Pine floors were refurbished bringing this unique part of the building back to its 1888 grandeur.

Princess Palm Sitdown Sample Menu

Hors d'oeuvres

(Butler Passed-choice of three)

Baked Brie w/caramelized apple on Toast Points*	Maryland Blue Crab & Artichoke Tartlet	Plum Glazed Island Shrimp Skewers
Tomato & Mozzarella Bruschetta with Basil & Olive Oil served on a crostini	Pear, Almond & Brie wrapped in phyllo*	Baked Artichoke & Spinach Flower Tartlet
Petite Maryland Blue Crab Cakes topped with a caper remoulade	Mushrooms stuffed with Imported & Domestic Cheeses*	Tuscan Pesto, Sundried Tomato, & Goat Cheese Tartlet*
Spanakopita (sautéed spinach & feta wrapped in a puff pastry)*	Maryland Blue Crab Stuffed Mushrooms	Chicken Wellington (sautéed with herbs & mushrooms)
	Scallops wrapped in Bacon	Tropical Chicken & Mango Beggars Purse

Salad

Mixed Green Salad; Strawberry & Feta Salad; Bimini Salad and Spanish Salad

Entrees

(Choice of two)

Pan Sautéed Herb Crusted Chicken

<i>Picatta Style</i> ~ finished in a white wine lemon & caper butter sauce	<i>Madeira Style</i> ~ finished in a mushroom and Madeira wine sauce
<i>Florentine Style</i> ~ finished in a spinach & white wine cream sauce	<i>Bing Cherry Style</i> ~ topped with Oregon Bing Cherries & baked

Pineapple Glazed Pork Tenderloin

Pork Loin infused with pineapple, slow roasted in the oven, finished with a fresh pineapple rum reduction

Fresh Atlantic Sterling Salmon topped with a champagne caper butter

Fresh Florida Grouper baked in an Almond crust & finished with a Strawberry Beur Blanc

Pan Seared Maryland Blue Crab Cakes

Flounder baked in an Almond crust & finished with a Strawberry Beur Blanc

Prime Rib

Prime Rib roasted with fresh herbs served with Au Jus

Pepper Seared Beef Tenderloin

Beef Tenderloin crusted with a peppercorn mélange seared to a medium rare, baked, carved, & finished in a mushroom demi-glaze

Duet Entrees

Chicken Florentine & Pepper Seared Beef Tenderloin

Pepper Seared Beef Tenderloin & O.C. White's Famous Crab Cakes

Pepper Seared Beef Tenderloin & Crab Stuffed Shrimp

Surf & Turf: Pepper Seared Beef Tenderloin & 5oz Florida Lobster Tail

All Entrees served with fresh baked bread, garlic herb whipped potatoes & oven roasted seasonal vegetables.
Iced Tea and Coffee included

**22% Customary Service Charge & 6% Sales Tax Added To All Food & Beverage*



The Ballroom

L to R: Zach Thomas Photography, La Dolce Vita Studio, Scott Smith Photographic



*Happily
EVER AFTER*
AUGUST 21, 2010

Queen Palm Buffet Sample Menu

Hors d'oeuvres

(Butler Passed-choice of three)

Baked Brie w/caramelized apple on Toast Points*	Maryland Blue Crab & Artichoke Tartlet	Plum Glazed Island Shrimp Skewers
Tomato & Mozzarella Bruschetta with Basil & Olive Oil served on a crostini	Pear, Almond & Brie wrapped in phyllo*	Baked Artichoke & Spinach Flower Tartlet*
Petite Maryland Blue Crab Cakes topped with a caper remoulade	Mushrooms stuffed with Imported & Domestic Cheeses*	Tuscan Pesto, Sundried Tomato, & Goat Cheese Tartlet*
Spanakopita (sautéed spinach & feta wrapped in a puff pastry)*	Maryland Blue Crab Stuffed Mushrooms	Chicken Wellington (sautéed with herbs & mushrooms)
	Scallops wrapped in Bacon	Tropical Chicken & Mango Beggars Purse

Salad

Mixed Green Salad; Strawberry & Feta Salad; Bimini Salad and Spanish Salad

Station

(Choice of two)

Farmer's Market Station Fresh seasonal melons, berries, grapes, royal pineapple, assorted domestic & imported cheeses, assorted meats including but not limited to Pepperoni, Ham, & Capicola, Artichoke hearts, Mixed Olives, & Roasted Peppers marinated & served with Artisan breads & gourmet crackers.

OR

Fresh Pasta Station A selection of 2 pastas and 2 sauces prepared to order:

Pastas: Penne, Bowtie, or Spiral ~ Sauces: Alfredo, Marinara, Basil Pesto Cream, or Sundried Tomato Sherry Cream

Add Chicken*, Sausage* or Shrimp* OR Substitute Butternut Squash Ravioli* OR Lobster Ravioli & Lobster cream* additional fee applies

Entrees

(Choice of one)

Pan Sautéed Herb Crusted Chicken

Picatta Style ~ finished in a white wine lemon & caper butter sauce **Madeira Style** ~ finished in a mushroom and Madeira wine sauce
Florentine Style ~ finished in a spinach & white wine cream sauce **Bing Cherry Style** ~ topped with Oregon Bing Cherries & baked

Slow Roasted Turkey served with cranberry and assorted rolls

Honey Maple Ham served with Dijon and assorted rolls

Pineapple Glazed Pork Tenderloin served with a pineapple rum reduction and assorted rolls

Roast Sirloin of Beef served with horseradish cream sauce and assorted rolls

OR (Choice of two)

Pan Sautéed Herb Crusted Chicken

Picatta Style ~ Florentine Style ~ Madeira Style ~ Bing Cherry Style

Pineapple Glazed Pork Tenderloin ~ Pork Loin infused with pineapple, slow roasted in the oven, finished with a fresh pineapple rum reduction

Fresh Atlantic Sterling Salmon topped with a champagne caper butter

Pan Seared Maryland Blue Crab Cakes

Prime Rib ~ Prime Rib roasted with fresh herbs served with Au Jus

Pepper Seared Beef Tenderloin ~ Beef Tenderloin crusted with a peppercorn mélange seared to a medium rare, baked, carved, and finished in a mushroom demi-glaze

All Entrees served with fresh baked bread, garlic herb whipped potatoes & oven roasted seasonal vegetables.
Iced Tea and Coffee included

Please see complete menu packet online for action stations and ala carte items.
*22% Customary Service Charge & 6% Sales Tax Added To All Food & Beverage



The Loft

Top: Mark Dickinson Photography, Bottom: Dana Goodson Photography



The Villa Blanca

Top: Tyler Mackenzie Photography, Bottom: Rob Futrell Photography

Top: Jason Mize Photography and Tiffani Jones Photography, Bottom: Zach Thomas Photography



Top: David Walters-Monarch Studio, Bottom: Alex and Cammy Photography

2016

January	February	March
S M T W T F S	S M T W T F S	S M T W T F S
1 2	1 2 3 4 5 6	1 2 3 4 5
3 4 5 6 7 8 9	7 8 9 10 11 12 13	6 7 8 9 10 11 12
10 11 12 13 14 15 16	14 15 16 17 18 19 20	13 14 15 16 17 18 19
17 18 19 20 21 22 23	21 22 23 24 25 26 27	20 21 22 23 24 25 26
24 25 26 27 28 29 30 31	28 29	27 28 29 30 31
April	May	June
S M T W T F S	S M T W T F S	S M T W T F S
1 2	1 2 3 4 5 6 7	1 2 3 4
3 4 5 6 7 8 9	8 9 10 11 12 13 14	5 6 7 8 9 10 11
10 11 12 13 14 15 16	15 16 17 18 19 20 21	12 13 14 15 16 17 18
17 18 19 20 21 22 23	22 23 24 25 26 27 28	19 20 21 22 23 24 25
24 25 26 27 28 29 30	29 30 31	26 27 28 29 30
July	August	September
S M T W T F S	S M T W T F S	S M T W T F S
1 2	1 2 3 4 5 6	1 2 3
3 4 5 6 7 8 9	7 8 9 10 11 12 13	4 5 6 7 8 9 10
10 11 12 13 14 15 16	14 15 16 17 18 19 20	11 12 13 14 15 16 17
17 18 19 20 21 22 23	21 22 23 24 25 26 27	18 19 20 21 22 23 24
24 25 26 27 28 29 30 31	28 29 30 31	25 26 27 28 29 30
October	November	December
S M T W T F S	S M T W T F S	S M T W T F S
1	1 2 3 4 5	1 2 3
2 3 4 5 6 7 8	6 7 8 9 10 11 12	4 5 6 7 8 9 10
9 10 11 12 13 14 15	13 14 15 16 17 18 19	11 12 13 14 15 16 17
16 17 18 19 20 21 22	20 21 22 23 24 25 26	18 19 20 21 22 23 24
23 24 25 26 27 28 29 30 31	27 28 29 30	25 26 27 28 29 30 31

2017

January	February	March
S M T W T F S	S M T W T F S	S M T W T F S
1 2 3 4 5 6 7	1 2 3 4	1 2 3 4
8 9 10 11 12 13 14	5 6 7 8 9 10 11	5 6 7 8 9 10 11
15 16 17 18 19 20 21	12 13 14 15 16 17 18	12 13 14 15 16 17 18
22 23 24 25 26 27 28 29 30 31	19 20 21 22 23 24 25 26 27 28	19 20 21 22 23 24 25 26 27 28 29 30 31
April	May	June
S M T W T F S	S M T W T F S	S M T W T F S
1	1 2 3 4 5 6	1 2 3
2 3 4 5 6 7 8	7 8 9 10 11 12 13	4 5 6 7 8 9 10
9 10 11 12 13 14 15	14 15 16 17 18 19 20	11 12 13 14 15 16 17
16 17 18 19 20 21 22	21 22 23 24 25 26 27	18 19 20 21 22 23 24
23 24 25 26 27 28 29 30	28 29 30 31	25 26 27 28 29 30
July	August	September
S M T W T F S	S M T W T F S	S M T W T F S
1	1 2 3 4 5	1 2
2 3 4 5 6 7 8	6 7 8 9 10 11 12	3 4 5 6 7 8 9
9 10 11 12 13 14 15	13 14 15 16 17 18 19	10 11 12 13 14 15 16
16 17 18 19 20 21 22	20 21 22 23 24 25 26	17 18 19 20 21 22 23
23 24 25 26 27 28 29 30 31	27 28 29 30 31	24 25 26 27 28 29 30 31
October	November	December
S M T W T F S	S M T W T F S	S M T W T F S
1 2 3 4 5 6 7	1 2 3 4	1 2
8 9 10 11 12 13 14	5 6 7 8 9 10 11	3 4 5 6 7 8 9
15 16 17 18 19 20 21	12 13 14 15 16 17 18	10 11 12 13 14 15 16
22 23 24 25 26 27 28 29 30 31	19 20 21 22 23 24 25 26 27 28 29 30	17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

Special Dates & Holidays

	2016	2017		2016	2017
New Year's Day	Jan 1	Jan 1	Labor Day	Sept 5	Sep 4
Martin L. King Jr. Day	Jan 18	Jan 16	Rosh Hashanah*	Oct 2	Sep 21
Valentine's Day	Feb 14	Feb 14	Yom Kippur	Oct 11	Sep 30
President's Day	Feb 15	Feb 20	Columbus Day, observed	Oct 10	Oct 9
Daylight Savings Time Begins	Mar 13	Mar 12	Halloween	Oct 31	Oct 31
St. Patrick's Day	Mar 17	Mar 17	Daylight Savings Time Ends	Nov 6	Nov 5
Palm Sunday	Mar 20	Apr 9	Veteran's Day	Nov 11	Nov 11
Passover*	April 22	Apr 11	Thanksgiving Day	Nov 24	Nov 23
Good Friday	Mar 25	Apr 14	Hanukkah* Day	Dec 24	Dec 13
Easter Sunday	Mar 27	Apr 16	Christmas Eve	Dec 24	Dec 24
Mother's Day	May 8	May 14	Christmas Day	Dec 25	Dec 25
Memorial Day, observed	May 30	May 29	New Year's Eve	Dec 31	Dec 31
Father's Day	June 19	Jun 18			
Independence Day	July 4	Jul 4			

* All Jewish holidays begin at sundown the day before they are listed.



The White Room
— ST. AUGUSTINE —

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