



Top: Sarah Annay Photography, Bottom: Alex and Cammy Photography



Top: Glenn Hastings VCB, Bottom: Rob Futrell Photography

Destination 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 hotels or Bed & Breakfasts within walking distance, walk to shops on the famous St. George Street, and stroll to restaurants on the waterfront like The Chatsworth Pub (craft cocktails & afternoon tea) or O.C. White's Seafood & Spirits. Guests can also 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 of your reception planning stages; from creation of your menu to your floor plan to your Grand Exit.



History . . . 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 White Room'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 with Caramelized Apple on Toast Points*	Crab & Artichoke Tartlet	Plum Glazed Island Shrimp Skewers
Tomato & Mozzarella Bruschetta with Basil and Olive Oil served on a Crostini*	Pear, Almond, & Brie wrapped in Phyllo*	Baked Artichoke & Spinach Flower Tartlet*
Petite 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 Puff Pastry)*	Crab Stuffed Mushrooms	Chicken Wellington (sautéed with herbs & mushrooms)
	Scallops wrapped in Bacon	Tropical Chicken & Mango Beggars Purse

*vegetarian

Salad

Mixed Green Salad; Strawberry & Feta Salad; Melon & Heirloom Tomato Salad; Spanish Salad

Entrees

(Choice of Two)

Pan Sautéed Herb Crusted Chicken

Lemon Butter: Finished with white wine, lemon, shallots & garlic butter

Madeira: Finished in a mushroom and Madeira wine sauce

Florentine: Finished in a spinach & white wine cream sauce

Bing Cherry: 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 champagne caper butter

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

Pan Seared Crab Cakes

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

Pepper Seared Pork Tenderloin

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

Duet Entrees

Chicken Florentine & Pepper Seared Beef Tenderloin

Pepper Seared Beef Tenderloin & Crab Cake

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 Gratuity & 6.5% Florida Sales Tax Added



The Ballroom

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



The Rooftop



*Happily
EVER AFTER*
AUGUST 21, 2010

Queen Palm Buffet Sample Menu

Hors d'oeuvres

(Butler Passed - Choice of Three)

Baked Brie with Caramelized Apple on Toast Points*	Crab & Artichoke Tartlet	Plum Glazed Island Shrimp Skewers
Tomato & Mozzarella Bruschetta with Basil and Olive Oil served on a Crostini*	Pear, Almond, & Brie wrapped in Phyllo*	Baked Artichoke & Spinach Flower Tartlet*
Petite 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 Puff Pastry)*	Crab Stuffed Mushrooms	Chicken Wellington (sautéed with herbs & mushrooms)
	Scallops wrapped in Bacon	Tropical Chicken & Mango Beggars Purse

*vegetarian

Salad

Mixed Green Salad; Strawberry & Feta Salad; Melon & Heirloom Tomato Salad; 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 and 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, Vodka Sauce, Basil Pesto Cream, or Sundried Tomato Sherry Cream
Additional fee applies: Add chicken, sausage, or shrimp OR substitute Butternut Squash Ravioli OR Lobster Ravioli & Lobster Cream

Entrees

(Choice of One)

Pan Sautéed Herb Crusted Chicken

Lemon Butter: Finished with white wine, lemon, shallots & garlic butter

Madeira: Finished in a mushroom and Madeira wine sauce

Florentine: Finished in a spinach & white wine cream sauce

Bing Cherry: 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: Lemon Butter Style | Florentine Style | Madeira Style | Bing Cherry Style

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

Fresh Atlantic Sterling Salmon topped with champagne caper butter

Pan Seared 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 Gratuity & 6.5% Florida Sales Tax Added



The Loft

Top: Mark Dickinson Photography, Bottom: White Room Photography



The Villa Blanca

Top: Stephanie Whisler Photography
Btm: L-Alex Michelle Photography, R-Rob Futrell Photography



Top: Jason Mize Photography and Tiffani Jones Photography, Bottom: Nicole Piper Photography

Save The Date

2018

January	February	March
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2020

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2019

January	February	March
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Special Dates & Holidays

	2018	2019	2020
New Year's Day	Jan 1	Jan 1	Jan 1
Martin L. King Jr. Day	Jan 15	Jan 21	Jan 20
Valentine's Day	Feb 14	Feb 14	Feb 14
Presidents' Day	Feb 19	Feb 18	Feb 17
Daylight Savings Time Begins	Mar 11	Mar 10	Mar 8
St. Patrick's Day	Mar 17	Mar 17	Mar 17
Palm Sunday	Mar 25	Apr 14	Apr 5
Passover*	Mar 30	Apr 20	Apr 9
Good Friday	Mar 30	Apr 19	Apr 10
Easter Sunday	Apr 1	Apr 21	Apr 12
Mothers' Day	May 13	May 12	May 10
Memorial Day, observed	May 28	May 27	May 25
Fathers' Day	Jun 17	Jun 16	Jun 21
Independence Day	Jul 4	Jul 4	Jul 4
Labor Day	Sep 3	Sep 2	Sep 7
Rosh Hashanah*	Sep 10	Sep 30	Sep 19
Yom Kippur	Sep 19	Oct 9	Sep 28
Columbus Day, observed	Oct 8	Oct 14	Oct 12
Halloween	Oct 31	Oct 31	Oct 31
Daylight Savings Time Ends	Nov 4	Nov 3	Nov 1
Veterans Day	Nov 11	Nov 11	Nov 11
Thanksgiving Day	Nov 22	Nov 28	Nov 26
Hanukkah* Day	Dec 3	Dec 23	Dec 11
Christmas Eve	Dec 24	Dec 24	Dec 24
Christmas Day	Dec 25	Dec 25	Dec 25
New Year's Eve	Dec 31	Dec 31	Dec 31

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

Please See Our Preferred Event Professionals List

Photography by: Cover - Monarch Studios, Inside Cover - Dana Goodson Photography, Back Cover - Naba Zabih Photography