Occasions Brochure

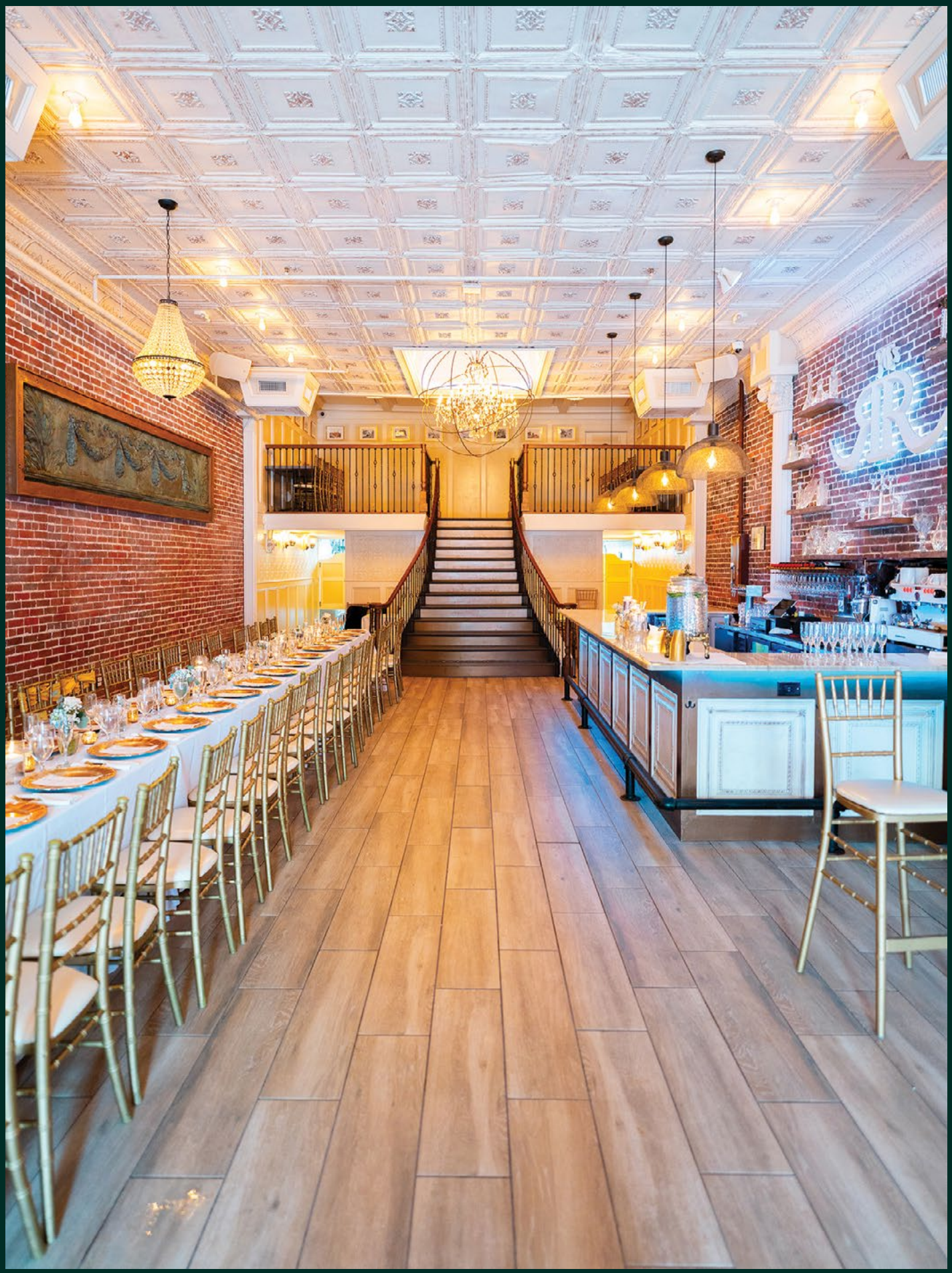
PK's

RR

Roosevelt Room

121 SAINT GEORGE ST. ST AUGUSTINE, FL 32084

OCCASIONS@RRSTAUG.COM | RRSTAUG.COM



REMINISCE THE PAST...

PRIVATE DINING STYLE

THANK YOU FOR CONSIDERING PK'S ROOSEVELT ROOM FOR YOUR UPCOMING PRIVATE DINING EVENT.

We look forward to creating lasting memories for you and your guests. Our venue is perfectly sized for intimate receptions, rehearsal dinners, morning-after brunches, corporate private dinners, cocktail gatherings, anniversaries, and showers.

Whether you envision a traditionally elegant reception or a quaint, private dining experience with customized lighting and décor, PK's Roosevelt Room will meet your every desire.

In addition to its stunning downtown backdrop, our dreamy, historic space can be transformed to meet your vision. Collaborate with our Executive Chef to craft a personalized menu tailored to your dietary preferences, theme, or cultural traditions.

TO BEGIN PLANNING, PLEASE
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OR EMAIL OCCASIONS@RRSTAUG.COM

INCLUDED IN YOUR
EXCLUSIVE DINING SERVICES

- Linens (black or white)
- Dishware, flatware, water
- Goblets, chargers (red, gold, black, silver)
- Place cards
- 6 30’ by 30’ square tables
- 6 30’ by 60’ rectangular tables
- 2 high top tables
- 2 ostrich pampas floor vases
- 8 crystal candle centerpieces
- Crystal display along wall
- Sound system and projector
- Ambient lighting
- 5 empire chandeliers, 1 large crystalchandelier, 2 beaded chandeliers
- Exposed historic brick walls from rebuild of 1914
- Dedicated Event Coordinator | works with you or your planner to seamlessly assist with occasion | related planning
- Support Staff for day of event | greet guests, open doors, complete set up, transition venue space, maintain cleanliness
- Service team | provides impeccable dinner service, assists in flow of event
- All basic fountain drinks, coffee, and tea

EXCLUSIVE UPGRADES FOR YOUR PRIVATE EVENT

- White stage
- Champagne wall(s) up to 70 guests
- Champagne tower
- Eucalyptus wreath on bannister
- Balloon arrangements & arches
- Custom mirror signage
- DJs & Live Music
- Uplighting
- Dancing on a Cloud
- Special lighting effects
- Sparkler exit
- Bubbles exit
- Decorative linens
- Classic floral arrangements in our small crystal vases

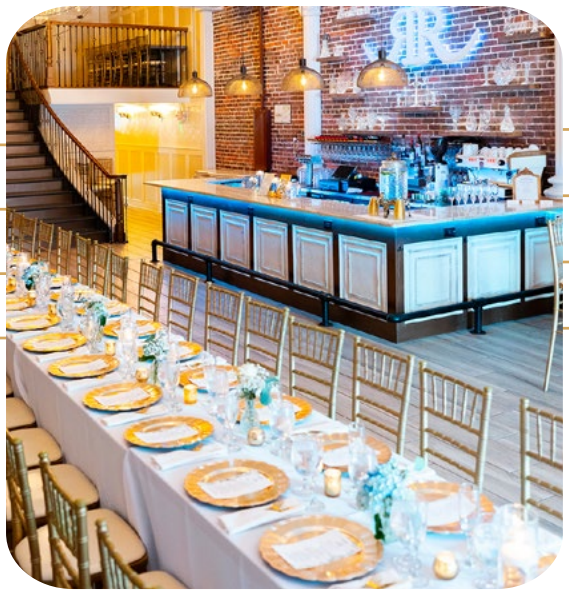
PLATED DINING

PACKAGES

PLEASE SELECT FROM ONE OF OUR DINING TIERS:

CONGRESSIONAL TIER	PRESIDENTIAL TIER
2 Hors d'oeuvres	3 Hors d'oeuvres
1 Salad	2 Salads
2 Proteins	2 Proteins
2 Sides	2 Sides
1 Dessert	2 Desserts

Plated dinner services starts with passed hors d'oeuvres, followed by plated salads. After the salads are cleared, the main course is presented. Desserts are then elegantly displayed after the main course.



PLATED DINNER

SELECTIONS

HORS D'OEUVRE SELECTIONS

PLEASE SELECT FROM ONE OF OUR DINING TIERS:

CONGRESSIONAL TIER	PRESIDENTIAL TIER
2 Hors d'oeuvres	3 Hors d'oeuvres

Our Cocktail and Plated dining events must feature one of our Tiers to be paired with our refreshment package options (Page 15)

CONGRESSIONAL

- Melon and feta cheese bite
- Twice baked red skin potato bites with bacon & chive
- Honey mustard chicken skewers
- Bloody mary shrimp shooter with cucumber
- Lamb meatballs with mint salsa verde
- Shrimp & grit canape
- Spinach & gruyere stuffed mushrooms
- Philo cups with shredded beef & peppers
- Baked tomato tartlets
- Crispy pork belly with goat cheese and datil jelly
- Tostones with cilantro lime shrimp
- Crispy duck wings with datil harissa
- Goat cheese & pork belly ravioli in smoked tomato broth

PRESIDENTIAL EXCLUSIVE

Includes congressional hors d'oeuvres plus:

- Oyster on half shell with datil sauce & lemon
- Ahi tuna cucumber bites with ginger aioli
- Bourbon glazed steak skewers
- Seared ahi tuna with Chinese relish and ginger aioli
- Crab cakes with roasted garlic aioli

SALAD SELECTIONS

PLEASE SELECT FROM ONE OF OUR DINING TIERS:

CONGRESSIONAL TIER	PRESIDENTIAL TIER
1 Salad	2 Salads

CONGRESSIONAL

MIXED GREENS

field greens, tomato, cucumber, onion and radish, served with honey balsamic, (vegetarian, gluten free)

CLASSIC CAESAR

romaine, croutons & parmesan tossed in homemade Caesar dressing

ARUGULA STRAWBERRY FETA

arugula, feta, strawberries, sunflower seeds, pickled red onions served with apple cider vinaigrette.

PRESIDENTIAL EXCLUSIVE

Includes congressional salads plus:

HEIRLOOM TOMATO

Heirlooms, cucumber, red onion, basil leaf and herb arugula vinaigrette

PANZANELLA

Fresh tomatoes with crispy croutons, cucumber, red onion in balsamic vinaigrette

PROTEIN SELECTIONS

PLEASE SELECT FROM ONE OF OUR DINING TIERS:

CONGRESSIONAL TIER	PRESIDENTIAL TIER
2 Proteins	2 Proteins

CONGRESSIONAL

POULTRY

Crisp seared chicken breast with roasted garlic confit

Classic coq au vin - chicken breast in red wine with Bacon, carrots, cipollini onion

Smoked barbeque chicken

Gochujang grilled chicken lollipop drumsticks

PORK

Seared herb pork tenderloin

Barbeque baby back ribs - slow cooked with our homemade whiskey barbeque sauce

French onion pork chop - center cut bone in pork chops braised in French onion and browed with provolone and gruyere cheese

BEEF

Smoked beef ribs

Braised short rib (slow braised for 24 hours)

PRESIDENTIAL EXCLUSIVE

Includes congressional proteins plus:

BEEF

Filet mignon - center cut prime tenderloin with Peppercorn demi-glace

Classic beef wellington - center cut prime tenderloin coated with pate and mushroom duxelles, wrapped in prosciutto ham and pastry then baked golden brown

Aged ribeye - prime ribeye steak aged for 30 days with bone marrow butter

PROTEIN SELECTIONS

PLEASE SELECT FROM ONE OF OUR DINING TIERS:

CONGRESSIONAL TIER	PRESIDENTIAL TIER
2 Proteins	2 Proteins

CONGRESSIONAL

SEAFOOD

Seared scallops - seared scallops served with a seared lemon

Lobster thermidor - filet topped with black peppercorn demiglaze & steamed lobster served with butter

Seared mahi mahi served herb crema

Seared grouper served herb crema

PRESIDENTIAL EXCLUSIVE

Includes congressional proteins plus:

GAME

Seared espresso crusted venison loin with blackberry compote

Lamb chops - Australian lamb chops with mint chimichurri

Bison shank bourguignon - braised bison shank in red wine in north-wood mushrooms, pearl onion, carrot and smoked bacon

SIDE SELECTIONS

PLEASE SELECT 2 SIDES BASED UPON YOUR MENU TIER TO BE PAIRED WITH YOUR PROTEIN SELECTIONS

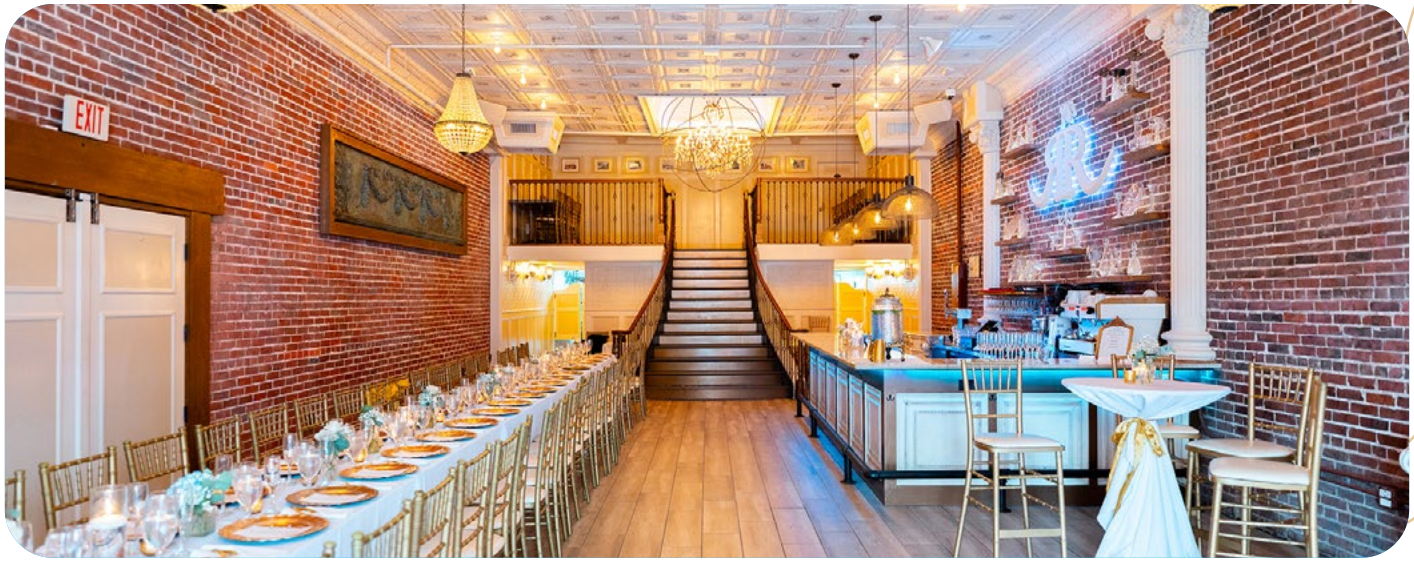
CONGRESSIONAL

Mashed potatoes
Confit potato sauteed spinach with lemon
Dauphinoise potatoes
Potato gratin
Red roasted red skin potatoes
Sauteed green beans
Carolina gold rice
Fried brussel sprouts
Pork belly baked beans
Jasmine rice
Mac & cheese
Creamed corn

PRESIDENTIAL EXCLUSIVE

Includes congressional sides plus:

Asparagus risotto
Caesar broccolini
Cilantro lime rice
Roasted sweet potato
Roasted root vegetables (beet, parsnip, celeriac, sweet potato)
Sauteed broccoli and garlic
Charred asparagus
Roasted corn and poblano
Southern rice pilaf (carrot, celery, onion, pecans)



DESSERT & OTHER SELECTIONS

PLEASE SELECT FROM ONE OF OUR DINING TIERS:

CONGRESSIONAL TIER	PRESIDENTIAL TIER
1 Dessert	2 Desserts

DESSERTS OPTIONS

Assorted cookies and brownies

Cinnamon pretzel bites

Fruit tartlet

Cupcakes

Madi Rum cakes

Madi Rum bread pudding

Banana pudding

Shooters (key lime, strawberry shortcake, tiramisu & oreo cheesecake)

Outside Vendor Cake - $5 | per guest
Includes cake cutting, plating and service

VEGAN & VEGETARIAN OPTIONS:

Cauliflower steak, heirloom tomatoes, chimichurri (vegan gluten free)

Miso glazed eggplant with basil and quinoa (vegan)

Mushroom wellington (vegetarian)

KIDS MENU

Chicken tenders with fruit

Grilled cheese with fruit

Mac n' cheese

Pizza bagel

COCKTAIL OCCASION

SELECTIONS

HORS D'OEUVRE & SNACK SELECTIONS

PLEASE SELECT FROM ONE OF OUR DINING TIERS:

CONGRESSIONAL TIER	PRESIDENTIAL TIER
Choose 3 Hors d'oeuvres and 1 Late Night Snack	Choose 3 Hors d'oeuvres and 2 Late Night Snacks

Our Cocktail and Plated dining events must feature one of our Tiers to be paired with our refreshment package options (Page 15)

HORS D'OEUVRES

- Melon and feta cheese bite
- Twice baked red skin potato bites with bacon & chive
- Honey mustard chicken skewers
- Bloody mary shrimp shooter with cucumber
- Lamb meatballs with mint salsa verde
- Shrimp & grit canape
- Spinach & gruyere stuffed mushrooms
- Philo cups with shredded beef & peppers
- Baked tomato tartlets
- Crispy pork belly with goat cheese and datil jelly
- Tostones with cilantro lime shrimp
- Crispy duck wings with datil harissa
- Goat cheese & pork belly ravioli in smoked tomato broth
- Crispy chicken wings, (with 2 choices of sauces: datil sauce, ranch, whiskey BBQ, datil minocran, or PK's Roosevelt Room's famous dry rub.)

LATE NIGHT SNACKS

- Club sandwiches
- Smash burger sliders
- Pulled pork sliders
- Chicken Caesar wrap
- Veggie wrap roasted
- Charcuterie board
- Caprese bites

REFRESHMENT PACKAGES

Choose from our curated beverage options to suit your occasion. Packages are priced per guest for unlimited service throughout your event. All refreshment packages include fountain drinks, coffee, tea, and water.

PER GUEST | OPEN CONSUMPTION | FULL EVENT DURATION

THEODORE PACKAGE
($50/guest)

SPIRITS:
Wheatley Vodka
Flor De Cana 4 Year
Four Roses
Ford Gin
Corazón

2 Beer Selections
2 Wine Selections

ELEANOR PACKAGE
($60/guest)

SPIRITS:
Tito's
Bacardi
1792 Bourbon
Bombay Sapphire
Milagro

2 Beer Selections
2 Wine Selections

MAYOR PACKAGE
Handcrafted, local
($80/guest)

SPIRITS:
St. Augustine Distillery Vodka, Gin, Bourbon, & Rum

2 Beer Selections
2 Wine Selections

FRANKLIN PACKAGE
($70/guest)

SPIRITS:
Hendrick's Gin
Herradura
Chopin
Flor de Cana 12 Year
Woodford Reserve

3 Beer Selections
3 Wine Selections

HAYES PACKAGE
($25/guest)

3 Wine Selections
3 Beer Selections

WINE SELECTION: Pinot Noir • Cabernet Sauvignon • Chardonnay • Merlot • Riesling • Sparkling Wine • Sangiovese Sauvignon Blanc • Pinot Noir • Malbec • Pinto Grigio • Rosé • Prosecco • Chianti

BEER SELECTION: Bud Light • Stella Artois • Michelob Ultra • Dukes Brown Ale • Corona • Heineken 0.0 • Jai Alai

PLATED BRUNCH
SERVICES

- Our private brunches must be paired with a refreshment package option, (Page 15).
- The room rate is dependent on time of year, occasion date, and space reserved.
- Mimosa bar included for private brunches & gallery brunches (1 glass of champagne per person), 3 carafes of juice to be featured on the mimosa bar- options include: pineapple, cranberry, pomegranate, grapefruit, orange, apple).

SELECT YOUR FAVORITE BRUNCH MENU ENTRÉES TO BE FEATURED ON A CUSTOM MENU FOR GUESTS TO ORDER FROM THE DAY OF YOUR EVENT

PRIVATE BRUNCHES	GALLERY BRUNCHES
26-70 Guests	18-25 Guests
Select 6 options from our regular brunch menu to be featured on a custom menu for guests to order from the day of your event	Select 4 options from our regular brunch menu to be featured on a custom menu for guests to order from the day of your event

BRUNCH ENTRÉE SELECTIONS

- Fish & Grits
- Seasonal Waffle
- Brulee French Toast
- Corned Beef & Potatoes
- Fried Chicken Biscuit & Gravy
- Egg Salad Sandwich
- RR Loaded Breakfast Burrito
- Croque Monsieur (or Madame)
- BLT
- Triple Mushroom Sandwich (vegetarian)
- Birria Breakfast Tacos
- Seasonal Quiche (gluten-free)
- Hipster Toast (gluten-free)
- Rueben Benedict
- Brisket Rancheros
- Ham Omelette
- Sausage Omelette (gluten-free)
- Corned Beef Omelette
- Veggie Omelette (gluten-free & vegetarian)
- Turkey Egg White Omelette (gluten-free)

A gratuity service charge of 22% will be applied to the total service cost.

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