



# PK's Roosevelt Room



ST. AUGUSTINE, FLORIDA

*Reminisce the past,  
private dining style.*

Thank you for considering PK's Roosevelt Room as the space for your private occasion. Our renovated venue embraces the historic charm of Saint Augustine with exposed brick from 1914, providing a timeless style in an ideal space for your exclusive event. From intimate ceremonies and receptions, rehearsal dinners, brunches, galas, showers, anniversaries, and private corporate dinings, our venue is the perfect canvas to customize for any occasion.

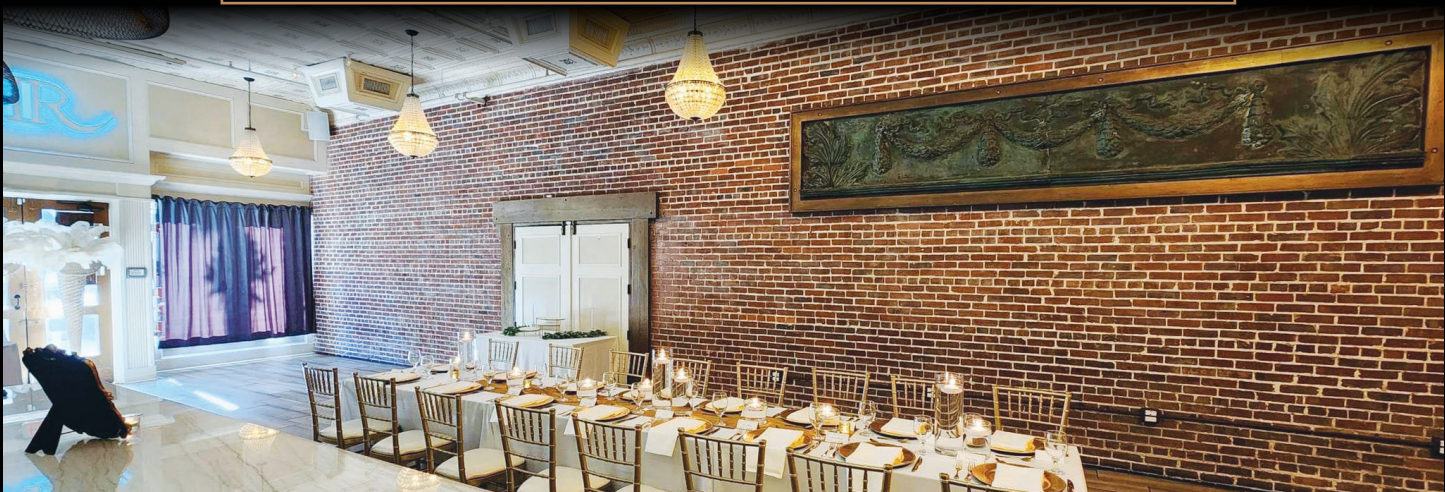
During Roosevelt's presidency, they took pride in entertaining guests and used the whitehouse' Roosevelt Room to house receptions with senators, congressmen, Justices of the Supreme Court, and even royalties. Like the "Fish Room," PK's Roosevelt Room aspires to host occasions to create lasting memories for you and your guests.

With the stunning backdrop of downtown, PK's Roosevelt Room can be transformed to meet your vision to provide a striking ambiance. Work with our Executive Chef to craft a personalized menu around your dietary preferences, theme or cultural traditions to ensure an impeccable dining service. Meet with our Event Coordinator to discuss planning details from decor to vendors to create your customized occasion.

To begin discussing your Roosevelt Room occasion, please contact (904) 687-9281, or email [occasions@rrstaug.com](mailto:occasions@rrstaug.com)

Best,

*The Private Dining Team at PK's Roosevelt Room*



# PRIVATE OCCASION PLATED SELECTIONS

## CONGRESSIONAL TIER PLATED DINNER SERVICE SELECT:

- | 2 Appetizers
- | 1 Salad
- | 2 Proteins
- | 2 Sides
- | 2 Desserts

## PRESIDENTIAL TIER PLATED DINNER SERVICE SELECT:

- | 2 Appetizers
- | 2 Salad
- | 3 Proteins
- | 2 Sides
- | 3 Desserts

## INCLUDED IN YOUR EXCLUSIVE DINING SERVICE:

- | Linens (black or white)
- | dishware, flatware, water goblets, chargers (red, gold, black, silver)
- | 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 crystal chandelier, 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



# PLATED DINNER SELECTIONS

## HORS D'OEUVRE SELECTIONS (CONGRESSIONAL | TWO SELECTIONS) (PRESIDENTIAL | THREE SELECTIONS)

- | 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
- | Crab cakes with roasted garlic aioli (Presidential exclusive)
- | Blue crab & poblano pepper hushpuppies (Presidential exclusive)
- | 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
- | Beet carpaccio – with radish and arugula
- | Tostones with cilantro lime shrimp
- | Crispy duck wings with datil harissa
- | Goat cheese & pork belly ravioli in smoked tomato broth
- | Salmon croquette with dill & pickle remoulade
- | Crispy frog legs with minorcan mustard sauce (Presidential exclusive)
- | Oyster on half shell with datil sauce & lemon (Presidential exclusive)
- | Ahi tuna cucumber bites with ginger aioli (Presidential exclusive)
- | Ahi fire stick – Ahi tuna spring roll with nori and ginger aioli (Presidential exclusive)
- | Bourbon glazed steak skewers (Presidential exclusive)
- | Seared ahi tuna with Chinese relish and ginger aioli (Presidential exclusive)
- | Ahi tuna carpaccio with daikon & soy syrup (Presidential exclusive)
- | Beef Tartar with egg yolk, capers, red onion and crostini (Presidential exclusive)



# SALAD SELECTIONS

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(CONGRESSIONAL | ONE SELECTION)  
(PRESIDENTIAL | TWO SELECTIONS)

**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

**Heirloom Tomato** | heirlooms, cucumber, red onion, basil leaf and herb arugula vinaigrette (Presidential exclusive)

**Panzanella** | fresh tomatoes with crispy croutons, cucumber, red onion in balsamic vinaigrette (Presidential exclusive)

# PROTEINS

(CONGRESSIONAL | TWO SELECTIONS)  
(PRESIDENTIAL | THREE SELECTIONS)

## 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

Tea smoked duck breast with a muscadine wine reduction with cornbread stuffing  
*(Presidential exclusive)*

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 broiled with provolone and gruyere cheese

Crisp duroc pork belly - house cured and finished with datil jam and a goat cheese whip

Smoked pulled pork stack - smoked pork shoulder, topped with southern chow-chow,  
served with gulf coast white barbeque sauce

## BEEF |

Smoked beef ribs

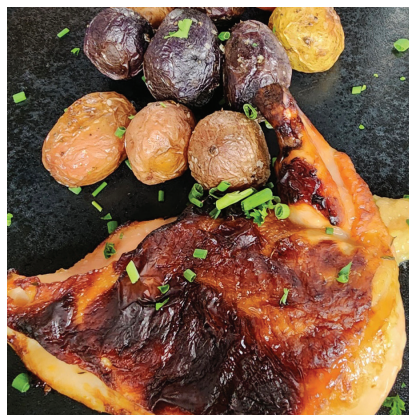
Braised short rib (slow braised for 24 hours)

Filet Mignon (center cut prime tenderloin with green peppercorn demi-glace)  
*(Presidential exclusive)*

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

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

*(Presidential exclusive)*



# PROTEINS

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(CONGRESSIONAL | TWO SELECTIONS)  
(PRESIDENTIAL | THREE SELECTIONS)

**SEAFOOD** | *(due to fluctuation of food cost, package limitations, see Event Coordinator for your options)*

Seared scallops - seared scallops served with a seared lemon

Black fin grouper en pappilote - fresh Atlantic grouper sealed in parchment paper with baby bok choy, heirloom tomato, citrus, served with pickled onion  
*(Presidential exclusive)*

Shrimp and blue crab saute - served with Italian soffrito and baby spinach and tossed in a spiced tomato cream sauce and Malfada pasta (wide wavy noodles) finished with toasted pine and goat cheese *(Presidential exclusive)*

Grilled florida mahi mahi- fresh local mahi grilled with citrus served with herb crème

Classic Lobster Thermidor - fresh Maine lobster meat mixed with English mustard bechamel sauce and gruyere cheese crust, served in a shell with lemon *(Presidential exclusive)*

Filet Mignon and Lobster (Surf & Turf) - center cut prime tenderloin with green peppercorn demi-glace *(Presidential exclusive)*

**SPECIALTY SELECTIONS** | WILD GAME MEATS (PRESIDENTIAL)

Seared espresso crusted venison loin with blackberry compote

Lamb chops - Australian lamb chops with mint chimichurri

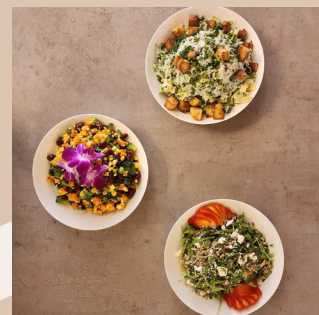
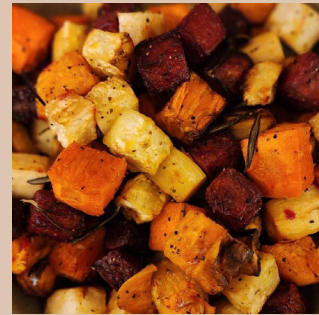
Bison shank bourguignon - braised bison shank in red wine in north-wood mushrooms, pearl onion, carrot and smoked bacon



# SIDES

(CONGRESSIONAL | ONE SELECTION)  
(PRESIDENTIAL | TWO SELECTIONS)

mashed potatoes  
confit potato sauteed spinach with lemon  
dauphinoise potatoes  
braised new potato  
potato gratin  
red roasted red skin potatoes  
sauteed green beans  
smoked turkey collard greens  
Carolina gold rice  
fried brussel sprouts  
sweet pea puree  
pork belly baked beans  
wilted kale  
lima beans  
jasmine rice  
mac & cheese  
cream corn  
asparagus risotto  
peas and onions  
heirloom tomato and peppers  
savory fried plantain  
Caesar broccolini  
polenta cakes  
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, almond)  
fresh squash medley





# DESSERTS

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(CONGRESSIONAL | TWO SELECTIONS)  
(PRESIDENTIAL | THREE SELECTIONS)

assorted cookies and brownies  
cinnamon pretzel bites  
fruit tartlet  
cake pops  
cupcakes  
Madi Rum cakes  
seasonal fruit cobbler  
Madi Rum bread pudding  
banana pudding  
shooters (Flavors: Key Lime, Strawberry Shortcake, Tiramisu)

OTHER DINING OPTIONS:

## VEGAN & VEGETARIAN OPTIONS

cauliflower steak, heirloom tomatoes, chimichurri (vegan and gluten free)  
miso glazed eggplant with basil and quinoa (vegan)  
coconut braised mushrooms (vegan and gluten free)  
mushroom wellington (vegetarian)

## CHILDREN'S MENU

chicken tenders with fruit  
peanut butter & jelly with fruit  
grilled cheese with fruit  
mac n' cheese

# COCKTAIL LITE BITE & HORS D'OEUVRE SELECTIONS

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(PRESIDENTIAL) CHOOSE FOUR HORS D'OEUVRE SELECTIONS  
(CONGRESSIONAL) CHOOSE TWO HORS D'OEUVRE SELECTIONS  
& TWO LITE BITE OPTIONS

## HORS D'OEUVRE SELECTIONS

- | 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
- | Blistered tomato tartlets
- | Sweet soy "black" calamari with seaweed salad
- | Crispy pork belly with goat cheese and datil jelly
- | Beet carpaccio with radish and arugula
- | Tostones with cilantro lime shrimp
- | Crispy duck wings with datil harissa
- | Goat cheese & pork belly ravioli in smoked tomato broth
- | Salmon croquette with dill & pickle remoulade

## LITE BITE OPTIONS/ LATE NIGHT SNACK

- | club sandwiches
- | smash burger sliders
- | pulled pork sliders
- | chicken Caesar wrap
- | veggie wrap roasted
- | Roasted root vegetable sandwich
- | charcuterie board
- | parmesan and garlic bites
- | caprese bites

# REFRESHMENTS AT THE ROOSEVELT ROOM:

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## **THEODORE PACKAGE: \$2500**

### *SPIRITS:*

Svedka  
Cruzan  
Evan Williams  
Sauza  
Beefeater

*1 RED, 1 WHITE WINE*

*2 BEER SELECTIONS*

## **MAYOR PACKAGE: \$3250**

### *SPIRITS:*

St. Augustine Distillery Vodka  
St. Augustine Distillery Gin  
St. Augustine Distillery Bourbon  
St. Augustine Distillery Rum  
Milagro

*3 WINE SELECTIONS*

*3 BEER SELECTIONS*

## **ELEANOR PACKAGE: \$3000**

### *SPIRITS:*

Tito's  
Bacardi or Captain Morgan  
Jack Daniels  
Milagro  
Tanqueray

*3 WINE SELECTIONS*

*3 BEER SELECTIONS*

## **FRANKLIN PACKAGE: \$3500**

### *SPIRITS:*

Ketel One  
Bacardi/Flor de Cana  
Woodford Reserve  
Casamigos  
Bombay Sapphire

*4 WINE SELECTIONS*

*4 BEER SELECTIONS*

## **HAYES PACKAGE:**

\$1000 - coffee, specialty coffee, tea, fountain drinks

|option to add beer & wine (2 wine selections, 2 beer selections) (\$250)

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## **WINE SELECTIONS:**

WHITES: A to Z Pinot Noir | A to Z Pinot Gris | Substance Cabernet Sauvignon

REDS: A to Z Pinot Noir | Matua Sauvignon Blanc | Freakshow Cabernet Sauvignon  
(Eleanor/Franklin only)

## **BEER SELECTIONS:**

Bud Light | Stella Artois | Michelob UltraDukes | Brown Ale  
Corona | Ancient City | Heineken 0.0 | Jai Alai

# BRUNCH AT PK'S ROOSEVELT ROOM

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Please select from the Menu Items below for your plated service.

OPTION OF 4 ENTRÉES/SANDWICHES for your party

- |Fried Chicken Biscuit & Gravy
- |Brulee French Toast
- |Shrimp & Grits
- |Corn Beef & Potatoes
- |Triple Mushroom Sandwich
- |Hipster Toast
- |Broccoli, Bacon, & Cheddar Quiche
- |Vegetarian Omelet

**\$35/person + room rate**

The room rate reserves PK's Roosevelt Room for your occasion for you and your guests for the allotted time.

Mimosa bar included (1 glass of champagne per person), 3 carafes of juice-options (pineapple, cranberry, pomegranate, grapefruit, orange, apple)

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





## *Thank You!*

We look forward to creating lasting memories for you and your guests at PK's Roosevelt Room. Additional add ons for your private occasion are available. Champagne toasts, wine service, late night snacks, champagne towers, drapery, champagne walls, special lighting, photobooths, and balloon arches.

Contact 904-687-9281 or email [occasions@rrstaug.com](mailto:occasions@rrstaug.com) to see how we can accommodate your wishes to fulfill your occasion.

Best,

*The Private Dining Team at PK's Roosevelt Room*



**PK's Roosevelt Room**

121 SAINT GEORGE ST. | ST. AUGUSTINE, FLORIDA 32084

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