



The Lodge & Club

PONTE VEDRA BEACH



Wedding Packages

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Plated Selections



Plated

Plated meals are selected with a choice of four hors d'oeuvres, soup or salad, and an entree. Additional soup or salad courses can be added for a \$7 supplement. Additional entrée selections can be made but must be preselected for event of 50 or more.

MAIN

Pan Seared Grouper \$86

Smoked Tomato Risotto, Grilled Asparagus, Saffron Crema

Black Eyed Pea Croquettes \$64

Warm Dijon Cream, Charred Rainbow Carrot, Sunflower Salad

Crispy Skin Prestige Chicken \$77

Brown Butter Aligot Potato, Spinach, Madeira Jus

Brined Pork Chop \$83

Roasted Red Skin, Brussels Sprout, Lingonberry Jam

Pressed Beef Short Rib \$81

Goat Cheese Polenta, Asparagus, Red Wine Reduction Jus

Spinach and Mushroom Filo \$65

Crispy Roulade, Celery Root Puree, Roasted Baby Onions

Sesame Crusted Atlantic Tuna \$84

Braised Baby Bokchoy, Fried Brown Rice, Yuzu Raisin Pesto

New York Strip Steak \$90

Warm Horseradish Potato Salad, Baby Green Beans, Balsamic

Barbecued Atlantic Swordfish \$81

Lemon Herb Fingerling, Peach Slaw, Pistachio Aioli

Grilled Verlasso Salmon \$77

White Acres Field Pea Ragout, Blackberry Honey, Flash Wilted Spinach

Charbroiled Filet Mignon \$92

Whipped Potato, Broccolini, Black Garlic Steak Sauce

DOUBLE MAIN

Filet Mignon & Coldwater Lobster \$115

Whipped Potato, Broccolini, Black Garlic Steak Sauce

New York Strip Steak & Pan Seared Grouper \$104

Smoked Tomato Risotto, Grilled Asparagus, Saffron Crema

Braised Short Rib & Seared Scallop \$99

Creamy Lentils, Cornbread Gremolata, Toasted Garlic Butter

Verlasso Salmon & Chicken \$94

White Acres Field Pea Ragout, Blackberry Honey, Flash Wilted Spinach

Prices are subject to 22% taxable gratuity and 6.5% percent sales tax

Plated

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HORS D' OEUVRES

(Maximum of 4)

COLD

Tomato-Mozzarella Canape
Clarified Bloody Mary Shots
Black Mission "Fig Newtons"
Pimento and Prosciutto
Chilled Florida Shrimp
Farmer's Cheese and Watermelon
Chevre, Beet and Pecan
Seaweed and Tuna Tartar
Salmon Cucumber Canape
Chilled Coconut Crab Soup
Shaved Tenderloin Crostini
Day Boat Scallop Escabeche
Lobster Salad and Brioche
Antipasti Brochette

HOT

Chicken Lemongrass Potstickers
Wild Mushroom Tart
Mini Reuben Purse
Veggie Spring Roll
Buffalo Chicken Spring Roll
Mushroom "Rockefeller"
Mini Classico Flatbread
Lodge Lump Crab Cake
Bacon Wrapped Shrimp Casino
Georgia Quail Wellington
Crispy Tempura Shrimp
Duck and Pistachio Rilette
BBQ Shrimp and Grits
Lobster Mac and Cheese

Prices are subject to 22% taxable gratuity and 6.5% percent sales tax

Plated

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SOUPS & SALADS

(Select 1)

SOUP

Chilled Coconut Soup *Pickled Radish, Blue Crab, Parsley*

Butternut Squash Soup *Cranberry Marshmallow, Candied Pecan*

Baked Potato Soup *Bacon, Cheddar, Sour Cream, Chive*

Lobster Bisque *Lobster Claw, Sherry Chantilly, Tarragon*

“The” Tomato Soup *Roasted Tomato, Lil Moo, Hydro Basil*

Sweet Corn Bisque *Grilled Succotash, Scallion, Smokey Shrimp*

Braised Beef Soup *Barley, Wild Mushroom, Hydro Thyme*

Three Onion Soup *Beef Broth, Gruyere, Toasted Sourdough*

SALAD

Lodge Caesar *Romaine, Parmesan, Focaccia, Lemon Caesar*

Spring “Roll” Salad *Cukes, Walnut, Goat Feta, Grape Vinaigrette*

Ponte Vedra Garden *Local Lettuce, Tomato, Onion, Ranch*

Georgia Peach Salad *Lil Moo, Honey VIN, Lola Rosa*

Heirloom Tomato *Burrata, Puffed Rice, Balsamic, Hydro Basil*

Watermelon Salad *Cucumber, Farmstead Cheese, Arugula*

Wedge *Candied Bacon, Red Onion, Bleu Cheese, Chervil Ranch*

Roasted Beet Salad *Pecan Vinaigrette, Chevre, Artisan Greens*

Prices are subject to 22% taxable gratuity and 6.5% percent sales tax

Packages



Hors D'oeuvres

HORS D'OEUVRES

(Choice of 4 with each package)

COLD

- Tomato-Mozzarella Canape
- Seaweed and Tuna Tartar
- Salmon Cucumber Canape
- Clarified Bloody Mary Shots
- Chilled Florida Shrimp
- Black Mission "Fig Newton's"
- Pimento and Prosciutto
- Farmer's Cheese and Watermelon
- Chevre, Beet and Pecan
- Chilled Coconut Crab Soup
- Shaved Tenderloin Crostini
- Day Boat Scallop Escabeche
- Lobster Salad and Brioche
- Antipasti Brochette

HOT

- Lodge Lump Crab Cake
- Chicken Lemongrass Potstickers
- Bacon Wrapped Shrimp Casino
- Wild Mushroom Tart
- Mini Reuben Purse
- Georgia Quail Wellington
- Veggie Spring Roll
- Crispy Tempura Shrimp
- Duck and Pistachio Rilette
- BBQ Shrimp and Grits
- Buffalo Chicken Spring Roll
- Corn and Edamame Quesadilla
- Mini Classico Flatbread
- Lobster Mac and Cheese

The Lodge Luxury

APPETIZERS & SALADS

Poached and Iced Seafood Display

Florida Shrimp

Bloody Mary Cocktail and Lemon

Prince Edward Island Mussels

White Wine and Garlic

Steamed Seasons Oyster

Bird Chili Hot Sauce and Saltine

Alaskan Crab Claws

Melted Butter and Mustard Remoulade

ENTRÉES

Pepper Seared Beef Tenderloin*

Black Garlic Steak Sauce, Silver Dollar Rolls

Pan Roasted Airline Chicken

Portabella Mushroom Jus

Verlasso Salmon

Roasted Yellow Tomato Coulis

Truffle Potato Gratin

Parmesan Crust and Fine Herbs

Grilled Asparagus

Fennel Orange Marmalade

SWEET

Deluxe Petite Fours Station

Key Lime Bites

Mini Nutella Pot de Crème

Dulce de Leche Chocolate Baby Cake

Fruit Tarts *Vanilla Crème*

Chocolate Dipped Strawberries

\$135 Per Person

* Additional chef's fees apply
Prices are subject to 22% taxable gratuity and 6.5% percent sales tax

Seaglass Sail Away

APPETIZERS & SALADS

Frisee Salad

Florida Orange Vinaigrette, Heart of Palm, Cucumber

Grilled and Chilled Asparagus

Orange Fennel Marmalade

Chilled Floribbean Fruits

Honeydew, Watermelon, Mango

ENTRÉES

Crispy Chicken Thigh

Green Olive and Lemon

Shellfish Paella

Saffron, Chorizo, Peppers, Mussels, Calamari

Blistered Green Bean

Cherry Tomato and Crispy Onions

SHRIMP AND GRITS STATION

Florida Sourced Shrimp

Cajun Spice, Herb Butter, Citrus

Gayla's Grits

Corn Broth, Sea Salt

Stir Ins

Bacon, Scallions, Onion, Tomato, Spinach

Cheese Stir Ins

Cheddar, Pepperjack, Goat Cheese

\$125 Per Person

Prices are subject to 22% taxable gratuity and 6.5% percent sales tax

Modern Mediterranean

APPETIZERS & SALADS

Antipasti

Prosciutto, Genoa, Bresaola, Local Cheese, Olive Buckets

Heirloom Tomato

Loo Moo Cheese, Puffed Rice, Spiced Chickpea

Caesar

Lemon Dressing, Focaccia, Parmesan, Black Pepper

ENTRÉES

Gulf Shrimp and Chicken Scampi Station

*Orecchiette Pasta, Roasted Garlic Cream, Oven Dried Tomato, Asparagus
True Parmesan Reggiano*

Braised Short Rib

Fennel Spiced Polenta, Cherry Tomato

Chicken Cacciatore

Hunters Sauce, Tomato, Thyme

Steamed Broccolini

Roasted Garlic, Chili Flake, Radicchio

Eggplant Ratatouille

Squash, Onion, Rosemary

Garlic Breadsticks

\$115 Per Person

Prices are subject to 22% taxable gratuity and 6.5% percent sales tax

Sunsets & Sand Dunes

APPETIZERS & SALADS

Cucumber Salad

Red Onion, Tomato, Dill Vinaigrette

Garden Green Salad

Market Vegetables, Chervil Ranch, Balsamic

Chilled Floribbean Fruits

Honeydew, Watermelon, Mango

Chilled Sweet Corn Bisque

Grilled Succotash, Scallion

ENTRÉES

Herb Crusted Beef Strip Loin*

Horseradish Cream, Bleu Cheese Baguette

Bronzed Florida Shrimp

White Acre's Peas, Local Chorizo

Lemon Roasted Chicken

Scallions and Tomato

Crab Crusted Mahi Mahi

Bird Chili Butter

Congaree and Penn White Rice

Ocean Salt, Thyme, Butter

Grilled Summer Squash

Red Chili Spice

\$95 Per Person

* Additional chef's fees apply
Prices are subject to 22% taxable gratuity and 6.5% percent sales tax

Additional Dessert Stations

COFFEE & DONUT

Donut Plain, Cinnamon, Crunch

Donut Hole *Fried Yeast Brioche Dough*

Glaze *Banana, Vanilla, Butterscotch, Pistachio*

Sauce *Coffee Cream, Caramel, Blackberry, Raspberry*

\$17

SOUTHERN CHEESECAKE

Cheesecake *New York, Chocolate*

Sauce *Raspberry, Blueberry, Blackberry, Ganache*

Fresh Cut Fruit *Strawberry, Raspberry, Pineapple*

Cream *Vanilla Bean and Grand Marnier*

\$22

CLASSIC CREPES

Warm Crepes *Salted Toffee Sauce*

Toppings *Fudge, Fresh Berries, Candied Pecans, Cherries*

Dairy *Whipped Cream, Vanilla Ice Cream*

Fruit *Spiced Peach Compote*

\$25

THE VIENNESE TABLE

Assorted Mini Pastries *Éclairs, Chocolate Cups, Linzer Torte, Assorted French Macarons
Sacher Torte, Fruit Tarts*

\$28

BANANAS FOSTER

Vanilla Ice Cream *Caramel Bananas Foster Sauce*

Garnishes *Toasted Walnuts, Chocolate Shavings Whipped Cream, Chocolate Sauce Brittle,
Fresh Berries*

\$2

Prices are subject to 22% taxable gratuity and 6.5% percent sales tax

Additional Dessert Stations

NITRO MILK SHAKE

Spun Flavor *Vanilla, Sea Salt Caramel, Strawberry*

Sprinkles *Shaved Chocolate, Rainbow, Nerds*

Classic Toppers *Cherry and Whipped Cream*

Crumbles *Oreo, Toffee, Cinnamon Toast Crunch*

\$23

FLORIBBEAN CHOCOLATE

Orange Chocolate Torte *Raspberry and Truffle Mouse*

Key Lime *Tartlets Sweet Shell, Lime Custard, Fresh Zest*

Triple Treat Brownies *Dark, Milk and White Chocolate*

Sea Salt Caramel *Toffee Shards and Jarred Custard*

\$19

SWEET "SAMMIES"

Red Velvet *Cream Cheese Filling, Dark Chocolate*

Carrot Cake *Cream Cheese Filling, Root Beer Raisins*

Devil's Food *Dark Chocolate Filling, Peanut Butter*

Strawberry Shortcake *Whipped Cream Filling, Strawberry Jam*

\$20

Prices are subject to 22% taxable gratuity and 6.5% percent sales tax

Late Night Snacks

SLIDER SPREAD

Beef *Cheese and Pickles*

Chicken *Buffalo and Bleu Cheese*

Country Ham *Swiss and Mustard*

Green Tomato *Cajun Mayo and Goat Cheese*

\$19

LATE SWEET TOOTH

Cookies *Chocolate Chip and Peanut Butter*

Brownies *Blondie and Fudgy*

Donut Cake Pops *Glazed and Cinnamon*

Chilled Milk *Whole and Chocolate*

\$15

LOADED POTATO

Potatoes *Tater Tots and French Fries*

Hot Toppers *Chili, Gravy, Nacho Cheese*

Cold Toppers *Ketchup, Buffalo, Mustard*

Flavor Additions *Bacon, Scallion, Cheese Curds*

\$15

ASIAN STREET FOOD

Fried Skewers *Yakitori Chicken*

Fried Rice *Egg and Veg*

Fried Noodles *Low Mein and Stir Fry*

Fried Donut *Sugar Coated*

\$17

TACO BAR

Taco Shells *Crunchy Corn and Soft*

Taco Meat *Ground Beef and Pulled Chicken*

Taco Veg *Tomato, Iceberg, White Onion*

Taco Dairy *Queso Fresco, Cheddar, Sour Cream*

\$17

CONEY ISLAND

Hot Dogs *Relish and Ketchup*

Corn Dogs *Mustard and Mayo*

Crinkle Cut Fries *Seasoning Salt*

Funnel Cake *Powder Sugar and Chocolate*

\$17

PIZZA AND WINGS

Meat Pizza *Pepperoni, Sausage, Bacon*

Veggie Pizza *Mushroom, Tomato, Spinach*

Chicken Wings *Prestige Farms Crispy Wings*

Dunkers *Chervil Ranch, Bleu Cheese, Buffalo*

\$19

Prices are subject to 22% taxable gratuity and 6.5% percent sales tax

Beverages

BAR BRANDS SELECTION

Brands subject to change.

SPIRIT	DELUXE	PREMIUM	SELECT
Scotch	Johnnie Walker Red	Dewar's	Chivas Regal
Bourbon	Evan Williams	Jim Beam	Bulleit
Blend	Canadian Club	Crown Royal	Crown Reserve
Gin	Bombay Gin	Tanqueray	Nolet's Gin
Vodka	Svedka	Stoli	Ketel One
Rum	Myer's Platinum	Bacardi Silver	Bacardi Silver
Spiced/Dark Rum	Cruzan 9 Spiced	Captain Morgan	Bacardi Oakheart
Tequila	Cuervo Silver Tradicional	Cuervo Silver Tradicional	Milagro
Single Malt		Glenfiddich 12	Glenmorangie

PER PERSON PACKAGE BAR

Please note that multiple hour package bars are based on consecutive hours and therefore cannot be split. *Shots or shooters are prohibited on wedding package bars.*
One bartender at \$100.00 plus tax is required to be provided for every 75 guests.

	DELUXE BAR	PREMIUM BAR	SELECT BAR
1 Hour	\$ 22 per person	\$28 per person	\$32 per person
2 Hours	\$ 33 per person	\$38 per person	\$42 per person
3 Hours	\$ 41 per person	\$46 per person	\$50 per person
4 Hours	\$ 46 per person	\$52 per person	\$55 per person
5 Hour	\$ 50 per person	\$56 per person	\$59 per person

See your Special Event Coordinator for wine selections and our variety of imported & domestic beer options available.

CHAMPAGNE SELECTION

Kenwood "Yulupa", Brut	\$35.00 per bottle
Prosecco	\$48.00 per bottle
Veuve Cliquot, Yellow Label, Brut	\$105.00 per bottle

Champagne Toast available at \$10 per person.

Prices are subject to 22% taxable gratuity and 6.5% percent sales tax

Wines & Champagnes

Ste Michelle Wine Estates, particularly Chateau Ste Michelle & Columbia Crest have long been known for producing quality wines at an affordable price. These wineries are industry leaders in quality, value, consistency, and acclaim.

Whether you are looking for Napa, Sonoma, Oregon, Washington, Italy, Spain, New Zealand, or Champagne, Ste Michelle Wine Estates has you covered with the best options in the business. We hope you enjoy. Cheers!

H3			BOTTLE
#103	750	Columbia Crest H3 Sauvignon Blanc	43
#233	750	Columbia Crest H3 Chardonnay	43
#910	750	Columbia Crest H3 "Les Chevaux" Red Blend	43
#505	750	Columbia Crest H3 Merlot	43
#627	750	Columbia Crest H3 Cabernet Sauvignon	43
#21	750	Michelle Brut	43

*Included in all Premium Bars

CHATEAU STE MICHELLE INDIAN WELLS			BOTTLE
#229	750	Cht Ste Michelle Indian Wells Chardonnay	46
#927	750	Cht Ste Michelle Indian Wells Red Blend	46
#501	750	Cht Ste Michelle Indian Wells Merlot	46
#643	750	Cht Ste Michelle Indian Wells Cabernet Sauvignon	46
#28	750	Col De Salici Prosecco	46

*Included in all PV Select Bars

CHATEAU STE MICHELLE			BOTTLE
#121	750	Cht Ste Michelle Horse Heaven Sauvignon Blanc	40
#46	750	Cht Ste Michelle Eroica Riesling	53
#213	750	Cht Ste Michelle Canoe Ridge Chardonnay	53
#511	750	Cht Ste Michelle Canoe Ridge Merlot	60
#619	750	Cht Ste Michelle Cold Creek Cabernet Sauvignon	77
#23	750	Nicolas Feuillatte Brut Blue Label	86

STAG'S LEAP			BOTTLE
#122	750	Stag's Leap Wine Cellars Aveta Sauvignon Blanc	63
#230	750	Stag's Leap Wine Cellars Karia Chardonnay	79
#928	750	Stag's Leap Wine Cellars Hands of Time Red Blend	70
#611	750	Stag's Leap Wine Cellars Artemis Cabernet Sauvignon	120
#23	750	Nicolas Feuillatte Brut Blue Label	86

Prices are subject to 22% taxable gratuity and 6.5% percent sales tax

Planning Your Special Day

DEPOSIT

To host your event at The Lodge & Club, the following non-refundable deposits are required:

- With signed agreement \$2,000 wedding services fee due
- 90 days prior to the event 80% of estimated charges due
- 30 days prior to the event 100% of estimated charges due

WEDDING CEREMONY AND FEE

All ceremonies are subject to a \$1,500 fee. Ceremony packages are offered only when a full service reception is purchased. Availability for ceremony locations is based upon time of day and number of expected guests. The Lodge & Club is pleased to offer wedding ceremonies on the beach. All wedding ceremony packages include the location, back up space in case of inclement weather, white garden chairs, assistance with vendors, guest guidance between the ceremony and the reception, and a professional Ceremony Director to provide assistance with the rehearsal and on your special day.

WEDDING RECEPTION & FEE

All wedding receptions are subject to a \$2,000 service and coordination fee. This fee includes diagrams of floor plans, wooden dance floor, timeline management, vendor communication, customized menu planning and selection, style suggestions, support with budget planning and assistance for the bride and groom with their checklist as they progress towards the big day.

FOOD & BEVERAGE

No food or beverage, including liquor, may be removed from the resort. All food & beverage must be provided by The Lodge & Club with the exception of your wedding cake.

COMPLIMENTARY PRIVATE TASTING

Private tastings are available upon request for confirmed weddings of 50 or more guests. Our Chef will design your tasting menu based on your menu selection. Tastings must be scheduled no sooner than 3 months prior to your wedding date. Tastings are held Tuesday through Friday from 1 p.m. – 3 p.m. based on availability. Tastings are not offered on weekends.

OVERNIGHT ACCOMMODATIONS

Based upon availability, The Lodge & Club is pleased to offer a complimentary Deluxe sleeping room for the bride & groom on the night of their wedding. Our Sales Department will be happy to quote rates for room blocks of 10 or more rooms per night for out-of-town guests.

VENDORS

Vendors hired to provide services must be appropriately licensed, insured and approved by The Lodge & Club. A preferred vendor list has been provided for your convenience.

ADDITIONAL WEDDING SERVICES

Your Ceremony Director will be happy to assist you with additional services including the spa, preferred vendor listings, custom printed menus, chargers, accent décor, lighting and specialty chair rentals.

Prices are subject to 22% taxable gratuity and 6.5% percent sales tax