



The Lodge & Club

BANQUET & EVENT MENU



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SINCE ITS OPENING IN 1989,

The Lodge & Club at Ponte Vedra Beach has sparked as one of Florida's most elegant oceanfront resorts. Located directly on the Atlantic Ocean, this sophisticated Mediterranean styled resort has been the meeting site of choice for many of the top Fortune 100 companies. It is a proud recipient of the distinguished "Gold List Award" presented by Conde Nast Traveler as one of the top resorts in North America.

The resort's distinctive character is echoed throughout its ten seaside acres. A beachside fountain courtyard, wrought iron lampposts, classic archways, Spanish tile roof, ornamental turrets, awnings, trellises and balconies all combine to create the illusion of a seaside European village.



The Lodge & Club

607 Ponte Vedra Blvd. • Ponte Vedra Beach, FL 32082 • 904.273.9500 • pontevedra.com



THE BREAKFAST TABLE

BREAKFAST BUFFETS

Breakfasts include Seminole Pride Citrus Juices, Freshly Brewed Kahwa Coffee, and Assorted Harney & Sons, Master Tea Blends, or Iced Teas. Our menus are built from a foundation of seasonal ingredients from our locality on the Florida - Georgia line. **25 Person Minimum.**

ATLANTIC SUNRISE

- Seedless Grape** Red and Green
 - Carved Fruit** Honeydew, Cantaloupe, Pineapple
 - Whole Fruit** Banana, Apple, Florida Citrus
 - Scratch Muffins** Blueberry, Florida Orange, Oat Bran
 - Morning Danish** Lemon and Raspberry
 - Jams and Preserves** Peach, Blackberry, Strawberry
 - Dry Cereal** Raisin Bran, Cheerios, Kashi, Cinnamon Toast
 - Milk Bar** Whole, Skim, Soy, Almond
 - Greek Yogurt** Vanilla, Honey, Blueberry
 - House Toasted Granola** Steel Cut Oats, Bran Flake Benne Seed
- \$27.00 per Person**

MORNING MIST

- Seedless Grape** Red and Green
 - Carved Fruit** Honeydew, Cantaloupe, Pineapple
 - Whole Fruit** Banana, Apple, Florida Citrus
 - Scratch Muffins** Blueberry, Florida Orange, Oat Bran
 - Morning Danish** Lemon and Raspberry
 - Jams and Preserves** Peach, Blackberry, Strawberry
 - Dry Cereal** Raisin Bran, Cheerios, Kashi, Cinnamon Toast
 - Milk Bar** Whole, Skim, Soy, Almond
 - Greek Yogurt** Vanilla, Honey, Blueberry
 - House Toasted Granola** Steel Cut Oats, Bran Flake, Benne Seed
 - Steel Cut Oatmeal** Almond Butter, Superfood Stir In
 - High Protein Smoothie** Almond Milk, Blueberry, Yogurt
- \$31.00 per Person**

EL DESAYUNO

- Carved Melon** Lime Soaked
 - Crispy Plantain** Brown Sugar, Vanilla, Cream
 - Mango and Papaya** Basil Oil and Mint
 - Chilaquiles** Braised Chicken Thigh, Corn Tortilla
 - Heuvo's Rancheros** Cage Free Egg, Black Bean, Pepper Pico
 - Papas Brava's** Smoked Paprika Aioli, Fresh Cilantro
 - Toppers** Cojita, Cheddar, Cilantro, Sour Cream, Pickled Jalapeno
 - Salsa's** Dry Roasted Verde and Chargrilled Tomato
 - Coconut Bread** Coconut Milk Scented
 - Morning Danish** Cream Cheese and Raspberry
 - Jams and Preserves** Peach, Blackberry, Strawberry
- \$34.00 per Person**

NORTH FLORIDA DINER

- Seedless Grape** Red and Green
 - Carved Fruit** Honeydew, Cantaloupe, Pineapple
 - Whole Fruit** Banana, Apple, Florida Citrus
 - First Coast Scramble** Cage Free Egg, Cheddar, Chive
 - Breakfast Meats** Applewood Smoke Bacon and Smoked Ham
 - Hash Brown Casserole** Shredded Potato, Cheddar, Onion
 - Scratch Muffins** Blueberry, Florida Orange, Oat Bran
 - Morning Danish** Cream Cheese and Raspberry
 - Toast Your Own** White, Whole Grain, Rye
 - Butters and Spreads** Unsalted, Almond, Nutella
 - Jams and Preserves** Peach, Blackberry, Strawberry
- \$37.00 per Person**



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CLASSIC AMERICAN

- Seedless Grape** Red and Green
 - Carved Fruit** Honeydew, Cantaloupe, Pineapple
 - Whole Fruit** Banana, Apple, Florida Citrus
 - Classic Eggs Benedict** Poached Eggs, Country Ham, Hollandaise
 - Breakfast Meats** Applewood Smoked Bacon and Azar's Sausage
 - Home Fries** Red Bliss Potato, Sautéed Onion, Fine Herbs
 - Scratch Muffins** Blueberry, Florida Orange, Oat Bran
 - Morning Danish** Lemon and Raspberry
 - Toast Your Own** White, Whole Grain, Rye
 - Butters and Spreads** Unsalted, Almond, Nutella
 - Jams and Preserves** Peach, Blackberry, Strawberry
- \$39.00 per Person**

SOUTHERN TIDES

- Seedless Grape** Red and Green
 - Carved Fruit** Honeydew, Cantaloupe, Pineapple
 - Whole Fruit** Banana, Apple, Florida Citrus
 - Stone Ground Grits** Milk and Butter
 - Biscuits and Gravy** Herb Dough, Azar's Sausage Gravy
 - Chicken and Waffles** Pickles, Honey, Bird Chili Hot Sauce
 - Griddled Johnny Cakes** Bacon Jam, Corn Butter
 - Scratch Muffins** Blueberry, Florida Orange, Oat Bran
 - Morning Danish** Lemon and Raspberry
 - Toast Your Own** White, Whole Grain, Rye
 - Butters and Spreads** Unsalted, Almond, Nutella
 - Jams and Preserves** Peach, Blackberry, Strawberry
- \$45.00 per Person**

A PALM VALLEY BRUNCH

- Seedless Grape** Red and Green
 - Carved Fruit** Honeydew, Cantaloupe, Pineapple
 - Whole Fruit** Banana, Apple, Florida Citrus
 - Cage Free Eggs** Lightly Scrambled, Chive
 - Breakfast Meats** Applewood Smoked Bacon and Azar's Sausage
 - O'Brien Potatoes** Onions, Peppers, Cajun Spice
 - Scratch Muffins** Blueberry, Florida Orange, Oat Bran
 - Morning Danish** Lemon and Raspberry
 - Jams and Preserves** Peach, Blackberry, Strawberry
 - Garden Set** Field Greens, Romaine, Tomato, Cucumber, Broccoli, Carrot, Red Onion
 - Watering Cans** House Ranch, Balsamic, Sesame Vinaigrette
 - Shrimp n Grits** Stone Ground Grits, Blackened Shrimp, House Ground Sausage
 - Grilled Prestige Chicken** Boneless Breast, Spinach, Tomato, Parmesan
 - Grilled Skirt Steak** GYO Sunflower Pesto, Pickled Onion, Fresh Cracked Pepper
 - Roasted Fingerlings** Fine Herbs, Garlic, Sea Salt
 - Pan Seared Green Beans** Georgia Olive Oil and Cherry Tomato
- \$59.00 per Person**





THE BREAKFAST TABLE

PLATED BREAKFAST

HOT PLATES

Hot Plates include Floribbean Fruits, Breakfast Potato, Seminole Pride Citrus Juices, Freshly Brewed Kahwa Coffee & Assorted Harney & Sons, Master Tea Blends, or Iced Teas.

American Two Egg Breakfast	\$31.00
<i>Cage Free Scrambled Eggs and Applewood Smoked Bacon</i>	
Classic Benedict	\$34.00
<i>Cage Free Poached Eggs, Country Ham, Toasted English Muffin Hollandaise</i>	
Garden Fresh Benedict	\$32.00
<i>Spinach, Mushroom, Poached Egg, Whole Wheat Muffin Tomato Hollandaise</i>	
Corned Beef Hash	\$34.00
<i>Slow Cooked Brisket, Roasted Potato, Peppers, Over Medium Egg</i>	
Egg White Frittata	\$35.00
<i>Asparagus Tips, Tomato, Goat Feta Cheese</i>	
Flapjack Breakfast	\$32.00
<i>Buttermilk Pancake, Maple Syrup, Whipped Butter Bacon and Berries</i>	
Steak and Eggs	\$37.00
<i>Cast Iron Ribeye, Scrambled Eggs and Asparagus</i>	
Biscuits and Gravy	\$34.00
<i>House Made Jumbo Herb Biscuit and Azar's Sausage Gravy</i>	

CONTINENTALS

Seaview Club Continental	\$27.00
<i>Scratch Muffin, House Granola Parfait, Peaches and Cream</i>	
Smoked Salmon	\$29.00
<i>Everything Bagel, Cage Free Egg Salad, Capers and Cream Cheese</i>	
Steel Cut Oatmeal	\$29.00
<i>Blueberries, Almond Butter, Golden Raisin, Super Food Stir In</i>	

BREAKFAST STATIONS

Priced per person

Cage Free Omelet	\$18.00
<i>Toppings Include: Ham, Bacon, Sausage, Shrimp, Tomato Mushroom, Onion, Peppers, Spinach, Olives, Jalapeno, Cheddar Swiss, Pepperjack, Bird Chili Hot Sauce</i>	
Fresh Fruit Smoothie	\$14.00
<i>Chilled Smoothies Berry, Peach, and Green blended with Low Fat Greek Yogurt Steel Cut Oats, Honey and Mango Nectar</i>	
Steel Cut Oatmeal	\$14.00
<i>Spinach, Mushroom, Poached Egg, Whole Wheat Muffin Tomato Hollandaise</i>	
Gayla's Stone Ground Grits	\$15.00
<i>Heirloom Georgia Grown Grits with Cheddar Cheese, Cajun Spice Bird Chili Hot Sauce Stir In</i>	
Deluxe Toast Your Own	\$5.00
<i>Enhance Your Breakfast with White, Wheat, Rye, Sourdough English Muffin, House Made Jams and Whipped Butters Included Add Gluten Free Section for additional \$5.00.</i>	



REFRESHMENTS

A LA CARTE ADDITIONS

Price per person shown
* indicates price per dozen

GRIDDLED AND BAKED ADDITIONS

Applewood Smoked Bacon and Link Sausage	\$7.00
Cage Free Scrambled Egg	\$8.00
Classic Eggs Benedict	\$13.00
Lodge Quiche Lorraine	\$13.00
Spinach, Mushroom, and Feta Quiche	\$13.00

HANDHELD ADDITIONS

Breakfast Burritos	\$9.00
Waffle Batter Breaded Chicken Biscuit	\$9.00
Ham, Egg, and Cheese Croissant	\$9.00
Sausage, Egg, and Cheese English Muffin	\$9.00
Spinach and Egg White Wrap	\$8.00

CHILLED ADDITIONS

Fresh Fruit Smoothies	\$8.00
Individual Greek Yogurts	\$8.00
Road Stand Whole Fruits	\$4.00
Carved Melon and Pineapple	\$6.00
Sea Salt Granola and Yogurt Parfait	\$9.00
Individual Boxed Cereal	\$5.00

BAKE SHOP ADDITIONS

Assorted Bake Shop <i>Scratch Muffins, Scones, Bagels, and Croissants</i>	\$60.00*
Slice Coffee Cakes <i>Banana Nut, Espresso Cream, Pumpkin Spice</i>	\$58.00*
Puff Pastry Danish and Scratch Muffins <i>Seasonal Assortment of Fruits, Cheese, and Nuts</i>	\$57.00*
Bagel Board Station <i>Plain, Whole Wheat, Blueberry, and Everything</i> <i>Bagels served with Cream Cheeses</i> <i>Add Lox for \$13</i>	\$55.00*





REFRESHMENTS

MIDMORNING & AFTERNOON BREAKS

All breaks are set up for 30 minute service. A charge of \$4.00 per person will apply for each additional 30 minutes.

AFTERNOON OPTIMIZATION

Raw and Toasted Pecan, Macadamia, Pistachio, Cashew
High Protein Smoothie Chia Seed, Almond Milk, Almond Butter, Banana
Whole Fruit Seasonally Selected
Bars and Clusters Kashi, Go Lean, Lara Bars
\$18.00 per Person

THE WILLY WONKA

Candies Hot Tamale, Jolly Rancher, Mike and Ike
Sours Sour Patch and Skittles
Gummies Bears, Worms, Sharks
Chocolates M & M, Hershey, Kit Kat
\$17.00 per Person

FAIRWAYS AND GREENS

Nature Box Assorted Snack Mixes and Dried Fruits
Golf Tees Skewers Buffalo Chicken, Ranch, Bleu Cheese
Water Hazard Arnold Palmers, Bloody Mary Shots
Sand Traps Pecan Sandie, Key Lime Cookie
\$21.00 per Person

OCEAN BLUE

Florida Shrimp Toast Togarashi Cracker, Ginger, Scallion
Mini Fish Taco Cilantro, Bronzed Whitefish, Lime Crema
Chilled Coconut Shots Pickled Apple, Cilantro
Fizzy Mist Carbonated Fresh Fruit Juices
\$23.00 per Person

THE CINEPHILE

Popcorn Butter, Sea Salt, Cheddar Shaker
Mini Dogs Mustard, Ketchup, Relish
Nacho Lodge "Cheese Wiz", Jalapeno, Salsa
Boxed Candies Whoppers, Milk Duds, Sour Patch
\$21.00 per Person

AFTERNOON TEA

Finger Sandwich Pimento Cheese and Ham, Turkey and Cress
Tea Cookies Seasonal and Fresh Baked
House Made Jars Jams, Preserves and Crackers
Fresh Brewed Individual Hot Teas and Pitchers Iced Tea
\$19.00 per Person

SPA DAY

Carved Fruit Skewer Chilled Melon, Pineapple, Strawberry
Bamboo Steamers Edamame, Wonton Chips
Bubble Bar Sparkling Flutes
Bubble Flavors Mango, Peach, Raspberry
\$21.00 per Person

THE BROWN BEAN FIX

Hot Press Assorted K Cups, Dairy, and Sweet Packets
Dairy Half and Half, Heavy Cream, Whole Milk
Non Dairy Soy Milk, Almond Milk, Emulsified MCT Oil
Cold Brew 24 Hour Chilled Brew, Barista Frappe
\$21.00 per Person



REFRESHMENTS

MIDMORNING & AFTERNOON BREAKS

All breaks are set up for 30 minute service. A charge of \$4.00 per person will apply for each additional 30 minutes.

COOKIES, TREATS, & SNACKS

*Indicates price per dozen

Assorted Cookies	\$58.00*
<i>Chocolate Chip, Oatmeal Raisin, Peanut Butter, and Lemon Sugar</i>	
Assorted Brownies & Bars	\$58.00*
<i>Fudge Brownies, Key Lime Squares, Sweet Street Bars, and Blondies</i>	
Assorted Granola Bars, Power Bars and Nutri-Grain Bars	\$50.00*
Trail Mix, per pound	\$54.00
Premium Ice Cream Bars and Ice Cream Sandwiches	\$60.00*
Nacho Chips with Guacamole and Salsa, per person	\$15.00
Domestic Cheese Display with Crackers, per person	\$18.00
Chips and Candy Bars, per person	\$22.00
Gourmet Hyppo Ice Pops	\$62.00*

BEVERAGES

*Indicates price per gallon

Freshly Brewed Regular and Decaffeinated Kahwa Coffee	
Assorted Harney & Sons and Master Tea Blends including Herbal	\$78.00*
Orange Spice or Regular Iced Tea	\$78.00*
<i>(Garnished with Fresh Mint, Orange or Lemon)</i>	
Grapefruit, Tomato, Cranberry and Freshly Squeezed Orange Juice	\$79.00*
Assorted Soft Drinks	\$6.00
Gatorade	\$6.00
Red Bull	\$9.00
Bottled Juices	\$6.00
Bottled Water	\$5.00
Sparkling Water	\$6.00
Fresh Fruit Smoothie	\$9.00
Assorted Flavored Bottled Teas	\$8.00
Coconut Water	\$8.00
White or Chocolate Milk	\$6.00
Starbucks Double Shots and Refreshers	\$8.00





THE LUNCH BREAK

BUFFETS

Luncheon buffets include Freshly Brewed Kahwa Coffee, Iced Tea with Florida Lemon. Our menus are built from a foundation of seasonal ingredients from our locality on the Florida - Georgia line. **25 Person Minimum.**

FARMER'S MARKET DELI

"The" Tomato Soup Roasted Tomato, Farmstead Cheese, Chive
Whole Wheat Pasta Chickpea, Oven Dried Tomato, Basil
Southern Potato Salad Bacon and Chive
Off the Slicer Black Forest Ham, Oven Roasted Turkey, Roasted Beef Top Round, Genoa Salami
Cheese Board American, Cheddar, Swiss, Provolone
All Fillers Crisp Lettuce, Sliced Tomato, Shaved Onion, House Pickles
All Killer Mayo, Yellow and Mustard, Olive Tapenade
Sliced Bread White, Multigrain, Rye, Sourdough
Cookie Jar Chocolate Chunk, Sugar Sprinkle, Oatmeal Raisin
\$41.00 per Person

LODGE LITTLE ITALY

Italian Wedding Soup Italian Meatball, Escarole, Chili Flake
Classic Caprese Sliced Tomato, Mozzarella, Basil and Balsamic
Panzanella Field Greens, Artichoke, Olive, Focaccia Crouton
Chicken Cacciatore Herbs, Red Wine, Cherry Tomato, Peppers
Lemon Basil Salmon Pesto, Shallot, Toasted Sunflower
Creamy Orecchiette Radicchio, Broccoli Rabe, Marsala Cream
Ratatouille Summer Squash, Red Onion, Eggplant, Tomato
Garlic Breadsticks Roasted Garlic, Marinara, Parmesan
Dolce Vanilla Panna Cotta, Pistachio Cannoli
\$45.00 per Person

IT'S A WRAP!

Split Pea Soup Country Ham and Chicken Broth
Carved Fruit Honeydew, Cantaloupe, Pineapple
Southern Pate House Pimento Cheese, Sea Salt Toast
Garden Greens Fresh Cut Toppings and House Made Dressings
Flour Tortilla Wrap Turkey, Bacon, Pepperjack, Cajun Mayo
Sundried Tomato Wrap Roast Beef Round, Bleu Cheese, Caesar
Whole Wheat Wrap Tuna Salad, Provolone, Artisan Greens
Spinach Wrap White Acre's Field Pea Hummus, Roasted Root Veg
Kettle Cooked Chips BBQ, Sea Salt, Jalapeno
Sweet Bars Puffed Rice, Lemon, Brownie
\$47.00 per Person

FAR EAST HIBACHI

House Ramen Broth Pork and Chicken, Mushroom, Black Garlic
Crispy Pot Stickers Chicken, Cabbage, Sticky Soy, Sriracha Mayo
Choppy Chop Field Greens, Shiitake, Carrot, Crispy Noodles
Florida Hibachi Shrimp Miso Butter and Togarashi
Teriyaki Beef Peppers and Onion
Steamed Rice Jasmine, Sesame, Vinegar
Snap Peas Carrot and White Soy Sauce
Steamed Edamame Dip Toasted Rice Cracker
Not Fortune Cookies Sesame Sweet Buns and Green Tea Gelato
\$47.00 per Person

THE LUNCH BREAK

BUFFETS

Luncheon buffets include Freshly Brewed Kahwa Coffee, Iced Tea with Florida Lemon. Our menus are built from a foundation of seasonal ingredients from our locality on the Florida - Georgia line. **25 Person Minimum.**

THE CHARCOAL GRILL

Jumbo Chicken Wings Grilled Lemon Pepper
Watermelon Salad Mandarin Orange, Lime, Basil
German Style Potato Salad Green Onion, Bacon, Grain Mustard
Grilled Azar's Dog Knockwurst Style Hot Dog
Lodge "BCS" Burger House Blend of Brisket, Chuck, Short Rib
Toppers Lettuce, Tomato, Shaved Onion, House Pickles
Cheese Board American, Cheddar, Swiss, Pepperjack
Spreads Ketchup, Duke's Mayo, Mustard
Extra Toppers Bacon Jam, Bird Chili Hot Sauce,
Handheld Sweets Apple Fry Pie
\$51.00 per Person

THE MODERN LITE

Watermelon Gazpacho Jalapeno and Cilantro
Garden Greens Artisan Greens, Romaine
Garden Harvest Tomato, Cucumber, Carrot, Onion, Radish
Super Sprouts Bean Sprouts, Chickpea, Broccoli, Sunflower
Prestige Chicken Grilled Lemon, Thyme, Olive Oil
Blackened Whitefish Florida Mango Salsa
Mushroom Quinoa Roasted Mushroom and Black Garlic
Jumbo Asparagus Fire Grilled, Citrus, Toasted Fennel
Roasted Cauliflower Olives and Oven Dried Tomato
Slimming Sweets Lime Berry Blini's
\$55.00 per Person

ONE PLATE LUNCHES

Grilled Chicken Caesar Crisp Hearts of Romaine, Parmesan, Focaccia, Lemon Caesar	\$21.00
Salad Trio Shrimp, Chicken and Tuna Salad with Artisan Greens Cracker Bread	\$29.00
Far East Umami Bowl Teriyaki Chicken Skewer, Stir Fry Veg, Egg Fried Rice	\$27.00
Soup, Salad, and Sandwich Roasted Tomato Soup, Half Roasted Turkey Sandwich Mini Garden Salad	\$25.00
Herb Mushroom Farro Anson Mills Farro, Local Oyster Mushroom, Black Garlic	\$24.00



THE LUNCH BREAK

BOXED LUNCH

25 Person Minimum.

SELECT A SANDWICH

Black Pepper Roast Beef <i>Bleu Cream Cheese, Caramelized Onion, Arugula Artisan White</i>	\$32.00
Oven Roasted Turkey <i>Bacon Jam, Field Greens, Tomato, Provolone Whole Wheat Bread</i>	\$28.00
Country Ham and Swiss <i>House Made Pickles, Mustard Aioli, Pretzel Roll</i>	\$28.00
Spinach and Hummus <i>Lemon Paprika Hummus, Baby Spinach, Seasonal Squash</i>	\$25.00
Florida Shrimp Salad <i>Cucumber, Sunflower, Orange Supreme, Chilled Shrimp Yuzu Vinaigrette</i>	\$32.00

SELECT A SNACK

Rold Gold Pretzels
Bagged Zapp's Kettle Chips
Whole Roadstand Fruit
Kashi Go Lean Bar

SELECT A SWEET

Lodge Peanut Butter Brookie
Chocolate Chunk Cookie
Meyer Lemon Squares
Granny's Pecan "Chewies"

SELECT A SIDE

Carved Floribbean Fruits
Whole Wheat Rotini Salad
Red Bliss Potato Salad
Jicama Cole Slaw

OR...

SANDWICH EXPRESS BUFFET

Choice of two handhelds	\$34.00
Choice of three handhelds	\$37.00
Choice of four handhelds	\$39.00

Chicken Caesar Wrap
Crisp Romaine, Lemon Caesar, Parmesan, Focaccia

Black Pepper Roast Beef
Bleu Cream Cheese, Caramelized Onion, Arugula, Artisan White

Country Ham and Swiss
House Made Pickles, Mustard Aioli, Pretzel Roll

Oven Roasted Turkey
Bacon Jam, Field Greens, Tomato, Provolone, Whole Wheat Bread

Lodge Pimento Cheese
Roasted Red Pepper, Celery Relish, Sourdough Roll

Grilled Portabella Mushroom
Balsamic Onion, Herb Ricotta, Bean Sprouts, Garlic Aioli

Spinach and Hummus
Lemon Paprika Hummus, Baby Spinach, Seasonal Squash

CHOICE OF TWO SIDES

Bagged Zapp's Kettle Chips
Whole Wheat Rotini Salad
Carved Floribbean Fruits
Palm Valley Green Salad

CHOICE OF TWO SWEETS

Lodge Peanut Butter Brookie
Chocolate Chunk Cookie
Meyer Lemon Square's
Granny's Pecan "Chewies"



THE LUNCH BREAK

PLATED LUNCHESES

Two Course Plated Luncheons Include Freshly Brewed Kahwa Coffee, Iced Tea with Florida Lemon, and Warm Rolls.
Choose Main Selection in addition to a starter course or sweet finish.

MAIN

Pan Roasted Chicken Breast <i>Lemon Cracked Fingerling, Golden Tomato Coulis Arugula Frisee Salad</i>	\$39.00
Smoked Chicken Carbonara <i>Orecchiette Pasta, Field Peas, Black Pepper Bacon</i>	\$39.00
Pan Seared Grouper <i>Smoked Tomato Risotto, Grilled Asparagus, Saffron Crema</i>	\$55.00
Grilled Verlasso Salmon <i>White Acres Field Pea Ragout, Blackberry Honey Flash Wilted Spinach</i>	\$47.00
Lemon Garlic Florida Shrimp <i>Aged Cheddar Grit Cake, Old Bay Aioli, Jicama Peperonata</i>	\$49.00
Flame Grilled Skirt Steak <i>Lime Roasted Red Skin Potato, Queso Fresco Blistered Cherry Tomato</i>	\$54.00
Black Eyed Pea Croquettes <i>Warm Dijon Cream, Charred Rainbow Carrot, Sunflower Salad</i>	\$30.00
Lodge Lump Crab Cake <i>Oven Dried Tomato, Thick Cut Neuske's Bacon GYO Pea Shoots</i>	\$55.00

SOUP OR SALAD

Lodge Caesar <i>Crisp Hearts of Romaine, Parmesan, Focaccia, Lemon Caesar</i>
Spinach Salad <i>Baby Spinach, Cucumber, Candied Walnut, Farmstead Cheese, Grape Vinaigrette</i>
Sweet Corn Bisque <i>Grilled Succotash and Scallion</i>
"The" Tomato Soup <i>Roasted Tomato, Farmstead Cheese, Hydro Basil</i>
Southern Peach <i>Salad Trader Hill Lettuce, Georgia Pecan, Sweet Grass Cheese Winter Park Apiary Honey Vinaigrette</i>
Ponte Vedra Garden Salad <i>Local Lettuce, Cherry Tomato, Red Onion, Chervil Ranch</i>

SWEETS

Key Lime Jar
Deep Dish Cheesecake
Flourless Chocolate Torte
Carrot Cake
Vanilla Bean Panna Cotta
Seasonal Crème Brûlée
Vegan Rice Pudding

DINNER

HORS D'OEUVRES

CHILL PASSED

Priced per 25 pieces

Tomato-Mozzarella Canape	\$125.00
Seaweed and Tuna Tartar	\$150.00
Salmon Cucumber Canape	\$150.00
Clarified Bloody Mary Shots	\$125.00
Chilled Florida Shrimp	\$150.00
Black Mission "Fig Newtons"	\$125.00
Pimento and Prosciutto	\$125.00
Farmer's Cheese and Watermelon	\$125.00
Chevre, Beet and Pecan	\$125.00
Chilled Coconut Crab Soup	\$150.00
Shaved Tenderloin Crostini	\$150.00
Day Boat Scallop Escabeche	\$150.00
Lobster Salad and Brioche	\$150.00
Antipasti Brochette	\$150.00

PER PIECE

All require chef-driven station.
Serving portions are estimated based on average guest consumption

Smoked Heritage Pork Steamship	\$450.00 (serves 150 guests)
Whole Roasted Nueske Bacon	\$350.00 (serves 40 guests)
White Marble Farms Pork Loin	\$275.00 (serves 25 guests)
Sage Roasted Breast of Turkey	\$150.00 (serves 15 guests)
Salt Crusted Verlasso Salmon	\$350.00 (serves 20 guests)
Pistachio Crusted Atlantic Grouper	\$425.00 (serves 30 guests)
Garlic Roasted Prime Rib of Beef	\$600.00 (serves 30 guests)
Herb Crusted Beef Strip Loin	\$420.00 (serves 30 guests)
Pepper Seared Beef Tenderloin	\$450.00 (serves 15 guests)
Rosemary Dijon Crusted Lamb Roast	\$400.00 (serves 30 guests)

HOT PASSED

Priced per 25 pieces

Lodge Lump Crab Cake	\$150.00
Chicken Lemongrass Potstickers	\$125.00
Bacon Wrapped Shrimp Casino	\$150.00
Wild Mushroom Tart	\$125.00
Mini Reuben Purse	\$125.00
Georgia Quail Wellington	\$150.00
Veggie Spring Roll	\$125.00
Crispy Tempura Shrimp	\$150.00
Duck and Pistachio Rilette	\$150.00
BBQ Shrimp and Grits	\$150.00
Buffalo Chicken Tortilla Spring Roll	\$125.00
Mushroom "Rockefeller"	\$125.00
Mini Classico Flatbread	\$125.00
Lobster Mac and Cheese	\$150.00

BOARDS AND CAST IRONS

Each Board or Cast Iron serve approximately 25

Carved Floribbean Fruit	\$70.00
Charcuterie and Cheese	\$108.00
Raw Vegetable Crudit�	\$70.00
Tuscan Hillside Antipasti	\$86.00
Smoked Salmon Display	\$125.00
Caviar and Crackers	\$225.00
Smoked Whitefish Bake	\$94.00
Crab, Spinach and Artichoke Bake	\$94.00
Buffalo Chicken Bake	\$76.00



DINNER

RECEPTION STATIONS

Station only receptions require a three station minimum.

LOCAL DAIRY BOARD

Winter Park Dairy Black and Bleu, Florida Cheddar
Sweet Grass Dairy Green Hill, Thomasville Tomme
Wainright Dairy Chipotle Jack, Mild Brick
Bread and Fruit Berry Blend, Grapes, Lavosh, Baguette
\$25.00 per Person

GARDEN VEGETABLE BOARD

Straight Raw Celery, Carrot, Cucumber
Balsamic Roasted Button Mushroom, Cherry Tomato
Olive Oil Grilled Asparagus, Red Onion, Summer Squash
Spread Red Pepper Ranch, Pimento Cheese, French Onion
\$17.00 per Person

POACHED ICED SEAFOOD

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
\$34.00 per Person

FLORIDA SHRIMP AND GEORGIA GRITS

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
\$29.00 per Person

EARTH GROWN FRUIT

Vine Fruits Honeydew, Watermelon, Seedless Grape, Cantaloupe
Crispy Fruits Plantain Chips, Apple Chips, Brown Sugar Cream
Tropical Fruits Mango, Papaya, Pineapple
Dried Fruits Cherries, Apricot, Peach
\$17.00 per Person

LOADED MAC AND CHEESE

Mac and Cheese Cheddar, Pepperjack, Alfredo,
Mac and Heat Bird Chili Hot Sauce, Jalapeno,
Mac and Meat Bacon, Shrimp, Chorizo, Grilled Chicken
Mac and Eats Peas, Crispy Onion, Tomato, Peppers, Spinach
\$25.00 per Person

SOUTHERN-FRIED CHICKEN

Prestige Boneless Chicken Buttermilk, Herbs, Hot Sauce
Bakes and Batters Flaky Biscuit, Cornbread, Malt Waffle
Syrup 100% Maple, Sorghum, Blackberry, Winter Park Honey
Pickles Garlic, Dill
Bread and Butter
\$24.00 per Person

JUMBO LUMP CRAB CAKE

Maryland Blue Crab Old Bay, Butter, Lemon
House Remoulades Capers and Chipotle
Not Remoulades Salsa Verde and Bloody Mary Cocktail
Toppers Grilled Corn Salsa, Avocado Mango, Pickled Mustard Seeds
\$32.00 per Person



DINNER

DINNER BUFFETS

Dinner buffets include Freshly Brewed Kahwa Coffee and Shade Grown Iced Tea.

Our menus are built from a foundation of seasonal ingredients sourced from responsible farming and our locale. **25 Person Minimum.**

SEASIDE WAVES

Steamed Sapelo Island Clams *Garlic and White Wine*
Cucumber Salad *Red Onion, Tomato, Dill Vinaigrette*
Garden Green Salad *Market Vegetables, Chervil Ranch, Balsamic*
Lemon Roasted Chicken *Scallions and Tomato*
Peel and Eat Shrimp *Cajun Butter*
Snow Crab Legs *Clarified Butter and Bloody Mary Cocktail*
Pan Seared Local Catch *Signature House Remoulade*
Congaree and Penn White Rice *Ocean Salt, Thyme, Butter*
Grilled Summer Squash *Red Chili Spice*
Sea Salt Rolls
Mini Mango Key Lime Tarts
Strawberry Shortcake Trifle
\$85.00 per Person

THE DELUXE CHARCOAL GRILL

Grill Prestige Chicken Wings *Buffalo Ranch and House Bleu Cheese*
German Style Potato Salad *Bacon, Green Onions, Mustard Dressing*
Watermelon Salad *Cucumber, Baby Lettuce, Lil Moo*
Azar's Grilled Dogs *Knockwurst Style, Top Cut Buns*
Lodge "BCS" Burger *House Blend of Brisket, Chuck, Short Rib*
Toppers *Lettuce, Tomato, Shaved Onion, House Pickles*
Cheese Board *American, Cheddar, Swiss, Pepperjack*
Spreads *Ketchup, Mayo, Mustard, Relish*
Extra Toppers *Bacon Jam, Bird Chili Hot Sauce*
Beer Can Chicken *Black Pepper and Intuition IPA Ale*
Barbecue Spiced Swordfish *Pistachio Aioli and Peach Slaw*
Grilled Kennebec Potato *Ocean Salt, Thyme*
Grilled Jumbo Asparagus
Sea Salt Rolls
Southern Apple Pie a la Mode
Baby Brookie Bites
\$94.00 per Person



DINNER

DINNER BUFFETS

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Our menus are built from a foundation of seasonal ingredients sourced from responsible farming and our locale. **25 Person Minimum.**

LO' COUNTRY NIGHTS

Pimento Cheese Garlic Croutons and Shaved Country Ham
Fried Green Tomato Hot Sauce Aioli, Goat Cheese, Tomato
Deviled Eggs Bacon, Radish, Parsley
Garden Green Salad Market Vegetables, Chervil Ranch, Balsamic
Florida Low Country Boil Shrimp and Local Sausage
Slow Cooked Chicken Thigh Black Garlic BBQ
Blackened Catfish Tomato and Okra Stew
Benne Oyster Perlou Charleston Red Rice, Baked Oysters
Sea Island Red Peas Snaps and Pods
Skillet Cornbread
Red Velvet Brownies
Pear and Blueberry Cobbler Crisp
\$105.00 per Person

PALM VALLEY FISH FRY

Crispy Fried Clams Spicy Remoulade
Fernandina Shrimp Rolls Local Shrimp, Tarragon, Chive, Lemon
Cucumber Salad Red Onion, Sour Cream, White Vinegar, Dill
Crisp Cole Slaw Pickle Juice and Poppy Seed Dressing
Fried Local Whitefish House Made Tarter and Cocktail
Herb Dredged Shrimp Rice Flour and Herb Breading
Cornmeal Dusted Catfish Tomato and Okra
Three Cheese Mac Cass Cheddar, Gouda, Farmstead Cheese
Blistered Green Bean Cherry Tomato and Crispy Onions
Hushpuppy
Cinnamon Apple Hand Pie
Georgia Pecan "Chewies"
\$115.00 per Person

LODGE STEAK OUT

Florida Shrimp Cocktail Lemon, Chive, Bloody Mary Cocktail
Jumbo Lump Crab Cake House Pickle Remoulade
Wedge Candied Bacon, Bleu Cheese, Pickled Onion
Beef Salad Pecan Vinaigrette, Chevre, Trader Hill Greens
6 oz Grilled NY Strip Black Garlic Steak Sauce and Béarnaise
Pasture Prime Pork Chop Blackberry BBQ
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
Sea Salt Rolls
Lemon Meringue Tarts
Dark Chocolate Marshmallow Torte
\$120.00 per Person



DINNER

DINNER BUFFETS

Dinner buffets include Freshly Brewed Kahwa Coffee and Shade Grown Iced Tea.

Our menus are built from a foundation of seasonal ingredients sourced from responsible farming and our locale. **25 Person Minimum.**

EAST COAST LUAU

Yellowfin Tuna Poke Sticky Soy and Crispy Wonton
Teriyaki Shoyu Chicken Sugar Cane, Tamari, Benne Seed
Pineapple Basil Salad Grilled Pineapple, Cucumber Basil Dressing, Goat Feta
Chilled Floribbean Fruits Honeydew, Watermelon, Mango
“Charcoaled” Kahlua Pig Rice Vinegar Mop
Togarashi Strip Steak Pad Thai Peanut and Broccoli
Citrus Baked Mahi Pineapple Coconut Cream and Macadamia Pesto
Oven Roasted Sweet Potato Rum Butter, Cinnamon Mallow
Flash Seared Edamame Ginger and Sesame
Market Vegetable Skewers Peppers, Onions, Mushrooms, Tomato
Sea Salt Rolls
Coconut Pound Cake
Pineapple Upside Down
\$117.00 per Person

SEASIDE SICILIAN

Garlic Mussels Golden Tomato and Pancetta
Antipasti Prosciutto, Genoa, Bresaola, Local Cheese, Olive Buckets
Heirloom Tomato Loo Moo Cheese, Puffed Rice, Spiced Chickpea
Caesar Lemon Dressing, Focaccia, Parmesan, Black Pepper
Braised Short Rib Fennel Spiced Polenta, Cherry Tomato
Chicken Cacciatore Hunters Sauce, Tomato, Thyme
Grilled Local White Fish charred lemon, bbq spice
Creamy Risotto Foraged Mushroom, White Wine, Parmesan
Steamed Broccolini Roasted Garlic, Chili Flake, Radicchio
Eggplant Ratatouille Squash, Onion, Rosemary
Garlic Breadsticks
Panna Cotta
Tiramisu
\$110.00 per Person

ANCIENT CITY SUPPER

Minorcan Clam Chowder Fingerling, Datil Pepper, Clam Broth
Mullet on the Beach! Baked Whitefish, Cast Iron Baked, Parmesan
Frisee Salad Florida Orange Vinaigrette, Heart of Palm, Cucumber
Grilled and Chilled Asparagus Orange Fennel Marmalade
Datil Dusted Shrimp Pepper Breading, Lemon Tartar
Crispy Chicken Thigh Green Olive and Lemon
Shellfish Paella Saffron, Chorizo, Peppers, Mussels, Calamari
Papas Bravas Triple Cooked Potato, Paprika, Manchego
Blistered Pole Beans Olive Oil and Balsamic
Baked Tomato Casserole Parmesan and Basil
Sea Salt Roll
Sea Salt Custard
Banana Fosters Cheesecake
\$120.00 per Person





DINNER

PLATED DINNER

Plated events are served with warm soft rolls and butter, Freshly Brewed Kahwa Coffee, Harney & Sons, Master Tea Blends, or Iced Teas. Options for additional courses include soup, salad or appetizers.

Three Course Plated Dinners Are Inclusive of Kahwa Coffee, Harney & Sons, Master Tea Blends, or Iced Teas with Lemon & Warm Soft Rolls.

MAIN

Pan Seared Grouper

Smoked Tomato Risotto, Grilled Asparagus, Saffron Crema

\$86.00

Black Eyed Pea Croquettes

Warm Dijon Cream, Charred Rainbow Carrot, Sunflower Salad

\$64.00

Crispy Skin Prestige Chicken

Brown Butter Aligot Potato, Spinach, Madeira Jus

\$77.00

Brined Pork Chop

Roasted Red Skin, Brussels Sprout, Lingonberry Jam

\$83.00

Cast Iron Ribeye

Truffle Potato Pave, Foraged Mushroom, Blue Cheese Butter

\$79.00

Pressed Beef Short Rib

Goat Cheese Polenta, Asparagus, Red Wine Reduction Jus

\$81.00

Cold Water Lobster Carbonara

Ricotta Ravioli, Pancetta, Sweet Pea, Garlic Cream

\$84.00

Spinach and Mushroom Filo

Crispy Roulade, Celery Root Puree, Roasted Baby Onions

\$65.00

Sesame Crusted Atlantic Tuna

Braised Baby Bokchoy, Fried Brown Rice, Yuzu Raisin Pesto

\$84.00

Braised Lamb Shank

Congaree and Penn Purple Rice, Fig Vin Cotto

\$87.00

Stewed Butter Beans

Sear Day Boat Scallop

Creamy Lentils, Cornbread Gremolata, Toasted Garlic Butter

\$82.00

New York Strip Steak

Warm Horseradish Potato Salad, Baby Green Beans, Balsamic

\$90.00

Barbecued Atlantic Swordfish

Lemon Herb Fingerling, Peach Slaw, Pistachio Aioli

\$81.00

Grilled Verlasso Salmon

White Acres Field Pea Ragout, Blackberry Honey
Flash Wilted Spinach

\$77.00

Charbroiled Filet Mignon

Whipped Potato, Broccoli, Black Garlic Steak Sauce

\$92.00

DOUBLE MAIN

Filet Mignon & Coldwater Lobster

Whipped Potato, Broccoli, Black Garlic Steak Sauce

\$115.00

New York Strip Steak & Pan Seared Grouper

Smoked Tomato Risotto, Grilled Asparagus, Saffron Crema

\$104.00

Braised Short Rib & Seared Scallop

Creamy Lentils, Cornbread Gremolata, Toasted Garlic Butter

\$99.00

Verlasso Salmon & Chicken

White Acres Field Pea Ragout, Blackberry Honey
Flash Wilted Spinach

\$94.00



DINNER

PLATED DINNER

Plated events are served with warm soft rolls and butter, Freshly Brewed Kahwa Coffee, Harney & Sons, Master Tea Blends, or Iced Teas. Options for additional courses include soup, salad or appetizers.

Three Course Plated Dinners Are Inclusive of Freshly Brewed Kahwa Coffee, Harney & Sons, Master Tea Blends, or Iced Teas with Lemon & Warm Soft Rolls.

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

PLATED SWEET FINISH

Florida Key Lime Toasted Meringue, Raspberry Sauce, Fresh Berries

Carrot Cheesecake Vanilla Bean, Candied Pecans, Salted Caramel

Basil Berry Shortcake Lemon Sponge Cake, Basil Macerated Berries, Sweet Cream

Coconut Panna Cotta Mango Sauce, Macadamia Tuile, Raspberry

Chocolate Dulce Dark Chocolate Cake, Dulce de Leche Mousse, Cocoa Crispy

S'more Torte Graham Cake, Toasty Marshmallow, Ganache

Banana Crème Brulee Peanut Brittle, Blackberry Compote

Peach Crisp Puff Pastry Tart, Bourbon Caramel, Cinnamon Chantilly

Sweet Potato Pound Cake Peach Jam, Liquid Cheesecake, Corn Crumb

Red Velvet Whoopie Pie Sweet Cream Cheese, Chocolate Ganache

Vegan Chocolate Rice Pudding Cayenne Candied Pistachios, Macerated Raspberries

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





FINISHING TOUCHES

PASTRY RECEPTION

COFFEE & DONUT

Donut Plain, Cinnamon, Crunch
Donut Hole Fried Yeast Brioche Dough
Glaze Banana, Vanilla, Butterscotch, Pistachio
Sauce Coffee Cream, Caramel, Blackberry, Raspberry
\$17.00 per Person

SOUTHERN CHEESECAKE

Cheesecake New York, Chocolate
Sauce Raspberry, Blueberry, Blackberry, Ganache
Fresh Cut Fruit Strawberry, Raspberry, Pineapple
Cream Vanilla Bean and Grand Marnier
\$22.00 per Person

CLASSIC CREPES

Warm Crepes Salted Toffee Sauce
Toppings Fudge, Fresh Berries, Candied Pecans, Cherries
Dairy Whipped Cream, Vanilla Ice Cream
Fruit Spiced Peach Compote
\$25.00 per Person

THE VIENNESE TABLE

Assorted mini pastries
Éclairs, Chocolate Cups, Linzer Torte
Assorted French Macaroons,
Sacher Torte, Fruit Tarts
\$28.00 per Person

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
\$23.00 per Person

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
\$19.00 per Person

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
\$20.00 per Person

BANANAS FOSTERS

Vanilla Ice Cream
Caramel Bananas Foster
Sauce Garnishes Toasted Walnuts, Chocolate Shavings Whipped
Cream, Chocolate Sauce Brittle, Fresh Berries
\$26.00 per Person



FINISHING TOUCHES

LATE NIGHT

SLIDER SPREAD

Beef *Cheese and Pickles*
Chicken *Buffalo and Bleu Cheese*
Country Ham *Swiss and Mustard*
Green Tomato *Cajun Mayo and Goat Cheese*
\$19.00 per Person

LATE SWEET TOOTH

Cookies *Chocolate Chip and Peanut Butter*
Brownies *Blondie and Fudgy*
Donut Cake Pops *Glazed and Cinnamon*
Chilled Milk *Whole and Chocolate*
\$15.00 per Person

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*
\$17.00 per Person

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*
\$15.00 per Person

CONEY ISLAND

Hot Dogs *Relish and Ketchup*
Corn Dogs *Mustard and Mayo*
Crinkle Cut Fries *Seasoning Salt*
Funnel Cake *Powder Sugar and Chocolate*
\$17.00 per Person

TINY TAKE OUTEE

Fried Skewers *Yakitori Chicken*
Fried Rice *Egg and Vegetables*
Fried Noodles *Low Mein and Stir Fry*
Fried Donut *Sugar Coated*
\$17.00 per Person

PIZZA AND WINGS

Meat Pizza *Pepperoni, Sausage, Bacon*
Veggie Pizza *Mushroom, Tomato, Spinach*
Chicken Wings *Prestige Farms Crispy Jumbo Wings*
Dunkers *Chervil Ranch, Bleu Cheese, Buffalo*
\$19.00 per Person

GENERAL INFORMATION

CATERING DEPARTMENT

The Lodge & Club's Catering Department prides itself in providing the finest in professional service. We will be assigning one of our experienced Catering Managers to personally coordinate the many details leading to a spectacular event.

MENU SELECTIONS

In order for us to assure the availability of requested items, menu selections should be made with your Catering Manager at least 30 days prior to the function. Menus submitted after this date will be subject to approval by the Executive Chef.

FOOD PREPARATION

The food at all Lodge & Club functions will be supplied and prepared by the Resort. No food may be removed from the Resort. All food and beverage must be provided by The Lodge & Club. Please Note: We prepare and set for 3% over the guarantee.

ALCOHOLIC BEVERAGES

The sale and service of all alcoholic beverages is governed by the Florida State Liquor Commission. As a licensee, The Lodge & Club is responsible for the administration of all beverage regulations. It is a policy, therefore, that all liquor and wine must be supplied by the Resort. The Lodge & Club encourages safe and responsible alcohol consumption. Bartenders are required to ID all guests prior to serving alcoholic beverages. All Hospitalities serving alcoholic beverages are required to be attended by one of our professional Bar Staff. St. John's County regulations states all alcoholic services must be concluded by 1:00 a.m.

ATTENDANCE GUARANTEE

The Lodge & Club requires the final guarantee of attendance 72 hours prior to each food and beverage function. This number will be considered a guarantee not subject to reduction, and charges

FUNCTION SPACE

The name of the function room will be provided in advance of the function. However, The Lodge & Club reserves the right to change the location to a room suitable for the anticipated attendance should the number increase or decrease.

TIME CHANGES

In order to provide the finest service to your group, it is important that your Conference/Catering Manager be made fully aware of all function time changes. Please note that all functions will be ready 15 minutes prior to the stated time.

LINEN

Fine quality table linens will be provided for all food functions. For any special linen requests, The Lodge & Club will be delighted to secure additional linens at an additional cost.

DECORATIONS

The Resort does not allow the affixing of signs, posters, banners or decorations to the walls, floors, or ceilings of rooms unless approval is received from Resort Management. Failure to do so may result in passing the costs of repair and/or replacement to the patron.

OUTDOOR FUNCTIONS

The Lodge & Club specializes in the production of outdoor parties and events. However, an alternate indoor location will always be provided by the Resort in the event of inclement weather. If the 12:00 Noon weather report predicts a 50% or greater probability of rain for the afternoon or evening, all outdoor events will be moved to the alternate indoor location. Whenever possible the client will be involved in this decision. Please Note: (If you, the client, chooses to keep the event outdoors instead of recommendation to move indoors and the Resort has to move it indoors at the last minute, there will be a reset fee of \$500.00.)

DAMAGE & LOSS

The Lodge & Club assumes no responsibility for any items placed in a function room prior to or during an event, or left afterwards. If desired, security officers can be provided at an additional cost. Each sponsor of an event is responsible for any damage other than normal wear and tear caused by guests or any independent contractor hired.

PRICES

All prices are quoted on a per person basis and are exclusive of Service Charge and State Tax unless otherwise stated. All prices are subject to change.

SERVICE CHARGE/STATE TAX

An automatic Service Charge of 22% will be applied to all Food and Beverage by the Resort. By state law, a 6.5% Florida Sales Tax is added to the total cost of the function, including the Service Charge.

SPECIAL SERVICES & LABOR CHARGES

Special functions may require additional labor or service charges above those normally needed for a certain event. These charges will be on a as needed basis.

SIGNATURE

DATE