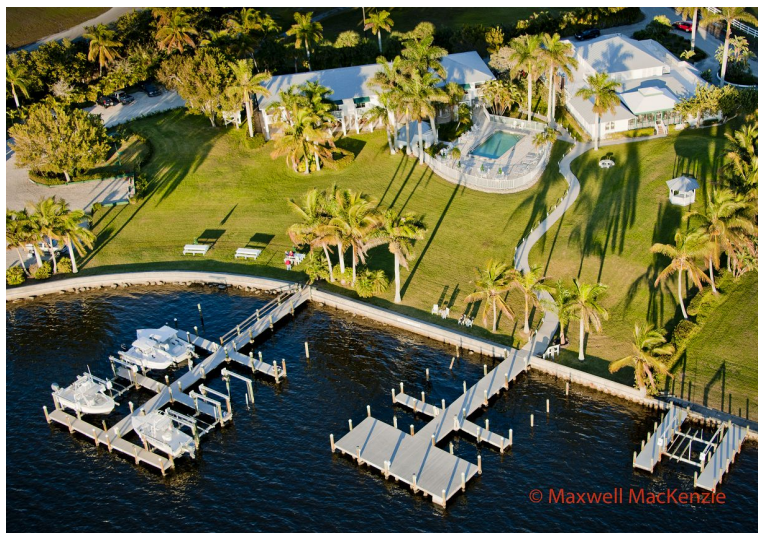


2020



WEDDINGS

*Experience Your Once in a Lifetime Moment
at
Tarpon Lodge*



TARPON LODGE & RESTAURANT
13771 Waterfront Drive ● Bokeelia, Florida 33922
(239) 283-3999
www.tarponlodge.com

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Who We Are

Tarpon Lodge and Restaurant represents the ideal blend of Old Florida charm and modern day sophistication. The Historic Lodge, built in 1926, offers the perfect atmosphere for your timeless day. Both you and your guests will feel at ease in our secluded “country waterfront” setting as your vows drift through the warm Gulf breeze.

With several acres of beautiful palm trees and manicured lawns on Pine Island Sound, our waterfront property can serve as the setting for your ceremony, cocktail hour and reception. The festivities can be coordinated to revolve around the sunset, allowing you to have the picturesque day of your dreams.



For the reception, you can customize your own menu or choose from one of the menu options outlined on the following pages. Following your cocktail hour, our chefs will prepare dinner for your guests. A plated or buffet dinner can be served on either the enclosed patio or in our dining room.

Whether you envision a celebration which is classic or chic, formal or festive, Tarpon Lodge will deliver more than just a beautiful backdrop for your wedding. We will help make your event an experience to delight the entire wedding party. Relax while enjoying the panoramic waterfront views, historical ambiance and four star dining that will leave your guests breathless.

Gulf Celebration Menu

\$65.00 per person

(20% service charge and 6.5% sales tax not included)

Included in the above price, your guests can enjoy...

- **Hors D'oeuvres Display** ~ Choice of Three *(from left-hand column)*

Butler Service Hors D'oeuvres are also available for an additional price per piece *(from right-hand column)*

- One **Salad** option
- One **Seafood** option
- One **Chicken** option
- One **Vegetable** option
- Two **Pasta, Potato or Rice** options

Hors D'oeuvres Display

~ Choice of Three ~

Crudités

An assortment of fresh vegetables served with ranch dip

Imported and Domestic Cheese with Seasonal Berries

A collection of aged and semi-soft cheese accompanied by fresh seasonal berries, flatbread and crostini

Tropical Fruit Salsa with Chips

Bruschetta

Antipasto

Hummus and Pita Chips

Butler Service Hors D'oeuvres

~ Price is per piece *(passed or displayed)* ~

Grilled Asparagus wrapped in Prosciutto Meatballs Stuffed Mushrooms

\$2.00 *per piece for above*

~ OR ~

Beef Wellington

Mini Crab Balls

Filet Mignon Tips

Lamb Lollipops

Mushroom Crab Imperial

Scallops wrapped with Bacon

Bronzed Gulf Shrimp

Shrimp Cocktail

Jerk Shrimp

\$3.00 *per piece for above*

Salads

~ Choice of One ~

Mixed Baby Field Greens Salad ~ with Citrus Vinaigrette

Tomato, Onion and Cucumber Salad

Classic Caesar Salad

Tomato and Mozzarella Cheese Pyramid

Gulf Celebration Menu *continued*

Seafood Entrées

~ Choice of One ~

Pan Seared Mahi Mahi

with Choice of One Style of Preparation:

Citrus Encrusted

Key Lime Jerk, Blackened or Bronzed Seasoning

may add: Beurre Blanc or Tropical Fruit Salsa

~~~ OR ~~~

#### **Shrimp**

*with Choice of One Style of Preparation:*

#### **Caribbean Scampi**

**Key Lime Jerk, Blackened or Bronzed Seasoning**

*may add: Beurre Blanc or Tropical Fruit Salsa*

## Chicken Entrées

~ Choice of One ~

### **Chicken Florentine**

*with spinach and Mornay sauce*

~~~

Chicken Marsala

with mushrooms and Marsala wine

~~~

### **Chicken Piccata**

*with lemon, caper and white wine sauce*

## Vegetables

~ Choice of One ~

**Green Beans with Roasted Garlic**

~~~

Baby Carrots with Ginger or Dill

~~~

**Mixed Vegetables**

## Pasta, Potato, or Rice

~ Choice of Two ~

### **Pasta**

~~~

**Potatoes served traditional style
or seasoned with garlic and herb**

~~~

### **Roasted Red Bliss Potatoes**

*with rosemary, garlic and olive oil*

~~~

Chef's Smashed Potatoes

~~~

### **Black Beans and Rice**

~~~

Rice Pilaf

*Slow baked with chicken broth, sautéed onion, carrots,
celery, fresh herb and butter*

Sun Celebration Menu

\$80.00 - \$100.00 per person

(20% service charge and 6.5% sales tax not included)

Included in the above price, your guests can enjoy...

- **Hors D'oeuvres Display** ~ Choice of Three *(from left-hand column)*

Butler Service Hors D'oeuvres are also available for an additional price per piece *(from right-hand column)*

- One **Salad** option
- One **Seafood** option
- One **Chicken** option
- One **Meat** option
- One **Vegetable** option
- Two **Pasta, Potato or Rice** options

<p style="text-align: center;"><u>Hors D'oeuvres Display</u></p> <p style="text-align: center;">~ Choice of Three ~</p> <p style="text-align: center;">Crudités <i>An assortment of fresh vegetables served with ranch dip</i></p> <p>Imported and Domestic Cheese with Seasonal Berries <i>A collection of aged and semi-soft cheese accompanied by fresh seasonal berries, flatbread and crostini</i></p> <p style="text-align: center;">Fried Plantains with Tropical Fruit Salsa</p> <p style="text-align: center;">Bronzed Shrimp</p> <p style="text-align: center;">Bruschetta</p> <p style="text-align: center;">Antipasto</p> <p style="text-align: center;">Blackened Fish Bites</p>	<p style="text-align: center;"><u>Butler Service Hors D'oeuvres</u></p> <p style="text-align: center;">~ Price is per piece <i>(passed or displayed)</i> ~</p> <p style="text-align: center;">Grilled Asparagus wrapped in Prosciutto Meatballs Stuffed Mushrooms \$2.00 per piece for above</p> <p style="text-align: center;">~ OR ~</p> <p style="text-align: center;">Beef Wellington Mini Crab Balls Filet Mignon Tips Lamb Lollipops Mushroom Crab Imperial Scallops wrapped with Bacon Bronzed Gulf Shrimp Shrimp Cocktail Jerk Shrimp \$3.00 per piece for above</p>
<p style="text-align: center;"><u>Salads</u></p> <p style="text-align: center;">~ Choice of One ~</p> <p style="text-align: center;">Classic Caesar Salad Greek Salad Mediterranean Salad Mixed Baby Field Greens Salad <i>with Citrus Vinaigrette</i> Tomato and Mozzarella Cheese Pyramid Tomato, Onion and Cucumber Salad</p>	<p style="text-align: center;"><u>Vegetables</u></p> <p style="text-align: center;">~ Choice of One ~</p> <p style="text-align: center;">Grilled Asparagus Green Beans Almondine Green Beans with Roasted Garlic Baby Carrots with Ginger or Dill Spinach and Forest Mushrooms Spaghetti Squash with Ginger Mixed Vegetables</p>

Sun Celebration Menu *continued*

Seafood Entrées

~ Choice of One ~

Seasonal and Local Fish

with Choice of One Style of Preparation:

Citrus Encrusted

Key Lime Jerk, Blackened or Bronzed Seasoning

may add: Beurre Blanc or Tropical Fruit Salsa

~~~ OR ~~~

#### **Shrimp**

*with Choice of One Style of Preparation:*

#### **Caribbean Scampi**

#### **Coconut Encrusted**

**Key Lime Jerk, Blackened or Bronzed Seasoning**

*may add: Beurre Blanc or Tropical Fruit Salsa*

## Chicken Entrées

~ Choice of One Style of Preparation ~

### **Caribbean Curry Chicken**

*with Southern Indian spices*

### **Chicken Florentine**

*with spinach and Mornay sauce*

### **Chicken Louisiana**

*with artichoke hearts, roasted red peppers, onions and white wine sauce*

### **Chicken Marsala**

*with mushrooms and Marsala wine*

### **Chicken Parmigiana**

*with mozzarella cheese and red sauce*

### **Chicken Piccata**

*with lemon, capers and white wine sauce*

### **Chicken Saltimbocca**

*with spinach, prosciutto ham and provolone cheese*

### **Chicken Tuscany**

*with gorgonzola cheese, fresh basil, roasted red peppers with sage supreme sauce*

## Meat Entrées

*Carving Station*

~ Choice of One ~

**Filet Mignon - \$100**

**Prime Rib - \$95**

*Served with natural au Jus and horseradish cream sauce*

**Short Ribs - \$90**

**Chef's Carved Turkey Breast - \$85**

**Country Style Ham - \$80**

## Pasta, Potato, or Rice

~ Choice of Two ~

### **Pasta**

~~~

Potatoes served traditional style or seasoned with garlic and herb

~~~

**Roasted Red Bliss Potatoes**

*with rosemary, garlic and olive oil*

~~~

Chef's Smashed Potatoes

~~~

**Black Beans and Rice**

~~~

Rice Pilaf

Bar Pricing with Celebration Menus

- ☛ We want to make it simple for you to plan your wedding. We don't believe in hidden costs.
- ☛ It's easier to budget your costs when you know the price per person at your reception venue...

2 Hour Bar Pricing with <i>Gulf Celebration Menu</i>			
	Price/Person	Price/Person	Price/Person
FOOD	\$65.00	\$65.00	\$65.00
2 hr Host Bar <i>Wine & Beer</i>	\$25.00	-	-
2 hr Host Bar <i>Premium</i>	-	\$35.00	-
2 hr Host Bar <i>Top Shelf</i>	-	-	\$40.00
	<i>Wine & Beer</i> Price/Person with Food	<i>Premium</i> Price/Person with Food	<i>Top Shelf</i> Price/Person with Food
FOOD & BAR	\$90.00	\$100.00	\$105.00
20% Service Charge (applied to Price/Person)	\$18.00	\$20.00	\$21.00
6.5% Sales Tax (applied to Price/Person and Service Charge)	\$7.02	\$7.80	\$8.19
GRAND TOTAL (with Service Charge and Tax)	\$115.02	\$127.80	\$134.19

4 Hour Bar Pricing with <i>Gulf Celebration Menu</i>			
	Price/Person	Price/Person	Price/Person
FOOD	\$65.00	\$65.00	\$65.00
4 hr Host Bar <i>Wine & Beer</i>	\$40.00	-	-
4 hr Host Bar <i>Premium</i>	-	\$55.00	-
4 hr Host Bar <i>Top Shelf</i>	-	-	\$70.00
	<i>Wine & Beer</i> Price/Person with Food	<i>Premium</i> Price/Person with Food	<i>Top Shelf</i> Price/Person with Food
FOOD & BAR	\$105.00	\$120.00	\$135.00
20% Service Charge (applied to Price/Person)	\$21.00	\$24.00	\$27.00
6.5% Sales Tax (applied to Price/Person and Service Charge)	\$8.19	\$9.36	\$10.53
GRAND TOTAL (with Service Charge and Tax)	\$134.192	\$153.36	\$172.53

☛ The minimum price per person is \$115.02. This includes selections from our ***Gulf Menu***, 2 hours of beer and wine, service charge and taxes.

2 Hour Bar Pricing with *Sun Celebration Menu*

	Price/Person	Price/Person	Price/Person
FOOD	\$80.00	\$80.00	\$80.00
2 hr Host Bar <i>Wine & Beer</i>	\$25.00	-	-
2 hr Host Bar <i>Premium</i>	-	\$35.00	-
2 hr Host Bar <i>Top Shelf</i>	-	-	\$40.00
	<i>Wine & Beer</i> Price/Person with Food	<i>Premium</i> Price/Person with Food	<i>Top Shelf</i> Price/Person with Food
FOOD & BAR	\$105.00	\$115.00	\$120.00
20% Service Charge (applied to Price/Person)	\$21.00	\$23.00	\$24.00
6.5% Sales Tax (applied to Price/Person and Service Charge)	\$8.19	\$8.97	\$9.36
GRAND TOTAL (with Service Charge and Tax)	\$134.19	\$146.97	\$153.36

4 Hour Bar Pricing with *Sun Celebration Menu*

	Price/Person	Price/Person	Price/Person
FOOD	\$100.00	\$100.00.	\$100.00.
4 hr Host Bar <i>Wine & Beer</i>	\$40.00	-	-
4 hr Host Bar <i>Premium</i>	-	\$55.00	-
4 hr Host Bar <i>Top Shelf</i>	-	-	\$70.00
	<i>Premium</i> Price/Person with Food	<i>Premium</i> Price/Person with Food	<i>Top Shelf</i> Price/Person with Food
FOOD & BAR	\$140.00	\$155.00	\$170.00
20% Service Charge (applied to Price/Person)	\$28.00	\$31.00	\$34.00
6.5% Sales Tax (applied to Price/Person and Service Charge)	10.92	\$12.09	\$13.26
GRAND TOTAL (with Service Charge and Tax)	\$178.92	\$198.09	\$217.26

☛ The minimum price per person during **Peak Season** (February, March, April ~ 100 person minimum) is \$198.09. This includes selections from our **Sun Menu**, 4 hours of beer, wine and premium liquor, service charge and taxes. Grounds Fee during Peak Season is minimum \$1500.00.

Grounds Fee Requirements

If Tarpon Lodge is closed to the public the evening of your wedding, the following grounds fee requirements will also apply:

(6.5% sales tax not included)

100 person minimum * <i>(February, March, April)</i>	With Sun Celebration Menu (\$100.00 per person) and 4 hour Bar Package - Beer, Wine & Premium Liquor (\$55.00 per person)	\$1500.00
85 people (or more)	With Celebration Menu & Bar Package	\$1000.00
75-84 people	With Celebration Menu & Bar Package	\$1500.00
55-74 people	With Celebration Menu & Bar Package	\$2500.00
50-54 people	With Celebration Menu & Bar Package	\$4000.00
40-49 people	With Celebration Menu & Bar Package	\$5000.00
Under 40 people	With Celebration Menu & Bar Package	\$7500.00

* Peak Season Weddings (February, March, April) must have a 100 person minimum food selection from our Sun Celebration menu and a four hour premium bar.

Lodge Room Requirements

We want to be sure your guests receive the best service on your wedding day. In the event of a larger wedding or if you'd like to have a DJ or live musician, we will close Tarpon Lodge to the public. If the lodge is to be closed, we have a 1-night minimum per room booking requirement off-season and a 2-night minimum per room booking requirement in-season and holiday associated weekends.

To close Tarpon Lodge to the public (4pm) on night of event:

June thru January:

☛ *All 8 rooms in the Historic Lodge have a 1-night stay minimum requirement and must be rented or paid for by the wedding party.*

February thru May and Holiday weekends throughout the entire year:

☛ *All 22 units on the property have a 2-night stay minimum requirement and must be rented or paid for by the wedding party.*

Calculating a Wedding at Tarpon Lodge

Use the charts on the previous pages to calculate the reception total:

$$\begin{array}{ccccccc} \$ \underline{\hspace{2cm}} & \times & \underline{\hspace{2cm}} & = & \$ \underline{\hspace{2cm}} & + & \$ \underline{\hspace{2cm}} & = & \$ \underline{\hspace{2cm}} \\ \text{Price/Person} & & \text{\# of Guests} & & & & \text{Grounds Fee} & & \text{* Total} \\ \text{Including:} & & & & & & & & \text{Including:} \\ \text{Food \& Bar, Service Charge and Tax} & & & & & & & & \text{6.5\% Sales Tax} \end{array}$$

* Total does not include chair, tent or any additional rentals

Ceremony Site Location Options

On the Dock ~



In the Gazebo ~



Credit: Jamie Lee Photography

On the Lawn ~



Under the Palm Trees ~



Credit: Amanda Sadler

Payment Requirements

- ☛ **To secure the date of your wedding:** \$1,000 non-refundable deposit is required.
- ☛ **Two months prior to your wedding:** 50% of the total is due.
- ☛ **One week prior to your wedding:** the final payment is due in full.
The non-refundable deposit will be deducted from this payment.
- ☛ **Included in the total:** will be your food costs, alcohol costs, grounds fee, service charge, additional rentals (if any), charges for moving furniture, and all taxes required by law.
- ☛ **The total *does not include lodging.***

a few more details...

Tarpon Lodge is the ultimate destination wedding location, even if you live close by!

We can accept weddings for up to 135 people.

Our Historic Lodge, Island House, Cottage and Boathouse can accommodate your guests on-site (accommodations for approximately 60 guests).

If you have overflow guests interested in lodging locally the night of your wedding, we will be happy to provide a list of alternate lodging options on Pine Island.

We can also offer recommendations for:

- Officiants
- Photographers
- DJ or live music
- Florists
- Decorations
- Cake
- Chair rental
- Tent rental for your cocktail reception

Rehearsal Dinner Recommendations

Cabbage Key ~ our sister property

Our sister property, Cabbage Key, offers the ideal spot for your luau themed rehearsal dinner. Your guests can be ferried from the docks at Tarpon Lodge to the serene island of Cabbage Key – an island with no cars or paved roads, just winding nature trails, picturesque views and relaxation.

239-283-2278 ~ www.CabbageKey.com



Tarpon Lodge

Perhaps you prefer that your closest circle of family and friends enjoy each other's company on the property the entire weekend. Ask us about our rehearsal dinner options and start your wedding festivities right here at Tarpon Lodge.



