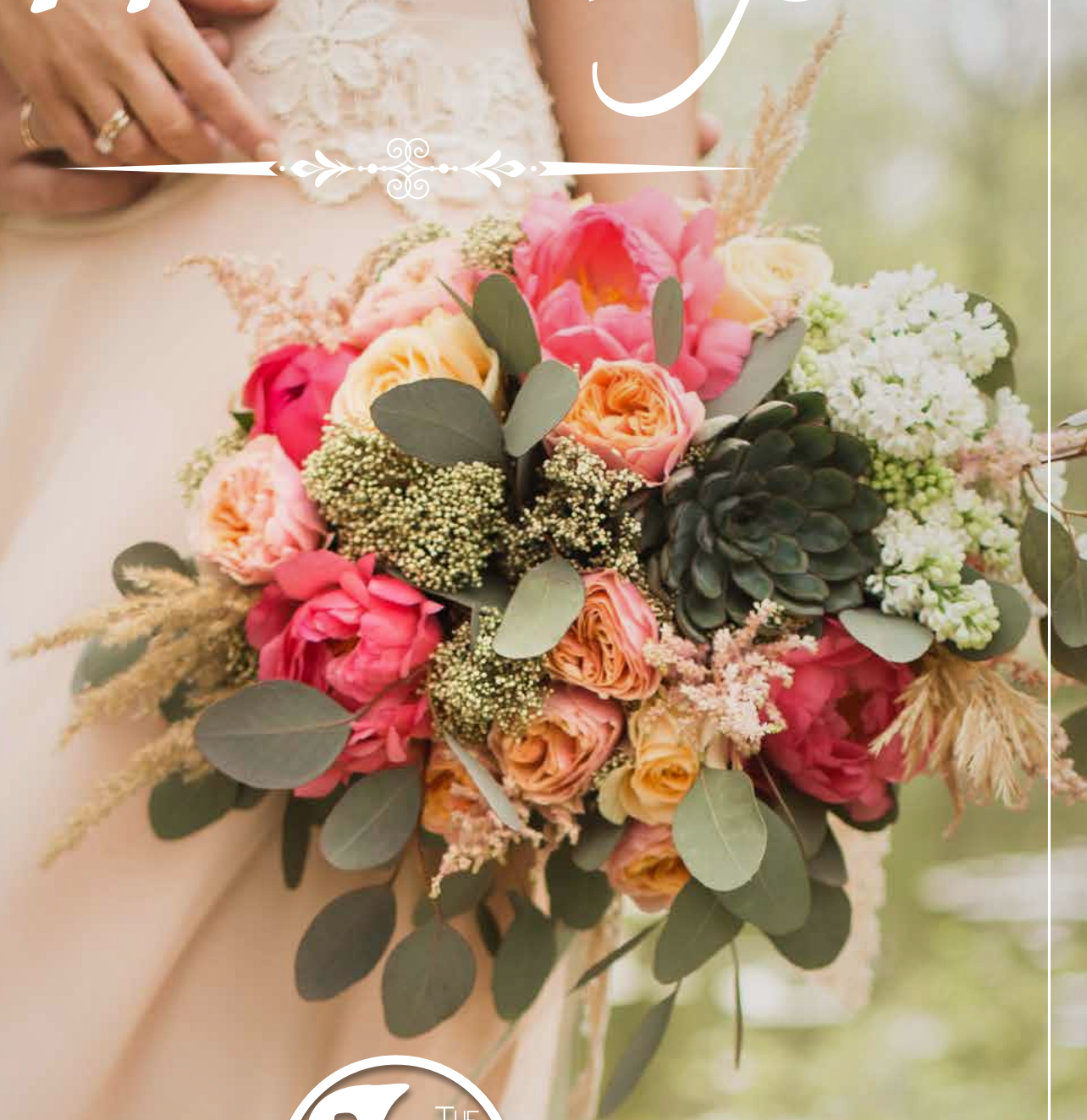


# Weddings



855.632.4559

SALES@WAKULLALODGE.COM





# Congratulations

Congratulations on your engagement and upcoming nuptials!

We are honored and delighted that you are considering The Lodge at Wakulla Springs for your wedding, and we would be pleased to assist with any and all of your wedding plans. At The Lodge, we pride ourselves in working closely with each couple to custom design your wedding. We specialize in planning an exquisite reception menu, the perfect ceremony location, offering stunning embellishments and recommendations—all this to achieve our goal of creating unforgettable weddings and memories to last a lifetime.

At The Lodge at Wakulla Springs, planning is easy:

## **FIRST – Take Your Pick!**

- Pick Your Date – We can customize our unique spaces to best suit your special day.

## **SECOND – Ring the Dinner Bell**

- Build your menu. Choose from the masterful creations of our Chef and Culinary Team.....or ask us to custom build a menu specifically to your tastes.

## **THIRD – Tasting**

We are happy to provide a complimentary tasting for up to TWO people. Additional guests will be charged \$25 per person (plus tax and gratuity).

- The tasting **MUST** be scheduled with your salesperson.
- Your tasting cannot be more than six (6) months in advance of your event and no **LESS** than two (2) months prior.
- We can only prepare two (2) entrées for tasting and two (2) of the individual hors d'oeuvres.

## **FOURTH – The Bar**

- So we can most appropriately accommodate your needs, our Wedding Packages do not include bar service. This allows us to customize your beverage service to your desired level.

## **FIFTH – The Details**

- Design your customized timeline and floor plans

## **FINALLY – All the little Extras**

- Want to add a little “oomph” to your evening—choose some extras—additional pricing as listed.

## **GUESTROOMS**

Do you need accommodations for your visiting guests? We would be delighted to offer you a group discounted guestroom rate for your visiting guests. Rates vary by season and day of the week—allow us the opportunity to offer your guests the perfect getaway.

## **THE ICING ON THE CAKE**

One evening of celebrating is hardly enough! Allow us to host your rehearsal dinner, farewell brunch, or both! Talk to our sales team to learn about our special offerings.

## **SPEAKING OF CAKE**

We do not create custom wedding cakes at The Lodge at Wakulla Springs however; we do recommend several local bakeries for your custom creations at no additional charge.

# Your Venue

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THE LODGE AT WAKULLA SPRINGS

WAKULLA SPRINGS, FLORIDA

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## CEREMONY / SITE FEES:

- The Rock (Ceremony Site) .....\$300
- Magnolia Room .....\$250
- Edward Ball Library .....\$350
- Cypress Room .....\$500
- The Gazebo (Ceremony Site) .....\$500
- Terrace .....\$1000
- Main Lobby .....\$3,000
- Dogwood Pavilion .....\$450

If an outdoor space is chosen for any part of your function, we will automatically book indoor backup space in the event of inclement weather.

*All menus and prices are subject to change without notice. All prices are subject to 20% service charge and 7.5% taxes NOT included.*





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# The Packages

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## CUSTOMIZE YOUR PACKAGE

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What's included in your package:

- House tables and chairs for all events, including gift table, cake table, and placecard table
- All meal and banquet service-ware
- Set-up and tear-down
- Complimentary parking

### GOLD PACKAGE — \$95

#### BUFFET | PLATED

- Choice of 4 stationed hors d' oeuvres selections
- Champagne toast upon entrance to dinner
- A 3-entrée buffet meal consisting of salad, side, seasonal vegetables
- Fresh rolls, iced tea and water

### SILVER PACKAGE — \$80

#### BUFFET | PLATED

- Choice of 4 stationed hors d' oeuvres selections
- Champagne toast upon entrance to dinner
- A 2-entrée buffet meal consisting of salad, side, seasonal vegetables
- Fresh rolls, iced tea and water

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### BRONZE PACKAGE — \$70

#### BUFFET | PLATED

- Choice of 3 stationed hors d' oeuvres selections
- Champagne toast upon entrance to dinner
- A 2-entrée buffet meal consisting of salad, side, seasonal vegetables and choice of 2 entrées
- Fresh rolls, iced tea and water



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# Food and Beverage Offerings

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THE LODGE AT WAKULLA SPRINGS

WAKULLA SPRINGS, FLORIDA

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## TO BEGIN


### DISPLAYED HORS D' OEUVRES

- Chef's Cured Meat and Cheese Board
- Fruit & Cheese Board
- Smoked Mullet Dip with Cracker's and Tortilla Chips
- Crisp Garden Vegetable Crudit  – Charred Red Pepper Hummus, Buttermilk Ranch
- Cold Seafood Display with Poached Gulf Shrimp and Apalachicola Oysters (Market Price, *upcharge will apply*)

### COLD HORS D' OEUVRES

- Caprese Skewers with Balsamic Glaze
- Cocktail Shrimp Shooter
- Prosciutto wrapped Grilled Asparagus
- Assorted Tea Sandwiches
- Southern Deviled Eggs
- Roasted Tomato Bruschetta on Crostini
- Prosciutto Wrapped Grilled Asparagus

### HOT HORS D' OEUVRES

- Basil Pesto Chicken Skewers
- Italian Sausage Stuffed Mushrooms
- Mini Crab Cakes with Remoulade
- Brie and Raspberry Puffs 
- Shrimp and Cheddar Grits Shooters
- Southwest Eggrolls with Jalapeno Ranch





# Food and Beverage Offerings (Continued)

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THE LODGE AT WAKULLA SPRINGS

WAKULLA SPRINGS, FLORIDA

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## THE MEAL

### SALADS

- **Baby Spinach Salad**—Feta Cheese, Spiced Pecans, Sliced Fresh Strawberries, Balsamic Vinaigrette
- **Wakulla Greens**—Fresh Mixed Greens, Grape Tomatoes, Cucumbers, Onions, Garlic Herb Croutons, Choice of Dressing
- **The Greek**—Fresh Mixed Greens, Grape Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Greek Vinaigrette

### ENTRÉES

*All entrées are accompanied by fresh seasonal vegetables*

#### SEA

- Florida Gulf Shrimp over White Cheddar Cheese Grits
- Grilled or Blackened Mahi mahi Filet topped with mango salsa
- Bay Scallop and Gulf Shrimp Etouffe smothered in cajun sauce with cavatappi pasta
- Pan Seared Salmon with Lemon Garlic Sauce

### POULTRY

- Grilled Chicken Breast with Wild Mushroom Marsala
- Greek Chicken with Kalamata Olives, Roasted Tomatoes and Feta in a Lemony Sauce
- Wakulla's Famous Old South Fried Chicken
- Tupelo Honey BBQ Chicken
- Herb Grilled Chicken Breast with a Lemon and Rosemary Cream Sauce

### LAND

- Cuban Moho Pork with Mango Pineapple Salsa
- Grilled Flat-Iron Steak with Green Peppercorn Demi-Glace
- Grilled Filet of Beef with Red Wine Demi-Glace (+\$6 pp)
- New York Strip with Roasted Shallot Demi-Glace (+\$6 pp)

### VEG

- Butternut Ravioli with Sage Brown Butter Sauce
- Grilled Eggplant Napoléon with Herbed Cheese and Marinara
- Stuffed Portobello Mushrooms

### ACCOMPANIMENTS

- Buttery Whipped Redskin Potatoes
- Herb-Roasted Baby Red Potatoes
- Smoked Gouda Au Gratin Potatoes
- Three Cheese Macaroni & Cheese with Crispy Gratin

*\* All meals are accompanied with assorted dinner rolls and butter, water, lemonade and iced tea.*

# *Food and Beverage Offerings (Continued)*

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THE LODGE AT WAKULLA SPRINGS

WAKULLA SPRINGS, FLORIDA

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## THE EXTRAS

### DESSERTS — \$9

Priced per piece, minimum of 25 pieces

- Classic Key Lime Pie
- Wild Berry or Georgia Peach Cobbler
- Bourbon Street Pecan Bread Pudding
- Tiramisu Dusted with Cocoa
- Banana Pudding or Strawberry Shortcake Shooters
- Chocolate, Red Velvet, or Carrot Cake



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# Food and Beverage Offerings (Continued)

THE LODGE AT WAKULLA SPRINGS

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## CASH BAR

Domestic Beer . . . . . \$5 per bottle  
Micro & Imported Beer . . . . . \$6 per bottle/can  
Soda . . . . . \$2.50 each  
Bottled Water . . . . . \$2 each

House Wine . . . . . \$7 per glass  
Classic Cocktails . . . . . \$9 per drink  
Premium Cocktails . . . . . \$11 per drink

*Four (4) hour minimum for bars and a \$100 bartender fee.*

*\* Special requests on beverages must be ordered in advance of even and require (30) day advance notice.*



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