



# *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](http://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. **20 Person Minimum.**

### ATLANTIC SUNRISE

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- Seedless Grapes** 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

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- Seedless Grapes** 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

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- 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

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- Seedless Grapes** 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**





# THE BREAKFAST TABLE

## BREAKFAST BUFFETS

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### CLASSIC AMERICAN

- Seedless Grapes** 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 Grapes** 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 Grapes** 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.

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

### CONTINENTALS

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

### BREAKFAST STATIONS

Priced per person

<b>Cage Free Omelet</b> Toppings Include: Ham, Bacon, Sausage, Shrimp, Tomato Mushroom, Onion, Peppers, Spinach, Olives, Jalapeno, Cheddar Swiss, Pepperjack, Bird Chili Hot Sauce	\$18.00
<b>Fresh Fruit Smoothie</b> Chilled Smoothies Berry, Peach, and Green blended with Low Fat Greek Yogurt	\$14.00
<b>Steel Cut Oatmeal</b> Steel Cut Oats, Honey and Mango Nectar	\$14.00
<b>Gayla's Stone Ground Grits</b> Heirloom Georgia Grown Grits with Cheddar Cheese, Cajun Spice Bird Chili Hot Sauce Stir In	\$15.00
<b>Deluxe Toast Your Own</b> 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.	\$5.00



# 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

<b>Assorted Bake Shop</b> <i>Scratch Muffins, Scones, Bagels, and Croissants</i>	\$60.00*
<b>Slice Coffee Cakes</b> <i>Banana Nut, Espresso Cream, Pumpkin Spice</i>	\$58.00*
<b>Puff Pastry Danish and Scratch Muffins</b> <i>Seasonal Assortment of Fruits, Cheese, and Nuts</i>	\$57.00*
<b>Bagel Board Station</b> <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

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**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

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**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

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**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

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**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

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**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

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**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

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**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

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**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

<b>Assorted Cookies</b>	<b>\$58.00*</b>
<i>Chocolate Chip, Oatmeal Raisin, Peanut Butter, and Lemon Sugar</i>	
<b>Assorted Brownies &amp; Bars</b>	<b>\$58.00*</b>
<i>Fudge Brownies, Key Lime Squares, Sweet Street Bars, and Blondies</i>	
<b>Assorted Granola Bars, Power Bars and Nutri-Grain Bars</b>	<b>\$50.00*</b>
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

<b>Freshly Brewed Regular and Decaffeinated Kahwa Coffee</b>	
<b>Assorted Harney &amp; Sons and Master Tea Blends including Herbal</b>	<b>\$78.00*</b>
<b>Orange Spice or Regular Iced Tea</b>	<b>\$78.00*</b>
<i>(Garnished with Fresh Mint, Orange or Lemon)</i>	
<b>Grapefruit, Tomato, Cranberry and Freshly Squeezed Orange Juice</b>	<b>\$79.00*</b>
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. **20 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

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### 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

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



# THE LUNCH BREAK

## BOXED LUNCH

20 Person Minimum.

### SELECT A SANDWICH

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

<b>Choice of two handhelds</b>	\$34.00
<b>Choice of three handhelds</b>	\$37.00
<b>Choice of four handhelds</b>	\$39.00
<b>Chicken Caesar Wrap</b> <i>Crisp Romaine, Lemon Caesar, Parmesan, Focaccia</i>	
<b>Black Pepper Roast Beef</b> <i>Bleu Cream Cheese, Caramelized Onion, Arugula, Artisan White</i>	
<b>Country Ham and Swiss</b> <i>House Made Pickles, Mustard Aioli, Pretzel Roll</i>	
<b>Oven Roasted Turkey</b> <i>Bacon Jam, Field Greens, Tomato, Provolone, Whole Wheat Bread</i>	
<b>Lodge Pimento Cheese</b> <i>Roasted Red Pepper, Celery Relish, Sourdough Roll</i>	
<b>Grilled Portabella Mushroom</b> <i>Balsamic Onion, Herb Ricotta, Bean Sprouts, Garlic Aioli</i>	
<b>Spinach and Hummus</b> <i>Lemon Paprika Hummus, Baby Spinach, Seasonal Squash</i>	

### 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. Additional courses available upon request.

### MAIN

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**Pan Roasted Chicken Breast** \$39.00

Lemon Cracked Fingerling, Golden Tomato Coulis  
Arugula Frisee Salad

**Smoked Chicken Carbonara** \$39.00

Orecchiette Pasta, Field Peas, Black Pepper Bacon

**Pan Seared Grouper** \$55.00

Smoked Tomato Risotto, Grilled Asparagus, Saffron Crema

**Grilled Verlasso Salmon** \$47.00

White Acres Field Pea Ragout, Blackberry Honey  
Flash Wilted Spinach

**Lemon Garlic Florida Shrimp** \$49.00

Aged Cheddar Grit Cake, Old Bay Aioli, Jicama Peperonata

**Flame Grilled Skirt Steak** \$54.00

Lime Roasted Red Skin Potato, Queso Fresco  
Blistered Cherry Tomato

**Black Eyed Pea Croquettes** \$30.00

Warm Dijon Cream, Charred Rainbow Carrot, Sunflower Salad

**Lodge Lump Crab Cake** \$55.00

Oven Dried Tomato, Thick Cut Neuske's Bacon  
GYO Pea Shoots

### SOUP OR SALAD

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**Lodge Caesar**

Crisp Hearts of Romaine, Parmesan, Focaccia, Lemon Caesar

**Spinach Salad**

Baby Spinach, Cucumber, Candied Walnut, Farmstead Cheese,  
Grape Vinaigrette

**Sweet Corn Bisque**

Grilled Succotash and Scallion

**"The" Tomato Soup**

Roasted Tomato, Farmstead Cheese, Hydro Basil

**Southern Peach**

Salad Trader Hill Lettuce, Georgia Pecan, Sweet Grass Cheese  
Winter Park Apiary Honey Vinaigrette

**Ponte Vedra Garden Salad**

Local Lettuce, Cherry Tomato, Red Onion, Chervil Ranch

### SWEETS

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**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

Chef attendant required per 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. **20 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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### 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.

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### 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

\$69.00

#### Brined Pork Chop

Roasted Red Skin, Brussels Sprout, Lingonberry Jam

\$83.00

#### Cast Iron Ribeye

Truffle Potato Pave, Foraged Mushroom, Blue Cheese Butter

\$84.00

#### 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, Broccolini, Black Garlic Steak Sauce

\$92.00

### DOUBLE MAIN

#### Filet Mignon & Coldwater Lobster

Whipped Potato, Broccolini, 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

### 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

### 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



# FINISHING TOUCHES

## PASTRY RECEPTION

*Stations intended to accompany a dinner menu.*

### COFFEE & DONUT

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**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**

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

Salted Toffee Sauce

**Dairy** Whipped Cream, Vanilla Ice Cream

**Fruit** Spiced Peach Compote

\$25.00 per person

### THE VIENNESE TABLE

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**Assorted Mini Pastries** Éclairs, Chocolate Cups, Linzer Torte

**Assorted French Macarons**

**Sacher Torte, Fruit Tarts**

\$28.00 per person

### NITRO MILK SHAKE

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**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 Mousse

**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

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**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

*Stations intended to accompany a dinner menu.*

### 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

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**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** *Powdered 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

# BEVERAGES

## CATERING & BANQUET MENU

*One bartender at \$150.00 plus tax is required to be provided for every 75 guests.*

### BRAND SELECTIONS

BRANDS	DELUXE	PREMIUM	SELECT
Vodka	Svedka	Titos	Ketel One
Gin	Beefeater	Tanqueray	Bombay Sapphire
Rum	Naked Turtle	Bacardi	Flor De Caña
Spiced Rum	Cruzan 9 Spiced	Captain Morgan	Gosling's Black Seal
Bourbon	Four Roses	Bulleit	St. Augustine
Blend	Canadian Club	Crown Royal	Crown Reserve
Scotch	J.W. Red	Dewar's	Chivas Regal
Tequila	Sauza	Jose Cuervo Silver	Patron Silver

### PER PERSON PACKAGE BAR

Charges are calculated based on guaranteed attendance for a pre-determined period of time.

#### DELUXE BAR

1 Hour	\$24.00 per Person
Each Additional Hour:	\$11.00 per Person

#### PREMIUM BAR

1 Hour	\$28.00 per Person
Each Additional Hour:	\$12.00 per Person

#### SELECT BAR

1 Hour:	\$32.00 per Person
Each Additional Hour:	\$13.00 per Person

### LOCAL FLAVORS

#### SPIRITS

##### ST. AUGUSTINE DISTILLERY

Vodka, Gin, Rum, Barreled Gin, Bourbon

##### MANIFEST DISTILLING (JACKSONVILLE)

Florida Citrus Vodka, Gin, Barreled Gin

*\$14.00 per drink*

#### BREWS (SERVED IN CANS)

Intuition Ale Works (Jacksonville)  
Bold City Brewery (Jacksonville)  
Ancient City Brewing (St. Augustine)  
Wicked Barley Brewing (Jacksonville)  
Veteran's United Brewery (Jacksonville)

*\*Ask your Catering Manager about year-round flavors, seasonal additions, and local mead options.*

*\$8.00 per drink*

*Bourbon Bar selections and pricing available upon request.*

# WINES & CHAMPAGNES

## 2019 FEATURED WINES

*\*Please Note: Our Extended Wine List is Available Upon Request*

Whether you are looking for Napa, Sonoma, Oregon, Washington, Italy, Spain, New Zealand, or Champagne, our Lodge & Club Food & Beverage Team has you covered with the best options in the business. We hope you enjoy. Cheers!

### HOUSE WINES

Rickshaw Cabernet Sauvignon	38
Rickshaw Chardonnay	38
Rickshaw Pinot Noir	38
Rickshaw Sauvignon Blanc	38
Firestone Estate Red Blend	38
Piccini Pinot Grigio	38

### H3

103 Columbia Crest H3 Sauvignon Blanc	42
233 Columbia Crest H3 Chardonnay	42
910 Columbia Crest H3 "Les Chevaux" Red Blend	42
505 Columbia Crest H3 Merlot	42
627 Columbia Crest H3 Cabernet Sauvignon	42
021 Michelle Brut, Sparkling Wine	42

\*Included in all Premium Bars

### IMPORTS

Antinori Guado Al Tasso Vermentino   Bolgheri, Italy	50
Antinori Conte Della Vipera Sauvignon Blanc   Umbria, Italy	75
Antinori Bramito Chardonnay   Umbria, Italy	50
Tormaresca Calafuria Rose   Salento, Italy	43
Tormaresca Calafuria Rose (1.5 Liter)   Salento, Italy	73
Prunotto Dolcetto D'alba   Dolcetto d'Alba, Italy	45
Antinori Villa Toscana Rosso   Toscana, Italy	50
Antinori Guado Al Tasso Il Bruciato   Bolgheri, Italy	65
Antinori Marchese Chianti Classico Reserva   Chianti, Italy	96
23 Nicolas Feuillatte Brut Blue Label   Chouilly, France, NV	75



# 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 24% 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.