



*The Lodge & Club*

**BANQUET & EVENT MENU**





# THE LODGE & CLUB | BANQUET & EVENT MENU

SINCE ITS OPENING IN 1989,

The Lodge & Club at Ponte Vedra Beach has sparkled 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 | BANQUET & EVENT MENU

## A NOTE FROM CHEF CAMERON WALTON



### **Welcome!**

Here at The Lodge & Club we understand that food is an important element to any event. My team and I strive to create a unique and memorable experience for each event through creative menus and fresh ingredients. Each dish intends to delight your guests by blending timeless culinary fare with imagination and innovative presentations.

We look forward to sharing this experience with you and those with you at your upcoming event.

**Cameron Walton**  
*Executive Chef | The Lodge & Club*



# THE BREAKFAST TABLE

## BREAKFAST BUFFETS

Breakfasts include Seminole Pride Citrus Juices, Freshly Brewed Kahwa Coffee, and Assorted Harney & Sons Master Tea Blends.  
Buffet service time is one hour. 15 Person Minimum.

### ATLANTIC SUNRISE

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- 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
- \$34.00 per person

### EL DESAYUNO

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- Carved Fruit** Seasonal
  - Coconut Cassava Cake** Sweetened Coconut and Yucca
  - Torrijas** Battered Cinnamon Sugar Toast
  - Burritos** Scrambled Egg, Chorizo, Cheddar and Pepper Jack Cheeses
  - Huevos Rancheros** Black Bean, Pepper Pico
  - Peruvian Potato Hash** Bacon, Tomatoes, Peppers, Cilantro, Sour Cream
  - Salsas and Hot Sauces** Assorted
  - Mexican Hot Chocolate**
- \$44.00 per person





# THE BREAKFAST TABLE

## BREAKFAST BUFFETS

Breakfasts include Seminole Pride Citrus Juices, Freshly Brewed Kahwa Coffee, and Assorted Harney & Sons Master Tea Blends. Buffet service time is one hour. 20 Person Minimum. \*Chef attendant required.

### CLASSIC AMERICAN

**Carved Fruit** Honeydew, Cantaloupe, Pineapple

**Whole Fruit** Banana, Apple, Florida Citrus

**Scrambled Eggs** Tomatoes, Chives

**Breakfast Meats** Applewood Smoked Bacon and Azar's Sausage

**Home Fries** Red Bliss Potato, Sautéed Onion

**Scratch Muffins** Blueberry, Florida Orange, Oat Bran

**Morning Danish** Lemon and Raspberry

**Toast Your Own** White, Whole Grain, Rye

**Butters and Spreads** Almond, Nutella

**Jams and Preserves** Peach, Blackberry, Strawberry

**\$45.00** per person

### THE BOARDWALK BRUNCH

**Fresh Seasonal Fruit** Sliced Melons and Fresh Berries

**French Pastries** House Made Scones, Danish, Muffins

**Avocado Toast** Whole Wheat Toast, Crumbled Feta, Tomatoes, Pickled Onion

**Seaspray Salad** Seasonal Fruit, Crumbled Feta, Citrus Vinaigrette

**House Cured Salmon** Capers, Egg, Red Onion, Philly Cream Cheese

**Breakfast Meats** Applewood Smoked Bacon, Sage Sausage Links

**Roasted Skin Potatoes** Caramelized Onions, Cajun Spice

**Haricot Vert** Baby Carrots

**Mayport Shrimp and Grits** Congaree and Penn Rice, Tasso Gravy

**Belgian Waffles** Fresh Cream, Seasonal Berries, Maple Syrup

**Herb Crusted Strip Loin\*** Creamy Horseradish

**Assorted Mini Desserts** Cake Pops, Macaroons

**\$54.00** 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 Blends

**American Two Egg Breakfast** \$33.00

*Scrambled Eggs and Applewood Smoked Bacon*

**Classic Benedict** \$36.00

*Poached Eggs, Country Ham, Toasted English Muffin, Hollandaise*

**Corned Beef Hash** \$35.00

*Slow Cooked Brisket, Roasted Potato, Peppers, Over Medium Egg*

**Biscuits and Gravy** \$35.00

*House Made Jumbo Herb Biscuit and Azar's Sausage Gravy*

### CONTINENTALS

**Seaview Club Continental** \$27.00

*Scratch Muffin, House Granola Parfait, Berries and Cream*

**House Cured Salmon** \$29.00

*Capers, Egg, Red Onion, Philly Cream Cheese*

**Steel Cut Oatmeal** \$21.00

*Blueberries, Almond Butter, Golden Raisin, Super Food Stir In*





# REFRESHMENTS

## A LA CARTE

Price per person shown  
\* indicates price per dozen

### HANDHELDS

- Breakfast Burritos** *Scrambled Eggs, Chorizo, Potatoes, Cheddar* \$9.00
- Ham, Egg and Cheese Croissant** \$9.00
- Sausage, Egg and Cheese English Muffin** \$9.00

### CHILLED ADDITIONS

- Seasonal Fruit Skewers** \$48.00\*
- Individual Yogurts** \$8.00
- Whole Fruits** \$4.00
- Individual Assorted Cereals** \$5.00

### MORNING ADDITIONS

*Pick two*

- Assorted Bake Shop** \$60.00\*  
*Scratch Muffins, Scones, Bagels, and Croissants*
- Bagel Board Station** \$55.00\*  
*Plain, Whole Wheat, Blueberry, and Everything Bagels*  
*Served with Cream Cheeses*  
*Add House Cured Salmon for \$8*

### BREAKFAST ENHANCEMENTS

*Priced per person, add chef attendant \$150*

- Omelet Station** \$18.00  
*Toppings Include: Ham, Bacon, Sausage, Tomato*  
*Mushroom, Onion, Peppers, Spinach, Cheddar, Pepper Jack*
- Crispy Belgian Waffle** \$15.00  
*Berries, Whipped Cream, Vermont Maple Syrup*  
*Chocolate Chips*  
*Add Buttermilk Fried Chicken* \$6.00
- Avocado Toast** \$16.00  
*Avocado, Guacamole, Pickled Onions, Boiled Eggs*  
*Sliced Tomato, Grapefruit*  
*Add House Cured Salmon* \$8.00

### BOXED BREAKFAST

*Select One*

- Breakfast Burrito**
- Ham, Egg and Cheese Croissant**
- Sausage, Egg and Cheese English Muffin**
- Whole Fruit Muffin**
- Bottled Water** \$25.00





# REFRESHMENTS

## MIDMORNING & AFTERNOON BREAKS

All breaks are set up for 30 minute service.

### 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** Assorted Brands  
\$18.00 per person

### THE CANDY SHOP

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**Candies** Hot Tamale, Jolly Rancher, Mike and Ikes  
**Sours** Sour Patch and Skittles  
**Gummies** Bears, Worms  
**Chocolates** Kit-Kats, Hershey's, Reese's  
\$17.00 per person

### BOHEMIAN TRAIL MIX

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**Build Your Own Trail Mix** Cashews, Peanuts, Smoked Almonds  
Pecans, Goji Berry, Dried Cranberry, Dried Apricot, Golden Raisin  
Dried Banana, Popcorn, Coconut, Dark Chocolate, M&Ms  
\$22.00 per person

### THE DRIVE IN

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**Popcorn** Butter, Sea Salt, Cheddar Shaker  
**Mini Dogs** Mustard, Ketchup, Relish  
**Nacho** Poblano Queso, Jalapeno, Salsa  
**Boxed Candies** Assorted Brands  
\$21.00 per person

### AFTERNOON TEA

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**Finger Sandwich** Pimento Cheese, Turkey, Arugula, Chicken Salad  
**Tea Cookies** Seasonal and Fresh Baked  
**House Made Jars** Jams, Preserves and Crackers  
**Fresh Brewed** Individual Hot Teas and Pitchers of Iced Black Tea  
\$19.00 per person

### ICED COFFEE BAR

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**Cold Brew**  
**Flavored Syrups** Chocolate, Caramel, Vanilla  
**Milk** Almond Milk, Half and Half  
\$18.00 per person





# REFRESHMENTS

## MIDMORNING & AFTERNOON BREAKS

All breaks are set up for 30 minute service.

### COOKIES, TREATS, & SNACKS

\*Indicates price per dozen

#### Assorted Cookies & Brownies

(Pick One, Per Dozen)

Chocolate Chip, Oatmeal Raisin, Lemon Cooler, Turtle Brownies  
Key Lime Squares, and Blondies

\$58.00\*

#### Assorted Mini Desserts

(Priced Per Piece, Minimum 25 Pieces)

Petit Fours, Macaroons, Cake Pops

\$6.00

#### Assorted Granola Bars, Power Bars

#### Assorted Bagged Popcorn, Pretzels, Chips

#### Assorted Individual Candy Bars

\$6.00

\$5.00

\$5.00

### BEVERAGES

\*Indicates price per gallon

#### Freshly Brewed Regular and Decaffeinated Kahwa Coffee

#### Assorted Harney & Sons Master Tea Blends

\$82.00\*

#### Freshly Brewed Black Iced Tea

(Garnished with Fresh Mint, Orange or Lemon)

\$82.00\*

#### Assorted Soft Drinks

\$6.00

#### Red Bull, Regular or Sugar-Free

\$9.00

#### Bottled Water

\$6.00

#### Sparkling Water

\$7.00

#### Assorted Flavored Bottled Teas

\$7.00

#### Coconut Water

\$9.00





# THE LUNCH BREAK

## BUFFETS

Luncheon buffets include Freshly Brewed Kahwa Coffee, and Iced Black Tea with Florida Lemon.  
**Buffet service time is one hour. 15 Person Minimum.**

### LODGE LITTLE ITALY

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**Minestrone Soup** Tomatoes, Fresh Vegetables  
**Caprese** Heirloom Tomato, Basil, Buffalo Mozzarella, Pesto, Balsamic  
**Arugula Salad** Shaved Fennel Red Onion, Oranges  
Shaved Parmesan, Balsamic Vinegar  
**Chicken Marsala** Wild Mushrooms, Fresh Herbs  
**Lemon Basil Salmon** Pesto, Shallot, Citrus Zest  
**Creamy Orecchiette** Roasted Garlic, Cherry Tomatoes, Broccolini  
**Ratatouille** Summer Squash, Red Onion, Eggplant, Tomato  
**Garlic Breadsticks** Roasted Garlic, Marinara, Parmesan  
**Assorted Mini Desserts**  
**Tiramisu**  
\$54.00 per person

### IT'S A WRAP!

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**Seasonal Soup** Chef's Choice  
**Fruit Salad** Melon, Grapes, Pineapple  
**Garden Greens** Fresh Cut Toppings and House Made Dressings  
**Assorted Sandwiches and Tortilla Wraps** Roast Beef, Turkey, Ham  
Chicken Salad, Tuna Salad, Grilled Vegetable  
**Assorted Cookies**  
**Blueberry Crumble**  
\$47.00 per person

### FARMER'S MARKET DELI

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**Tomato Soup** Garlic Croutons, Bleu Cheese Crumbles  
**Garden Salad** Assorted Dressings  
**Whole Wheat Pasta** Chickpea, Oven Dried Tomato, Basil  
**Miss Vickie's Chips**  
**Chicken Salad** White Meat, Fresh Herbs  
**Tuna Salad** Celery, Lemon, Parsley  
**Sliced Deli Meats** Black Forest Ham, Oven Roasted Turkey, Roasted Beef  
Top Round, Genoa Salami  
**Cheese Board** American, Cheddar, Swiss, Provolone  
**Toppings** Crisp Lettuce, Sliced Tomato, Shaved Onion, House Pickles  
**Condiments** Mayo, Yellow Mustard, Dijon  
**Sliced Breads** White, Multigrain, Rye, Sourdough  
**Assorted Cookies and Brownies**  
\$49.00 per person





# THE LUNCH BREAK

## BUFFETS

Luncheon buffets include Freshly Brewed Kahwa Coffee, and Iced Black Tea with Florida Lemon.  
Buffet service time is one hour. 15 Person Minimum.

### THE CANTINA DEL SOL

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**Chicken Tortilla Soup**

**Southwest Salad** Black Beans, Roasted Corn, Grape Tomatoes  
Avocado, Crispy Tortilla Strips

**Fruit Salad** Pineapple, Grapes, Melon and Mint

**Cheese Enchiladas** Corn Tortillas, Sour Cream, Cilantro

**Grilled Chicken and Beef Fajitas** Flour Tortillas, Peppers, Onion  
Lettuce, Tomato, Shredded Cheese, Sour Cream, Guacamole, Pico

**Yellow Rice** Fresh Cilantro

**Black Beans** Chili Lime

**Churros**

**Mexican Hot Chocolate Cookies**

\$52.00 per person

### THE MODERN LITE

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**Gazpacho or White Bean Soup**

**Cous Cous Salad** Dried Fruit

**Chop Salad Station** Grilled Chicken, Grilled Mayport Shrimp Skewers,  
Assorted Garden Greens, Romaine, Spinach Tomato, Carrot  
Cucumber, Radish, Garbanzo Beans, Avocado, Broccoli, Red Onion  
Seasonal Berries, Feta, Bleu and Cheddar Cheeses

**Grilled Vegetable Platter** Aged Balsamic

**Oatmeal Cookies and Sorbet** with Seasonal Berries

\$60.00 per person

### THE CHARCOAL GRILL

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**Watermelon Salad** Mandarin Orange, Lime, Basil

**Southern Style Potato Salad** Onion

**Grilled Azar's Dog** All Beef

**Lodge House Burger** House Blend of Brisket, Chuck, Short Rib

**Toppers** Lettuce, Tomato, Shaved Onion, Pickles

**Cheese Board** American, Cheddar, Swiss, Pepper Jack

**Spreads** Ketchup, Mayo, Mustard

**Extra Toppers** Onion Jam, Gator Jake's Hot Sauce

**Apple Cobbler A La Mode**

**Turtle Brownies**

\$56.00 per person





# THE LUNCH BREAK

## BOXED LUNCH

Bottled water is included with each boxed lunch. **15 Person Minimum.**

### SELECT A SANDWICH

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**Black Pepper Roast Beef** \$35.00

*Boursin, Caramelized Onion, Roasted Peppers  
Arugula, Ciabatta Bread*

**Oven Roasted Turkey** \$32.00

*Field Greens, Tomato, Provolone, Fritos  
Whole Wheat Bread*

**Country Ham and Swiss** \$30.00

*Pickles, Iceberg Lettuce, Heirloom Tomatoes  
Mustard Aioli, Pretzel Roll*

**Spinach and Hummus** \$29.00

*Lemon Paprika Hummus, Baby Spinach, Seasonal Squash*

**Chicken Salad** \$34.00

*Poached White Meat Chicken, Celery, Onion  
Honey Wheat Bread*

### SELECT A SNACK

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Pretzel Twists  
Miss Vickie's Chips  
Whole Fruit  
Assorted Kind Bars

### SELECT A SWEET

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Blueberry Crumble  
Chocolate Chunk Cookie  
Meyer Lemon Squares  
Blondie

### SELECT A SIDE

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Sliced Seasonal Fruits  
Whole Wheat Rotini Salad  
Red Bliss Potato Salad  
Southern Cole Slaw



# THE LUNCH BREAK

## THREE-COURSE PLATED LUNCHESES

Include Freshly Brewed Kahwa Coffee, Iced Black Tea with Florida Lemon, and Warm Sea Salt Rolls.

### FIRST COURSE

Select One

#### Seasonal Soup

**Lodge Caesar** Crisp Hearts of Romaine, Parmesan, Focaccia

**Ponte Vedra Garden Salad** Artisan Greens, Cherry Tomato

Red Onion, Ranch

**Caprese** Heirloom Tomato, Fresh Mozzarella, Basil, Aged Balsamic

### SECOND COURSE

Select One

#### Roasted Airline Chicken Breast

Garlic Jus

\$43.00

#### Pan Seared Grouper

Sauce Vierge

\$55.00

#### Grilled Atlantic Salmon

Beurre Rouge

\$48.00

#### Flame Grilled NY Strip

Red Wine Demi-Glace

\$52.00

#### Jumbo Lump Crab Cake

House Remoulade

\$54.00

#### Orecchiette\*

Asparagus, Heirloom Tomato

\$39.00

\*No additional accompaniments

### ACCOMPANIMENTS

Select Two

Glazed Asparagus

Haricot Verts

Sautéed Broccolini

Roasted Brussel Sprouts

Baby Carrots

Garlic Mashed Potatoes

Saffron Risotto

Dauphinoise Potatoes

Roasted Fingerling Potatoes

### THIRD COURSE

Select One

Key Lime

Classic Cheesecake

Warm Chocolate Lava Cake

Peanut Butter Bomb

White Chocolate Cherry Bread Puddin'

Honey Citrus Cake with Coconut Cream





# DINNER

## HORS D'OEUVRES

### CHILLED PASSED

\$6.00 per piece | Minimum 25 Pieces per Order

- Tomato and Boursin Cheese Crostini
- Sesame Tuna and Seaweed
- Salmon Cucumber Canape
- Chilled Florida Shrimp
- Ceviche with Plantain Chip
- Stuffed Peppadew and Prosciutto
- Farmer's Cheese and Watermelon
- Shaved Tenderloin Crostini with Boursin Cheese
- Lobster Salad and Brioche
- Shrimp and Avocado Brioche
- Chicken Caesar Crostini
- Caprese Skewer

### PER PIECE

Chef attendant required per station.  
Serving portions are estimated based on average guest consumption

Rosemary Pork Loin*	\$285.00 (serves 25 guests)
Sage Roasted Breast of Turkey*	\$190.00 (serves 15 guests)
Herb Roasted Prime Rib of Beef*	\$625.00 (serves 30 guests)
Herb Crusted Beef Strip Loin*	\$450.00 (serves 30 guests)
Pepper Seared Beef Tenderloin*	\$475.00 (serves 15 guests)
Sea Salt Rubbed Wagyu Sirloin*	\$400.00 (serves 10 guests)

\*Chef attendant \$150.00

### HOT PASSED

\$6.00 per piece | Minimum 25 Pieces per Order

- Lodge Lump Crab Cake
- Chicken Lemongrass Pot-Stickers
- Bacon Wrapped Shrimp Casino
- Chorizo and Caramelized Onion Tart
- Veggie Spring Roll
- Crispy Tempura Shrimp
- Beef Empanada with Avocado Crema
- Lamb Lollipop with Mint Chutney
- Chicken Satay with Thai Peanut Sauce
- Mini Classico Flatbread

### BOARDS AND CAST IRONS

Each Board or Cast Iron serve approximately 25

Sliced Seasonal Fruits	\$185.00
Charcuterie and Cheese	\$325.00
Raw Vegetable Crudit�	\$150.00
Hot Smoked Salmon Display	\$250.00
Spinach and Artichoke Bake	\$175.00



# DINNER

## RECEPTION STATIONS

*Station only receptions require a three station minimum.*

### DAIRY AND FRUIT STATION

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**Dairy** Selection of Local, Domestic, and Imported Cheeses

**Bread** Lavosh, Baguette

**Fruits** Fresh Seasonal, Assorted Dried

**\$26.00** per person

### ICED SEAFOOD DISPLAY

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**Chilled Mayport Shrimp** Classic Cocktail Sauce, Lemon

**Sautéed Prince Edward Island Mussels** White Wine and Garlic

**Steamed Oysters** Gator Jake's Hot Sauce and Saltines

**Alaskan Crab Claws** Melted Butter and Mustard Remoulade

**Market Price**

### MAYPORT SHRIMP AND GRITS

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**Mayport Shrimp** Tasso Gravy

**Congaree and Penn Grits** Sea Salt, Cracked Pepper

**Stir-Ins** Bacon, Scallions, Tomato

**Cheddar and Pepperjack Cheese**

**\$36.00** per person

### LODGE LUMP CRAB CAKE

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**Jumbo Lump Crab** Parsley, Lemon

**House Remoulade** Cajun Spices

**Toppers** Grilled Pineapple Salsa, Classic Cocktail Sauce

**\$40.00** per person





# DINNER

## RECEPTION STATIONS

*Station only receptions require a three station minimum.*

### TUSCAN TOMATO-MOZZARELLA

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**Tuscan Caprese** Heirloom Tomatoes, Buffalo Mozzarella, Basil  
Assorted Sea Salts, Cracked Pepper, Aged Balsamic  
Toasted Focaccia  
**\$28.00** per person

### GEORGE'S BANK SCALLOPS

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**George's Bank Scallops** Pan-Seared Diver Scallops, Lobster Butter  
with Herb Risotto  
**\$45.00** per person

### TUNA POKE AND SALMON

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**Diced Tuna and Salmon** Steamed Jasmine Rice, Edamame  
Red Peppers, Cucumber, Soy Sauce, Ginger, Scallions, Garlic, Lime  
**Toppings** Local Hot Sauces, Sriracha, Crispy Wontons  
**\$38.00** per person

### RISOTTO STATION

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**Herb Risotto** Roasted Garlic, Truffle Oil, Saffron, Mushrooms, Tomatoes  
Asparagus, Peas, Sundried Tomatoes, Roasted Beets  
**Cheeses** Asiago, Parmesan, Goat, Bleu  
**\$30.00** per person



# DINNER

## DINNER BUFFETS

Dinner buffets include Freshly Brewed Kahwa Coffee, Iced Black Tea, and Warm Sea Salt Rolls.  
Buffet service time is 1.5 hours. 20 Person Minimum.

### SEASIDE WAVES

**Tomato and Cucumber Salad** Red Onion, Lemon

**Garden Green Salad** Assorted Dressings

**Mayport Shrimp Louie** Tomato, Egg, Avocado

**Herb Grilled Chicken** Tomato Fresca

**Jumbo Lump Crab Cakes** Cajun Remoulade

**Sautéed Mayport Shrimp** Garlic Butter

**Chefs Local Catch of the Day** Lemon, Parsley

**Saffron Rice** Tomatoes, Peas

**Grilled Vegetables** Aged Balsamic

**White Chocolate Cherry Bread Pudding**

**Coconut Macaroons**

**Assorted Mini Desserts**

\$118.00 per person

### THE DELUXE CHARCOAL GRILL

**Grilled Chicken Wings** Buffalo Ranch and BBQ

**Southern Style Potato Salad** Bacon, Green Onions, Mustard Dressing

**Watermelon Salad** Cucumber, Pickled Red Onion, Feta

**Grilled Azar's Dogs** All Beef

**Lodge House Burger** House Blend of Brisket, Chuck, Short Rib

**Toppers** Lettuce, Tomato, Shaved Onion, Pickles

**Cheese Board** American, Cheddar, Swiss, Pepper Jack

**Spreads** Ketchup, Mayo, Mustard, Relish

**Extra Toppers** Bacon Jam, Gator Jake's Hot Sauce

**Beer Can Chicken** Black Pepper and Intuition IPA

**Barbecue Spiced Swordfish** Pistachio Aioli and Mango Slaw

**Grilled Jumbo Asparagus**

**Southern Apple Pie A La Mode**

**Turtle Brownies**

**Assorted Cupcakes**

\$90.00 per person





# DINNER

## DINNER BUFFETS

Dinner buffets include Freshly Brewed Kahwa Coffee, Iced Black Tea, and Warm Sea Salt Rolls.  
Buffet service time is 1.5 hours. 20 Person Minimum.

### COASTAL COUNTRY BOIL

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- Boiled Peanuts** Regular, Spicy
  - Fried Green Tomatoes** Pimento Cheese, Datil Pepper Aoli
  - Baby Spinach Salad** Apples, Bacon, Red Onion, Bleu Cheese  
Citrus Vinaigrette
  - Garden Green Salad** Market Vegetables, Ranch
  - Low Country Boil** Mayport Shrimp, Andouille Sausage, Red Potatoes  
Corn on the Cob
  - Southern Fried Chicken** Legs and Thighs
  - Chef's Local Catch** Lemon, Parsley
  - Macaroni and Cheese** Aged Cheddar, Ritz Cracker Crust
  - Slow Cooked Collard Greens** Datil Pepper Vinegar
  - Skillet Cornbread**
  - Fruit Cobbler**
  - Banana Pudding**
  - Warm Chocolate Lava Cake** Salted Caramel
- \$110.00** per person

### LODGE STEAK OUT

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- Mayport Shrimp Cocktail** Lemon, Datil Pepper, Cocktail Sauce
  - Wedge Salad** Bacon, Tomato, Bleu Cheese Crumbles  
Pickled Red Onion, Ranch
  - Pear and Pomegranate Salad** Candied Pecans, Bleu Cheese
  - Jumbo Lump Crab Cake** House Remoulade
  - Smoked Chicken Breast** Natural Jus
  - Atlantic Salmon** Sauce Vierge
  - Carved Herb Crusted Sirloin\*** House Steak Sauce
  - Roasted Garlic Mashed Potatoes**
  - Grilled Asparagus** Aged Balsamic
  - White Chocolate Cherry Bread Pudding**
  - Warm Chocolate Lava Cake** Salted Caramel
  - Tiramisu**
- \$130.00** per person

\*Prime Rib or Tenderloin pricing available



# DINNER

## DINNER BUFFETS

*Dinner buffets include Freshly Brewed Kahwa Coffee, Iced Black Tea, and Warm Sea Salt Rolls.  
Buffet service time is 1.5 hours. 20 Person Minimum.*

### EAST COAST LUAU

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- Yellowfin Tuna Poke** *Sticky Soy and Crispy Wonton*
  - Teriyaki Shoyu Chicken** *Sugar Cane, Tamari, Benne Seed*
  - Pineapple Basil Salad** *Grilled Pineapple, Cucumber Basil Dressing, Feta*
  - Chilled Floribean Fruits** *Honeydew, Watermelon, Mango*
  - “Charcoaled” Kahlua Pig Rice** *Vinegar Mop*
  - Togarashi Strip Steak Pad Thai** *Peanut and Broccoli*
  - Coconut Crusted Mahi Mahi** *Pineapple, Macadamia*
  - Sweet Potato** *Rum Butter, Cinnamon*
  - Edamame** *Ginger and Sesame*
  - Market Vegetable Skewers** *Pepper, Onion, Mushroom, Tomato*
  - Coconut Macaroons**
  - Pineapple Upside Down**
  - Blueberry Crumble**
- \$120.00** *per person*

### CIAO BELLA

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- Minestrone Soup**
  - Caprese** *Heirloom Tomato, Buffalo Mozzarella, Basil, Balsamic*
  - Arugula Salad** *Fennel, Red Onion, Oranges, Parmesan, Balsamic Vinegar*
  - Caesar** *Romaine, Focaccia, Parmesan*
  - Chicken Marsala** *Wild Mushroom, Fresh Herbs*
  - Lemon Basil Salmon** *Pesto, Shallot, Citrus Zest*
  - Braised Short Rib** *Natural Jus*
  - Creamy Orecchiette** *Tomatoes, Broccolini*
  - Ratatouille** *Summer Squash, Red Onion, Eggplant, Tomato*
  - Garlic Breadsticks** *Roasted Garlic, Marinara, Parmesan*
  - Assorted Cannolis**
  - Tiramisu**
  - Warm Chocolate Lava Cake**
- \$115.00** *per person*





# DINNER

## DINNER BUFFETS

*Dinner buffets include Freshly Brewed Kahwa Coffee, Iced Black Tea, and Warm Sea Salt Rolls.  
Buffet service time is 1.5 hours. 20 Person Minimum.*

### THE CANTINA DEL LUNA

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**Chicken Tortilla Soup**

**Southwest Salad** *Black Beans, Roasted Corn, Grape Tomatoes, Avocado*

*Crispy Tortilla Strips*

**Fruit Salad** *Pineapple, Grapes, Melon and Mint*

**Cheese Enchiladas** *Corn Tortillas, Sour Cream, Cilantro*

**Pork Carnitas** *Lime, Cilantro*

**Grilled Chicken and Beef Fajitas** *Flour Tortillas, Peppers, Onion, Lettuce*

*Tomato, Shredded Cheese, Sour Cream, Guacamole, Pico*

**Grilled Mahi Mahi** *Black Bean and Corn Salsa*

**Yellow Rice** *Cilantro*

**Black Beans** *Chili Lime*

**Churros**

**Tres Leches**

**Mexican Hot Chocolate Cookies**

*\$95.00 per person*



# DINNER

## PLATED DINNER

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

### FIRST COURSE

*(Select One)*

#### Seasonal Soup

**Minorcan Chowder** *Smoked Bacon, Tomato, Datil Pepper*

**Caesar** *Romaine, Parmesan, Focaccia*

**Pear and Pomegranate Salad** *Bourbon-Pecans, Bleu Cheese*

**Caprese** *Heirloom Tomato, Buffalo Mozzarella, Basil, Aged Balsamic*

### SECOND COURSE | MAIN

#### Airline Chicken Breast

*Madeira Jus*

\$83

#### Congaree and Penn Wild Rice, Seasonal Grilled Vegetables

*Smoked Almonds, Dried Cherries*

\$68

#### Grilled Salmon

*Citrus Leek Sauce*

\$90

#### Wagyu Beef Sirloin

*Cabernet Reduction Jus*

\$120

#### Pan Seared Grouper

*Lobster Butter*

\$114

#### Filet Mignon

*Red Wine Demi-Glace*

\$106

### DOUBLE MAIN

#### Chicken Breast with Sautéed Mayport Shrimp

*Madeira Jus, Roasted Red Pepper Beurre Blanc*

\$102

#### New York Strip with Pan Seared Grouper

*Demi-Glace, Lobster Butter*

\$124

#### Filet Mignon with Coldwater Lobster Tail

*Cabernet Demi-Glace, Meyer Lemon Emulsion*

\$134





# DINNER

## PLATED DINNER

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

### ACCOMPANIMENTS

*(Select Two)*

- Glazed Asparagus
- Haricot Verts
- Sautéed Broccolini
- Roasted Brussel Sprouts
- Baby Carrots
- Roasted Corn and Grape Tomatoes
- Garlic Mashed Potatoes
- Saffron Risotto
- Dauphinoise Potatoes
- Roasted Fingerling Potatoes

### THIRD COURSE

*(Select One)*

- Key Lime
- Classic Cheesecake
- Warm Chocolate Lava Cake
- Peanut Butter Bomb
- White Chocolate Cherry Bread Puddin'
- Honey Citrus Cake with Coconut Cream



# FINISHING TOUCHES

## DESSERTS AND LATE NIGHT SNACKS

### DESSERT STATIONS

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#### COFFEE & BEIGNETS

*Freshly Brewed Kahwa Coffee*  
*Powdered Sugar, Jam*  
\$10 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*  
\$12 per person

#### S'MORES STATION

*Graham Crackers, Classic Marshmallows, Caramel, Honey Drizzle*  
*Hershey's Chocolate Bars, Kit-Kats, Reese's*  
\$10 per person

### LATE NIGHT SNACKS

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#### SLIDER SPREAD

**Beef** *Cheese and Pickles*  
**Chicken** *Buffalo and Bleu Cheese*  
**French Fry Cups**  
\$12 per person

#### GEORGIA PEANUT STAND

*Boiled, Regular and Cajun*  
\$8 per person

#### TACO BAR

**Shells** *Crunchy Corn and Soft Flour*  
**Protein** *Ground Beef and Pulled Chicken*  
**Vegetable** *Tomato, Iceberg, White Onion*  
**Dairy** *Queso Fresco, Cheddar, Sour Cream*  
\$12 per person

#### MINI FLATBREAD STATION

*Classico, Gorgonzola Pear, Buffalo Chicken, Caprese*  
\$10 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	Platinum 7	Titos	Wheatley
Gin	Highclere	Tanqueray	Hendrick's Gin
Rum	Meyer's Platinum	Bacardi	Bacardi Reserva
Spiced Rum	Cruzan 9 Spiced	Captain Morgan	Gosling's Black Seal
Bourbon	Four Roses	Bulleit	Elijah Craig
Blend	Canadian Club	Crown Royal	Crown Reserve
Scotch	J.W. Red	Dewar's	Chivas Regal
Single Malt	--	Glenmorangie	Glenmorangie
Tequila	El Jimador Blanco	Corazon	Patron Silver

### PER PERSON PACKAGE BAR

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

#### DELUXE BAR

1 Hour	\$26.00 per Person
Each Additional Hour:	\$12.00 per Person

#### PREMIUM BAR

1 Hour	\$30.00 per Person
Each Additional Hour:	\$13.00 per Person

#### SELECT BAR

1 Hour:	\$34.00 per Person
Each Additional Hour:	\$14.00 per Person

### LOCAL FLAVORS

#### SPIRITS

##### MANIFEST DISTILLING (JACKSONVILLE)

Florida Citrus Vodka, Gin, Barreled Gin

\$14.00 per drink

#### BREWS (SERVED IN CANS)

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

\$8.00 per drink

#### BARRELS

Old Fashioned, Negroni or Mai Tai

1 Liter Barrel – 15 drinks (2oz)	\$225
2 Liter Barrel – 30 drinks (2oz)	\$425
3 Liter Barrel – 45 drinks (2oz)	\$625

\*Six Week Order Time



# BEVERAGES

## CATERING & BANQUET MENU

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

### CONSUMPTION BARS

Bars are inventoried at the conclusion of the function and charged on the basis of 25 drinks per liter bottle.

Deluxe Brand	\$12.00 per Drink
Premium Brand	\$13.00 per Drink
Select Brand	\$14.00 per Drink
Cordials	\$15.00 per Drink
Red & White Deluxe Wine	\$11.00 per Glass
Red & White Premium Wine	\$12.00 per Glass
Red & White Select Wine	\$13.00 per Glass
Domestic Beer	\$6.00 per Bottle
Imported Beer	\$7.00 per Bottle
Local Beer	\$8.00 per Beer
Soft Drinks	\$6.00 per Drink
Bottled Water	\$6.00 per Bottle
Mineral Water	\$7.00 per Bottle



# WINES & CHAMPAGNES

## 2022 FEATURED WINES

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

Ste Michelle Wine Estates is one of the world's leading premium wineries. Pioneers and leaders in the Washington state premium and luxury wine market, they are also the exclusive importers of Antinori, Torres, Villa Maria, and Champagne Nicholas Feuillatte. SMWE also owns wineries in Oregon and California, with prestigious properties such as Stags Leap Wine Cellars.

Delicato Family Wines, particularly Mercer Family, Black Stallion & Dora Vineyards have long been known for producing quality wines at an affordable price. Our selection from the cellar showcases some of the best terroirs from around the globe, from classic Stags Leap district, to the far off shores of Australia. We are happy to assist with your selections.

### HOUSE WINES | DELUXE

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EOS Sauvignon Blanc	40
EOS Chardonnay	40
EOS Pinot Noir	40
EOS Cabernet Sauvignon	40
Kenwood Yulupa, Cuvee Brut	40
*Included in all Deluxe Bars	

### UPGRADED WINES | SELECT

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Four Graces Pinot Gris	48
Dashwood Sauv Blanc	48
Chalk Hill RRV Chard	48
Banshee Pinot Noir	48
Banshee Cab	48
Banshee Mordecai	48
Lucien Brut	48
Lucien Brut Rose	48
*Included in all Select Bars	

### H3 | PREMIUM

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Columbia Crest H3 Sauvignon Blanc	44
Columbia Crest H3 "Les Chevaux" Red Blend	44
Columbia Crest H3 Merlot	44
Columbia Crest H3 Cabernet Sauvignon	44
Michelle Brut, Sparkling Wine	44
*Included in all Premium Bars	

# 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. St. John's County noise ordinance is 10:00 PM Sunday-Thursday evenings, and 11:00 PM Friday and Saturday evenings.

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.)

## PROTECTING NATURE

Sea Turtle Season is May 1 through October 31. There are outdoor lighting restrictions in place within this time-frame; white lights cannot be visible from the beach. Any lighting on our outdoor spaces must be minimal, and 25 watt (amber) bulbs.

## 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 an as needed basis.