



The Lodge & Club

PONTE VEDRA BEACH



WEDDING PACKAGES

TABLE OF CONTENTS

PLATED SELECTIONS	4
BUFFET MENUS	8
ADDITIONAL DESSERT STATIONS	13
LATE NIGHT SNACKS	15
BEVERAGES	16
PLANNING YOUR SPECIAL DAY	18



PLATED SELECTIONS



PLATED

.....

Plated meals preselected with a choice of four hors d'oeuvres, a soup course, a salad course, and an entrée. Choice of two entrée selections preselected for an event of 40 or more.

MAIN

Crispy Skin Chicken Breast \$87

Brown Butter Aligot Potato, Spinach, Madeira Jus

Congaree and Penn Wild Rice and Seasonal Grilled Vegetables \$72

Smoked Almonds, Dried Cherries

Grilled Salmon \$94

Lemon Polenta, Grilled Asparagus, Citrus Leek Sauce

Beef Short Rib \$98

Blue Cheese Risotto, Brussel Sprouts, Red Wine Reduction Jus

Pan Seared Grouper \$118

Herb Risotto, Grilled Asparagus, Lobster Butter

Filet Mignon \$108

Roasted Garlic Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glace

DOUBLE MAIN

Chicken Breast with Sautéed Mayport Shrimp \$106

Brown Butter Aligot Potatoes, Spinach, Madeira Jus

New York Strip with Pan Seared Grouper \$127

Demi-Glace, Beurre Blanc, Whipped Potatoes, Grilled Asparagus

Filet Mignon with Coldwater Lobster Tail \$135

Demi-Glace, Beurre Blanc, Whipped Potatoes, Broccolini

Prices are subject to 24% taxable gratuity and 6.5% percent sales tax

PLATED

.....

HORS D' OEUVRES

(Choice of Four)

CHILLED PASSED

Tomato Boursin Crostini
Sesame Tuna and Seaweed
Salmon Cucumber Canapé
Chilled Florida Shrimp
Ceviche & Plantain Chip
Stuffed Peppadew and Prosciutto
Farmer's Cheese and Watermelon
Shaved Tenderloin Crostini
Lobster Salad and Brioche
Shrimp and Avocado Toast
Chicken Caesar Crostini
Prosciutto and Fig Truffles

HOT PASSED

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
Lamb Lollipop with Mint Chutney
Duck and Pistachio Rilette
Mini Classico Flatbread

Prices are subject to 24% taxable gratuity and 6.5% percent sales tax

PLATED

.....

SOUPS & SALADS

FIRST COURSE | SOUP

(Select One)

Cauliflower Bisque *Roasted Garlic, Gruyere*

Chilled Gazpacho *Grilled Vegetable*

Creamy Tomato *Pesto Croutons, Bleu Cheese*

Lobster Bisque *Lobster Claw, Sherry Chantilly, Tarragon*

Potato Leek *Crispy Onions*

Three Onion *Beef Broth, Gruyere, Toasted Sourdough*

SECOND COURSE | SALAD

(Select One)

Lodge Caesar *Romaine, Parmesan, Focaccia*

Berry Salad *Cranberries, Feta Cheese, Citrus Vinaigrette*

Ponte Vedra Garden *Local Lettuce, Tomato, Cucumber, Ranch*

Pear & Pomegranate Salad *Bourbon-Pecans, Moody Blue Cheese*

Watermelon Salad *Cucumber, Farmstead Cheese, Arugula*

Wedge Salad *Candied Bacon, Red Onion, Tomato, Bleu Cheese, Chervil Ranch*

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

Prices are subject to 24% taxable gratuity and 6.5% percent sales tax

BUFFETS



HORS D'OEUVRES

HORS D'OEUVRES

(Choice of 4 with each package)

CHILLED PASSED

*Tomato Boursin Crostini
Sesame Tuna and Seaweed
Salmon Cucumber Canapé
Chilled Florida Shrimp
Ceviche on Plantain Chip
Stuffed Peppadew and Prosciutto
Farmer's Cheese and Watermelon
Shaved Tenderloin Crostini
Lobster Salad and Brioche
Shrimp and Avocado Toast
Chicken Caesar Crostini
Prosciutto and Fig Truffles*

HOT PASSED

*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
Lamb Lollipop with Mint Chutney
Duck and Pistachio Rilette
Mini Classico Flatbread*

THE LODGE LOCAL

.....

BUTLER PASSED HORS D' OEUVRES

(Choice of Four)

APPETIZERS & SALADS

Berry Salad

Cranberries, Almonds, Feta Cheese, Citrus Vinaigrette

Asian Pear Salad

Organic Greens, Moody Blue Cheese

Poached and Iced Seafood Display

Mayport Shrimp, Alaskan Crab Claws

Ahi Tuna Poke Station

Crispy Wonton, Seaweed, Ponzu

ENTRÉES

Herb Crusted Beef Tenderloin*

Red Wine Demi-Glace

Pan Roasted Airline Chicken

Portabella Mushroom Jus

Seared Mahi Mahi

Pineapple Relish

Dauphinoise Potatoes

Parmesan Crust and Fine Herbs

Grilled Asparagus

Aged Balsamic, Roasted Peppers

\$135 Per Person

**Requires Chef Attendant | \$150+*

Prices are subject to 24% taxable gratuity and 6.5% percent sales tax

SEAGLASS SOUTHERN

.....

BUTLER PASSED HORS D' OEUVRES

(Choice of Four)

APPETIZERS & SALADS

Minorcan Seafood Chowder

Smoked Bacon, Tomato, Datil Peppers

Heirloom Tomato and Cucumber

Feta, Red Onions, Georgia Olive Oil

Apple and Pecan Salad

Artisan Greens, Radicchio, Moody Blue Cheese

ENTRÉES

Crispy Buttermilk Chicken

With Jake's Hot Sauce

Horseradish Crusted Short Rib

Red Wine Demi-Glace

Braised Green Beans

Cherry Tomato and Crispy Onions

Chive Whipped Potatoes

SHRIMP AND GRITS STATION

Mayport Shrimp

Tasso Gravy

Congaree and Penn Grits

Pimento Cheese

Stir-ins

Bacon, Scallions, Onion, Cheddar

\$125 Per Person

Prices are subject to 24% taxable gratuity and 6.5% percent sales tax

SUNSETS & SAND DUNES

.....

BUTLER PASSED HORS D' OEUVRES

(Choice of Four)

APPETIZERS & SALADS

Caprese

Heirloom Tomato, Fresh Buffalo Mozzarella, Basil Aged Balsamic

Chilled Seasonal Fruits

Sliced Melons and Fresh Berries

Pear and Pomegranate Salad

Bourbon-Pecans, Moody Blue Cheese

ENTRÉES

Herb Crusted Prime Rib*

Horseradish Cream

Lemon Roasted Chicken

Tomato, Gruyere Blanc

Grilled Salmon

Citrus Leek

Roasted Fingerling Potatoes

Ocean Salt, Thyme, Butter

Grilled Seasonal Vegetables

Aged Balsamic, Georgia Olive Oil

\$110 Per Person

**Requires Chef Attendant | \$150+*

Prices are subject to 24% taxable gratuity and 6.5% percent sales tax

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, Sea Salt

Seaspray Salad

Seasonal Berries, Oranges, Cranberries, Crumbled Feta, Citrus Vinaigrette

Classic Caprese

Heirloom Tomato, Buffalo Mozzarella, Basil, Aged Balsamic

Smoked Salmon

Capers, Egg, Red Onion, Philly Cream Cheese

Breakfast Meats

Applewood Smoked Bacon, Sage Sausage Links

Waffle Station*

Roasted Garlic, Chili Flake, Radicchio

Roasted Skin Potatoes

Caramelized Onions, Cajun Spice

Haricot Vert

Baby Carrots

Mayport Shrimp and Grits*

Belgium Waffles, Fresh Cream, Seasonal Berries, Maple Syrup

Herb Crusted Strip Loin*

Creamy Horseradish

\$59 PER PERSON

**Requires Chef Attendant / \$150+*

Prices are subject to 24% taxable gratuity and 6.5% percent sales tax

DESSERT STATIONS

.....

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*

\$10 PER PERSON

S'MORES STATION

Graham Crackers, Classic Marshmallows, Caramel Honey Drizzle

Hershey's Chocolate Bars, Kit-Kats, Crunch Bars

\$9 PER PERSON

BOOZY MILKSHAKES

Liquors *Tequila, Rum, Baileys, Kahlua*

Ice Cream *Chocolate, Vanilla and Salted Caramel*

\$12 PER PERSON

COTTON CANDY MARTINIS

Lodge Blue Cotton Candy, Vodkatini

\$10 PER PERSON

Prices are subject to 24% taxable gratuity and 6.5% percent sales tax

LATE NIGHT SNACKS

.....

SLIDER SPREAD

Beef *Cheese and Pickles*

Chicken *Buffalo and Bleu Cheese*

Crab Cake *Spicy Aioli*

French Fry Cups

\$9 PER PERSON

GEORGIA PEANUT STAND

Boiled, Regular and Cajun

\$6 PER PERSON

TACO BAR

Shells *Crunchy Corn and Soft*

Protein *Ground Beef and Pulled Chicken*

Vegetable *Tomato, Iceberg, White Onion*

Dairy *Queso Fresco, Cheddar, Sour Cream*

\$8 PER PERSON

MINI FLATBREAD STATION

Classico

Gorgonzola Pear

Buffalo Chicken

Caprese

\$10 PER PERSON

Prices are subject to 24% taxable gratuity and 6.5% percent sales tax

BEVERAGES

BAR BRANDS SELECTION

Brands subject to change.

SPIRIT	DELUXE	PREMIUM	SELECT
Vodka	Green Mark	Titos	Wheatley
Gin	Beefeater	Tanqueray	Hendrick's Gin
Rum	Meyer's Platinum	Bacardi	St. Augustine
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	Sauza	Jose Cuervo Silver	Patron Silver

PER PERSON PACKAGE BAR

	DELUXE BAR	PREMIUM BAR	SELECT BAR
1 Hour	\$ 24 per person	\$28 per person	\$32 per person
Each Additional Hour	\$ 11 per person	\$12 per person	\$13 per person

See your Special Event Coordinator for wine selections and our variety of imported & domestic beer options available.

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

CHAMPAGNE SELECTION

Kenwood "Yulupa", Brut	\$38.00 per bottle
Castello Banfi Maschio Brut Proseco	\$38.00 per bottle
Veuve Cliquot, Yellow Label, Brut	\$125.00 per bottle
Tablesides Wine Service	\$75.00 per attendant
<i>Champagne Toast available at \$10 per person.</i>	

Prices are subject to 24% taxable gratuity and 6.5% percent sales tax

WINES & CHAMPAGNES

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 | DELUXE

BOTTLE

EOS Sauvignon Blanc	38
EOS Pinot Grigio	38
EOS Moscato	38
EOS Chardonnay	38
EOS Pinot Noir	38
EOS Merlot	38
EOS Cabernet Sauvignon	38
Kenwood Yulupa, Brut Cuvee	38
<i>Included in all Deluxe Bars</i>	

H3 | PREMIUM

BOTTLE

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	42
<i>Included in all Premium Bars</i>	

CHATEAU STE MICHELLE | SELECT

750 Cht Ste Michelle Indian Wells Chardonnay	46
750 Cht Ste Michelle Indian Wells Red Blend	46
750 Cht Ste Michelle Indian Wells Merlot	46
750 Cht Ste Michelle Indian Wells Cabernet Sauvignon	46
750 Col De Salici Prosecco	46
<i>Included in all Select Bars</i>	

Prices are subject to 24% taxable gratuity and 6.5% percent sales tax

FREQUENTLY ASKED QUESTIONS

WEDDING CEREMONY FEE

All ceremonies are subject to a \$2,000 fee. Ceremony packages are offered only when a full service reception is purchased. Availability for ceremony locations is based upon time of day and number of expected guests. The Lodge & Club is pleased to offer wedding ceremonies on the beach. All wedding ceremony packages include the location, back up space in case of inclement weather, white garden chairs, assistance with vendors, guest guidance between the ceremony and the reception, and a professional Ceremony Director to provide assistance with the rehearsal and on your special day.

WEDDING RECEPTION FEE

All wedding receptions are subject to a \$1,000 service and coordination fee. This fee includes diagrams of floor plans, wooden dance floor, timeline management, vendor communication, customized menu planning and selection, style suggestions, support with budget planning and assistance for the bride and groom with their checklist as they progress towards the big day.

DEPOSITS

To host your event at The Lodge & Club, the following non-refundable deposits are required:

- With signed agreement 25% of estimated charges due
- 90 days prior to the event Remaining contracted revenue
- 30 days prior to the event 100% of remaining estimated charges due

FOOD & BEVERAGE

No food or beverage, including liquor, may be removed from the resort. All food & beverage must be provided by The Lodge & Club with the exception of your wedding cake. The food & beverage minimum is based on the date and space(s) selected.

COMPLIMENTARY PRIVATE TASTING

Private tastings are available upon request for confirmed weddings of 50 or more guests. Our Chef will design your tasting menu based on your menu selection. Tastings must be scheduled no sooner than 3 months prior to your wedding date. Tastings are held Tuesday through Friday from 1 p.m. – 3 p.m. based on availability. Tastings are not offered on weekends.

OVERNIGHT ACCOMMODATIONS

Based upon availability, The Lodge & Club is pleased to offer a complimentary Deluxe sleeping room for the bride & groom on the night of their wedding. Our Sales Department will be happy to quote rates for room blocks of 10 or more rooms per night for out-of-town guests.

VENDORS

Vendors hired to provide services must be appropriately licensed, insured (1 million) and approved by The Lodge & Club. A preferred vendor list has been provided for your convenience.

ADDITIONAL WEDDING SERVICES

Your Wedding & Special Events Manager will be happy to assist you with additional services including the spa, preferred vendor listings, custom printed menus, chargers, accent décor, lighting and specialty chair rentals.

Prices are subject to 24% taxable gratuity and 6.5% percent sales tax