

# BANQUET & EVENT MENUS

*The Lodge & Club*





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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.

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*The Lodge & Club*

607 Ponte Vedra Blvd.  
Ponte Vedra Beach, FL 32082  
904.273.9500 | [pontevedra.com](http://pontevedra.com)



## 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.  
20-Person Minimum.*

## ATLANTIC SUNRISE

**Carved Fruit** Honeydew, Cantaloupe, Pineapple

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

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

**Assorted Housemade Morning Danish**

**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

*\$44 per Person*

## BOURBON STREET BREAKFAST

**Carved Fruit** Seasonal

**Fresh Beignets** Anglaise

**Bananas Foster** Pain Perdue

**Morning Muffaletta** Italian Bread, Chicken Sausage, Egg, Tapenade, Pepper Jack

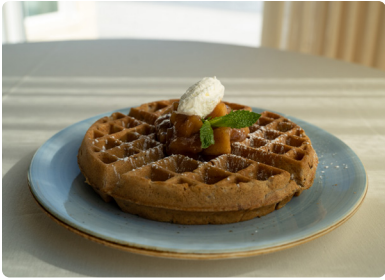
**Eggs Benedict** Fried Green Tomato, Spinach, Hollandaise

**Potato Tchoupitoulas** Ham, Mushrooms, Onion, Bacon

*\$53 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.*

## CLASSIC AMERICAN

### Carved Fruit

Honeydew, Cantaloupe, Pineapple

### Whole Fruit

Banana, Apple, Florida Citrus

### Oatmeal Bar

Stir-Ins

### Scrambled Eggs

Tomatoes, Chives

### Breakfast Meats

Applewood Smoked Bacon, 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

*\$51 per Person*

## THE LODGE 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

### Ponte Vedra Garden Salad

Artisan Greens, Cherry Tomatoes, Cucumbers, Carrots, Ranch

### Scrambled Eggs

### Smoked Salmon

Capers, Egg, Red Onion, Philly Cream Cheese

### Breakfast Meats

Applewood Smoked Bacon, Sage Sausage Links

### Roasted Skin Potatoes

Caramelized Onions, Cajun Spice

### Seasonal Vegetable

### Mayport Shrimp and Grits

Tasso Gravy

### Belgian Waffles

Fresh Cream, Seasonal Berries, Maple Syrup

### Spiral Honey Baked Ham

Housemade Biscuits

### Assorted Mini Desserts

Cake Pops, Macaroons

*\$65 per Person*

# THE BREAKFAST TABLE | *PLATED BREAKFAST*



## AMERICAN TWO EGG BREAKFAST

Scrambled Eggs  
Applewood Smoked Bacon

*\$40 per Person*

## CLASSIC BENEDICT

Poached Eggs  
Country Ham  
Toasted English Muffin  
Hollandaise

*\$43 per Person*

## CORNED BEEF HASH

Slow Cooked Brisket  
Roasted Potato  
Peppers  
Over Medium Egg

*\$42 per Person*

## BISCUITS AND GRAVY

House Made Jumbo Herb Biscuit  
Azar's Sausage Gravy  
Scrambled Eggs

*\$41 per Person*

## SEAVIEW CLUB CONTINENTAL

Scratch Muffin  
House Granola Parfait  
Berries and Cream

*\$32 per Person*

## STEEL CUT OATMEAL

Blueberries  
Almond Butter  
Golden Raisin  
Super Food Stir-In

*\$29 per Person*

## NY STRIP AND EGGS

Scrambled Eggs  
Housemade Steak Sauce

*\$57 per Person*

# REFRESHMENTS | A LA CARTE



## HANDHELDS

### Breakfast Burritos

Scrambled Eggs, Chorizo, Potatoes, Cheddar  
*\$13 Each*

### Ham, Egg and Cheese Croissant

*\$13 Each*

### Sausage, Egg and Cheese English Muffin

*\$13 Each*

## CHILLED ADDITIONS

### Seasonal Fruit Skewers

*\$53 per Dozen*

### Individual Yogurts

*\$9 Each*

### Whole Fruits

*\$5 Each*

### Individual Assorted Cereals

*\$6 Each*

## MORNING ADDITIONS

*Assorted*

### Assorted Bake Shop

Scratch Muffins, Scones, Bagels, Croissants  
*\$66 per Dozen*

### Bagel Board Station

Plain, Whole Wheat, Blueberry  
Everything Bagels  
Served with Cream Cheeses

*\$61 per Dozen*

*Add House Cured Salmon for \$13*

## BREAKFAST ENHANCEMENTS

*Add chef attendant \$150*

### Omelet Station

Toppings Include: Ham, Bacon, Sausage, Tomato  
Mushroom, Onion, Peppers, Spinach, Cheddar, Pepper Jack  
*\$26 per Person*

### Crispy Belgian Waffle

Berries, Whipped Cream, Vermont Maple Syrup  
Chocolate Chips

*\$18 per Person*

*Add Buttermilk Fried Chicken \$6*

### Avocado Toast

Avocado, Guacamole, Pickled Onions, Boiled Eggs  
Sliced Tomato, Grapefruit

*\$18 per Person*

*Add House Cured Salmon \$13*

## BOXED BREAKFAST

*Select One*

### Breakfast Burrito

Ham, Egg and Cheese Croissant

Sausage, Egg and Cheese English Muffin

### Whole Fruit

Muffin

Bottled Water

*\$31 per Person*

# REFRESHMENTS | MIDMORNING & AFTERNOON BREAKS



*All breaks are set for a 30-minute service time.*

## AFTERNOON OPTIMIZATION

### Raw and Toasted

Pecan, Macadamia, Pistachio, Cashew

### High Protein Smoothie

Chia Seed, Almond Milk, Almond Butter, Banana

### Whole Fruit

Seasonally Selected

### Kind Bars and House Made Granola

*\$24 per Person*

## BOHEMIAN TRAIL MIX

### 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

*\$26 per Person*

## AFTERNOON TEA

### Finger Sandwiches

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 Carafes of Iced Black Tea

*\$26 per Person*

## ICED COFFEE BAR

### Cold Brew

### Flavored Syrups

Chocolate, Caramel, Vanilla

### Milk

1% Milk, Almond Milk, Half and Half

*\$22 per Person*



# REFRESHMENTS | MIDMORNING & AFTERNOON BREAKS



All breaks are set for a 30-minute service time.

## COOKIES, TREATS, & SNACKS

### Assorted Cookies & Brownies

*(Pick One, Per Dozen)*

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

*\$66 per Dozen*

### Assorted Mini Desserts

*(Priced Per Piece, Minimum 25 Pieces)*

Petit Fours, Macaroons, Cake Pops

*\$9 per Piece*

### Assorted Granola Bars, Power Bars

*\$7 Each*

### Assorted Bagged Popcorn, Pretzels, Chips

*\$6 Each*

### Assorted Individual Candy Bars

*\$6 Each*

## BEVERAGES

### Freshly Brewed Regular and Decaffeinated Kahwa Coffee

### Assorted Harney & Sons Master Tea Blends

*\$90 per Gallon*

### Freshly Brewed Black Iced Tea

*(Garnished with Fresh Mint, Orange or Lemon)*

*\$90 per Gallon*

### Assorted Soft Drinks

*\$6 per Person*

### Red Bull

Regular or Sugar-Free

*\$9 Each*

### Bottled Water

*\$6 Each*

### Sparkling Water

*\$7 Each*

### Assorted Flavored Bottled Teas

*\$7 Each*

### Coconut Water

*\$9 Each*

# THE LUNCH BREAK | BUFFETS



Luncheon buffets include Freshly Brewed Kahwa Coffee, and Iced Black Tea with Florida Lemon.

Buffet service time is one hour.  
20-Person Minimum.

## LODGE LITTLE ITALY

### Italian White Bean Soup

Sausage, Spinach

### Heirloom Tomato Salad

Marinated Bocconcini, Basil

### Arugula Salad

Shaved Fennel Red Onion, Oranges  
Shaved Parmesan, Balsamic Vinegar

### Chicken Caprese

Spinach, Tomato, Mozzarella

### Seared Salmon

Tuscan Relish

### Baked Ziti

Marinara, Ricotta, Mozzarella  
Fresh Herbs

### Broccoli Rabbe

Shaved Parmesan

### Garlic Breadsticks

Roasted Garlic, Marinara, Parmesan

### Assorted Italian Cookies

### Tiramisu

*\$64 per Person*

## IT'S A WRAP!

### 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

### Assorted Dessert Bars

*\$54 per Person*

## FARMER'S MARKET DELI

### Broccoli Cheddar Soup

Aged Cheddar

### Garden Salad

Assorted Dressings

### Orzo Salad

Grilled Vegetables, Shaved Parmesan

### 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

### Assorted Cookies and Brownies

*\$57 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.  
20-Person Minimum.

## THE CANTINA DEL SOL

**Black Bean Soup**  
Diced Ham

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

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

**Spinach and 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

**Refried Beans**

**Guava Churros**  
Caramel Dipping Sauce

**Tres Leches**

*\$62 per Person*

## BUILD A BOWL

**Lentil 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

**Tuna Poke**  
Diced Ahi Tuna, Steamed Jasmine  
Rice, Edamame, Red Peppers  
Cucumber, Soy Sauce, Ginger  
Scallions, Garlic, Lime

**Oatmeal Cookies**

**Sorbet**  
Seasonal Berries

*\$66 per Person*

## THE CHARCOAL GRILL

**Cucumber Tomato Salad**  
Extra Virgin Olive Oil, Lemon, Feta

**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, Local Hot Sauce

**Berry Cobbler A La Mode**

**Turtle Brownies**

*\$64 per Person*



# THE LUNCH BREAK | *BOXED LUNCH*



*Bottled water is included with each boxed lunch. 20-Person Minimum.*

## SELECT A SANDWICH

### **Black Pepper Roast Beef**

Boursin, Caramelized Onion, Roasted Peppers  
Arugula, Ciabatta Bread

### **Oven Roasted Turkey**

Field Greens, Tomato, Provolone, Fritos  
Whole Wheat Bread

### **Country Ham and Swiss**

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

### **Spinach and Hummus**

Lemon Paprika Hummus, Baby Spinach  
Seasonal Squash

### **Chicken Salad**

Poached White Meat Chicken, Celery, Onion  
Honey Wheat Bread

*\$39 per Person*

## SELECT A SNACK

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

## SELECT A SWEET

Fudge Brownie  
Chocolate Chunk Cookie  
Meyer Lemon Squares  
Blondie

## SELECT A SIDE

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

# THE LUNCH BREAK | THREE-COURSE PLATED LUNCHES



*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 Cucumber, Ranch

### Caprese

Heirloom Tomato, Fresh Mozzarella Basil, Aged Balsamic

### Pear and Blue Cheese Salad

Spiced Pecans, Smoked Bleu Cheese

## SECOND COURSE

*Select One*

### Roasted Airline Chicken Breast

Mushroom Pan Jus  
*\$50 per Person*

### Pan Seared Grouper

Lobster Butter  
*\$64 per Person*

### Grilled Atlantic Salmon

Chive, Horseradish Crema  
*\$55 per Person*

### Flame Grilled NY Strip

Red Wine Demi-Glace  
*\$61 per Person*

### Jumbo Lump Crab Cake

House Remoulade  
*\$64 per Person*

### Cavatappi

Asparagus, Heirloom Tomato  
Vodka Sauce  
*\$46 per Person*

## 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

### Salted Caramel Cheesecake

### Warm Chocolate Lava Cake

### Flourless Velvet Mousse Cake

### Peach & Blueberry Cobbler

### Lemon Pound Cake

Whipped Cream, Berries

# DINNER | HORS D'OEUVRES



## CHILLED PASSED

**Boursin Cheese Crostini**  
Tuscan Relish

**Tuna and Seaweed**  
Sesame Crisp

**Salmon Cucumber Canape**

**Chilled Florida Shrimp**

**Goat Cheese Crostini**  
Olive Tapenade

**Prosciutto and Melon**  
Aged Balsamic

**Farmer's Cheese and Watermelon**

**Shaved Tenderloin  
and Boursin Crostini**

**Lobster Salad and Brioche**

**Chicken Caesar Crostini**

**Antipasto Skewer**

**Shrimp and Avocado Brioche**

*\$175 per Order (25 Pieces)*

## HOT PASSED

**Lodge Lump Crab Cake**

**Chicken Lemongrass Pot-Stickers**

**Bacon Wrapped Scallop**  
Chimichurri Sauce

**Spinach and Feta Onion Tart**

**Veggie Spring Roll**

**Crispy Tempura Shrimp**

**Beef Empanada with Avocado  
Crema**

**Lamb Lollipop with Mint Chutney**

**Chicken Satay with Thai Peanut  
Sauce**

**Fried Oyster Crostini**

**Lobster Whiskey Begger's Purse**

*\$175 per Order (25 Pieces)*

## HAND CARVED

*Chef Attendant Required Per Station \$150  
Serving portions are estimated based on  
average guest consumption*

**Rosemary Pork Loin**  
\$314 (serves 25 guests)

**Sage Roasted Breast of Turkey**  
\$209 (serves 15 guests)

**Herb Roasted Prime Rib of Beef**  
\$688 (serves 30 guests)

**Herb Crusted Beef Strip Loin**  
\$495 (serves 30 guests)

**Pepper Seared Beef Tenderloin**  
\$523 (serves 15 guests)

**Sea Salt Rubbed Wagyu Sirloin**  
\$440 (serves 10 guests)

## BOARDS AND CAST IRONS

*Each serve approximately 25*

**Sliced Seasonal Fruits**  
\$204

**Charcuterie and Cheese**  
\$358

**Raw Vegetable Crudité**  
\$165

**Breads & Spreads**  
Focaccia, Pita, Lavosh, Fondue, Hummus, Pesto  
\$303

**Hot Smoked Salmon Display**  
Cucumber and Horseradish  
\$303

**Spinach and Artichoke Bake**  
Served with Grilled Pita and Crackers  
\$193



# DINNER | RECEPTION STATIONS



*Station only receptions require a three-station minimum.*

## CHEESE AND FRUIT STATION

### Dairy

Selection of Local, Domestic, and Imported Cheeses

### Bread

Lavosh, Baguette

### Fruits

Fresh Seasonal, Assorted Dried

*\$31 per Person*

## ICED SEAFOOD DISPLAY

### Chilled Mayport Shrimp

Classic Cocktail Sauce, Lemon

### Sautéed Prince Edward Island Mussels

White Wine and Garlic

### Steamed Oysters

Local Hot Sauce and Saltines

### Alaskan Crab Claws

Melted Butter and Mustard Remoulade

*\$53 per Person*

## MAYPORT SHRIMP AND GRITS

### Mayport Shrimp

Tasso Gravy

### Congaree and Penn Grits

Sea Salt, Cracked Pepper

### Stir-Ins

Bacon, Scallions, Tomato

### Cheddar and Pepperjack Cheese

*\$42 per Person*

## TUSCAN TOMATO-MOZZARELLA

### Tuscan Caprese

Heirloom Tomatoes, Buffalo Mozzarella, Basil  
Assorted Sea Salts, Cracked Pepper, Aged Balsamic  
Toasted Focaccia

*\$33 per Person*

# DINNER | RECEPTION STATIONS



*Station only receptions require a three-station minimum.*

## LODGE LUMP CRAB CAKE

### **Jumbo Lump Crab**

Parsley, Lemon

### **House Remoulade**

Cajun Spices

### **Toppers**

Grilled Pineapple Salsa, Classic Cocktail Sauce

*\$44 per Person*

## GEORGE'S BANK SCALLOPS

### **George's Bank Scallops**

Pan-Seared Diver Scallops, Lobster Butter

Herb Risotto

*\$55 per Person*

## TUNA POKE AND SALMON

### **Diced Tuna and Salmon**

Steamed Jasmine Rice, Edamame, Red Peppers  
Cucumber, Soy Sauce, Ginger, Scallions, Garlic, Lime

### **Toppings**

Local Hot Sauces, Sriracha, Crispy Wontons

*\$44 per Person*

## RISOTTO STATION

### **Herb Risotto**

Sauteed Shrimp, Roasted Garlic, Truffle Oil, Saffron  
Mushrooms, Tomatoes Asparagus, Peas  
Sundried Tomatoes, Roasted Beets

*\$42 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

### Florida Citrus Salad

Grapefruit, Orange

### Mayport Shrimp Louie

Tomato, Egg, Avocado

### Herb Grilled Chicken

Mushroom Cream Sauce

### 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

*\$132 per Person*

## THE DELUXE CHARCOAL GRILL

### Grilled Chicken Wings

Buffalo, Ranch, and BBQ

### Caesar Salad

Romaine, Parmesan, Focaccia

### Cucumber Tomato Salad

### 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, Local Hot Sauce

### Buttermilk Fried Chicken

### Barbecue Shrimp Skewers

### Broccoli Gratin

### Berry Cobbler

### Turtle Brownies

### Ice Cream Bar

Vanilla Bean Ice Cream, Assorted Toppings and Sauces

*\$99 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 SOUTHERN

### 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

*\$121 per Person*

## LODGE STEAK OUT

### Mini Lodge Lump Crab Cakes

### Wedge Salad

Bacon, Tomato, Bleu Cheese Crumbles  
Pickled Red Onion, Ranch

### Caesar Salad

Peppered Strawberries

### Fried Mayport Shrimp

### Roasted Game Hen

Fresh Herbs

### Grilled Atlantic Salmon

Sauce Vierge

### NY Strip

House Steak Sauce

### Roasted Garlic Mashed Potatoes

### Grilled Asparagus

Aged Balsamic

### Chocolate Raspberry Bread Pudding

### Salted Caramel Cheesecake

### Strawberry Rhubarb Pie

*\$143 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.*

## PACIFIC RIM

**Assorted Sushi Rolls**  
Soy, Wasabi, Pickled Ginger

**Steamed Bao Buns**

**Pineapple Basil Salad**  
Grilled Pineapple, Cucumber Basil Dressing, Feta

**Soba Noodle**  
Snow Peas, Carrots, Ginger, Soy

**Vegetable Green Curry**

**“Charcoaled” Kahlua Pig**  
Rice Vinegar Mop

**Steamed Chilean Seabass**  
Shitake Mushrooms, Scallions, Ponzu

**Huli-Huli Chicken Thighs**  
Grilled Pineapple

**Jasmine Rice**

**Frizzled Green Beans**  
Mushrooms, Sesame

**Tropical Carved Fruit**

**Passion Fruit Cheesecake**

**Coconut Macaroons**

*\$143 per Person*

## CIAO BELLA

**Tomato Eggplant Soup**  
Parmesan Croutons

**Caprese Salad**  
Heirloom Tomato, Bocconcini, Buffalo Mozzarella  
Basil, Balsamic

**Arugula Salad**  
Fennel, Red Onion, Oranges, Parmesan, Balsamic Vinegar

**Caesar**  
Romaine, Focaccia, Parmesan

**Seared Chicken**  
Prosciutto, Basil

**Striped Bass**  
Lemon Beurre Blanc

**Steak Pizzaiola**  
Tomato, Garlic, Herbs

**Mini Cheese Ravioli**  
Pesto Cream

**Ratatouille**  
Summer Squash, Red Onion, Eggplant, Tomato

**Garlic Breadsticks**  
Roasted Garlic, Marinara, Parmesan

**Italian Cookies**

**Basque Cheesecake**  
Espresso Anglaise

**Warm Chocolate Lava Cake**

*\$132 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

### **Chicken Pozole**

Hominy, Cilantro, Lime

### **Southwest Salad**

Black Beans, Roasted Corn, Grape Tomatoes, Avocado  
Crispy Tortilla Strips

### **Fruit Salad**

Pineapple, Grapes, Melon and Mint

### **Spinach and Cheese Enchiladas**

Corn Tortillas, Sour Cream, Cilantro

### **Pork Tinga**

Pablanos, Tomatoes

### **Ancho Grilled Chicken**

Green Chimichurri

### **Local Catch**

Grilled Pineapple, Salsa

### **Carved Picanha**

### **Corn and Flour Tortillas**

### **Tortilla Chips**

Guacamole, Salsa

### **Yellow Rice**

Cilantro

### **Refried Beans**

### **Guava Churros**

Caramel Dipping Sauce

### **Tres Leches**

### **Chili Chocolate Lava Cake**

*\$120 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 Mushroom Jus  
*\$97 per Person*

### Herb Arancini with Crispy Eggplant

Grilled Vegetables and Fra Diavolo  
*\$79 per Person*

### Grilled Salmon

Citrus Leek Sauce  
*\$103 per Person*

### Wagyu Beef Sirloin

Cabernet Jus  
*\$149 per Person*

### Pan Seared Grouper

Lobster Butter  
*\$132 per Person*

### Filet Mignon

Red Wine Demi-Glace  
*\$127 per Person*

## DOUBLE MAIN

### Chicken Breast

**with Sautéed Mayport Shrimp**  
Madeira Mushroom Jus  
Roasted Red Pepper Beurre Blanc  
*\$116 per Person*

### New York Strip

**with Pan Seared Grouper**  
Demi-Glace, Lobster Butter  
*\$143 per Person*

### Filet Mignon

**with Coldwater Lobster Tail**  
Cabernet Demi-Glace  
Meyer Lemon Emulsion  
*\$154 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.*

## 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**
- Salted Caramel Cheesecake**
- Warm Chocolate Lava Cake**
- Flourless Velvet Mousse Cake**
- Peach & Blueberry Cobbler**
- Lemon Pound Cake**  
Whipped Cream, Berries

# FINISHING TOUCHES | DESSERTS AND LATE NIGHT SNACKS



## DESSERT STATIONS

### COFFEE & BEIGNETS

Freshly Brewed Kahwa Coffee  
Powdered Sugar, Jam

*\$17 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

*\$16 per Person*

### S'MORES STATION

Graham Crackers, Classic Marshmallows, Caramel,  
Honey Drizzle, Hershey's Chocolate Bars, Kit-Kats, Reese's

*\$15 per Person*

## LATE NIGHT SNACKS

### SLIDER SPREAD

**Beef**  
Cheese and Pickles

**Chicken**  
Buffalo and Bleu Cheese

**French Fry Cups**

*\$18 per Person*

### GEORGIA PEANUT STAND

Boiled, Regular and Cajun

*\$11 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

*\$16 per Person*

### MINI FLATBREAD STATION

Classico, Gorgonzola Pear, Buffalo Chicken, Caprese

*\$13 per Person*

# BEVERAGES | CATERING & BANQUET MENU



*One bartender at \$150 plus tax is required to be provided for every 75 guests.*

## BRAND SELECTIONS

### BRANDS

Vodka  
Gin  
Rum  
Spiced Rum  
Bourbon  
Blend  
Scotch  
Single Malt  
Tequila

### DELUXE

Platinum 7X  
Highclere  
Myers Platinum  
Cruzan 9 Spiced  
Four Roses  
Canadian Club  
J.W. Red  
-----  
El Jimador Blanco

### PREMIUM

Titos | Wheatley  
Tanqueray  
Bacardi  
Captain Morgan  
Bulleit  
Crown Royal  
Dewar's  
Glenmorangie  
Corazon

### SELECT

Ketel One | Grey Goose  
Hendrick's  
St. Augustine  
Gosling's Black Seal  
Knob Creek  
Crown Reserve  
Chivas Regal  
Glenmorangie  
Patron Silver

## PER PERSON PACKAGE BAR

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

### DELUXE BAR

1 HOUR | \$29 per Person    Additional Hour | \$13 per Person

### PREMIUM BAR

1 HOUR | \$33 per Person    Additional Hour | \$15 per Person

### SELECT BAR

1 HOUR | \$37 per Person    Additional Hour | \$17 per Person

## LOCAL FLAVORS

*Six Week Order Time*

### SPIRITS

**Manifest Distilling (Jacksonville)**  
Florida Citrus Vodka, Gin, Barreled Gin  
*\$14 per Drink*

### BARRELS

**Old Fashioned**  
*\$225 per 1 Liter Barrel – 15 drinks (2oz)*



# BEVERAGES | CATERING & BANQUET MENU



*One bartender at \$150 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 per Drink*

**Premium Brand**  
*\$13 per Drink*

**Select Brand**  
*\$14 per Drink*

**Cordials**  
*\$15 per Drink*

**Red & White Deluxe Wine**  
*\$11 per Glass*

**Red & White Premium Wine**  
*\$12 per Glass*

**Red & White Select Wine**  
*\$13 per Glass*

**Domestic Beer**  
*\$7 per Bottle*

**Imported Beer**  
*\$8 per Bottle*

**Local Beer**  
*\$9 per Beer*

**Soft Drinks**  
*\$6 per Drink*

**Bottled Water**  
*\$6 per Bottle*

**Mineral Water**  
*\$7 per Bottle*

## BEER SELECTIONS

*Seltzers available upon request.*

### Domestic

Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra  
Yuengling  
*\$7 per Beer*

### Import

Corona  
Heineken  
Stella  
*\$8 per Beer*

### Local

Intuition I-10 IPA  
GHG Hightide Lager by Mocama Brewery  
*\$9 per Beer*

# WINES & CHAMPAGNES | 2024 FEATURED WINES



*Priced by the bottle. \*Available by the glass on consumption.*

Foley Family Wines is committed to producing, marketing and distributing handmade, highly individualistic wines from some of the California's best vineyards. Each of our wineries is a distinct, autonomous entity with its own identity, style, vineyard sites, techniques, personnel, varietal mix and category segment. Every wine in our portfolio is unique and delicious. Foley Family Wines was established by Bill Foley in 1996 with the acquisition of Lincourt Vineyards in California's Santa Ynez Valley. Since then, Foley Family Wines has grown to become a major producer, marketer and distributor of highly-acclaimed, handmade wines from some of the world's greatest vineyards.

## PINOT GRIS | GRIGIO

EOS Pinot Grigio*	40
Ferrari Carano Pinot Grigio*	45
The Four Graces Pinot Gris	50

## SAUVIGNON BLANC

EOS Sauvignon Blanc*	40
Ferrari Carano Fume Blanc	45
Dashwood Sauvignon Blanc*	45
Silverado Sauvignon Blanc	50
Chalk Hill "Estate" Sauvignon Blanc	56

## CHARDONNAY

EOS Chardonnay*	40
Elouan Chardonnay	45
Chalk Hill RRV Chardonnay*	50
Ferrari Carano Chardonnay	50
Chalk Hill "Estate" Chardonnay	80
Chateau St. Jean Chardonnay	80

## SPARKLING | ROSE

Les Allies Brut	40
Les Allies Rose	40
Lucien Albrecht Brut	50
Lucien Albrecht Brut Rose	50
Banshee "Ten of Cups"	60
Margnat Provence Rose*	40
Elouan Rose	45

## PINOT NOIR

EOS Pinot Noir*	40
Böen Pinot Noir	50
Banshee Pinot Noir*	50
Chalk Hill "Estate" Pinot Noir	80
El Pino Club "High Heaven" Pinot Noir	105
El Pino Club "Sea Floored" Pinot Noir	105

## MERLOT

EOS Merlot*	40
Ferrari Carano Merlot	60
Silverado Merlot	90

## CABERNET SAUVIGNON

EOS Cabernet Sauvignon*	40
Banshee Cabernet Sauvignon	50
Roth Cabernet Sauvignon	60
Ferrari Carano Cabernet Sauvignon	80
Chateau St. Jean Cabernet Sauvignon	90
Silverado Cabernet Sauvignon	100

## RED BLEND | OTHER REDS

Banshee Mordecai	50
Threadcount Red Wine by Quilt	50
Nieto Senetiner "Don Nicanor" Malbec	48
Kuleto Frog Prince	45
Ferrari Carano Tresor	105
Chalk Hill "Estate" Red	99

# BANQUET | 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 Hospitalitys 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.

# BANQUET | GENERAL INFORMATION

## 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 26% 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.