



The Lodge & Club

BANQUET & EVENT MENU

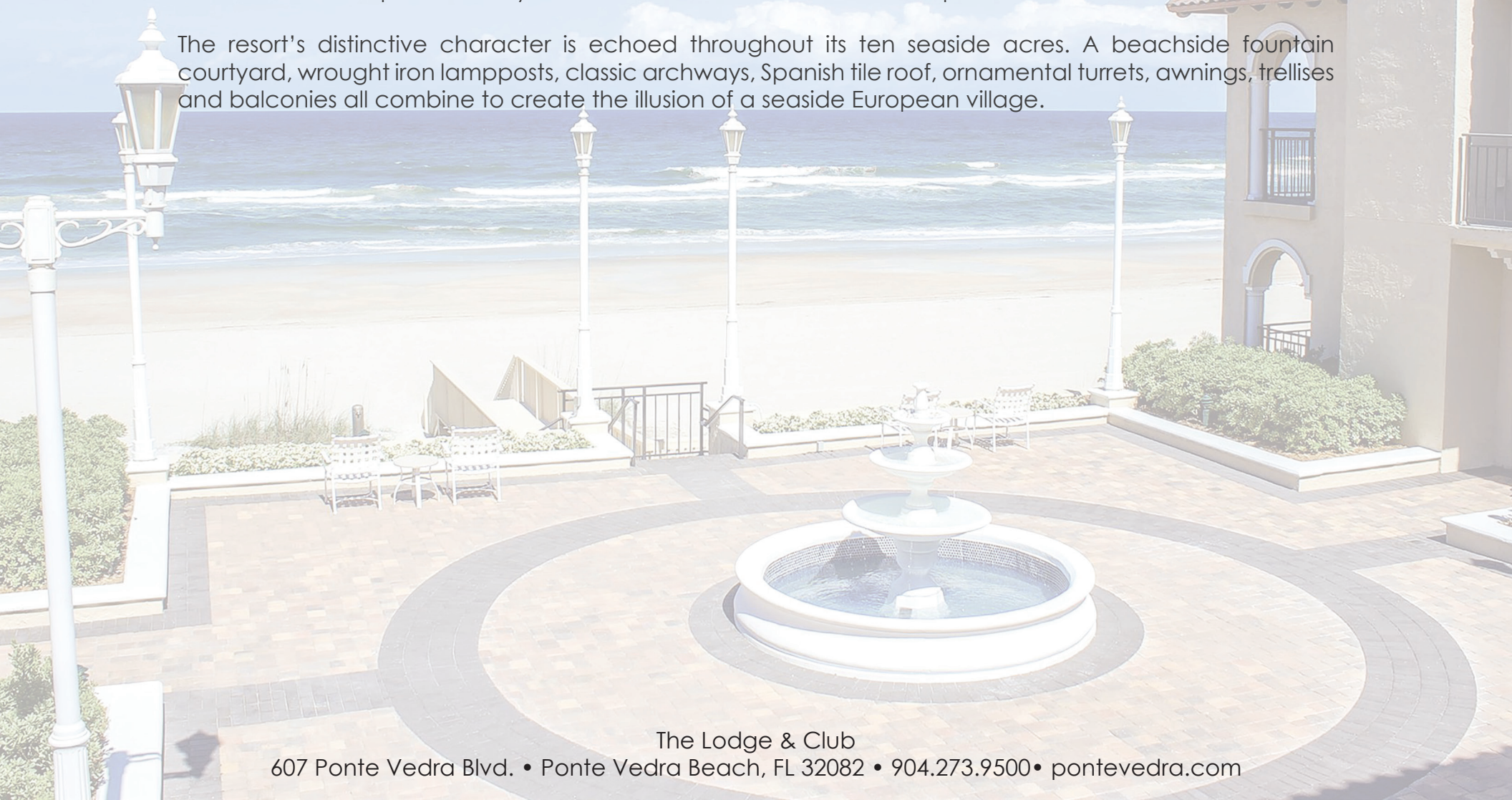


THE LODGE & CLUB | BANQUET & EVENT MENU

SINCE ITS OPENING IN 1989,

The Lodge & Club at Ponte Vedra Beach has 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 | 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.
15 Person Minimum.*

ATLANTIC SUNRISE

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

\$32.00 per person

EL DESAYUNO

Carved Fruit Seasonal

Coconut Cassava Cake Sweetened Coconut and Yucca

Torrijas Battered Cinnamon Sugar Toast

Burritos Scrambled Egg, Chorizo, Cheddar and Pepper Jack Cheeses

Heuvo's Rancheros Black Bean, Pepper Pico

Peruvian Potato Hash Bacon, Tomatoes, Peppers, Cilantro, Sour Cream

Salsas and Hot Sauces Assorted

Mexican Hot Chocolate

\$43.00 per person



THE BREAKFAST TABLE

BREAKFAST BUFFETS

*Breakfasts include Seminole Pride Citrus Juices, Freshly Brewed Kahwa Coffee, and Assorted Harney & Sons Master Tea Blends.
20 Person Minimum. *Chef attendant required.*

CLASSIC AMERICAN

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

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

\$41.00 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
Sea Salt

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

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

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

Belgium Waffles Fresh Cream, Seasonal Berries, Maple Syrup

Herb Crusted Strip Loin* Creamy Horseradish

Assorted Mini Desserts Cake Pops, Macaroons

\$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 Blends

American Two Egg Breakfast	\$33.00
<i>Cage Free Scrambled Eggs and Applewood Smoked Bacon</i>	
Classic Benedict	\$36.00
<i>Cage Free Poached Eggs, Country Ham, Toasted English Muffin Hollandaise</i>	
Corned Beef Hash	\$35.00
<i>Slow Cooked Brisket, Roasted Potato, Peppers, Over Medium Egg</i>	
Biscuits and Gravy	\$35.00
<i>House Made Jumbo Herb Biscuit and Azar's Sausage Gravy</i>	

CONTINENTALS

Seaview Club Continental	\$27.00
<i>Scratch Muffin, House Granola Parfait, Berries and Cream</i>	
House Cured Salmon	\$29.00
<i>Capers, Egg, Red Onion, Philly Cream Cheese</i>	
Steel Cut Oatmeal	\$21.00
<i>Blueberries, Almond Butter, Golden Raisin, Super Food Stir In</i>	



REFRESHMENTS

A LA CARTE

Price per person shown
* indicates price per dozen

ENHANCEMENTS

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 STATIONS

Priced per person, add chef attendant \$150

Cage Free Omelet	\$18.00
Toppings Include: Ham, Bacon, Sausage, Tomato	
Mushroom, Onion, Peppers, Spinach, Cheddar, Pepper Jack	
Crispy Belgium 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



REFRESHMENTS

MIDMORNING & AFTERNOON BREAKS

All breaks are set up for 30 minute service.

AFTERNOON OPTIMIZATION

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

Candies *Hot Tamale, Jolly Rancher, Mike and Ike*
Sours *Sour Patch and Skittles*
Gummies *Bears, Worms*
Chocolates *Kit-Kats, Hershey's, Reese's*
\$17.00 *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
\$22.00 *per person*

THE DRIVE IN

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

Finger Sandwich *Pimento Cheese and Ham, Turkey and Arugula*
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

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

Assorted Mini Desserts
(Priced Per Piece, Minimum 25 Pieces)

Assorted Granola Bars, Power Bars
Assorted Bagged Popcorn, Pretzels, Chips
Assorted Individual Candy Bars

\$58.00*

\$6.00

\$6.00
\$5.00
\$5.00

BEVERAGES

*Indicates price per gallon

Freshly Brewed Regular and Decaffeinated Kahwa Coffee
Assorted Harney & Sons Master Tea Blends \$78.00*

Freshly Brewed Black Iced Tea \$78.00*
(Garnished with Fresh Mint, Orange or Lemon)

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. Our menus are built from a foundation of seasonal ingredients from our locality on the Florida -Georgia line. **15 Person Minimum.**

LODGE LITTLE ITALY

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 Cheesecake
\$53.00 per person

IT'S A WRAP!

Soup Du Jour 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
\$46.00 per person

FARMER'S MARKET DELI

Tomato Soup Garlic Croutons, Bleu Cheese Crumbles
Garden Salad Assorted Dressings
Whole Wheat Pasta Chickpea, Oven Dried Tomato, Basil
House Made Chips Lodge Seasoning
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
\$48.00 per person



THE LUNCH BREAK

BUFFETS

Luncheon buffets include Freshly Brewed Kahwa Coffee, and Iced Black Tea with Florida Lemon. Our menus are built from a foundation of seasonal ingredients from our locality on the Florida -Georgia line. **15 Person Minimum.**

THE CANTINA DEL SOL

Traditional 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 Grilled Chicken, 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

\$51.00 per person

THE MODERN LITE

Gazpacho or White Bean Soup

Cous Cous Salad Dried Fruit

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

Grilled Vegetable Platter Aged Balsamic

Oatmeal Cookies and Sorbet with Seasonal Berries

\$59.00 per person

THE CHARCOAL GRILL

Watermelon Salad Mandarin Orange, Lime, Basil

Southern Style Potato Salad Onion

Grilled Azar's Dog All Beef

Lodge "BCS" 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 Jam, Bird Chili Hot Sauce

Apple Cobbler A La Mode

Turtle Brownies

\$55.00 per person



THE LUNCH BREAK

BOXED LUNCH

15 Person Minimum. Include Freshly Brewed Kahwa Coffee, Iced Black Tea with Florida Lemon.

SELECT A SANDWICH

Black Pepper Roast Beef

\$32.00

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

Oven Roasted Turkey

\$28.00

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

Country Ham and Swiss

\$28.00

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

Spinach and Hummus

\$25.00

Lemon Paprika Hummus, Baby Spinach, Seasonal Squash

Chicken Salad

\$32.00

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

SELECT A SNACK

Pretzel Twists

Bagged Kettle Chips

Whole Roadstand Fruit

Assorted Kind Bars

SELECT A SWEET

Blueberry Crumble

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 Du Jour

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

Ponte Vedra Garden Salad Local Lettuce, Cherry Tomato
Red Onion, Chervil Ranch

Caprese Heirloom Tomato, Fresh Mozzarella, Basil, Aged Balsamic

SECOND COURSE

Select One

Crispy Skin Chicken Breast
Garlic Jus

\$42.00

Pan Seared Grouper
Sauce Vierge

\$51.00

Grilled Atlantic Salmon
Beurre Rouge

\$47.00

Flame Grilled NY Strip
Red Wine Demi-Glace

\$49.00

Jumbo Lump Crab Cake
House Remoulade

\$53.00

Orecchiette*
Asparagus, Heirloom Tomato

\$38.00

*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, Asparagus Tips

Roasted Corn and Grape Tomatoes*

*Two Accompaniments

THIRD COURSE

Select One

Key Lime

Classic Cheesecake

Warm Chocolate Lava Cake

Peanut Butter Bomb

Cream Cheese Peach Pound Cake

Honey Citrus Cake with Coconut Cream



DINNER

HORS D'OEUVRES

CHILLED PASSED

\$6.00 per piece | Minimum 25 Pieces per Order

Tomato Boursin 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
Lobster Salad and Brioche
Shrimp and Avocado Brioche
Chicken Caesar Crostini
Prosciutto and Fig Truffles

PER PIECE

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

Rosemary Pork Loin*	\$275.00 (serves 25 guests)
Sage Roasted Breast of Turkey*	\$175.00 (serves 15 guests)
Herb Roasted Prime Rib of Beef*	\$600.00 (serves 30 guests)
Herb Crusted Beef Strip Loin*	\$425.00 (serves 30 guests)
Pepper Seared Beef Tenderloin*	\$450.00 (serves 15 guests)
Sea Salt Rubbed Wagyu Sirloin*	\$375.00 (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
Lamb Lollipop with Mint Chutney
Duck and Pistachio Rilette
Mini Classico Flatbread

BOARDS AND CAST IRONS

Each Board or Cast Iron serve approximately 25

Sliced Seasonal Fruits	\$175.00
Charcuterie and Cheese	\$300.00
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

Dairy Selection of Local, Domestic, and Imported Cheeses

Bread Lavosh, Baguette

Fruits Fresh Seasonal, Assorted Dried

\$26.00 per person

POACHED ICED SEAFOOD

Mayport Shrimp Classic Cocktail Sauce, Lemon

Prince Edward Island Mussels White Wine and Garlic

Steamed Season Oyster Local Sauce and Saltine

Alaskan Crab Claws Melted Butter and Mustard Remoulade

\$42.00 per person

MAYPORT SHRIMP AND GEORGIA GRITS

Mayport Shrimp Cajun Spice, Herb Butter, Citrus

Whiddon Mills Grits Sea Salt, Cracked Pepper

Stir-Ins Bacon, Scallions, Tomato, Spinach, Andouille

Cheddar Cheese Stir-Ins

\$32.00 per person

LODGE LUMP CRAB CAKE

Jumbo Lump Crab Old Bay, Butter, Lemon

House Remoulades Cajun Spices, Lemon

Toppers Grilled Pineapple Salsa, Classic Cocktail Sauce

\$38.00 per person



DINNER

RECEPTION STATIONS

Station only receptions require a three station minimum.

TUSCAN TOMATO-MOZZARELLA

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

GEORGE'S BANK SCALLOPS

George's Bank Scallops Pan-Seared Diver Scallops, Lobster Butter
with Herb Risotto
\$36.00 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
\$34.00 per person

RISOTTO STATION

Herb Risotto Roasted Garlic, Truffles, Saffron, Mushrooms, Tomatoes
Asparagus, Peas, Sundried Tomatoes, 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.
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 *House Remoulade*

Sautéed Mayport Shrimp *Garlic Butter*

Chefs Local Catch of the Day *Lemon, Parsley*

Saffron Rice *Tomatoes, Peas*

Grilled Vegetables *Sea Salt, Aged Balsamic*

White Chocolate Cherry Bread Pudding

Coconut Macaroons

Assorted Mini Desserts

\$108.00 *per person*

THE DELUXE CHARCOAL GRILL

Grill Prestige Chicken Wings *Buffalo Ranch and House Bleu Cheese*

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

Watermelon Salad *Cucumber, Baby Lettuce, Lil Moo*

Azar's Grilled Dogs *All Beef*

Lodge "BCS" 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*

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

\$89.00 *per person*



DINNER

DINNER BUFFETS

*Dinner buffets include Freshly Brewed Kahwa Coffee, Iced Black Tea, and Warm Sea Salt Rolls.
20 Person Minimum.*

COASTAL COUNTRY BOIL

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, Chervil Ranch, Balsamic*

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 Puddin'

Cream Cheese Peach Pound Cake

\$103.00 *per person*

LODGE STEAK OUT

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

White Chocolate and Cherry Bread Pudding

Warm Chocolate Lava Cake *Salted Caramel*

Tiramisu Cheesecake

\$120.00 *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.
20 Person Minimum.*

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, Feta*
Chilled Floribean 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*
Flash Seared Edamame *Ginger and Sesame*
Market Vegetable Skewers *Peppers, Onion, Mushroom, Tomato*
Coconut Macaroons
Pineapple Upside Down
Blueberry Crumble
\$117.00 *per person*

CIAO BELLA

Minestrone Soup
Caprese *Heirloom Tomato, Buffalo Mozzarella, Basil, Pesto, Balsamic*
Arugula Salad *Shaved Fennel, Red Onion, Oranges, Shaved Parmesan, Balsamic Vinegar*
Caesar *Lemon Dressing, Focaccia, Parmesan, Black Pepper*
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 Cheesecake
Chocolate Decadent Cake
\$112.00 *per person*



DINNER

DINNER BUFFETS

*Dinner buffets include Freshly Brewed Kahwa Coffee, Iced Black Tea, and Warm Sea Salt Rolls.
20 Person Minimum.*

THE CANTINA DEL LUNA

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 *Fresh Cilantro*

Black Beans *Chili Lime Seasoned*

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 Du Jour

Minorcan Chowder *Smoked Bacon, Tomato, Datil Pepper*

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

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

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

SECOND COURSE | MAIN

Airline Chicken Breast

Madeira Jus

\$81

Congaree and Penn Wild Rice, Seasonal Grilled Vegetables

Smoked Almonds, Dried Cherries

\$66

Grilled Salmon

Citrus Leek Sauce

\$84

Wagyu Beef Sirloin

Cabernet Reduction Jus

\$110

Pan Seared Grouper

Lobster Butter

\$112

Filet Mignon

Red Wine Demi-Glace

\$102

DOUBLE MAIN

Chicken Breast with Sautéed Mayport Shrimp

Madeira Jus, Roasted Red Pepper Beurre Blanc

\$99

New York Strip with Pan Seared Grouper

Demi-Glace, Lobster Butter

\$121

Filet Mignon with Coldwater Lobster Tail

Cabernet Demi-Glace, Meyer Lemon Emulsion

\$129



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, Asparagus Tips, Roasted Corn
- Grape Tomatoes*

*Equivalent to Two Accompaniments

THIRD COURSE

(Select One)

- Key Lime
- Classic Cheesecake
- Warm Chocolate Lava Cake
- Peanut Butter Bomb
- Cream Cheese Peach Pound Cake
- Honey Citrus Cake with Coconut Cream



FINISHING TOUCHES

DESSERTS AND LATE NIGHT SNACKS

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, Reese's

\$9 per person

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 Flour*

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



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	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	Buffalo Trace	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

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

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

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	\$11.00 per Drink
Premium Brand	\$12.00 per Drink
Select Brand	\$13.00 per Drink
Cordials	\$14.00 per Drink
Red & White Deluxe Wine	\$10.00 per Glass
Red & White Premium Wine	\$11.00 per Glass
Red & White Select Wine	\$12.00 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

2021 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 & Diora 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

Rickshaw Cabernet Sauvignon	38
Rickshaw Chardonnay	38
Rickshaw Pinot Noir	38
Rickshaw Sauvignon Blanc	38
Piccini Pinot Grigio	38
Kenwood Yulupa, Cuvee Brut	38

*Included in all Deluxe Bars

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

*Included in all Select Bars

H3 | PREMIUM

103	Columbia Crest H3 Sauvignon Blanc	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

CELLAR SELECTION

111	Mercer Family Sauvignon Blanc Washington State	45
250	Black Stallion Chardonnay Napa	48
251	Diora Chardonnay La Splendeur du Soleil Monterey County	48
461	Diora Pinot Noir La Petite Grace Monterey County	55
615	Black Stallion Cabernet Sauvignon Napa	80
614	Mercer Family Cabernet Sauvignon Washington State	48
618	Black Stallion Cabernet Sauvignon Limited Release Napa	150
904	Z.Brown Alexander Red Blend Tri-County, USA	48
708	Torbeck Woodcutter's Shiraz Barossa Valley, Australia	76
303	Diora Rose Monterey County	48
41	Thomas Schmitt Estate Bottled Riesling QBA Mosel, Germany	45

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.