

Weddings



850-421-2000 EXT. 1090
SALES@WAKULLALODGE.COM



Congratulations

Congratulations on your engagement and upcoming nuptials!

We are honored and delighted that you are considering The Lodge at Wakulla Springs for your wedding, and we would be pleased to assist with any and all of your wedding plans. At The Lodge, we pride ourselves in working closely with each couple to custom design your wedding. We specialize in planning an exquisite reception menu, the perfect ceremony location, offering stunning embellishments and recommendations—all this to achieve our goal of creating unforgettable weddings and memories to last a lifetime.

At The Lodge at Wakulla Springs, planning is easy:

FIRST – Take Your Pick!

Pick Your Date – We can customize our unique spaces to best suit your special day.

SECOND – Ring the Dinner Bell

Build your menu. Choose from the masterful creations of our Chef and Culinary Team.....or ask us to custom build a menu specifically to your tastes.

THIRD – Tasting

We are happy to provide a complimentary tasting for up to TWO people. Additional guests will be charged \$25 per person (plus tax and gratuity).

The tasting **MUST** be scheduled with your salesperson.

Your tasting cannot be more than six (6) months in advance of your event and no **LESS** than two (2) months prior.

We can only prepare two (2) entrées for tasting and two (2) of the individual hors d'oeuvres.

FOURTH – The Bar

So we can most appropriately accommodate your needs, our Wedding Packages do not include bar service. This allows us to customize your beverage service to your desired level.

FIFTH – The Details

Design your customized timeline and floor plans

FINALLY – All the little Extras

Want to add a little “oomph” to your evening—choose some extras—additional pricing as listed.

GUESTROOMS

Do you need accommodations for your visiting guests? We would be delighted to offer you a group discounted guestroom rate for your visiting guests. Rates vary by season and day of the week—allow us the opportunity to offer your guests the perfect getaway.

THE ICING ON THE CAKE

One evening of celebrating is hardly enough! Allow us to host your rehearsal dinner, farewell brunch, or both! Talk to our sales team to learn about our special offerings.

SPEAKING OF CAKE

We do not create custom wedding cakes at The Lodge at Wakulla Springs however; we do recommend several local bakeries for your custom creations at no additional charge.

Your Venue

THE LODGE AT WAKULLA SPRINGS

WAKULLA SPRINGS, FLORIDA



CEREMONY / SITE FEES:

The Rock (Ceremony Site)	\$600
The Gazebo (Ceremony Site)	\$600
The Lawn (Ceremony Site)	\$600
The Lawn (Reception Site)	\$1500
Magnolia Room	\$450
Edward Ball Library	\$450
Edward Ball Dining Room	\$8000
Cypress Room	\$650
Terrace	\$2000
Main Lobby	\$6000
Dogwood Pavilion	\$650

If an outdoor space is chosen for any part of your function, we will automatically book indoor backup space in the event of inclement weather.

All menus and prices are subject to change without notice. All prices are subject to 20% service charge and 7.5% taxes NOT included.



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The Packages

CUSTOMIZE YOUR PACKAGE

What's included in your package:

House tables and chairs for all events, including gift table, cake table, and placecard table

All meal and banquet service-ware

Set-up and tear-down

Complimentary parking

PLATINUM PACKAGE — \$95

BUFFET | PLATED

Choice of 4 stationed hors d' oeuvres selections

Champagne toast upon entrance to dinner

A 3-entrée buffet meal consisting of salad, side, seasonal vegetables

Fresh rolls, iced tea and water

GOLD PACKAGE — \$80

BUFFET | PLATED

Choice of 4 stationed hors d' oeuvres selections

Champagne toast upon entrance to dinner

A 2-entrée buffet meal consisting of salad, side, seasonal vegetables

Fresh rolls, iced tea and water

SILVER PACKAGE — \$70

BUFFET | PLATED

Choice of 3 stationed hors d'oeuvres selections

Champagne toast upon entrance to dinner

A 2-entrée buffet meal consisting of salad, side, seasonal vegetables and choice of 2 entrées

Fresh rolls, iced tea and water

BRONZE PACKAGE — \$55

BUFFET | PLATED

Choice of 2 stationed hors d'oeuvres selections

A 2-entrée buffet meal consisting of salad, side, seasonal vegetables and choice of 2 entrées

Fresh rolls, iced tea and water



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Food and Beverage Offerings

THE LODGE AT WAKULLA SPRINGS

WAKULLA SPRINGS, FLORIDA

TO BEGIN

DISPLAYED HORS D' OEUVRES

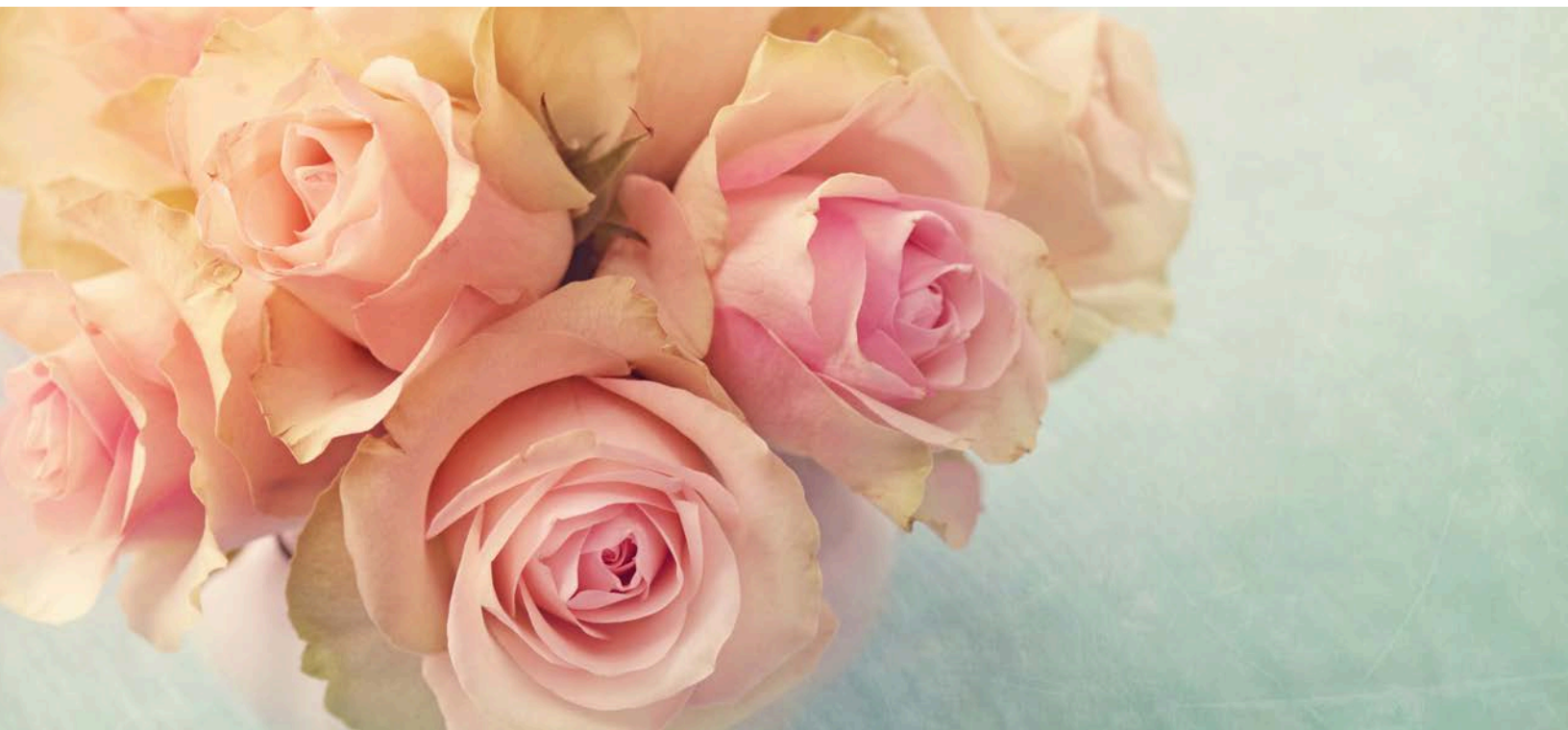
Chef's Cured Meat and Cheese Board
Fruit & Cheese Board
Smoked Mullet Dip with Cracker's and Tortilla Chips
Crisp Garden Vegetable Crudit  – Charred Red Pepper Hummus, Buttermilk Ranch
Cold Seafood Display with Poached Gulf Shrimp and Apalachicola Oysters (Market Price, *upcharge will apply*)

COLD HORS D' OEUVRES

Caprese Skewers with Balsamic Glaze
Cocktail Shrimp Shooter
Prosciutto wrapped Grilled Asparagus
Assorted Tea Sandwiches
Southern Deviled Eggs
Roasted Tomato Bruschetta on Crostini
Prosciutto Wrapped Grilled Asparagus

HOT HORS D' OEUVRES

Basil Pesto Chicken Skewers
Italian Sausage Stuffed Mushrooms
Mini Crab Cakes with Remoulade
Brie and Raspberry Puffs 
Shrimp and Cheddar Grits Shooters
Southwest Eggrolls with Jalapeno Ranch



Food and Beverage Offerings (Continued)

THE LODGE AT WAKULLA SPRINGS

WAKULLA SPRINGS, FLORIDA

THE MEAL

SALADS

The Lodge Caesar—Crisp Romaine, Garlic Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing

Wakulla Greens—Fresh Mixed Greens, Grape Tomatoes, Cucumbers, Onions, Garlic Herb Croutons, Choice of Dressing

The Greek—Fresh Mixed Greens, Grape Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Greek Vinaigrette

ENTRÉES

All entrées are accompanied by fresh seasonal vegetables

SEA

Grilled Shrimp atop Gouda Cheese Grits, and a Creamy Wine Sauce

Grilled or Blackened Mahi mahi Filet topped with mango salsa

Bay Scallop and Gulf Shrimp Etouffe smothered in cajun sauce with cavatappi pasta

Pan Seared Salmon with Lemon Garlic Sauce

POULTRY

Grilled Chicken Breast with Wild Mushroom Marsala

Greek Chicken with Kalamata Olives, Roasted Tomatoes and Feta in a Lemony Sauce
Wakulla's Famous Old South Fried Chicken

Tupelo Honey BBQ Chicken

Herb Grilled Chicken Breast with a Lemon and Rosemary Cream Sauce

LAND

Cuban Moho Pork with Mango Pineapple Salsa

Grilled Flat-Iron Steak with Green Peppercorn Demi-Glace

Grilled Filet of Beef with Red Wine Demi-Glace
(+\$6 pp)

New York Strip with Roasted Shallot Demi-Glace
(+\$6 pp)

VEG

Butternut Ravioli with Sage Brown Butter Sauce

Grilled Eggplant Napoléon with Herbed Cheese and Marinara

Stuffed Portobello Mushrooms

ACCOMPANIMENTS

Buttery Whipped Redskin Potatoes

Herb-Roasted Baby Red Potatoes

Smoked Gouda Au Gratin Potatoes

Three Cheese Macaroni & Cheese with Crispy Gratin

Southern Style Green Beans

Brussel Sprouts

Steamed Jumbo Asparagus

** All meals are accompanied with assorted dinner rolls and butter, water, lemonade and iced tea.*

Food and Beverage Offerings (Continued)

THE LODGE AT WAKULLA SPRINGS

WAKULLA SPRINGS, FLORIDA

THE EXTRAS

DESSERTS — \$11

Priced per piece, minimum of 25 pieces

Classic Key Lime Pie

Wild Berry or Georgia Peach Cobbler

Bourbon Street Pecan Bread Pudding

Tiramisu Dusted with Cocoa

Banana Pudding or Strawberry Shortcake Shooters

Chocolate, Red Velvet, or Carrot Cake



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Food and Beverage Offerings (Continued)

THE LODGE AT WAKULLA SPRINGS

WAKULLA SPRINGS, FLORIDA

CASH BAR

Domestic Beer \$6 per bottle
Micro & Imported Beer \$8 per bottle/can
Soda \$3 each
House Wine \$10 per glass

Premium Wine \$12 per glass
Classic Cocktails \$12 per drink
Premium Cocktails \$14 per drink

Four (4) hour minimum for bars and a \$200 bartender fee.

** Special requests on beverages must be ordered in advance of even and require (30) day advance notice.*



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