

VENUE SITES & FEES

Tables, white linens, and chairs included. Terrace half day rental is not applicable to weddings.		
Lobby		
Terrace		
Dogwood Room		
Edward Ball Library \$450 • (25 people)		
Edward Ball Dining Room		
Cypress Room		
Magnolia Room		
THE ROCK (Ceremony Site) \$600		
GAZEBO (Ceremony Site)		
LAWN OF THE LODGE Ceremony \$600 • Reception \$1,500		
HORS D' OEUVRES		
Stationary Hors D' Oeuvres Stations		
Crisp Garden Vegetable Crudité 🕨 🖭		

Pimento Cheese with Crostini and Tortilla Chips	. \$10 per person
Cold Hors D' Oeuvres	

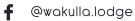
Caprese Skewers with Balsamic Glaze 👿		\$8 per person
Cocktail Shrimp Shooter		. \$10 per person
Prosciutto wrapped Grilled Asparagus		\$7 per person
Assorted Tea Sandwiches	(<i></i>	. \$11 per person
Southern Deviled Eggs		\$8 per person
Roasted Tomato Bruschetta on Crostini		\$8 per person

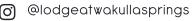
HOT HORS D' OEUVRES

TIOT TIOKS D. CLOVILLS	
Basil Pesto Chicken Skewers	n
Italian Sausage Stuffed Mushrooms	'n
Mini Crab Cakes with Remoulades12 per perso	n
Brie and Raspberry Puffs 🖫	n
Shrimp and Cheddar Grits Shooters	n
Southwest Eggrolls with Jalapeno Ranch	n

All catered events will be given a food and beverage minimum based off of your contracted amount of guests









Wegan Wegetarian EGluten-Free
All prices are per person. Gratuity and tax are
not included. All menus and prices are subject
to change without notice.

BREAKFAST AT THE LODGE

Includes water and tea.

SPRINGS SUNRISE\$23 per person 🖫

Greek Yogurt Station • Granola
Dried Fruits • Nuts • Assorted Individual Cereals
and Milk • Muffins, Danish and Croissants
Creamery Butter and Jam
Fresh Seasonal Fruit and Berries

WAKULLA EYE OPENER...\$26 per person

Vanilla Cinnamon French Toast with Maple Syrup • Scrambled Eggs Smoked Bacon • Pork Sausage Patties Crispy Breakfast Potatoes Fresh Seasonal Fruit and Berries

CONTINENTAL BREAKFAST \$18 per person Assorted Pastries • Bagels with Butter and

Cream Cheese • Fresh Fruit

Smoked Bacon and Sausage Patties • Crispy Breakfast Potatoes • Muffins Danish • Croissants Creamery Butter and Jam Fresh Seasonal Fruit and Berries

St. Marks Brunch......\$32 per person

Buttermilk Biscuits and Sausage Gravy with Cheesy Grits • Vanilla Cinnamon French Toast Maple Syrup • Build Your Own Omelet

Station Attendant (optional) \$100

BEVERAGE STATION\$8 per person

Assorted Juices • Milk • Hot Tea

COFFEE ADD ON \$6 per person

BREAKS

ALL DAY BEVERAGE SERVICE \$22 per person

Coffee • Decaf and Hot Tea • \$15 per Gallon (Refreshed as Needed and Prior to each Break) Bottled Water, Ice Tea and Canned Sodas

Vegetable Crudité with Assorted Dips Granola Bars Assorted Yogurt and Trail MixSOUTHERN EXPOSURE.... \$16 per person

Fresh Tortilla Chips • Salsa • Queso Guacamole, Pica de Gallo

All catered events will be given a food and beverage minimum based off of your contracted amount of guests



• @wakulla.lodge

(a) @lodgeatwakullasprings

@wakullasprlodge

W Vegan W Vegetarian G Gluten-Free

All prices are per person. Gratuity and tax are not included. All menus and prices are subject to change without notice.

LUNCH BUFFET

Available 1500 A.M - 3:00 P.M. at prices below. Upcharge for Lunch Buffet during dinner hours.
All buffets served with water and freshly brewed tea.

ROMAN HOLIDAY \$30 per person Penne Pasta Topped with Alfredo or Beef Bolognese Sauces · Oven-Roasted Seasonal Vegetables with Shallots • Parsley and Thyme Garlic Bread Sticks Selection of Salsas • Guacamole and Fresh Tortilla Chips • Mixed Greens Salad with Cilantro Lime Ranch Vinaigrette · Cilantro-Marinated Grilled Chicken Breast Sliced Carne Asada with Warm Tortillas and Crispy Corn Taco Shells Toppings Bar - Sautéed Onions and Peppers · Shredded Lettuce · Jalapeños · Diced Tomatoes Shredded Monterey Jack Cheese • Sour Cream • Mexican Rice and Black Beans Greek Salad - Chopped Romaine, Cucumbers, Red Onion, Tomato, Kalamata Olives, Feta Cheese with Greek Dressing • Chicken Milanese with Lemon Butter Sauce • Penne a La Vodka Roasted Asparagus with Sweet Red Bell Peppers · Warm Garlic Bread Wakulla Southern BBQ......\$35 per person Wakulla's Famous Old South Fried Chicken and Pulled Pork with BBQ sauce · Southern Potato Salad · Coleslaw · Brioche Sandwich Rolls · Cheddar Corn Bread with Jalapeño GULF COAST.......\$37 per person

All catered events will be given a food and beverage minimum based off of your contracted amount of guests

Tossed Spinach Salad • Shrimp, Fried or Blackened with Fried Fresh Catfish • Sautéed Zucchini



• @wakulla.lodge

@lodgeatwakullasprings

and Tomatoes with Vidalia Onions · Hush Puppies with Honey Butter

@wakullasprlodge

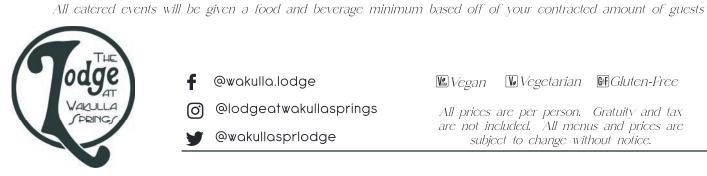
Wegan Wegetarian & Gluten-Free

All prices are per person. Gratuity and tax are not included. All menus and prices are subject to change without notice.

DINNER BUFFET

All buffets served with water and freshly brewed tea.

It's Always Sunny In Italy
Penne Pasta with Alfredo and Marinara Sauce • Breast of Chicken Parmesan and Grilled • Sweet Italian Sausage • Oven Roasted Seasonal Vegetables with Garlic • Warm Ciabatta Bread with Herbed Olive Oil, Peppers and Onions
Cajun Creek Feast
Scarlett Butter Salad - Scarlett Butter Lettuce, Heirloom Tomatoes, Cucumbers, Parmesan Cheese and Roasted Garlic Croutons with Ranch and Italian Dressing • Baked Chicken - Brown Sugar Rub and Bourbon Butter • Beer Braised Andouille Sausages with Peppers and Onions • Cajun Mac & Cheese Rice with Okra and Tomatoes • Cornbread
Sicilian Coast \$42 per person
Greek Salad - Chopped Romaine • Cucumbers • Red Onion • Tomato • Kalamata Olives • Feta Cheese with Greek Dressing • Red Pepper Hummus with Warm Pita Chips • Breast of Chicken Milanese with Lemon Butter Sauce • Penne À La Vodka with Gulf Shrimp • Roasted Asparagus with Sweet Red Bell Peppers and Balsamico • Tuscan Roasted Potatoes • Warm Garlic Bread
Panhandle BBQ\$45 per person
Dry Rubbed Chicken • Slow Cooked Beef Brisket • Makers Mark BBQ Sauce • Roasted Garlic Mashed Yukon Gold Potatoes • Fresh Sweet Corn on the Cobb • Baked Beans with Molasses and Bacon • Warm Cheddar Corn Bread
St. Marks Seafood Festival\$52 per person
Fried Shrimp and Calamari • Redskin Potato Salad • Grilled Grouper with Red Pepper Coulis • Bay Scallops • Mixed Greens • Cole Slaw • Hush-puppies • Buttermilk Biscuits • Honey Butter • Garlic Green Beans



@wakulla.lodge

@lodgeatwakullasprings

@wakullasprlodge

Vegetarian GGluten-Free **W** Vegan

All prices are per person. Gratuity and tax are not included. All menus and prices are subject to change without notice.

PLATED ENTRÉE SELECTIONS

All buffets served with water and freshly brewed tea.

ENTRÉES

	FROM THE SEA	
V	Grilled Shrimp atop Gouda Cheese Grits, and a Creamy Wine Sauce	\$37
٥	Grilled or Blackened Filet of Mahi Mahi Topped with Mango Salsa	
\(Bay Scallop and Gulf Shrimp Étouffée	
	Smothered In a Spicy Cajun Sauce with Cavatappi Pasta	
	Pan Seared, Atlantic Sockeye Salmon with Lemon Garlic Cream Sauce	\$38
	Fresh Gulf Of Mexico Grouper, Char Grilled, Roasted Red Bell Pepper Coulis	\$42
\ =		
	FROM THE FIELD	±0.5
	Grilled Breast Of Chicken, Mushroom Marsala Sauce	
	Pan Seared Chicken Breast, Lemon Rosemary Cream	
	Wakulla's Famous Old South Fried Chicken	
	Airline Chicken	\$37
	Boneless chicken breast with Drumette	
	Chicken Calabrese	\$37
	Chicken breast with fresh tomato, cheese and basil	
	From The Range	
	Stuffed Pork Loin Florentine with Sautéed Onions and Mushrooms	\$36
	Char Grilled NY Strip Steak, Roasted Shallot and Garlic Butter	
	Medallions Beef Tenderloins Prepared in a Wine and Mushroom Demi Glaze	
	Center Cut, Roasted Filet Mignon, Cabernet and Thyme Reduction	
	Prime Rib Au Jus with Homemade Horse Radish Sauce	
	Trime Mo Ad yas with Homemade Horse Radish sadde	\$00
	From The FARM (Vegetarian)	
	Vegetable Napoleon Stack, Fresh Mozzarella and Red Pepper Sauce 🖫 🛅	
	Pasta Primavera with Choice of Wine Sauce, Cream Sauce, or Marinara W	
	Grilled Portabella Mushroom Madeira 🖫 📴	\$28

All catered events will be given a food and beverage minimum based off of your contracted amount of guests



@wakulla.lodge

W Vegan

VVegetarian **G**Iuten-Free

@lodgeatwakullasprings



@wakullasprlodge

All prices are per person. Gratuity and tax are not included. All menus and prices are subject to change without notice.

PLATED DINNERS

All buffets served with water and freshly brewed tea.

Salad
Wakulla Greens #
The Lodge Caesar W
Fresh Mixed greens, Feta Cheese, Candied Pecans, Sliced Fresh Strawberries, Balsamic Vinaigrette
ACCOMPANIMENTS
Three Cheese Macaroni & Cheese with Crispy Gratin
Southern Style Green Beans Brussels Sprouts
Steamed Jumbo Asparagus
CHEF ATTENDED STATIONS All Action Stations will be subject to a \$100 attendant fee. All stations are add-ons to pre-existing buffets.
Slow-Roasted Prime Rib with Au Jus with Creamy Horseradish, Dijon-Herb Crust
Boneless Turkey Breast with Natural Gravy, Cranberry Chutney
Glazed Country Ham\$14
Desserts
Tiramisu, Dusted with Cocoa and Chocolate Sauce
New York Style Cheesecake with Whipped Cream and Berries
Classic Key Lime Pie, Graham Cracker Crust, Whipped Cream Chocolate Cake with Ganache
Dessert Kabobs \$11 per person
Filling options - pick 4: Strawberries, blueberries, rice krispie bites, marshmallows, brownie bites, cream puffs, banana slices, cookie dough balls, donut balls

All catered events will be given a food and beverage minimum based off of your contracted amount of guests



• @wakulla.lodge

@lodgeatwakullasprings

y @wakullasprlodge

Wegan Wegetarian & Gluten-Free

All prices are per person. Gratuity and tax are not included. All menus and prices are subject to change without notice.

BAR PRICING AND INFORMATION

BAR (Duration: 4 hours)......\$200 FEE EACH

Additional Bartender (Recommended For Parties of 50 or More): Extra \$100 Fee

BARS CAN BE:

Self-pay or Open. We accept cash or card for self-pay bars. Open bars have many different options: Keep a tab open for duration of event, keep tab limited to a specific timeframe, or set a tab limit and switch to self-pay after the limit is met.

- · Bar tabs will accrue an additional 20% gratuity.
- · Beer, Wine, and Liquor pricing per person:

Domestic Beers \$6 each

Import Beers \$8 each

House Wine \$10 each

Premium Wine \$12 each

Low Liquor \$12 each

High Liquor \$14 each

- Requests for specific beer, wine, and liquor is acceptable. There is not a guarantee that those requests will be achievable.
- We accept requests for Specialty Cocktails. We do require a full ingredient list as well as a recipe.



THE LODGE AT WAKULLA SPRINGS

[850] 421-2000 | SALES@WAKULLALODGE.COM

550 WAKULLA PARK DRIVE, WAKULLA SPRINGS, FL 32327