

THE LODGE AT WAKULLA



CATERING SPECIALS



VENUE SITES & FEES

Tables, white linens, and chairs included. Terrace half day rental is not applicable to weddings.

LOBBY\$6,000. ⁰⁰ • (125 people)
TERRACE\$2,000 Full Day • \$1,100 Half Day • (125 people)
DOGWOOD ROOM\$650 • (60 people)
EDWARD BALL LIBRARY\$450 • (25 people)
EDWARD BALL DINING ROOM\$8,000 • (150 people)
CYPRESS ROOM\$650 • (30 people)
MAGNOLIA ROOM\$450 • (12 people)
THE ROCK	(Ceremony Site) \$600
GAZEBO (Ceremony Site)\$600
LAWN OF THE LODGE	Ceremony \$600 • Reception \$1,500

HORS D' OEUUVRES

STATIONARY HORS D' OEUUVRES STATIONS

Crisp Garden Vegetable Crudité  \$9 per person
<i>Charred Red Pepper Hummus • Buttermilk Ranch</i>	
Smoked Fish Dip with Crackers and Tortilla Chips\$13 per person
Chef's Charcuterie and Artisan Cheese Board \$14+ per person
Meatballs, Italian or Swedish\$10 per person
Mini Quiche Cups.\$11 per person
Pimento Cheese with Crostini and Tortilla Chips\$10 per person

COLD HORS D' OEUUVRES


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

HOT HORS D' OEUUVRES

Basil Pesto Chicken Skewers\$10 per person
Italian Sausage Stuffed Mushrooms\$9 per person
Mini Crab Cakes with Remoulade.\$12 per person
Brie and Raspberry Puffs \$9 per person
Shrimp and Cheddar Grits Shooters\$12 per person
Southwest Eggrolls with Jalapeno Ranch.\$11 per person

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



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 Vegan
  Vegetarian
  Gluten-Free

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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

ST. MARKS BRUNCH.....\$32 per person

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

COOKIE & FRUIT\$13 per person 

An Assortment of Freshly Baked Cookies and a
Seasonal Fruit Display

HEALTH NUT\$14 per person  

Vegetable Crudité with Assorted Dips
Granola Bars Assorted Yogurt and Trail Mix

SOUTHERN EXPOSURE\$16 per person

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

SWEET & SALTY\$14 per person 

Cookies, Brownies, Assorted Chips and Pretzels

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LUNCH BUFFET

*Available 11:00 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

SOUTH OF THE BORDER..... \$33 per person

Selection of Salsas • Guacamole and Fresh Tortilla Chips • Mixed Greens Salad with Cilantro Lime Ranch Vinaigrette • Cilantro-Marinaded 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

SANTORINI TIDE\$32 per person

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

Tossed Spinach Salad • Shrimp, Fried or Blackened with Fried Fresh Catfish • Sautéed Zucchini and Tomatoes with Vidalia Onions • Hush Puppies with Honey Butter

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DINNER BUFFET

All buffets served with water and freshly brewed tea.

IT'S ALWAYS SUNNY IN ITALY\$39 per person

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\$40 per person

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

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V Vegan **V** Vegetarian **GF** Gluten-Free

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PLATED ENTRÉE SELECTIONS

All buffets served with water and freshly brewed tea.

ENTRÉES

FROM THE SEA

Grilled Shrimp atop Gouda Cheese Grits, and a Creamy Wine Sauce.....	\$37
Grilled or Blackened Filet of Mahi Mahi Topped with Mango Salsa.....	\$41
Bay Scallop and Gulf Shrimp Étouffée	\$39
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

Grilled Breast Of Chicken, Mushroom Marsala Sauce	\$35
Pan Seared Chicken Breast, Lemon Rosemary Cream	\$35
Wakulla's Famous Old South Fried Chicken.....	\$36
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	\$50
Medallions Beef Tenderloins Prepared in a Wine and Mushroom Demi Glaze	\$49
Center Cut, Roasted Filet Mignon, Cabernet and Thyme Reduction	\$49
Prime Rib Au Jus with Homemade Horse Radish Sauce.....	\$50

FROM THE FARM (VEGETARIAN)

Vegetable Napoleon Stack, Fresh Mozzarella and Red Pepper Sauce  	\$27
Pasta Primavera with Choice of Wine Sauce, Cream Sauce, or Marinara  	\$32
Grilled Portabella Mushroom Madeira  	\$28

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PLATED DINNERS

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SALAD

Wakulla Greens  \$8 per person
Fresh Mixed Greens, Grape Tomatoes, Cucumbers, Onions, Garlic Herb Croutons and
Choice of Dressing

The Lodge Caesar  \$10 per person
Crisp Romaine, Garlic Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing

Farmhouse Salad   \$11 per person
Fresh Mixed greens, Feta Cheese, Candied Pecans, Sliced Fresh Strawberries, Balsamic Vinaigrette

ACCOMPANIMENTS \$6 per person

Buttery Whipped Redskin Potatoes

Smoked Gouda Au Gratin Potatoes

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 \$19

Whole-Roasted Angus Beef Tenderloin with Red Wine Demi-Glace \$17

Boneless Turkey Breast with Natural Gravy, Cranberry Chutney \$14

Glazed Country Ham \$14

DESSERTS \$11 per person

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

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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