



# Just Add Water

CELEBRATIONS, WEDDINGS, VOW RENEWALS, AND ELOPEMENTS





Love is in the Details

1 BEACH 8 EVENT ROOMS 26,505 SQ FT OF SPACE CAPACITY UP TO 1200



**COMPLIMENTARY**

Expert Team

72" Linen-less Tables

Cushioned Grey Banquet Chairs

Votive Candles for Inside Use

Personal Reception Butler

Hotel Owned:

Vintage, Rustic, & Beach Decor

Centerpieces

Serviceware

YOU WILL REMEMBER EVERY LAST DETAIL OF THAT ONE MINUTE FOREVER

-JODI PICOULT



**The Lodge** Est 1974

AT GULF STATE PARK

A Hilton Hotel



SMELL THE SEA AND FEEL THE SKY  
LET YOUR SOUL AND SPIRIT FLY  
-VAN MORRISON

*Feed Your Soul*

## CONCEPT MENUS

Rehearsal Reception  
Ready Rooms  
Bridal Luncheon  
Off They Go  
Brunch  
Lunch  
Dinner  
After Party  
Farewell Breakfast



## REHEARSAL COCKTAIL RECEPTION PACKAGE

# Welcome to the Family

25 GUEST MINIMUM \$80++ PER PERSON

2 Hour Hosted Bar

2 Hour Reception

Station of Freshly Brewed Hill & Brooks Coffee and Decaf, Fruit Infused Water,  
Harney & Sons Fine Teas and Sweet and Unsweet Iced Tea

### FRESH PASTA ACTION STATION

Fresh Egg Pastas

Grilled Chicken

Four Cheese Sauce

Oven-dried Tomato Sauce

Basil Pesto

Vegetable Julienne

Roasted Garlic

Fine Herbs

Fresh Parmesan Cheese

### PASSED HORS D'OEUVRES

1 Hour of Passed Hors d'Oeuvres

Shrimp Chopstix

Gruyere Stuffed White Mushrooms

Watermelon and Crab Salad

Bacon and Tomato Sandwich

Pork BBQ Biscuits

### BAR

Beer and Wine Hosted Bar

Choose 3 Domestic Beers

Budweiser, Bud Light, Coors Light, Michelob Ultra, O'Doul's

Choose 2 Premium Beers

Corona, Heineken, Modelo, Sam Adams, Blue Moon, Yuengling

Choose 2 Red and 2 White Wines

Syrah, Pinot Noir, Cabernet Sauvignon, Sauvignon Blanc,

Chardonnay

Assorted Soft Drinks and Bottled Water



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## READY ROOM PACKAGES

Station of Freshly Brewed Hill & Brooks Coffee and Decaf,  
Fruit Infused Water, Harney & Sons Fine Teas and Sweet  
and Unsweet Iced Tea  
1 Hour Food Displays

\$27++ PER PERSON PLUS \$90++ SETUP

### COMPOSED SALADS DISPLAY

Chicken Caesar with Romaine Hearts, Olive Oil Focaccia Crouton, Crispy Parmesan,  
and Creamy Caesar Dressing

Arugula and Steak with Spanish Manchego, Candied Pistachios, and Blackberry  
Vinaigrette

Endive with Grapefruit Supremes, Frisée, Hearts of Palm, Pomegranate, Crispy  
Pancetta, and Avocado Dressing

\$34++ PER PERSON PLUS \$90++ SETUP

### SLIDERS DISPLAY

Fried Chicken with Garlic Mayo and Dill Pickle

Angus Beef with White Cheddar, Truffle Aioli, and Frisee

BBQ Pork with Crispy Onions and Spicy Chipotle Slaw

House Made Potato Chips

### ON CONSUMPTION BAR

Priced per Ordered Bottle:

Crossbarn Chardonnay \$58++

Mohua Sauvignon Blanc \$38++

Acrobat Pinot Gris \$38++

Prosecco \$36++

Los Monteros Cava \$36++

Schramsberg Rose Brut \$79++

Sharecropper's Pinot Noir \$45++

Eric Chevalier Cabernet Franc \$42++

Duckhorn Merlot \$90++

CVNE Tempranillo \$49++

\$5++

Budweiser

Bud Light

Coors Light

Michelob Ultra

O'Douls

\$6++

Heineken

Corona

Modelo

Sam Adams

Blue Moon

Yuengling



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## BRIDAL LUNCHEON PACKAGE

# Celebrating the Bride

Proudly Serving Freshly Brewed Hill & Brooks Coffee and Decaf, Fruit Infused Water,  
Harney & Sons Fine Teas and Sweet and Unsweet Iced Tea

### SOUP OR SALAD

CHOOSE 1

Farm Tomato Bisque  
Corn & Crab Chowder  
Classic Caesar Salad  
Caprese Salad  
Iceberg Wedge Salad

### DESSERT

CHOOSE 1

Key Lime Pie  
Red Velvet Cake  
Banana Pudding  
Classic Cheesecake

### PLATED LUNCH ENTREES

CHOOSE 1

Seared Filet Mignon with Whipped Potatoes,  
Haricot Vert, Tomato, Shaved Garlic, and  
Thyme Beef Jus  
\$40++

Roasted Atlantic Salmon with Steamed  
Quinoa, Green Beans, with Tomato & Shallot  
Vinaigrette  
\$34++

Herb Roasted Chicken Breast with Yukon  
Gold Potato Puree, Roasted Asparagus,  
Sautéed Mushrooms, and Chicken Jus  
\$32++

### BAR 2 HOURS

Bottomless Mimosas with  
Hand-pressed Fresh  
Seasonal Fruit Juice Blend  
\$23++

## GRAB & GO BOXED LUNCH

# Off They Go

Each Box Will Contain: Fresh Whole Seasonal Fruit, Chef's Deli Salad, Individual Bag of Chips, Fresh Baked Cookie, and a Bottle of Just Water.

\$28++

### **SANDWICH SELECTIONS**

CHOOSE 1

Club Sandwich

Ham, Turkey, Applewood Bacon, American Cheese, and Lettuce

Smoked Turkey Sandwich

with Provolone Cheese and Basil Pesto

Italian Hoagie

Ham, Salami, Provolone Cheese, Lettuce, and Oregano

Roast Beef Sandwich

with Red Onion and Cracked Pepper Horseradish Cream

Veggie Wrap

with Hummus, Roasted Red Pepper, Diakon Sprouts, and Spring Mix



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## WEDDING PACKAGE

# Big Beach Bunch

50 GUEST MINIMUM \$107++ PER PERSON

30 Minute Reception

3 Hour Hosted Bar

2 Hour Brunch Buffet

Station of Freshly Brewed Hill & Brooks Coffee and Decaf,  
House-made Hand-pressed Juices, Harney & Sons Fine Teas  
and Sweet and Unsweet Iced Tea

### COCKTAIL RECEPTION DISPLAY

Freshly Baked Breakfast Breads and Pastries with Farm Fresh Preserves

Individual Whole Fruit

Sliced Seasonal Fresh Fruit and Berries

Natural Yogurts

House-made Granola

Fruit Smoothie Shooters

### BAR

The Ultimate Bloody Mary and Sparkling Bar

Drinks Made with Finlandia Vodka

Garnish available:

Tabasco, Lemon, Lime, Worcestershire, Celery Stalks, Pickled Okra, Olives,  
Pepperoncini, Cherry Tomatoes, Capers, Chilled Shrimp, Crispy Bacon

Mimosas Made with Prosecco

Hand-pressed Seasonal Fresh Fruit Juice Blend

Garnished with Fresh Fruit and Berries



*B.B. Branch*

## **BRUNCH BUFFET**

### **Egg and Omelet Station Prepared to Order:**

Farm Fresh Eggs, Egg Beaters Egg Whites, Smoked Salmon, Gulf Shrimp, Jumbo Lump Crab Meat, Bacon, Ham, Sausage, Bell Peppers, Tomatoes, Onion, Wild Mushrooms, Spinach, Cheddar, Feta, American, Swiss

### **Carvery and Meats:**

Hand-carved Bone-in Smoked Ham  
Pecan Crusted Chicken Scaloppini  
Smoked Bacon  
Maple Sausage

### **Fish:**

BBQ Shrimp and Grits  
Herb Baked Salmon

### **Accompaniments:**


Grilled Asparagus  
Yukon Gold Mashed Potatoes  
Local Bean Cassoulet

### **Salad:**

Organic Mixed Greens with Tomatoes, Cucumber, Crispy Shallots, Radishes, Herb Croutons, Green Goddess Vinaigrette, Balsamic Vinaigrette, Creamy Buttermilk Ranch Dressing

### **Desserts:**

Classic Pecan Pie with Whipped Sweet Cream  
Key Lime Pie with Graham Cracker Crust & Citrus Meringue  
Southern Red Velvet Cake with Cream Cheese Icing



WEDDING PACKAGE

# The Lodge Lunch

50 GUEST MINIMUM \$103++ PER PERSON

30 Minute Reception

3 Hour Hosted Bar

2 Hour Lunch Buffet

Station of Freshly Brewed Hill & Brooks Coffee and Decaf,  
Fruit Infused Water, Harney & Sons Fine Teas and Sweet and Unsweet Iced Tea

## COCKTAIL RECEPTION

- House Smoked Gouda Pimento Cheese
- Pepper Jelly with Farmer's Cheese
- Hillcrest Farm's Honey & Vidalia Onion Dip
- Smoked German Sausage with Assorted Mustards
- Homemade Potato Chips
- Rosemary Chips
- Lavash
- Cheese Straws
- Benne Wafers
- Pralines

## BAR

Beer and Wine Hosted Bar

Choose 3 Domestic Beers

Budweiser, Bud Light, Coors Light, Michelob Ultra, O'Doul's

Choose 2 Premium Beers

Corona, Heineken, Modelo, Sam Adams, Blue Moon, Yuengling

Choose 2 Red and 2 White Wines

Syrah, Pinot Noir, Cabernet Sauvignon, Sauvignon Blanc, Chardonnay

Assorted Soft Drinks and Bottled Water



CONT...



# T.L. Lunch

## LUNCH BUFFET

### **Fish:**

Poached Shrimp with Cocktail Sauce  
Jambalaya Pasta with Blackened Cream Sauce  
Snapper Filets with Crab Imperial Sauce

### **Chicken:**

Grilled Chicken Breast with Artichokes in a Mushroom Marsala Sauce

### **Accompaniments:**

Lemon Herb Basmati Rice  
Roasted Corn O'Brien

### **Salads:**

Mixed Greens Salad with Tomato and Cucumber, Cherry Tomatoes, Shallots, and Basil with Red Wine Vinaigrette and Ranch Dressing  
Radicchio and Romaine with Roasted Peppers, Herb Vinaigrette and Roquefort Dressing

Rolls and Butter

### **Desserts:**

Compressed Watermelon  
Key Lime Tart

## WEDDING PACKAGE

# Big Day Dinner

PRICES PER PERSON LISTED BELOW

1 Hour Cocktail Reception

4 Hour Hosted Bar

Proudly Serving Freshly Brewed Hill & Brooks Coffee and Decaf, House-made Hand-pressed Juices, Harney & Sons Fine Teas and Sweet and Unsweet Iced Tea

### **COCKTAIL RECEPTION \$36++**

Seasonal Fresh Fruit, Farm Fresh Cheese, and Vegetable Crudité Display

Passed Hors d'Oeuvres:

Tenderloin Beef Carpaccio

Crawfish Salad on English Cucumbers

Blue Lump Crab Cakes with Chipotle Aioli

Andouille Corn Dog

Tomato & Mozzarella Bruschetta with Olive Salad

### **BAR \$52++**

Choose 3 Domestic Beers

Budweiser, Bud Light, Coors Light, Michelob Ultra, O'Doul's

Choose 2 Premium Beers

Corona, Heineken, Modelo, Sam Adams, Blue Moon, Yuengling

Choose 2 Red and 2 White Wines

Syrah, Pinot Noir, Cabernet Sauvignon, Sauvignon Blanc, Chardonnay

Finlandia Vodka

Bacardi Superior Light Rum

Captain Morgan Spiced Rum

Tanqueray 10 Gin

Johnny Walker Red Label Scotch Blend

Old Forrester Bourbon Whiskey

Jack Daniels Tennessee Whiskey

Canadian Club Canadian Whiskey

Casa Noble Tequila

St. Remy VSOP Brandy

Assorted Soft Drinks, Juices, Bottled Waters, and Garnish

## WEDDING PACKAGE

*B. D. Dinney*

### FIRST COURSE

CHOOSE 1

Crab Cocktail \$14++

Green Apple Vinaigrette, Shaved Celery, and Tarragon

Braised Pork Belly \$12++

Celery Root Puree, Crispy Shallot, and Sauce Rossini

Vegetable Minestrone \$8++

Haricot Vert, Cranberry Bean, Cherry Tomato, Acini di Pepe, and Parmesan Crouton

### SALAD COURSE

CHOOSE 1

Endive Salad \$10++

Hearts of Palm, Avocado, Grapefruit Supremes, Crispy Pancetta, and Lemon Vinaigrette

Wild Arugula Salad \$9++

Spanish Manchego, Macerated Blackberries, Candied Pistachios, and Red Wine Vinaigrette

Spinach Salad \$8++

Grilled Shiitake, Edamame, Crispy Shallots, Honey Goat Cheese, and Soy Dressing

Simple Salad \$6++

Mixed Greens, Shaved Vegetables, and Balsamic Vinaigrette



*B. V. Dinning*

## ENTRÉE COURSE

CHOOSE 1

Seared Filet Mignon \$57++  
with Garlic, Thyme, and Beef Jus

Alabama Rack of Lamb \$56++  
with Mint and Coriander Rub & Lamb Jus

Double Cut Pork Chop \$46++  
with Coarse Grain Mustard Sauce

## COMPOSED PLATE

CHOOSE 1

Garlic Whipped Potatoes with Farm  
Glazed Carrots

Garlic Roasted Fingerling Potato with  
Artichoke, Roasted Mushroom, and  
Bacon Lardon

Herbed Rice with Green Spinach and  
Forest Mushrooms

Sweet Potato Puree with Grilled  
Asparagus and Cipollini Onion Confit

Roasted Cauliflower Mash with  
Caramelized Broccolini Florets and  
Truffle Reduction

## DUAL ENTRÉES

Grilled NY Strip & Lemon Grilled Prawns \$69++  
with Chimichuri

Braised Short Ribs & Herb Crusted Grouper \$65++  
with a Natural Reduction

Pan Roasted Chicken and Filet Mignon \$66++  
with Au Jus

## DESSERT

CHOOSE 1

Roasted Peanut Chocolate Torte \$12++  
with Local Peanuts and Chocolate Pudding

Strawberry Angel Cake \$12++  
with Strawberry Crème and Honey Almond Crisp

Praline Crunch Pave \$12++  
with Light Chocolate Mousse and Fudge Cake

## LATE NIGHT PACKAGE

# After Party

25 GUEST MINIMUM \$28++ PER PERSON

1 Hour of Food Service

Station of Freshly Brewed Hill & Brooks Coffee and Decaf, Fruit Infused Water,  
Harney & Sons Fine Teas and Sweet and Unsweet Iced Tea

## LATE NIGHT SNACK DISPLAY

Selection of Donuts from Lickin' Good Donuts

Warm Beignets

Bacon, Egg, and Cheese Breakfast Burrito

House Baked Croissants

## BREAKFAST BUFFET

# Farewell Breakfast

25 GUEST MINIMUM \$30++ ADDITIONAL :30 IS \$4++

1 Hour Breakfast Buffet

Station of Freshly Brewed Hill & Brooks Coffee and Decaf,  
House-made Hand-pressed Juices, Harney & Sons Fine Teas

## BREAKFAST BUFFET

Scrambled Eggs with Cheddar Cheese and Chives

Warm Buttermilk Biscuits and Honey Whipped Cream

Country Style Grits

Smoked Bacon

Chicken Apple Sausage

Sliced Seasonal Fresh Fruit and Berries

Fruit Flavored Yogurts

House Made Granola





## WEDDING ADD-ONS

### **WEEKEND COORDINATOR \$750**

Experienced Coordinator for Your:

Wedding Weekend Timeline for Bridal Party and Third Party Vendors

Rehearsal Line-up and Walk-through

Day-of Coordinator for Set Up of Personal Items, Line-up, Final Details, & Wrap-up

### **PREMIUM LINENS**

Access to Our Preferred Pricing with BBJ Linens, an Industry Leader in Premium Event Linens. Prices Will Vary Based on Selection and Quantity.

## WEDDING INFORMATION

### **LOCATION FEE STARTING AT \$1500 INCLUDES:**

Beachside Ceremony: Beach Rental, Indoor Backup Space, White Wood Benches, Raked Aisle, and White Wedding Flags

Indoor Event: Room Rental, Linen-less Tables, Grey Padded Banquet Chairs, Black Napkins, All Tables for DJ, Cake, Place Cards, Gifts, etc

Parking: Discounted Valet Parking at \$8 per Car for Event Guests

Special Meals: Chef's Choice Child (10 Years of Age and Under) and Vendor Meals at \$35++ per Person

Guest Accommodations: Group Rates Available for 10 or More Sleeping Rooms; Rates Based on Time of Year and Availability