Just Add Water

CELEBRATIONS, WEDDINGS, VOW RENEWALS, AND ELOPEMENTS
Love is in the Details

YOU WILL REMEMBER EVERY LAST DETAIL OF THAT ONE MINUTE FOREVER
-JODI PICOULT

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

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-JODI PICOULT

The Lodge
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

The Lodge
AT GULF STATE PARK
A Hilton Hotel
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
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
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

**BRIDAL LUNCHEON PACKAGE**

**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++
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
Big Beach Brunch

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, Caper Berries, Chilled Shrimp, Crispy Bacon

Mimosas Made with Prosecco
Hand-pressed Seasonal Fresh Fruit Juice Blend
Garnished with Fresh Fruit and Berries

The Lodge
AT GULF STATE PARK
A Hilton Hotel

CONT...
B.B. Brunch

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
The Lodge Lunch

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

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

WEDDING PACKAGE
50 GUEST MINIMUM $103++ PER PERSON

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
PRICES PER PERSON LISTED BELOW

WEDDING PACKAGE

Big Day Dinner

1 Hour Cocktail Reception
4 Hour Hosted Bar


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

CONT...
B.D. Dinner

WEDDING PACKAGE

**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

CONT...
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 ENTREÉS

CHOOSE 1

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
B E R R A N T S  B U F F E T

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