



Est 1974
The Lodge

AT GULF STATE PARK

A **Hilton** Hotel



Perch Patio

Pay Tribute

IN A UNIQUELY PERSONAL WAY

We are here to help you honor those you love with easy, manageable packages that include everything you need.

Room Rental Includes:

Linenless Tables

Padded Banquet Chairs

Sand & Succulent Centerpieces

Votive Candles (for indoor events)

Food and Beverage Serviceware

Glass, China, and Silverware

2 Wood Easels

CALL 251.923.2914



Sea Oats



Live Oak

CONTINENTAL BREAKFAST

\$22++ per person

Sliced Seasonal Fresh Fruit & Berries

Individual Whole Fruit

Natural Yogurts

House-made Granola

Fruit Smoothie Shooters

Add an Omelet Station for \$18++ per person

Add Breakfast Sandwiches for \$60++ per dozen

BUFFET BREAKFAST

\$30++ per person

Scrambled Eggs with Cheddar & Chives

Warm Buttermilk Biscuits with Honey Whipped Cream

Coutry Style Gravy

Southern Style Grits

Smoked Bacon & Conecuh Sausage

Sliced Seasonal Fresh Fruit & Berries

Fruit Favored Yogurt

House-made Granola

PLATED BREAKFAST

\$28++ per person

Fresh Fruit & Berries Salad with Banana Bread

Scrambled Eggs

Grilled Country Ham

Country Potatoes

W E N E S D A Y

WE PRIDE OURSELVES IN SERVING ALL BREAKFAST OPTIONS WITH HOUSE-MADE, HAND-PRESSED JUICE, SOURCED LOCALLY FROM SEASONALLY AVAILABLE FRUITS AND PRODUCE AS WELL AS HAND-PRESSED ORANGE JUICE. EACH BREAKFAST OPTION ALSO INCLUDES AN ASSORTMENT OF OUR PASTRY CHEF'S FRESHLY BAKED BREAKFAST BREADS AND PASTRIES, FARM FRESH PRESERVES, FRESHLY BREWED HILL & BROOKS COFFEE AND A SELECTION OF HARNEY & SONS FINE TEAS. 1 HOUR OF FOOD SERVICE.

WEDNESDAYS

SOUP & SANDWICH LUNCH STATION

\$39++ per person

Chicken Salad on a Croissant with Sun Dried Tomatoes & Basil
Roasted Turkey on a Wheat Tortilla with Tomato Jam, Dijonnaise, and Lettuce
Roast Beef on Ciabatta with Horseradish, Cheddar Cheese, and Roma Tomato
Vegetable Minestrone
Tomato Bisque
Mixed Green Salad with Ranch Dressing or Red Wine Vinaigrette
House-made Chips
Chef's Dessert Bar

BUFFET LUNCH

\$47++ per person

Jambalaya Pasta with Blackened Cream Sauce
Snapper Filets with Crab Imperial Sauce
Grilled Chicken Breast with Artichoke
Poached Shrimp with Cocktail Sauce
Lemon Herb Basmati Rice
Roasted Corn O'Brien
Garden Picked Vegetable Platter with Spinach Dip & Hummus
Radicchio & Romaine with Roasted Peppers and Herb Vinaigrette
Compressed Watermelon
Key Lime Tart

PLATED LUNCH

\$33++ per person

Classic Caesar Salad with Traditional Caesar Dressing
Herb Roasted Chicken Breast with Sautéed Mushrooms and Chicken Jus
Yukon Gold Potato Puree and Roasted Asparagus
Southern Red Velvet Cake with Cream Cheese Mousse

WE PRIDE OURSELVES IN SERVING ALL BUFFET OPTIONS WITH FRESHLY BREWED HILL & BROOKS COFFEE ROASTED IN MOBILE, AL AND A SELECTION OF HARNEY & SONS FINE TEAS. BUFFET PRICES ARE BASED ON A MINIMUM OF 25 GUESTS. ALL BUFFETS ARE DESIGNED FOR 1-HOUR OF SERVICE. ADDITIONAL TIME MAY BE ADDED IN INCREMENTS OF 30 MINUTES FOR \$4++ PER PERSON.

WEDNESDAYS

HEAVY HORS D'OEUVRES PASSED

\$50++ per person

Smoked Chicken & Brandied Apricot Salad on a Crostini

Crawfish Salad on English Cucumbers

Tomato & Mozzarella Bruschetta with Olive Salad

Petite Filet Mignon Wellington

Blue Lump Crab Cakes with Chipotle Aioli

Coconut Shrimp with Sweet Chili Sauce

Gruyere-Stuffed White Mushrooms

Deviled Eggs with Pickled Onions

BUFFET DINNER

\$75++ per person

New York Strip with Wild Mushroom Sauce

Roasted Grouper with Creole Sauce

Crawfish Cream Pasta

Oysters on the Half Shell

Chilled Shrimp with Cocktail Sauce

Red Beans & Rice

Spinach Salad with Citrus Dressing

Tomato & Cucumber Salad

Southern Potato Salad

Roasted Peach & Pecan Bread Pudding

PLATED DINNER

\$66++ per person

Spinach Salad with Shiitake, Edamame, Honey Goat Cheese & Soy Dressing

Double Cut Pork Chop with Coarse Grain Mustard Sauce

Garlic Whipped Potato with Farm Glazed Carrots

Apple Cornmeal Cake

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