2024



Private Events

^{at} Tarpon Lodge & Restaurant



TARPON LODGE & RESTAURANT 13771 Waterfront Drive • Bokeelia, Florida 33922 239-283-3999

www.TarponLodge.com

Who We CAre

Sunlight shines off Pine Island Sound. A gentle breeze sways through the palm trees while expert chefs prepare the meal you and your guests will never forget. The historic 1926 Tarpon Lodge and Restaurant, located on Pine Island, Florida, offers an unparalleled experience for your special events, combining Old Florida charm with acclaimed cuisine and spectacular views.



Whether you are planning a corporate event,

fishing tournament, family reunion, holiday party, celebration of life, graduation or that special birthday or anniversary, we cater to groups with a variety of menu options to suit all tastes and preferences. Our culinary team crafts delicious, high quality dishes using the freshest ingredients to ensure a memorable dining experience.

We offer several customizable menu & beverage packages tailored to your specific needs. From intimate gatherings to grand celebrations, our team is dedicated to ensuring that every detail of your event is meticulously planned and executed so you can relax and enjoy your special day.

Our Historic Lodge features 22 comfortable and stylish accommodations, perfect for guests who wish to stay and enjoy the beauty of the surrounding areas including Cabbage Key, Captiva Island, Boca Grande, Cayo Costa, Useppa Island and more. Each room is designed with comfort in mind ensuring a restful and enjoyable stay.

The following pages outline just a sampling of the possibilities to create a beautifully plated dinner, an outstanding buffet or distinctive banquet stations. In addition, we have three- and four-choice lunch and dinner menus available for smaller events.

Let us know what you have in mind. We are here to assist in planning an event sure to create memorable moments!

Plated Dinner Menu Options

(a personalized menu for the tables will be created after all selections have been made)

25 person minimum

\$89.95 per person plus 22% service charge and 6.5% sales tax

Family Style Appetizers

CHOOSE ANY THREE:

Smoked Fish Dip * Blackened Fish Bites * Bronzed Gulf Pink Shrimp Deconstructed Bruschetta * Mini Crabcakes * Tomato & Mozzarella Kabobs

Soup - OR - Salad

CHOOSE ONE:

Blue Crab and Roasted Corn Chowder - OR -Tarpon Lodge House Salad or Caesar Salad

Entrée Selections

CHOOSE THREE ENTREE SELECTIONS > 1 Chicken, 1 Meat, 1 Fish

Chicken Marsala * Chicken Piccata * Coq au Vin

Skirt Steak * Short Ribs * Strip Steak

Citrus Encrusted Triple Tail * Fresh Catch of the Day

Choice of Dessert

Coffee, Tea, Iced Tea & Soft Drinks

2-Choice Lunch Buffet

30 person minimum

\$49.95 per person plus 22% service charge and 6.5% sales tax

Choose <u>ANY TWO</u> from the following Entrée Selections:

Meat Selections

Caribbean Jerk Pork with mango relish Sliced Prime Rib

Fish Selections

Blackened Mahi-Mahi with tropical fruit salsa Shrimp & Grits

Chicken Selections

Tuscan Chicken Chicken Piccata

Buffet will also include:

Tarpon Lodge House Salad Rice Pilaf Garlic Green Beans

and

Dessert Key Lime Pie & Chocolate Mousse

Coffee, Tea, Iced Tea, Soda & Water

2-Choice Dinner Buffet

30 person minimum

\$59.95 per person plus 22% service charge and 6.5% sales tax

Tarpon Lodge House Salad

with citrus vinaigrette

Choose <u>ANY TWO</u> from the following Entrée Selections:

Meat Selections

Caribbean Jerk Pork with mango relish Sliced Prime Rib with pan gravy Yankee Pot Roast slow roasted with peas, carrots & brown sauce

Fish Selections

Citrus Crusted Fresh Catch with key lime beurre blanc Blackened Mahi-Mahi with tropical fruit salsa Shrimp & Grits

Chicken Selections

Coq au Vin Chicken Piccata Chicken Marsala

Buffet will also include:

Chef's Smashed Potatoes Rice Pilaf Garlic Green Beans

and

Dessert Key Lime Pie & Chocolate Mousse

Coffee, Tea, Iced Tea, Soda & Water

Buffet Selections

50 person minimum - Price per Person - PLUS 22% service charge and 6.5% tax

Hors d'Oeuvres ONLY

Option A

\$32.95 per person

Jerk Shrimp Blackened Fish Bites Chicken Satay Skewers Antipasto Skewers Island Meatballs

Option B

\$42.95 per person

Bruschetta Bronzed Gulf Shrimp Mini Beef Kabobs Pineapple Chicken Kabobs Crab Stuffed Mushrooms Spinach Stuffed Mushrooms

Option C

\$52.95 per person

Beef Wellington Mini Crab Cakes Lamb Lollipops Tenderloin en Brochette Scallops wrapped with Bacon

Buffet Options

\$79.95 per person (without hors d'oeuvres)

\$89.95 per person includes the following hors d'oeuvres:

> Bruschetta Bronzed Gulf Shrimp

~ Main Entrées ~

Choose One Entrée from Each Group:

Meat Selections

Caribbean Jerk Pork with mango relish Carved Prime Rib of Beef natural Au jus, horseradish sauce Yankee Pot Roast slow roasted with peas, carrots & brown sauce

Fish Selections

Citrus Crusted Fresh Catch with key lime beurre blanc Blackened Mahi-Mahi with tropical fruit salsa Shrimp & Grits

Chicken Selections

Coq au Vin Chicken Piccata Chicken Marsala

~ Buffet also includes ~

Chef's Smashed Potatoes Rice Pilaf Garlic Green Beans and Key Lime Pie for Dessert

Two-Day Event - BBQ Menus

50 person minimum - Price per Person - PLUS 22% service charge and 6.5% tax

First Night

BUFFET DINNER

<u>APPETIZERS</u>

Smoked Fish Spread & Lavosh Crackers Blackened Fish Bites

<u>BUFFET</u>

BBQ Chicken Quarters BBQ Baby Back Ribs

> Potato Salad Cole Slaw Corn on the Cob

Bread & Butter

DESSERT

Bread Pudding with Bourbon Glaze

\$49.95 per person - plus 22% service charge plus 6.5% tax - Second Night

PLATED DINNER

APPETIZERS

Bruschetta Bronzed Shrimp

<u>SALAD</u>

Tarpon Lodge House Salad *with citrus vinaigrette*

<u>ENTRÉE</u>

Sliced Tenderloin with sweet shallot Demi glace

Chef's Smashed Red Potatoes Garlicky Green Beans

DESSERT

Key Lime Pie

\$89.95 per person
plus 22% service charge plus 6.5% tax -

Banquet Stations Menu

50 person minimum - Price per Person - PLUS 22% service charge and 6.5% tax

At least one selection from each station must be included

Displays

~ Choice of Two ~

Imported & Domestic Cheese Display

assorted cheeses from local producers & imported European cheeses, fresh berries & grapes with assorted crackers

\$13 per person

Tropical Fruit Display

a variety of fresh, local and imported fruits & berries with vanilla honey yogurt dip \$12 per person

Crudites Fresh seasonal vegetables with Boursin cheese & ranch dip **\$10** per person

Charcuteries

a variety of smoked & cured sliced meats and pâté with berry gastrique, fig jam & pickled vegetables **\$20** per person

Carving Stations

Each carving station will include Chef's smashed potatoes, vegetable & lavosh shards

~ Choose One ~

Roast Prime Rib of Beef

natural Au jus, horseradish sauce \$30 per person - 25 person minimum*

~ OR ~

Prime Beef Tenderloin

sweet shallot demi glace \$35 per person - 25 person minimum*

~ OR ~

Oven Roasted Whole Turkey

whole berry cranberry sauce, gravy \$20 per person - 25 person minimum*

* PLUS \$100 fee for each Carving and/or Action Station attendant

Cascading Salad Bar

Mixed organic baby field greens, heirloom baby tomatoes, cucumber, hearts of palm, Kalamata olives, red onion Feta cheese, Bleu cheese, Tarpon Lodge House & Ranch dressings \$10 per person

Butler Service Hors d'oeuvres

~ Choice of Three ~

Beef Wellington Mini Crab Cakes Mini Beef Kabobs Crab Stuffed Mushrooms Spinach Stuffed Mushrooms Scallops wrapped with Bacon Bronzed Gulf Shrimp Jerk Shrimp Chicken Satay \$20.00 per person

Action Stations

~ Choose One ~

Pasta Station penne, fusilli & farfalle pasta marinara, alfredo & pesto sauces sautéed peppers, onions, mushrooms, parmesan cheese shrimp, chicken & Italian sausage garlic bread

\$25 per person*

~ OR ~

Shrimp & Grits local Gulf pink shrimp, red grits & chorizo cream sauce

\$25 per person*

~ OR ~

Mojo Pork Station black beans, rice & fried plantains

\$25 per person*

* PLUS \$100 fee for each Carving and/or Action Station attendant

Bar Pricing with Plated Menu

FOOD price per person (in the example below) would vary for Buffets or Banquet Stations based on selections

2 hour Bar Pricing with Plated Dinner					
	Price/Person Price/Person		Price/Person		
FOOD	\$85.00	\$85.00	\$85.00		
2 hr Host Bar <i>Wine & Beer</i> 2 hr Host Bar <i>Premium</i>	\$35.00	-	1		
		\$40.00	-		
2 hr Host Bar Top Shelf	-	-	\$45.00		
	Wine & Beer Price/Person with Food	Premium Liquor Price/Person with Food	Top Shelf Price/Person with Food		
FOOD & BAR	\$120.00	\$125.00	\$130.00		
22% Service Charge (applied to price/person)	\$26.40	\$27.50	\$28.60		
6.5% Sales Tax (applied to price/person and service charge)	\$9.52	\$9.91	\$10.31		
GRAND TOTAL (per person) including service charge and tax	\$155.92	\$162.41	\$168.91		

4 hour Bar Pricing with Plated Dinner				
	Price/Person Price/Person		Price/Person	
FOOD	\$85.00	\$85.00	\$85.00	
4 hr Host Bar Wine & Beer	\$50.00	-	-	
4 hr Host Bar Premium	-	\$60.00	-	
4 hr Host Bar Top Shelf	-	-	\$75.00	
	Wine & Beer Price/Person with Food	Premium Liquor Price/Person with Food	Top Shelf Price/Person with Food	
FOOD & BAR	\$135.00	\$145.00	\$160.00	
22% Service Charge (applied to price/person)	\$29.70	\$31.90	\$35.20	
6.5% Sales Tax (applied to price/person and service charge)	\$10.71	\$11.50 \$12.69		
GRAND TOTAL (per person) including service charge and tax	\$175.41	\$188.40	\$207.89	

Bar Pricing with Buffet or Banquet Stations Menu

2 hour <i>Bar Pricing</i> with Buffet or Banquet Stations Menu				
	Price/Person Price/Person		Price/Person	
2 hr Host Bar <i>Wine & Beer</i>	\$35.00	-	-	
2 hr Host Bar Premium	-	\$40.00	-	
2 hr Host Bar <i>Top Shelf</i>	-	-	\$45.00	
22% Service Charge (applied to price/person)	\$7.70	\$8.80	\$9.90	
6.5% Sales Tax (applied to price/person and service charge)	\$2.78	\$3.17	\$3.57	
GRAND TOTAL (per person) including service charge and tax	\$45.48	\$51.97	\$58.47	

4 hour <i>Bar Pricing</i> with Buffet or Banquet Stations Menu				
	Price/Person	Price/Person Price/Person Price		
4 hr Host Bar <i>Wine & Beer</i>	\$50.00	-	-	
4 hr Host Bar <i>Premium</i>	-	\$60.00	-	
4 hr Host Bar <i>Top Shelf</i>	-	-	\$75.00	
22% Service Charge (applied to price/person)	\$11.00	\$13.20	\$16.50	
6.5% Sales Tax (applied to price/person and service charge)	\$3.97	\$4.76	\$5.95	
*BAR PRICING TOTAL (with service charge and tax)	\$64.97	\$77.96	\$97.45	

* Combine Selected Bar Package to Buffet/Banquet Selections (per person) for Grand Total:

BUFFET / BANQUET SELECTIONS per person	\$ \$	\$
22% Service Charge (applied to price/person)	\$ \$	\$
6.5% Sales Tax (applied to price/person and service charge)	\$ \$	\$
*BUFFET/BANQUET PRICING TOTAL (with service charge and tax)	\$ \$	\$
*GRAND TOTAL (per person) including service charge and tax	\$ \$	\$

FACILITY FEE SCHEDULE

For private events when Tarpon Lodge is **NOT** closed to the public.

PLEASE NOTE: We do not host any private events on the following holidays & associated weekends:

New Year's Day, Presidents Day, Valentine's Day, Easter, Mothers' Day, Memorial Day, Fathers' Day, Independence Day, Labor Day, Thanksgiving, Christmas Eve, Christmas Day, New Year's Eve

	K SEASON - December 26th thru Apr			30 person min. for dining areas (MDR, PATIO &		
	MAIN DINING ROOM *	PATIO	ISLAND HOUSE ***	GAZEBO	DOCK **	anywhere on GROUNDS
LUNCH	\$500	\$1,000	\$1,500	\$500	\$500	\$500
DINNER	\$2,500	\$3,000	\$3,000	\$500	\$500	\$500
SHOULDEF	R SEASON - Oc	tober 15th thru	u December 23	rd AND May 1	st thru July 14t	h
Thursday, Fi	riday & Saturday	/:		30 person min. f	or dining areas (N	1DR, PATIO & IH
	MAIN DINING ROOM *	PATIO	ISLAND HOUSE ***	GAZEBO	DOCK **	anywhere on GROUNDS
LUNCH	\$250	\$500	\$500	\$500	\$500	\$500
DINNER	\$2,000	\$1,500	\$1,500	\$500	\$500	\$500
Sunday, Mo	nday, Tuesday &	Wednesday:		30 person min. f	or dining areas (N	IDR, PATIO & IH
	MAIN DINING ROOM *	PATIO	ISLAND HOUSE ***	GAZEBO	DOCK **	anywhere on GROUNDS
LUNCH	\$250	\$500	\$500	\$500	\$500	\$500
DINNER	\$250	\$500	\$750	\$500	\$500	\$500
OFF SEASC)N - J uly 15th th	ru October 14	th			
	MAIN DINING ROOM *	PATIO	ISLAND HOUSE ***	GAZEBO	DOCK **	anywhere on GROUNDS
LUNCH	\$250	\$250	\$250	\$250	\$250	\$250
DINNER	\$250	\$250	\$500	\$250	\$250	\$250
* While we will access items in a	hold the Main Dining the room.	g Room for your pri	vate event, Tarpon I	odge personnel will	be in and out from	time to tine to
-	e moored at the dock s from docking at the	•••			•	•
*** move musici	an to patio when appl	icable				S PLUS 6.5% TAX

VARIABLE FEES			
SET-UP under Island House (with Food Truck, for example)	\$250		
BAR SET-UP at Gazebo (No Fee for Water Station ONLY)	\$500		
BAR SET-UP under Tent	\$500		
Additional BAR SET-UP under Island House	\$350		
Additional STAFF (Bartender, Waitstaff and/or Busser)	\$250 each		
STAFF for EARLY BREAKFAST	\$250 each		
HOT BREAKFAST BUFFET SET-UP (does not include food costs - 20 people minimum)	\$750		
CHAIR MOVING	\$5 per Chair		
TABLE MOVING	\$10 per Table		
ROOM SET CHANGE			

~ If a change from the room listed on the banquet event order is requested on the day of the event, a labor charge of \$500.00 will be added to the banquet check.

~ Tarpon Lodge reserves the right to move functions/events to other rooms/spaces other than those appearing on the contract. Any items to be put on any room or lobby walls or any directional signs must be approved by management.

~ If an outdoor event must be moved indoors due to wind or rain, the decision must be made by 3 hours before the event in conjunction with the meeting planner. If the meeting planner feels that the decision must be delayed and causes our facility to set outdoor and indoor space, a \$10.00 per person set up fee will be added to the banquet check. 08122024

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