

2025



# *Weddings*

*Experience Your Once in a Lifetime Moment*  
at

*Tarpon Lodge*



TARPON LODGE & RESTAURANT

13771 Waterfront Drive • Bokeelia, Florida 33922

239-283-3999

[www.TarponLodge.com](http://www.TarponLodge.com)

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# Who We Are



Tarpon Lodge and Restaurant represents the ideal blend of Old Florida charm and modern day sophistication. The Historic Lodge, built in 1926, offers the perfect atmosphere for your timeless day. Both you and your guests will feel at ease in our secluded “country waterfront” setting as your vows drift through the warm Gulf breeze.



With several acres of beautiful palm trees and manicured lawns on Pine Island Sound, our waterfront property can serve as the setting for your ceremony, cocktail hour and reception. The festivities can be coordinated to revolve around the sunset, allowing you to have the picturesque day of your dreams.

We offer several customizable menu packages equally suitable for an intimate gathering in the main Lodge dining area or for a grand affair with tents on the lawn to continue the celebration under the stars. Our Chefs will expertly prepare your selections for the cocktail hour, a beautifully plated dinner, an outstanding buffet or banquet stations sure to please all your guests.



Whether you envision a celebration which is classic or chic, formal or festive, Tarpon Lodge will deliver more than just a beautiful backdrop for your wedding. We will help make your event an experience to delight the entire wedding party. Relax while enjoying the panoramic waterfront views, historical ambiance and four star dining that will leave you breathless.

# GULF Celebration Menu

\$99.95 per person

(25% service charge and 6.5% sales tax not included)

*Included in the above price, your guests can enjoy...*

- **Hors d'Oeuvres Display** ~ Choice of Three *(from left-hand column)*

Butler Service Hors d'Oeuvres are also available for an additional price per piece *(from right-hand column)*

- One **Salad** option
- One **Seafood** option
- One **Chicken** option
- One **Vegetable** option
- Two **Pasta Shells, Potato or Rice** options

## Hors d'Oeuvres Display

~ Select Three ~

### **Crudités**

*An assortment of fresh vegetables served with ranch dip*

### **Imported and Domestic Cheese with Seasonal Berries**

*A collection of aged and semi-soft cheese accompanied by  
fresh seasonal berries, flatbread and crostini*

### **Bruschetta**

### **Antipasto**

### **Hummus and Toasted Pita Bread**

## Butler Service Hors d'Oeuvres

~ Price is per piece (passed or displayed) ~

### **Beef Wellington**

### **Crab Stuffed Mushrooms**

### **Spinach Stuffed Mushrooms**

### **Bronzed Gulf Shrimp**

### **Shrimp Cocktail**

### **Jerk Shrimp**

### **Meatballs**

**\$4.00** per piece for above

### OR

### **Mini Crab Cakes**

### **Tenderloin en Brochette**

### **Lamb Lollipops**

### **Scallops wrapped with Bacon**

### **Grilled Asparagus wrapped in Prosciutto**

**\$5.00** per piece for above

## Salads

~ Select One ~

### **Mixed Baby Field Greens Salad** ~ *with housemade citrus vinaigrette*

### **Classic Caesar Salad**

### **Mediterranean Salad**

### **Arugula and Goat Cheese Salad**

### **Tomato and Mozzarella Cheese**

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# GULF Celebration Menu *continued*

## Seafood Entrées

~ Select One ~

### **Pan Seared Mahi Mahi**

*with choice of one style of preparation:*

**Citrus Encrusted**

**Caribbean Jerk**

**Blackened**

**Bronzed Seasoning**

*may add: Beurre Blanc or Tropical Fruit Salsa*

OR

### **Shrimp**

*with choice of one style of preparation:*

**Caribbean Scampi**

**Caribbean Jerk**

**Blackened**

**Bronzed Seasoning**

*may add: Beurre Blanc or Tropical Fruit Salsa*

## Chicken Entrées

~ Select One ~

### **Chicken with Tomatoes, Kalamata Olives & Mushrooms**



### **Chicken Marsala**

*with mushrooms and Marsala wine*



### **Chicken Piccata**

*with lemon, capers and white wine sauce*

## Vegetables

~ Select One ~

### **Green Beans with Roasted Garlic**

### **Buttered Broccolini**

### **Shoestring Vegetables**

*zucchini, yellow squash, carrots*

## Pasta Shells, Potato or Rice

~ Select Two ~

### **Buttered Pasta Shells with Parmesan**

### **Potatoes**

*served traditional style  
or seasoned with garlic and herb*

### **Roasted Red Bliss Potatoes**

*with rosemary, garlic and olive oil*

### **Chef's Smashed Potatoes**

### **Black Beans and Rice**

# SUN Celebration Menu

\$105.00 - \$150.00 per person

(25% service charge and 6.5% sales tax not included)

*Included in the above price, your guests can enjoy...*

- **Hors d'Oeuvres Display** ~ Choice of Three *(from left-hand column)*

Butler Service Hors d'Oeuvres are also available for an additional price per piece *(from right-hand column)*

- One **Salad** option
- One **Seafood** option
- One **Chicken** option
- One **Meat** option
- One **Vegetable** option
- Two **Pasta Shells, Potato or Rice** options

<p><u><b>Hors d'Oeuvres Display</b></u></p> <p>~ Select Three ~</p> <p><b>Crudités</b> <i>An assortment of fresh vegetables served with ranch dip</i></p> <p><b>Imported and Domestic Cheese with Seasonal Berries</b> <i>A collection of aged and semi-soft cheese accompanied by fresh seasonal berries, flatbread and crostini</i></p> <p><b>Bronzed Shrimp</b></p> <p><b>Bruschetta</b></p> <p><b>Antipasto</b></p> <p><b>Blackened Fish Bites</b></p>	<p><u><b>Butler Service Hors d'Oeuvres</b></u></p> <p>~ Price is per piece (passed or displayed) ~</p> <p><b>Beef Wellington</b> <b>Crab Stuffed Mushrooms</b> <b>Spinach Stuffed Mushrooms</b> <b>Bronzed Gulf Shrimp</b> <b>Shrimp Cocktail</b> <b>Jerk Shrimp</b> <b>Meatballs</b> <b>\$4.00 per piece for above</b></p> <p><u><b>OR</b></u></p> <p><b>Mini Crab Cakes</b> <b>Tenderloin en Brochette</b> <b>Lamb Lollipops</b> <b>Scallops wrapped with Bacon</b> <b>Grilled Asparagus wrapped in Prosciutto</b> <b>\$5.00 per piece for above</b></p>
<p><u><b>Salads</b></u></p> <p>~ Select One ~</p> <p><b>Mixed Baby Field Greens Salad</b> <i>with housemade citrus vinaigrette</i></p> <p><b>Classic Caesar Salad</b></p> <p><b>Mediterranean Salad</b></p> <p><b>Arugula and Goat Cheese Salad</b></p> <p><b>Tomato and Mozzarella Cheese</b></p>	<p><u><b>Vegetables</b></u></p> <p>~ Select One ~</p> <p><b>Grilled Asparagus</b></p> <p><b>Green Beans Almondine</b></p> <p><b>Green Beans with Roasted Garlic</b></p> <p><b>Baby Carrots with Ginger or Dill</b></p> <p><b>Spinach and Forest Mushrooms</b></p> <p><b>Mixed Vegetables</b></p>

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## SUN Celebration Menu *continued*

### Seafood Entrées

~ Select One ~

#### **Seasonal and Local Fish**

*with choice of one style of preparation:*

**Citrus Encrusted**

**Key Lime Jerk**

**Blackened**

**Bronzed Seasoning**

*may add: Beurre Blanc or Tropical Fruit Salsa*

**OR**

#### **Shrimp**

*with choice of one style of preparation:*

**Caribbean Scampi**

**Coconut Encrusted**

**Key Lime Jerk, Blackened or Bronzed Seasoning**

*may add: Beurre Blanc or Tropical Fruit Salsa*

### Chicken Entrées

~ Select One ~

#### **Caribbean Curry Chicken**

*Southern Indian spices*

#### **Chicken Florentine**

*spinach and cream sauce*

#### **Chicken Marsala**

*mushrooms and Marsala wine*

#### **Chicken Piccata**

*lemon, capers and white wine sauce*

#### **Chicken Tuscany**

*gorgonzola cheese, fresh basil, roasted red peppers  
with sage supreme sauce*

### Meat Entrées

#### **Carving Station**

~ Select One ~

#### **Prime Beef Tenderloin - \$150**

*sweet shallot demi glaze*

#### **Bone-In Ham - \$135**

*Heritage Farms smoked ham*

#### **Oven Roasted Whole Turkey - \$105**

*whole berry cranberry sauce, gravy*

### Pasta Shells, Potato or Rice

~ Select Two ~

#### **Buttered Pasta Shells with Parmesan**

##### **Potatoes**

*served traditional style  
or seasoned with garlic and herb*

#### **Roasted Red Bliss Potatoes**

*rosemary, garlic and olive oil*

#### **Chef's Smashed Potatoes**

#### **Black Beans and Rice**

#### **Rice Pilaf**

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# BANQUET STATIONS Menu *(outdoor events ~ under tent)*

**At least one selection from each station must be included**

(25% service charge and 6.5% sales tax not included)

<p><u><b>Displays</b></u></p> <p><b>Imported &amp; Domestic Cheese Display</b>  <i>artisanal cheeses from local producers and imported European cheeses, fresh berries and grapes with assorted crackers</i>  <b>\$15 per person</b></p> <p><b>Tropical Fruit Display</b>  <i>a variety of fresh, local and imported fruits and berries with vanilla honey yogurt dip</i>  <b>\$14 per person</b></p> <p><b>Crudites</b>  <i>Fresh seasonal vegetables with Boursin cheese and ranch dip</i>  <b>\$12 per person</b></p> <p><b>Charcuterie</b>  <i>a variety of smoked &amp; cured sliced meats and pâté with berry gastrique, fig jam and pickled vegetables</i>  <b>\$22 per person</b></p>	<p><u><b>Butler Service</b></u>  <u><b>Hors d'oeuvres</b></u></p> <p>~ Select Three ~</p> <p><b>Beef Wellington</b></p> <p><b>Mini Crab Cakes</b></p> <p><b>Mini Beef Kabobs</b></p> <p><b>Crab Stuffed Mushrooms</b></p> <p><b>Spinach Stuffed Mushrooms</b></p> <p><b>Scallops wrapped with Bacon</b></p> <p><b>Bronzed Gulf Shrimp</b></p> <p><b>Chicken Satay</b></p> <p><b>Jerk Shrimp</b></p> <p><b>\$20.00 per person</b></p>	<p><u><b>Plated Salad</b></u></p> <p>~ Select One ~</p> <p><b>Mixed Baby Field Greens Salad</b>  <i>with housemade citrus vinaigrette</i></p> <p><b>Classic Caesar Salad</b></p> <p><b>Mediterranean Salad</b></p> <p><b>Arugula and Goat Cheese Salad</b></p> <p><b>Tomato and Mozzarella Cheese</b></p> <p><b>\$10 per person</b></p>
<p><u><b>Carving Stations</b></u></p> <p><u>25 person minimum</u></p> <p><i>Each Carving Station will include Chef's smashed potatoes, vegetable and lavosh shards</i></p> <p>~ Select One ~</p> <p><b>Prime Beef Tenderloin</b>  <i>sweet shallot demi glace</i>  <b>\$45 per person*</b></p> <p><b>Bone-In Ham</b>  <i>Heritage Farms smoked ham</i>  <b>\$32 per person*</b></p> <p><b>Oven Roasted Whole Turkey</b>  <i>whole berry cranberry sauce, gravy</i>  <b>\$29 per person*</b></p> <hr/> <p><b>* PLUS \$100 fee for each Carving, Action and Fish Station Attendant</b></p>	<p><u><b>Action Stations</b></u></p> <p>~ Select One ~</p> <p><b>Pasta Station</b>  <i>penne, fusilli &amp; farfalle pasta marinara, alfredo &amp; pesto sauces sautéed peppers, onions, mushrooms, parmesan cheese shrimp, chicken and Italian sausage garlic bread</i>  <b>\$27 per person*</b></p> <p><u><b>OR</b></u></p> <p><b>Shrimp &amp; Grits</b>  <i>local Gulf pink shrimp, red grits chorizo cream sauce</i>  <b>\$28 per person*</b></p> <p><u><b>OR</b></u></p> <p><b>Mojo Pork Station</b>  <i>black beans, rice &amp; fried plantains</i>  <b>\$27 per person*</b></p> <hr/> <p><b>* PLUS \$100 fee for each Carving, Action and Fish Station Attendant</b></p>	<p><u><b>Fish Stations</b></u></p> <p>~ Select One ~</p> <p><i>Each Fish Station will include rice pilaf, vegetable and cheddar jalapeno biscuits</i></p> <p><b>Seasonal and Local Fish</b>  <i>with choice of one style of preparation:</i></p> <p><b>Citrus Encrusted</b></p> <p><b>Key Lime Jerk</b></p> <p><b>Blackened</b></p> <p><b>Bronzed Seasoning</b></p> <p><i>may add:</i>  <b>Beurre Blanc or Tropical Fruit Salsa</b></p> <p><b>\$40 per person*</b></p> <hr/> <p><b>* PLUS \$100 fee for each Carving, Action and Fish Station Attendant</b></p>

# Bar Pricing with GULF Celebration Menu

We want to make it simple for you to plan your wedding. We don't believe in hidden costs.

It's easier to budget your costs when you know the price per person at your reception venue.

2 hour BAR pricing			
	Price per Person	Price per Person	Price per Person
<b>FOOD</b>	\$99.95	\$99.95	\$99.95
<b>2 hr Host Bar <i>Wine &amp; Beer</i></b>	\$40.00	-	-
<b>2 hr Host Bar <i>Premium</i></b>	-	\$45.00	-
<b>2 hr Host Bar <i>Top Shelf</i></b>	-	-	\$50.00
	<i>Wine &amp; Beer</i> Price/Person with Food	<i>Premium Liquor</i> Price/Person with Food	<i>Top Shelf</i> Price/Person with Food
<b>FOOD &amp; BAR</b>	\$139.95	\$144.95	\$149.95
<b>25% Service Charge</b> (applied to price/person)	\$34.99	\$36.24	\$37.49
<b>6.5% Sales Tax</b> (applied to price/person and service charge)	\$11.20	\$11.78	\$12.18
<b>TOTAL per person</b> (includes service charge and tax)	<b>\$186.14</b>	<b>\$192.97</b>	<b>\$199.62</b>

4 hour BAR pricing			
	Price per Person	Price per Person	Price per Person
<b>FOOD</b>	\$99.95	\$99.95	\$99.95
<b>4 hr Host Bar <i>Wine &amp; Beer</i></b>	\$55.00	-	-
<b>4 hr Host Bar <i>Premium</i></b>	-	\$65.00	-
<b>4 hr Host Bar <i>Top Shelf</i></b>	-	-	\$80.00
	<i>Wine &amp; Beer</i> Price/Person with Food	<i>Premium Liquor</i> Price/Person with Food	<i>Top Shelf</i> Price/Person with Food
<b>FOOD &amp; BAR</b>	\$154.95	\$164.95	\$179.95
<b>25% Service Charge</b> (applied to price/person)	\$38.74	\$41.24	\$44.99
<b>6.5% Sales Tax</b> (applied to price/person and service charge)	\$12.59	\$13.40	\$14.62
<b>TOTAL per person</b> (includes service charge and tax)	<b>\$206.28</b>	<b>\$219.59</b>	<b>\$239.56</b>



# Bar Pricing with SUN Celebration Menu

2 hour BAR pricing									
	Price per Person			Price per Person			Price per Person		
<b>FOOD</b>	\$105.00	\$105.00	\$105.00	\$135.00	\$135.00	\$135.00	\$150.00	\$150.00	\$150.00
<b>2 hr Host Bar Wine &amp; Beer</b>	\$40.00	-	-	\$40.00	-	-	\$40.00	-	-
<b>2 hr Host Bar Premium</b>	-	\$45.00	-	-	\$45.00	-	-	\$45.00	-
<b>2 hr Host Bar Top Shelf</b>	-	-	\$50.00	-	-	\$50.00	-	-	\$50.00
<b>FOOD &amp; BAR</b>	\$145.00	\$150.00	\$155.00	\$175.00	\$180.00	\$185.00	\$190.00	\$195.00	\$200.00
<b>25% Service Charge</b>	\$36.25	\$37.50	\$38.75	\$43.75	\$45.00	\$46.25	\$47.50	\$48.75	\$50.00
<b>6.5% Sales Tax</b>	\$11.78	\$12.19	\$12.59	\$14.22	\$14.63	\$15.03	\$15.44	\$15.84	\$16.25
<b>TOTAL per person</b>	<b>\$193.03</b>	<b>\$199.69</b>	<b>\$206.34</b>	<b>\$232.97</b>	<b>\$239.63</b>	<b>\$246.28</b>	<b>\$252.94</b>	<b>\$259.59</b>	<b>\$266.25</b>

4 hour BAR pricing									
	Price per Person			Price per Person			Price per Person		
<b>FOOD</b>	\$105.00	\$105.00	\$105.00	\$135.00	\$135.00	\$135.00	\$150.00	\$150.00	\$150.00
<b>4 hr Host Bar Wine &amp; Beer</b>	\$55.00	-	-	\$55.00	-	-	\$55.00	-	-
<b>4 hr Host Bar Premium</b>	-	\$65.00	-	-	\$65.00	-	-	\$65.00	-
<b>4 hr Host Bar Top Shelf</b>	-	-	\$80.00	-	-	\$80.00	-	-	\$80.00
<b>FOOD &amp; BAR</b>	\$160.00	\$170.00	\$185.00	\$190.00	\$200.00	\$215.00	\$205.00	\$215.00	\$230.00
<b>25% Service Charge</b>	\$40.00	\$42.50	\$46.25	\$47.50	\$50.00	\$53.75	\$51.25	\$53.75	\$57.50
<b>6.5% Sales Tax</b>	\$13.00	\$13.81	\$15.03	\$15.44	\$16.25	\$17.47	\$16.66	\$17.47	\$18.69
<b>TOTAL per person</b>	<b>\$213.00</b>	<b>\$226.31</b>	<b>\$246.28</b>	<b>\$252.94</b>	<b>\$266.25</b>	<b>\$286.22</b>	<b>\$272.91</b>	<b>\$286.22</b>	<b>\$306.19</b>

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## Bar Pricing with BANQUET STATIONS Menu

2 hour BAR pricing			
	Price per Person	Price per Person	Price per Person
<b>2 hr Host Bar</b> <i>Wine &amp; Beer</i>	\$40.00	-	-
<b>2 hr Host Bar</b> <i>Premium</i>	-	\$45.00	-
<b>2 hr Host Bar</b> <i>Top Shelf</i>	-	-	\$50.00
<b>25% Service Charge</b> (applied to Price/Person)	\$10.00	\$11.25	\$12.50
<b>6.5% Sales Tax</b> (applied to Price/Person and Service Charge)	\$3.25	\$3.66	\$4.06
<b>BAR PRICING TOTAL</b> (with Service Charge and Tax)	\$53.25	\$59.91	\$66.56

4 hour BAR pricing			
	Price per Person	Price per Person	Price per Person
<b>4 hr Host Bar</b> <i>Wine &amp; Beer</i>	\$55.00	-	-
<b>4 hr Host Bar</b> <i>Premium</i>	-	\$65.00	-
<b>4 hr Host Bar</b> <i>Top Shelf</i>	-	-	\$80.00
<b>25% Service Charge</b> (applied to Price/Person)	\$13.75	\$16.25	\$20.00
<b>6.5% Sales Tax</b> (applied to Price/Person and Service Charge)	\$4.47	\$5.28	\$6.50
<b>*BAR PRICING TOTAL</b> (with Service Charge and Tax)	\$73.22	\$86.53	\$106.50

**\* Combine Selected Bar Package with Banquet Selections (per person pricing) for Grand Total:**

<b>BANQUET STATION SELECTIONS</b> <i>per person</i>	\$	\$	\$
<b>25% Service Charge</b> (apply to Price/Person)	\$	\$	\$
<b>6.5% Sales Tax</b> (apply to Selections Price/Person plus Service Charge)	\$	\$	\$
<b>*BANQUET PRICING TOTAL</b> (with Service Charge and Tax)	\$	\$	\$
<b>*GRAND TOTAL</b> (with Service Charge and Tax)	\$	\$	\$

## Grounds Fee Requirements

If Tarpon Lodge is **closed to the public** the evening of your wedding, the following grounds fee requirements will also apply:



100 or more people	With Celebration Menu & Bar Package	\$2000
80-100 people	With Celebration Menu & Bar Package	\$2500
70-79 people	With Celebration Menu & Bar Package	\$3500
60-69 people	With Celebration Menu & Bar Package	\$5000
50-59 people	With Celebration Menu & Bar Package	\$8500
40-49 people	With Celebration Menu & Bar Package	\$10,000
25-39 people	With Celebration Menu & Bar Package	\$15,000
Under 25 people	With Celebration Menu & Bar Package	\$17,500

PLUS 6.5% TAX

## Variables to Consider...

Water Station	No additional Fee for Water Station ONLY at the Gazebo	-
Island House Bar Set-up	FULL Bar Set-up (when not regularly open - includes one staff person)	\$350
Gazebo and/or Tent Bar Set-up	FULL Bar Set-up at Gazebo and/or under Tent (does NOT include additional staff person(s))	\$500
Additional Staff	To attend extra food and/or beverage stations	\$250/per
Chair Moving	@ \$5.00 per chair	\$ _TBD__
Table Moving	@ \$10.00 per table	\$ _TBD__
Venue Fee (varies by season)	For Rehearsal Dinner under Island House (closed to the public)	\$500 - \$3000

PLUS 6.5% TAX

 In consideration of your guests and our neighbors,  
all wedding receptions will end no later than 11:00 pm 

# Lodge Room Requirements

## July through December:

- 👉 All guest accommodations on the property have a 1-night stay minimum requirement and must be rented or paid for by the wedding party.

## January, May and June:

- 👉 All guest accommodations on the property have a 2-night stay minimum requirement and must be rented or paid for by the wedding party.

## Rehearsal Dinner with Lodging:

- 👉 Lodging requirements, as stated above, are also in effect for the night of the rehearsal dinner. All guest accommodations must be rented or paid for by the wedding party.



## Calculating a Wedding at Tarpon Lodge

Use the charts on the previous pages to calculate the reception total:

$$\begin{array}{ccccccc}
 \$\underline{\hspace{1cm}} & \times & \underline{\hspace{1cm}} & = & \$\underline{\hspace{1cm}} & + & \$\underline{\hspace{1cm}} + \$\underline{\hspace{1cm}} = \$\underline{\hspace{1cm}} \\
 \text{Price/Person} & & \text{\# of Guests} & & \text{Base Price} & & \text{Variable Costs} & & \text{Grounds Fee} & & \text{* TOTAL} \\
 \text{Includes:} & & & & \text{per person} & & \text{(if applicable)} & & & & \\
 \text{Food \& Bar,} & & & & & & & & & & \\
 \text{Service Charge \& Tax} & & & & & & & & & & 
 \end{array}$$

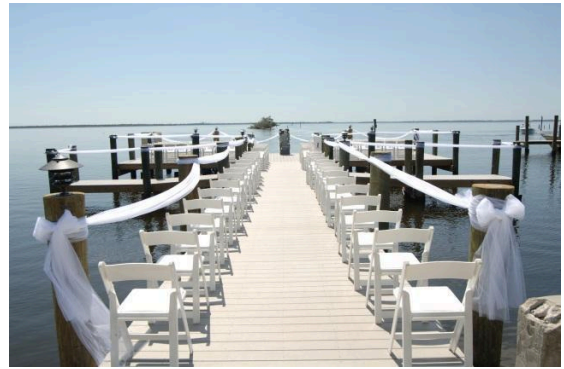
👉 Due to the fluctuation of wholesale food prices, we are unable to guarantee the prices more than 90 days prior to the event.

\* TOTAL does not include tent, table, chair, linen or any additional rentals

\* TOTAL does not include Lodging

## Ceremony Site Location Options

*On the Dock ~*



*In the Gazebo ~*



Credit: Jamie Lee Photography

*On the Lawn ~*



*Under the Palms ~*



Credit: Amanda Sadler



# Payment Requirements

- 👉 **To secure the date of your wedding:** \$1,000 non-refundable deposit is required.
- 👉 **Three months prior to your wedding:** 50% of the total is due.
- 👉 **Two weeks prior to your wedding:** the final payment is due in full.  
*The non-refundable deposit will be deducted from this payment.*
- 👉 **Included in the total:** will be your food costs, alcohol costs, grounds fee, service charge, additional set-up & staffing fees, charges for moving furniture, and all taxes required by law.
- 👉 **The total *does not* include lodging.**

*a few more details...*

Tarpon Lodge is the ultimate destination wedding location, even if you live close by!

We can accept weddings for up to 225 people.

Our Historic Lodge, Island House, Cottage & Boathouse  
can accommodate your guests on-site.

*If you have overflow guests interested in lodging locally the night of your wedding,  
we will be happy to provide a list of alternate lodging options on Pine Island.*

***We can also offer recommendations for:***

- Wedding Planners (*a must on your wedding day*)
- Officiants
- Photographers
- DJ or Live Music
- Florists
- Decorations
- Cake
- Chair and Linen Rental
- Tent Rental

# Rehearsal Dinner Recommendations



## *Cabbage Key ~ our sister property*

Our sister property, Cabbage Key, offers the ideal spot for your luau themed rehearsal dinner. Your guests can be ferried from the docks at Tarpon Lodge to the serene island of Cabbage Key – an island with no cars or paved roads, just winding nature trails, picturesque views and relaxation.

239-283-2278 ~ [www.CabbageKey.com](http://www.CabbageKey.com)



## *Tarpon Lodge*

Perhaps you prefer that your closest circle of family and friends enjoy each other's company on the property the entire weekend.

Ask us about our rehearsal dinner options and start your wedding festivities right here at Tarpon Lodge.



## Notes for You

[illegible]