



Weddings

Experience Your Once in a Lifetime Moment at

Tarpon Lodge & Restaurant

2026



TARPON LODGE & RESTAURANT

13771 Waterfront Drive • Bokeelia, Florida 33922

239-283-3999

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

\$115.00 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 - see selection costs below
- One **Seafood** option
- One **Chicken** option
- One **Vegetable** option - see selection costs below
- One **Pasta Shells, Potato or Rice** option

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 - 50 piece minimum per selection ~

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 ~ add \$2 per plate

Arugula and Goat Cheese Salad ~ add \$3 per plate

Tomato and Mozzarella Cheese ~ add \$3 per plate

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 Tuscany

*tomato & spinach and a parmesan cream sauce
over pappardelle noodles*



Chicken Marsala

mushrooms and Marsala wine



Chicken Piccata

lemon, capers and white wine sauce

Vegetables

~ Select One ~

Green Beans with Roasted Garlic

Buttered Broccolini

Shoestring Vegetables

zucchini, yellow squash, carrots

Asparagus - add \$3

Pasta Shells, Potato or Rice

~ Select One ~

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

\$120.00 - \$175.00 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 - see selection costs below
- One **Seafood** option
- One **Chicken** option
- One **Meat** option
- One **Vegetable** option - see selection costs below
- One **Pasta Shells, Potato or Rice** option

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

Bronzed Shrimp

Bruschetta

Antipasto

Blackened Fish Bites

Butler Service Hors d'Oeuvres

~ Price is per piece - 50 piece minimum per selection ~

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 ~ add \$2

Arugula and Goat Cheese Salad ~ add \$3

Tomato and Mozzarella Cheese ~ add \$3

Vegetables

~ Select One ~

Grilled Asparagus ~ add \$3
Green Beans Almondine
Green Beans with Roasted Garlic
Baby Carrots with Ginger or Dill
Spinach and Forest Mushrooms ~ add \$3
Mixed Vegetables

SUN Celebration Menu *continued*

<p><u>Seafood Entrées</u></p> <p>~ Select One ~</p> <p>Seasonal and Local Fish with choice of one style of preparation:</p> <p> Citrus Encrusted Key Lime Jerk Blackened Bronzed Seasoning</p> <p>may add: Beurre Blanc or Tropical Fruit Salsa</p> <p style="text-align: center;">OR</p> <p> Shrimp with choice of one style of preparation:</p> <p> Caribbean Scampi Coconut Encrusted Key Lime Jerk, Blackened or Bronzed Seasoning</p> <p>may add: Beurre Blanc or Tropical Fruit Salsa</p>	<p><u>Chicken Entrées</u></p> <p>~ Select One ~</p> <p>Caribbean Curry Chicken <i>Southern Indian spices</i></p> <p>Chicken Florentine <i>spinach and cream sauce</i></p> <p>Chicken Marsala <i>mushrooms and Marsala wine</i></p> <p>Chicken Piccata <i>lemon, capers and white wine sauce</i></p> <p>Chicken Tuscany <i>tomato & spinach and a parmesan cream sauce over pappardelle noodles</i></p>
<p><u>Meat Entrées</u></p> <p>Carving Station</p> <p>~ Select One ~</p> <p>Prime Beef Tenderloin - \$175 <i>sweet shallot demi glace</i></p> <p>Bone-In Ham - \$150 <i>Heritage Farms smoked ham</i></p> <p>Oven Roasted Whole Turkey - \$120 <i>whole berry cranberry sauce, gravy</i></p>	<p><u>Pasta Shells, Potato or Rice</u></p> <p>~ Select One ~</p> <p>Buttered Pasta Shells with Parmesan</p> <p>Potatoes <i>served traditional style or seasoned with garlic and herb</i></p> <p>Roasted Red Bliss Potatoes <i>rosemary, garlic and olive oil</i></p> <p>Chef's Smashed Potatoes</p> <p>Black Beans and Rice</p> <p>Rice Pilaf</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
FOOD	\$115.00	\$115.00	\$115.00
2 hr Host Bar <i>Wine & Beer</i>	\$50.00	-	-
2 hr Host Bar <i>Premium</i>	-	\$55.00	-
2 hr Host Bar <i>Top Shelf</i>	-	-	\$60.00
	<i>Wine & Beer</i> Price/Person with Food	<i>Premium Liquor</i> Price/Person with Food	<i>Top Shelf</i> Price/Person with Food
FOOD & BAR	\$165.00	\$170.00	\$175.00
25% Service Charge (applied to price/person)	\$41.25	\$42.50	\$43.75
6.5% Sales Tax (applied to price/person and service charge)	\$13.41	\$13.81	\$14.22
TOTAL per person (includes service charge and tax)	\$219.66	\$226.31	\$232.97

4 hour BAR pricing

	Price per Person	Price per Person	Price per Person
FOOD	\$115.00	\$115.00	\$115.00
4 hr Host Bar <i>Wine & Beer</i>	\$65.00	-	-
4 hr Host Bar <i>Premium</i>	-	\$75.00	-
4 hr Host Bar <i>Top Shelf</i>	-	-	\$90.00
	<i>Wine & Beer</i> Price/Person with Food	<i>Premium Liquor</i> Price/Person with Food	<i>Top Shelf</i> Price/Person with Food
FOOD & BAR	\$180.00	\$190.00	\$205.00
25% Service Charge (applied to price/person)	\$45.00	\$47.50	\$51.25
6.5% Sales Tax (applied to price/person and service charge)	\$14.63	\$15.44	\$16.66
TOTAL per person (includes service charge and tax)	\$239.63	\$252.94	\$272.91

Bar Pricing with SUN Celebration Menu

2 hour BAR pricing

	Price per Person			Price per Person			Price per Person		
FOOD	\$120.00	\$120.00	\$120.00	\$150.00	\$150.00	\$150.00	\$175.00	\$175.00	\$175.00
2 hr Host Bar <i>Wine & Beer</i>	\$50.00	-	-	\$50.00	-	-	\$50.00	-	-
2 hr Host Bar <i>Premium</i>	-	\$55.00	-	-	\$55.00	-	-	\$55.00	-
2 hr Host Bar <i>Top Shelf</i>	-	-	\$60.00	-	-	\$60.00	-	-	\$60.00
FOOD & BAR	\$170.00	\$175.00	\$180.00	\$200.00	\$205.00	\$210.00	\$225.00	\$230.00	\$235.00
25% Service Charge	\$42.50	\$43.75	\$45.00	\$50.00	\$51.25	\$52.50	\$56.25	\$57.50	\$58.75
6.5% Sales Tax	\$13.81	\$14.22	\$14.63	\$16.25	\$16.66	\$17.06	\$18.28	\$18.69	\$19.09
TOTAL per person	\$226.31	\$232.97	\$239.63	\$266.25	\$272.91	\$279.56	\$299.53	\$306.19	\$312.84

4 hour BAR pricing

	Price per Person			Price per Person			Price per Person		
FOOD	\$120.00	\$120.00	\$120.00	\$150.00	\$150.00	\$150.00	\$175.00	\$175.00	\$175.00
4 hr Host Bar <i>Wine & Beer</i>	\$65.00	-	-	\$65.00	-	-	\$65.00	-	-
4 hr Host Bar <i>Premium</i>	-	\$75.00	-	-	\$75.00	-	-	\$75.00	-
4 hr Host Bar <i>Top Shelf</i>	-	-	\$90.00	-	-	\$90.00	-	-	\$90.00
FOOD & BAR	\$185.00	\$195.00	\$195.00	\$215.00	\$225.00	\$240.00	\$240.00	\$250.00	\$265.00
25% Service Charge	\$46.25	\$48.75	\$48.75	\$53.75	\$56.25	\$60.00	\$60.00	\$62.50	\$66.25
6.5% Sales Tax	\$15.03	\$15.84	\$15.84	\$17.47	\$18.28	\$19.50	\$19.50	\$20.31	\$21.53
TOTAL per person	\$246.28	\$259.59	\$259.59	\$286.22	\$299.53	\$319.50	\$319.50	\$332.81	\$352.78

Grounds Fee Requirements

If Tarpon Lodge is **closed to the public** the evening of your wedding, the following grounds fee requirements (with a Celebration Menu & Bar Package) will also apply:

100 or more people	\$2000
80-100 people	\$2500
70-79 people	\$3500
60-69 people	\$5000
50-59 people	\$8500
40-49 people	\$10,000
25-39 people	\$15,000
Under 25 people	\$17,500
IN-SEASON WEDDINGS 125 person minimum (must use a tent or set up inside after 3:00 pm) FEBRUARY, MARCH & APRIL	\$20,000

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

January through 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.

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.

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:

\$ _____	x _____	= \$ _____	+ \$ _____	+ \$ _____	= \$ _____
Price/Person	# of Guests	Base Price	Variable Costs	Grounds Fee	* TOTAL
Includes:		per person	(if applicable)		

Food & Bar,

Service Charge & Tax

❖ 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.
- ☛ **Six months prior to your wedding:** 50% of the balance is due.
- ☛ **Two weeks prior to your wedding:** the final payment is due in full.
Final headcount must be provided at this time.
- ☛ **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



Tarpon Lodge & Restaurant

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 & Restaurant.



Notes for You

