



WEDDING SERVICES

2026



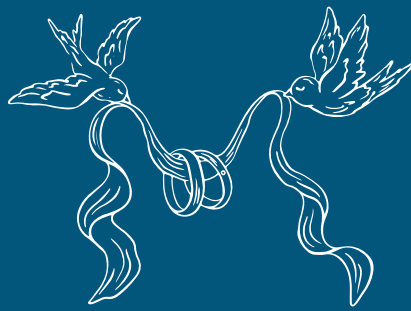


TABLE OF CONTENTS

Welcome	01
Rental Information	02
Appetizers	03
Buffet Options	04
Plated Dinners	06
Beverage Packages	08
Contact Information	09



WELCOME



WELCOME Congratulations On Your Engagement!

We are truly honored that you are considering Lost Key Golf Club for your special day. With panoramic views of the golf course, exquisite cuisine, and our beautifully appointed Clubhouse, it provides an unforgettable setting for your wedding celebration.

Our goal is to make the planning process smooth, stress-free, and—most importantly—fun. By partnering with our experienced event planning team, we'll bring your vision to life so you can focus on enjoying every exciting moment of this incredible milestone.

We are ready and excited to celebrate this unforgettable day with you!

Mandy Nelson
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850-549-2160



RENTAL INFORMATION

Room Rental Fee

\$500

Outside Catering Room Rental Fee

\$1,500

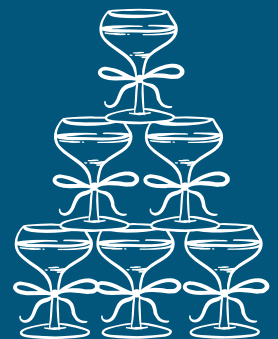
May use outside Catering Services (Food Only)

Additional Fees

- A 20% service charge will be added to all food and beverage charges, including outside catering services
 - A \$200 service fee will be added to final invoice
- A 7.5% Florida state sales tax will be added to all food and beverage charges, excluding outside catering services

Services

- Golf Course View Photo Opportunities
- Groom and Groomsmen Golf Opportunities
- Spacious Dance Floor
- Tables and Chairs
- China, Glassware, Flatware
- Professional Service Staff
- House Napkins (Black)
- Custom Menus
- Complimentary Parking
- Use of Women's Locker for Bridal Suite
- Upgraded Linens (Prices Vary)
- Upgraded China, Glassware, Flatware (Prices Vary)



Event Space Capacity: Indoor seating in the Grill and Palmer Rooms accommodates up to 90 guests. Additional seating can be arranged on our Event Lawn, with rental tents, tables, and chairs available for an additional fee. Staffing: LKGC management will determine the staffing requirements prior to your event. Should additional staffing be requested by the client, a “per-hour” or “per-person” charge will be added to the final invoice.



APPETIZERS

Stationary Appetizer (Priced Per Person)

Crab Dip

Served with tortilla chips or pita chips

Fajita Nacho Station

Beef, Chicken, Cilantro, Salsa, Tomato, Sour Cream, Guacamole,
Lettuce, Cheese Sauce, Tortilla Chips

Crudité

Assorted Seasonal Vegetables with Dip

Charcuterie

Cured Meats and Cheeses

Assorted Crackers and Toasted Baguette

Cheese Display

Variety of Cheese and Assorted Crackers

Fresh Fruit Display

Seasonal Sliced Fruit and Dip

Appetizers (Priced Per 50 Pieces)

Mozzarella, Basil, Tomato

Bruschetta

Potstickers

Teriyaki Dipping Sauce

Vegetable Spring Rolls

Chili Sauce

Boudin Balls

Remoulade Dipping Sauce

Chicken Bites

Variety of dipping sauces

Gulf Shrimp Cocktail (GF)

Cocktail Sauce

Chicken Quesadilla

Salsa

Bacon Wrapped Scallop (GF)

Mini Crab Cake

Remoulade Dipping Sauce

Coconut Shrimp

Sweet Chili Sauce

BUFFET OPTIONS

Includes: Salad, Two Entrees, Two Sides served with Bread

Salad

Fairway (GF)
Spring Mix, Tomato, Cucumber, Carrots,
Red Onion, choice of two Dressings

Classic Caesar
Chopped Romaine, Parmesan, Croutons
Creamy Caesar Dressing

Spinach (GF)
Baby Spinach, Chopped Egg, Mushroom,
Red Onion, Chopped Bacon, Vinaigrette

Chopped Salad
Iceberg and Romaine Blend, Tomato,
Red Onion, Cheese, Cucumber,
Croutons Choice of Dressing

Caprese (GF)
Sliced Tomato, Fresh Mozzarella, Basil,
Balsamic Vinaigrette

Farmers Market Salad(GF)
Mixed Greens, Craisins, Candied Nuts,
Blue Cheese, Julienne Carrots, Citrus
Vinaigrette

Entrees

Priced Per Person

Beef Marsala
Thin Sliced Flank Steak Served with
Mushroom Marsala Sauce

Beef Tenderloin Au Poivre
Tenderloin with Cracked Pepper Sauce

Chicken Scallopini
Breast of Chicken with Lemon Caper Butter
Sauce

Chicken Milanese
Crispy Chicken served with Pomodoro Sauce
and Mozzarella

Grilled Chicken Piccata
Lemon Caper Butter

Chicken Cordon Bleu
Crispy Chicken with Swiss Cheese and
Thick Cut Smokey Ham

Roasted Pork Loin
Served with Apple Jack Brandy

Penne Mediterranean
Pasta tossed with Spinach, Feta, Olives,
Sundried Tomatoes topped with Pine Nuts

Seared Salmon
Lobster Butter Sauce

Shrimp and Lobster Rigatoni
Grilled Asparagus and Pesto Sauce

Snapper Piccata
Lemon, Caper, Butter

Shrimp Scampi
Linguine Roasted Garlic Cream Sauce

Vegetables

Cheesy Broccoli
Green Bean Almandine
Citrus Glazed Carrots
Seasonal Vegetables per mkt
Crispy Brussels Sprouts

Starches

Herb Roasted Potatoes
Mashed Potatoes
Au Gratin Potatoes
3-Cheese Mac & Cheese
Rice Pilaf
Parmesan Risotto

PLATED DINNERS

Salad

Fairway (GF)
Spring Mix, Tomato, Cucumber, Carrots,
Red Onion, choice of two Dressings

Classic Caesar
Chopped Romaine, Parmesan, Croutons
Creamy Caesar Dressing

Spinach (GF)
Baby Spinach, Chopped Egg, Mushroom, Red
Onion, Chopped Bacon, Vinaigrette

Chopped Salad
Iceberg and Romaine Blend, Tomato, Red
Onion, Cheese, Cucumber, Croutons Choice of
Dressing

Caprese (GF)
Sliced Tomato, Fresh Mozzarella, Basil,
Balsamic Vinaigrette

Farmers Market Salad (GF)
Mixed Greens, Craisins, Candied Nuts, Blue
Cheese, Julienne Carrots, Citrus Vinaigrette

Entrees

Priced Per Person

Served with choice of Salad, One Vegetable, One Starch, Fresh Baked Rolls, Butter

Filet Mignon (8oz) (GF)
Red Wine Demi-Glace

Beef Marsala
Thin Sliced Flank Steak Served with
Mushroom Marsala Sauce

Chicken Milanese
Crispy Chicken served with Pomodoro Sauce
and Mozzarella

Chicken Piccata
Lemon Caper Butter

Chicken Cordon Bleu
Crispy Chicken with Swiss Cheese and
Thick Cut Smokey Ham

Snapper Piccata
Lemon, Caper, Butter

Seared Salmon
Lobster Butter Sauce

Penne Mediterranean
Pasta tossed with Spinach, Feta, Olives,
Sundried Tomatoes topped with Pine Nuts

Shrimp Scampi
Linguine Roasted Garlic Cream Sauce

Shrimp and Lobster Rigatoni
Grilled Asparagus and Pesto Sauce

Roasted Pork Loin
Served with Apple Jack Brandy

Vegan and Vegetarian Options Available
Speak with your Coordinator for more information

Vegetables

Cheesy Broccoli
Green Bean Almandine
Citrus Glazed Carrots
Seasonal Vegetables per mkt
Crispy Brussels Sprouts

Starches

Herb Roasted Potatoes
Mashed Potatoes
Au Gratin Potatoes
3-Cheese Mac & Cheese
Rice Pilaf
Parmesan Risotto

Plated Desserts

Peach Cobbler
Vanilla Ice Cream

Tiramisu
Espresso Whipped Cream

Traditional Cheesecake
Fresh Berries

Key Lime Pie
Whipped Cream

Triple Chocolate Cake
Chambord Cream and Fresh Berries

Warm Bread Pudding
Crème Anglaise

Wedding Cake

The client is responsible for providing the wedding cake; however, we are happy to offer bakery recommendations. Our professional service team can also assist with cutting and serving the cake for an additional fee.

BEVERAGE PACKAGES

All events are required to host a beverage package provided by Lost Key.

**All liquor packages include domestic beer,
house red and white wine, soft drinks and mixers**

Beer and Wine Bar

Domestic, Imported, and Draft Beers
House Wine
Sodas and Mixers

Premium Liquor Bar

Choice of Vodka, Gin, Bourbon, Tequila
Domestic, Imported, and Draft Beers
Assortment of Seltzers
House Wine
Sodas and Mixers

Super Premium Liquor Bar

Choice of Titos, Kettle One, Tanqueray, Bombay
Sapphire, Makers Mark,
Jack Daniels, Don Julio, Captain Morgan, Crown
Royal
Domestic, Imported, and Draft Beers
Assortment of Seltzers
Premium Wine
Sodas and Mixers

Hosted Beverage Options

Open Tab: All items will be calculated, and the
host will be billed for all consumption

Cash Bar: All guests will pay for their own
beverages

Additional Services

Champagne Toast for all Guests
Wine Service with Dinner



CONTACT INFORMATION



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