



GROVE

Restaurant • Patio • Ballroom

PRIVATE DINING

EXCEPTIONAL SPACES. ELEVATED EXPERIENCES.

10670 BOARDWALK LOOP | LAKEWOOD RANCH, FL 34202 | (941) 893-4321



EFFORTLESS ENTERTAINING

There's something special about sharing a meal together, and at GROVE, we're here to make those moments even more meaningful. Whether you're planning a milestone celebration, team dinner, or casual get-together, our private dining spaces offer the perfect backdrop.

Our team will work with you every step of the way to help you select the right room and the right menu. You can create a **custom menu** or choose from our thoughtfully crafted, **all-inclusive packages**.

However you gather, we'll help make it feel effortless and unforgettable.

LET'S GET STARTED.

(941) 893-4321

info@grovelwr.com



CEDAR ROOM

The Cedar Room offers a cozy, private setting ideal for meetings, presentations, and intimate gatherings. Featuring a striking wine wall and warm, modern finishes, this space provides both comfort and sophistication.



MENU OPTIONS Custom Menu
All Inclusive Menu

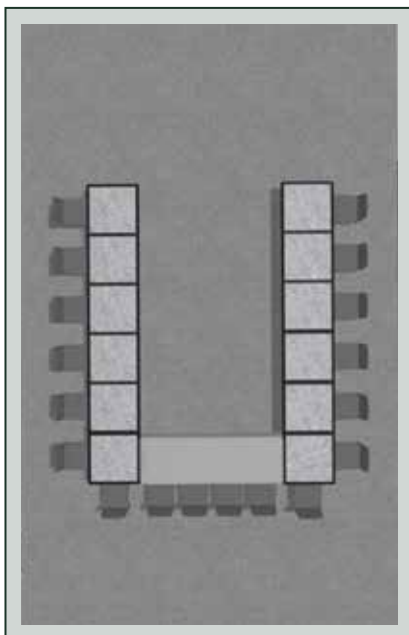
FOOD & BEVERAGE MINIMUM Lunch \$500
Dinner \$1,200
Sun. - Thur.
Dinner \$1,500
Fri/Sat

EVENT TIME 3 Hours | 1 Hour Set Up

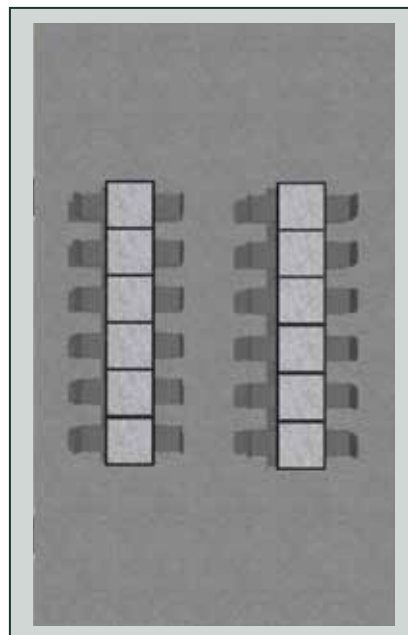
A/V EQUIPMENT Flatscreen TV

FLOORPLAN U Shape | 24 seated
Long Tables | 40 seated
Standard | 48 seated

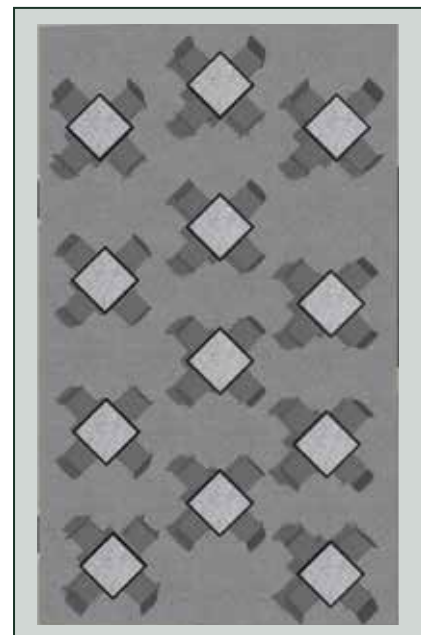
U Shape



Long Tables



Standard



LIVE OAK ROOM

The **Live Oak Room** is a bright, versatile space filled with natural light and direct access to the Main Street Lounge — an inviting outdoor area perfect for mingling. Ideal for both large and small gatherings, this room can be reserved in its entirety or divided into two separate sections for more intimate events.



MENU OPTIONS Custom Menu
All Inclusive Menu

FOOD & BEVERAGE MINIMUM Lunch \$500
Dinner \$1,200
Sun. - Thur.
Dinner \$1,500
Fri/Sat

EVENT TIME 3 Hours | 1 Hour Set Up

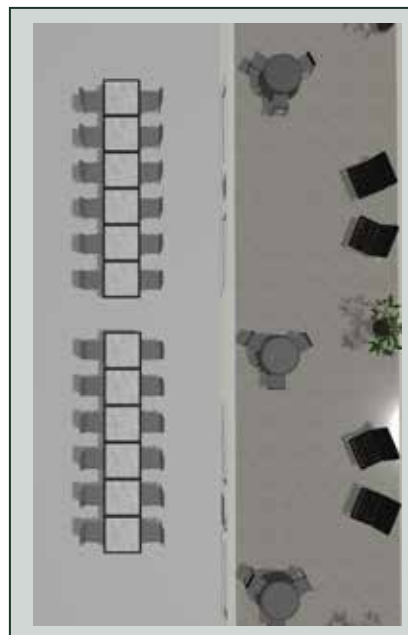
A/V EQUIPMENT Flatscreen TV

FLOORPLAN Large Tables | 40 seated
Long Tables | 40 seated
Standard | 48 seated

Large Tables



Long Tables



Standard





FOOD & DRINKS

CUSTOM MENUS | ALL INCLUSIVE MENUS | BAR



FOOD

Whether you're envisioning a **custom menu** or prefer the ease of an **all-inclusive menu**, our team is here to help.

On the next page, you'll find our curated all-inclusive menu packages, designed to make planning simple and stress-free.

If you'd like to create a custom menu, please contact us to begin planning a personalized dining experience for your event.



BAR

Our full drink menu is available for all private events, featuring signature cocktails, beer, and a curated wine selection.

Drinks are charged based on consumption.



BISTRO LUNCH MENU

\$45 Per Person. Includes tax and service charges.

Guest choice of soup or salad and entrée.

SOUP OR SALAD

HOUSE 🌱🍃

beets, carrots, red onion, cucumbers, cherry tomato,
Goat cheese, spring mix, balsamic vinaigrette

CAESAR

Parmesan, croutons, romaine, Caesar dressing

NEW ENGLAND CLAM CHOWDER

cream, potato, celery, onion, pancetta

ENTRÉES

FRENCH DIP

shaved prime rib, Provolone, au jus, French roll, french fries

BURGER*

half-pound, house-butchered ground beef, house brioche,
lettuce, tomato, onion, pickle, french fries

CHICKEN & EGG SANDWICH

blackened, fried egg, bacon jam, Goat cheese, house brioche,
lettuce, tomato, onion, pickle, french fries

GROUPEL SANDWICH

grilled, fried or blackened, tartar sauce, house brioche,
lettuce, tomato, onion, pickle, french fries

BURRATA WITH CHICKEN

fresh Burrata, arugula, cucumbers, tomatoes, balsamic vinaigrette,
toasted baguette and grilled chicken

BRUSCHETTA FLATBREAD 🍃

tomato, garlic, basil, olive oil, arugula, Mozzarella,
balsamic vinaigrette, balsamic glaze

BEVERAGES

SODA

WATER

ICED TEA

COFFEE

All fried items are cooked in beef tallow. 🌱 - denotes gluten friendly options. 🍃 - denotes vegetarian options.
*These foods are raw or can be served undercooked or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CLASSIC LUNCH MENU

\$60 Per Person. Includes tax and service charges.

Guest choice of soup or salad, entrée and dessert.

SOUP OR SALAD

HOUSE 🌱🍴

beets, carrots, red onion, cucumbers, cherry tomato,
Goat cheese, spring mix, balsamic vinaigrette

CAESAR

Parmesan, croutons, romaine, Caesar dressing

NEW ENGLAND CLAM CHOWDER

cream, potato, celery, onion, pancetta

ENTRÉES

HERB CHICKEN 🍴

sous vide, roasted, wild rice pilaf, demi-glace,
roasted broccoli

FISH & CHIPS

tempura battered cod, french fries, house
tartar sauce, slaw

JAMBALAYA 🍴

andouille sausage, chicken and trinity in a spicy
tomato broth, white rice

ZUCCHINI PASTA 🌱🍴

zucchini noodles, mushroom, marinara,
spinach, olive oil, garlic

BISON CHILI

gnocchi, Gruyère

DESSERT

NEW YORK STYLE CHEESECAKE

cream cheese filling, graham cracker crust,
blackberry compote

CHOCOLATE MOUSSE CAKE

triple chocolate

BEVERAGES

SODA

WATER

ICED TEA

COFFEE

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CLASSIC DINNER MENU

\$70 Per Person. Includes tax and service charges.

Guest choice of soup or salad, entrée and dessert.

SOUP OR SALAD

HOUSE 🌱🌿

beets, carrots, red onion, cucumbers, cherry tomato,
Goat cheese, spring mix, balsamic vinaigrette

CAESAR

Parmesan, croutons, romaine, Caesar dressing

CRAB BISQUE 🍷

cream, chives

ENTRÉES

HERB CHICKEN 🍷

sous vide, roasted, wild rice pilaf, demi-glace,
roasted broccoli

MAPLE GINGER “JAIL ISLAND” SALMON 🍷

glazed salmon, wild rice pilaf, roasted broccoli

LAMB ROAST 🍷

8 oz., mushroom duxelle, demi-glace, rosemary,
mashed potatoes, roasted broccoli

ST. LOUIS RIBS 🍷

smoked, half rack, bbq sauce, coleslaw, french fries

ZUCCHINI PASTA 🍷🌱

zucchini noodles, mushroom, marinara,
spinach, olive oil, garlic

DESSERT

NEW YORK STYLE CHEESECAKE

cream cheese filling, graham cracker crust,
blackberry compote

CHOCOLATE MOUSSE CAKE

triple chocolate

BEVERAGES

SODA

WATER

ICED TEA

COFFEE

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GRAND DINNER MENU

\$85 Per Person. Includes tax and service charges.

Appetizers for the table, one order per 5 guests. Guest choice of soup or salad, entrée and dessert.

APPETIZERS FOR THE TABLE

POINT JUDITH CALAMARI

8 oz., crispy, Fresno chili peppers, mustard sauce, lemon

SHRIMP COCKTAIL

Old Bay, cilantro cocktail sauce

MAPLE GINGER GLAZED WINGS 🍷

sous vide, crispy

SOUP OR SALAD

HOUSE 🍷🌱

beets, carrots, red onion, cucumbers, cherry tomato,
Goat cheese, spring mix, balsamic vinaigrette

CAESAR

Parmesan, croutons, romaine, Caesar dressing

CRAB BISQUE 🍷

cream, chives

ENTRÉES

FILET MIGNON* 🍷

6 oz. port demi-glace, hollandaise, mashed potatoes, roasted broccoli

YELLOWFIN TUNA* 🍷

pepper spiced, lemon butter sauce, wild rice pilaf, roasted broccoli

PORK OSSO BUCCO 🍷

braised, sous vide, pan sauce, mashed potatoes, asparagus

HERB CHICKEN 🍷

sous vide, roasted, wild rice pilaf, demi-glace, roasted broccoli

ROSALIE'S

blackened shrimp or cod, prosciutto, spinach, tomato, linguine, Alfredo sauce

ZUCCHINI PASTA 🍷🌱

zucchini noodles, mushroom, marinara, spinach, olive oil, garlic

DESSERT

NEW YORK STYLE CHEESECAKE

cream cheese filling, graham cracker crust,
blackberry compote

CHOCOLATE MOUSSE CAKE

triple chocolate

BEVERAGES

SODA
WATER
ICED TEA
COFFEE

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PREMIUM DINNER MENU

\$100 Per Person. Includes tax and service charges.

Appetizers for the table, one order per 5 guests. Guest choice of soup or salad, entrée and dessert.

APPETIZERS FOR THE TABLE

POINT JUDITH CALAMARI

8 oz., crispy, Fresno chili peppers, mustard sauce, lemon

LOBSTER CARGOT

Boursin butter, garlic, French baguette

BRISKET SLIDERS

smoked brisket, sweet bbq sauce, bacon jam, toasted brioche buns

SOUP OR SALAD

HOUSE 🌱🍷

beets, carrots, red onion, cucumbers, cherry tomato,
Goat cheese, spring mix, balsamic vinaigrette

CAESAR

Parmesan, croutons, romaine, Caesar dressing

CRAB BISQUE 🍷

cream, chives

ENTRÉES

FILET MIGNON* 🍷

10 oz., port demi-glace, hollandaise, mashed potatoes, broccoli

MAINE LOBSTER TAILS 🍷

cold water, two 4 oz. lobster tails, drawn butter, paprika, roasted red potatoes, asparagus

DUCK BREAST 🍷

crispy, medium, duck confit, black cherry coulis, mashed potatoes, roasted broccoli

CHICKEN ROULADE

bacon, Boursin, poblano cream, mashed potatoes, creamed corn

GROUPE FRANÇOISE

lemon beurre blanc, capers, white wine, wild rice pilaf, heirloom carrots

ZUCCHINI PASTA 🍷🌱

zucchini noodles, mushroom, marinara, spinach, olive oil, garlic

DESSERT

PEANUT BUTTER PIE

creamy peanut butter mousse, Oreo crust,
chocolate ganache

CRÈME BRÛLÉE 🍷

Tahitian vanilla bean custard, crisp sugar crust

PISTACHIO BAR

chocolate and pistachio mousse, vanilla cake,
chocolate ganache

BEVERAGES

SODA

WATER

ICED TEA

COFFEE