



III FORKS

9822 Tapestry Park Circle
 Diana Dolive, Events Manager
 (904) 642-6933
jacksonvillebanquets@3forks.com

AUSTIN

DALLAS

JACKSONVILLE



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“PARTIES ARE THE NIGHTLY RITUAL OF THE SOPHISTICATED SOCIETY.”

- DOMINICK DUNNE

III Forks is the perfect choice for any social or business occasion. With several dining rooms, III Forks Steakhouses can accommodate intimate parties as well as private gatherings for up to 100. We help you to create a unique and memorial experience for your most important business and personal celebrations, in an elegant, yet comfortable environment.

Health and safety standards are at the top of our minds when hosting your upcoming gathering. Our dedicated Sales and Event team will address every last detail – AV equipment needs, florals and décor, and fully customizable menus, in addition to ensuring that we are in compliance with all CDC guidelines.

Lunch and Dinner Meetings, Bridal Showers and Bachelor Parties, Rehearsal Dinners & Wedding Receptions, Corporate Holiday Parties and Pharmaceutical Dinners...Book your next event today. Make an appointment with our event coordinator to discuss flexible cancellation policies and reduced food and beverage spends during this uncertain time.

- | | |
|-------------------------|----------------------|
| • Business Meetings | • Bridal Showers |
| • Sales Presentations | • Family Gatherings |
| • Holiday Parties | • Graduation Dinners |
| • Anniversary Parties | • Luncheon Events |
| • Baby Showers | • Rehearsal Dinners |
| • Bar and Bat Mitzvahs | • Retirement Parties |
| • Birthday Celebrations | • Wedding Parties |



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THREE COURSE MENU

69 PER PERSON

prices do not include sales tax, gratuity or 3% administration fee

Salads & Soup

SELECT TWO

Trinity Salad

Classic Caesar

Lobster Bisque

Entrees

SELECT FOUR

all served with mashed potatoes & asparagus

Filet Mignon 6 oz

USDA Prime New York Strip 12 oz

Roasted Chicken

Vegetable Ravioli

Atlantic Salmon

USDA Prime Bone In Ribeye 18 oz (ADD 12 PP)

Chilean Seabass (ADD 9 PP)

Dessert

SELECT TWO

Chocolate Ganache Cake

Seasonal Sorbet

Texas Pecan Cake

Fresh Berries

Additions

SIDES, FAMILY STYLE

Off-the-Cob Cream Corn 12 EA

Roasted Mushrooms 12 EA

Seasonal Vegetables 12 EA

Fried Brussels Sprouts 13 EA

Lobster Mac & Cheese 20 EA

BUTTERS & CROWNS

Oscar Style 16 EA

Bleu Cheese Crown 8 EA

King's Butter 12 EA

Parmesan Crust 9 EA

Cold Water Lobster Tail MARKET

From our Cold Bar

Chilled East Coast Oysters 3 EA

Jumbo Shrimp Cocktail 6 EA

Chilled Lobster Cocktail MARKET

III Forks Grand Seafood Platter MARKET





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FOUR COURSE MENU

87 PER PERSON

prices do not include sales tax, gratuity or 3% administration fee

Appetizers

SELECT THREE

Shrimp Cocktail
Lamb Meatball
Mini Crab Cake
Bleu Cheese Mushroom
Tomato Mozzarella
Garlic Hummus on Lavash Chips
Tuna Tartare
Beef Croustade
Boursin Cheese Filo Cup

Salads & Soup

SELECT TWO

III Forks Salad
Trinity Salad
Classic Caesar
Lobster Bisque

Entrees

SELECT FOUR

all served with mashed potatoes & asparagus

Filet Mignon 6 oz
USDA Prime New York Strip 12 oz
Roasted Chicken
Vegetable Ravioli
Atlantic Salmon
Crab Cake Entree
Prime Double-Cut Pork Chop
USDA Prime Bone In Ribeye 18 oz (ADD 12 PP)
Chilean Seabass (ADD 9 PP)

Dessert

SELECT TWO

Chocolate Ganache Cake
Seasonal Sorbet
Texas Pecan Cake
Fresh Berries

From our Cold Bar

Chilled East Coast Oysters 3 EA
Jumbo Shrimp Cocktail 6 EA
Chilled Lobster Cocktail MARKET
III Forks Grand Seafood Platter MARKET



Additions

SIDES, FAMILY STYLE

Off-the-Cob Cream Corn 12 EA
Roasted Mushrooms 12 EA
Seasonal Vegetables 12 EA
Fried Brussels Sprouts 13 EA
Lobster Mac & Cheese 20 EA

BUTTERS & CROWNS

Oscar Style 16 EA
Bleu Cheese Crown 8 EA
King's Butter 12 EA
Parmesan Crust 9 EA
Cold Water Lobster Tail
MARKET



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STANDING RECEPTION

priced per dozen

Lamb Meatballs	48	Tuna Tartare on Lavash Chips	42
Shrimp Cocktail	66	Salmon Cucumber Canapes	36
Mini Crab Cakes	69	Crab & Avocado Canapes	42
Seared Scallops with Bacon Jam	76	Crab Stuffed Mushrooms	56
Roasted Garlic Hummus & Lavash Chips	36	Bleu Cheese Stuffed Mushrooms	36
Tenderloin Skewers	42	Boursin Cheese & Red Pepper Filo Cups	36
Beef Tartare on Lavash Chips	48	Tomato Mozzarella Skewers	24
Chicken Satay	36		

STATIONS

priced per dozen

Beef Tenderloin Carving Station	144
Vegetable Crudité	48
Fruit & Cheese	60
Charcuterie & Cheese	108
Mediterranean Board	80

SWEET TREATS

priced per dozen, miniature versions of favorites

Chocolate Mousse Cups	42
Chocolate Ganache Cake	42
Texas Pecan Cake	42
Vanilla Cheesecake	42

BAR & BEVERAGE

we are happy to customize bar service to fit your guests' needs

Open Bar *guests may order any type of alcoholic beverage, and each drink will be charged to the master tab*

Cash Bar *guests will be charged for their drinks on their own tab*

Limited Bar *Speak with your event planner for pricing that is best for your event*

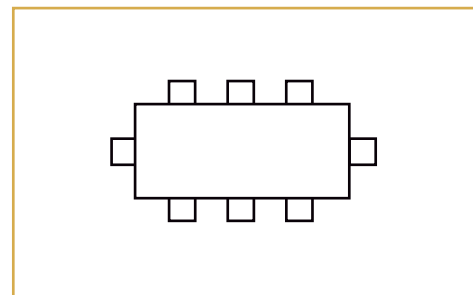
We will gladly accommodate any dietary restrictions.

Prices do not include sales tax, gratuity or 3% administration fee.



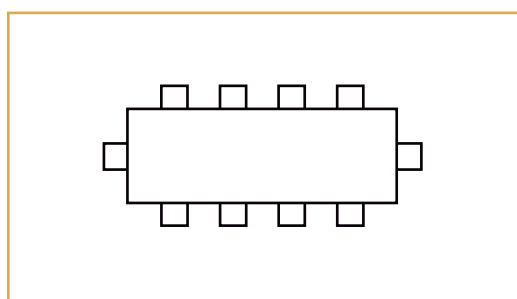


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THE WINE ROOM

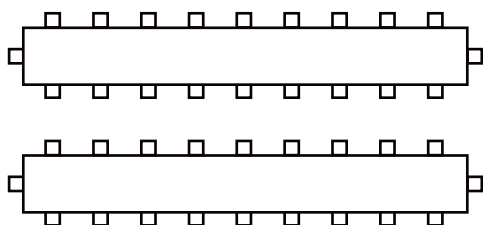
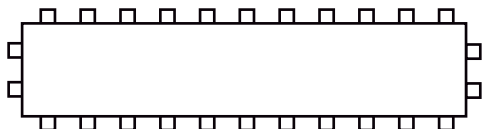
Seats up to 8 guests.



THE POKER ROOM

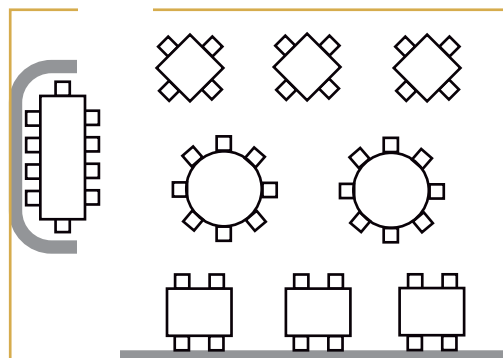
Seats up to 10 guests, audio/visual capabilities.





CAPTAIN'S ROOM

Seats up to 36 guests, audio/visual capabilities.

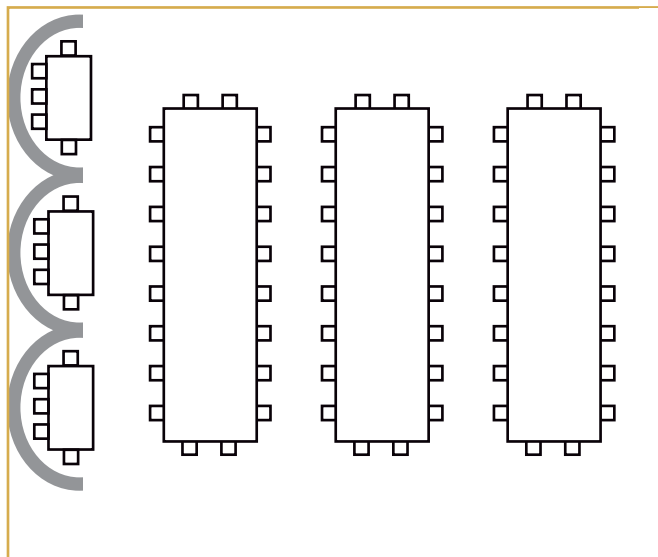


LEGENDS ROOM

Seats up to 50 guests.
semi-private

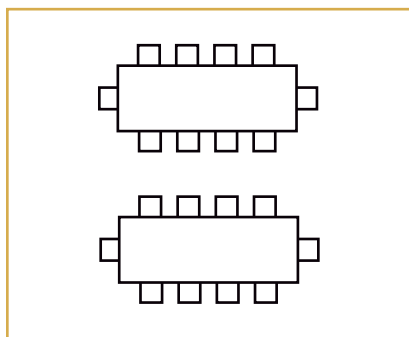


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THE TROPHY ROOM

Seats up to 75 guests.
semi-private



THE PATIO

Seats up to 20 guests.
Standing capacity is 50 guests.





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VIRTUAL EVENTS

We virtualize, completely or partially, events that would have been hosted in our restaurant pre-pandemic so we can host the events in a responsible way, responsive to your needs.

III Forks understands the challenges, and is here help conduct your business dinners, company happy hours, and meetings in a new way.

WHAT IS VIRTUAL DINING?

Your private dining event can now take place virtually. Your event can be held entirely online, or with an in-person presence and remote online participation by invited guests whether they are joining in the restaurant or participating virtually.

HOW DOES IT WORK?

We provide your guests with an easy to order menu link designed for your group with a custom menu and personalized company messaging. The link will be sent prior to the event with enough time for your guests to make selections from your custom menu. Guests choose from the menu, but you control the budget.

We are pleased to offer fare ranging from light luncheon and charcuterie boards to traditional coursed dinners with bottles of wine.

Your invitees make their food and drink selections and schedule a convenient curbside pick-up time. We prepare and package your guests' selections for easy pick-up.

We will gladly set up the event for you or we will work with your own organizers to assist with arrangements. Our staff can send out invitations to your guests or we can simply coordinate the confirmations.

III Forks also has available professional virtual event planning services for pre-planning assistance and day of event execution.

WHAT OCCASIONS ARE SUITED FOR VIRTUAL DINING?

- Dinner & Lunch
- Meetings
- Sales Presentations
- Team Happy Hours
- Staff & Client
- Appreciation Dinners