



G R O U P D I N I N G & C A T E R I N G



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Jacksonville's first outdoor food hall — a multi-acre gathering space bringing together local food vendors, live music at the RTEAM Pavilion, the Community First Bark Park, and the Kids on The Block play area.



A B O U T

WELCOME TO THE BLOCK

The Block Jax isn't your average night out — it's Jacksonville's first outdoor food hall, a whole city block reimagined as a place to gather. Spread across multiple acres and strung with market lights, it brings local food vendors, craft drinks, and live music together into one open-air playground for the entire city.

Follow your nose from container to container — smoked brisket here, hand-pressed tacos there, Mediterranean pitas, Asian street food, smash burgers, craft hot dogs, and something sweet to finish. Pour a cold local draft or a craft cocktail, claim a table under the lights, and settle in as local artists take the RTEAM Pavilion stage.

Everyone belongs here. Bring the kids — Kids on The Block is a fully-fenced play area with slides, tunnels, and a life-sized Candy Land. Bring the dog — the Community First Bark Park, in partnership with Kanine Social, gives four-legged guests their own room to run. Friends, families, first dates, coworkers, and furry companions all fit right in.

FOOD. FAMILY. FUN.

One block, a hundred little reasons to stay a while — and an unforgettable backdrop for your next celebration.



P R I V A T E E V E N T S

THE BLOCK, ALL TO YOURSELF

Imagine the energy of The Block turned up just for your group — string lights overhead, live music in the air, and the whole food hall at your fingertips. From an intimate lounge for a milestone celebration to a full-venue takeover for a thousand guests, we build the night around you.

LIVE MUSIC, EVERY DAY

Local artists take the stage daily over lunch and Thursday through Saturday nights — your event moves to the sound of the city, no playlist required.

Y O U R S P A C E , Y O U R S I Z E

THE LOUNGES**8-25 GUESTS**

Claim a semi-private nook as your home base for the night — perfect for a seated dinner, or a mingling crowd that wants a spot to call its own.

From \$300 for 2 hours

THE MEZZANINE**25-150 GUESTS**

The more polished option — an elevated private space with its own access to our craft cocktail bar and dedicated bartenders available on request. Best for seated dinners, receptions and corporate programs.

Half mezzanine from \$500 / hour · Full mezzanine from \$1,000 / hour

THE BACKYARD**UP TO 150 GUESTS**

An informal, low-key space for a big group to spread out, socialize and play. Two connected lounges — Nuvita and Manifest — joined by the 2,000 square foot lawn games area that runs behind them, blocked off and fully private.

From \$750 / hour

FULL VENUE BUYOUT**250-1,100 GUESTS**

The entire Block, exclusively yours. Every vendor, every bar, the stage, and the grounds — the whole experience with no one outside your party on site.

Custom pricing — request a quote



GROUP DINING

THREE WAYS TO FEED YOUR GROUP

However you like to host, there's a setup to match your budget and your style — from a fully planned spread to complete guest freedom.

1 CATERING

Order ahead from any vendor's menu

Pre-order from one or more of our vendors' catering menus (featured on the following pages). Best when you want a planned spread with clearly defined per-person or per-tray pricing.

2 \$20 FOOD VOUCHERS

A set cost per guest, good at every vendor

Give guests individual \$20 food vouchers, each redeemable for a select group of menu items at every vendor. Everyone gets to choose across the park, while you keep a clearly defined, predictable cost per person — ideal for anyone working to a set budget.

3 OPEN TAB

The greatest flexibility for your guests

Run an open tab across each of our food vendors. This is the most flexible option — guests order as they please from every vendor throughout your event.



BROWSE THE FULL IN-PARK MENUS

Planning \$20 vouchers or open ordering? The pages that follow are our vendors' **catering** menus — scan the code to pull up every vendor's full menu.

Point your phone camera at the code to scan

CATERING MENUS BY VENDOR

The following pages show each vendor's CATERING menu — built for groups and pre-orders. Planning \$20 vouchers or open ordering instead? Scan the QR on the previous page to pull up every vendor's full menu.



S STACK'D BURGERS

Smash burgers · Build-your-own bars, sliders & loaded fries

BUILD-YOUR-OWN BURGER BAR

Our most popular catering option — set up as plain cheeseburgers with all the toppings on the side for a fun build-your-own experience.

Classic B-Y-O — feeds 20 **\$200**

Lettuce, onion, tomato, pickles, stack'd sauce.

Classic Bacon B-Y-O — feeds 20 **\$240**

Lettuce, onion, tomato, pickles, stack'd sauce.

BOXED BURGERS

Perfect for any small to medium-sized catering.

Stack'd Burger w/ Fries **\$13**

Two smashed cheeseburgers, stack'd sauce, pickle, grilled onions.

SLIDERS

Cheeseburger Slider **\$3 ea**

2 oz slider, American cheese, stack'd sauce.

Fried Chicken Slider **\$2.50 ea**

Fried chicken, lettuce, stack'd sauce.

SIDES — EACH FEEDS 20

French Fries **\$75**

Loaded Fries **\$100**

Fried Pickles **\$75**

Onion Rings **\$75**

Stack'd Sauce **\$10**

STAFFED SERVICE

Staff to serve your guests (2 hrs) **\$175**

Additional hour **\$75**

**B**

LITTLE BUTT HUTT SMOKEHOUSE

Florida Style BBQ · Smoked meats by the pound, packages & homemade sides

10-guest minimum on all packages. Every package includes bread, house-made pickles & BBQ sauce on the side.

CATERING PACKAGES — PRICED PER GUEST

Little Pig — choice of 1 meat + 1 side	\$16 / guest
Brother Pig Feast ★ Most Popular — 2 meats + 2 sides	\$23 / guest
Big Poppa Pig Feast — choice of 3 meats + 3 sides	\$30 / guest

MEAT CHOICES

- Pulled Pork
- Pulled Chicken
- Jalapeño Cheddar Sausage
- Pulled Chicken Salad — served cold

HOMEMADE SIDES

- BBQ Beans
- Collard Greens
- Cilantro Lime Slaw
- Creamy Potato Salad
- Florida-Style Elote — served cold
- Mac & Cheese

PREMIUM MEAT UPGRADES

Brisket	+\$3 / guest
Burnt Ends	+\$4 / guest

CHARCUTERIE

Charcuterie Board — from 10 guests	from \$100
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A deliciously beautiful assortment of cured meats, cheeses, nuts, fruits, marmalades & crisps.

ORDER À LA CARTE

Smoked Meats by the Pound

Brisket	\$32 / lb
Burnt Ends	\$35 / lb
Pulled Pork	\$26 / lb
Pulled Chicken	\$24 / lb
Jalapeño Cheddar Sausage	\$25 / lb
Pulled Chicken Salad	\$25 / lb
Ribs	\$34.25 / rack

Chicken salad served cold. Ribs have a 3-rack minimum.

Sides by the Pan

Any homemade side	\$45 / \$90
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Half pan feeds 15-20 guests. Whole pan feeds 35-40.

Thick Cut Brioche Bread — 10 pieces	\$12.50
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Something Sweet

Banana Pudding	\$5 / \$45 / \$90
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Individual / half pan / whole pan.

Service

Staff to serve your guests (2 hrs)	\$175
Additional hour	\$75

GOOD SMOKE BRINGS PEOPLE TOGETHER

The Little Butt Hutt Smokehouse · Jacksonville, Florida



H HUNGRY OWL

Asian eatery · Gyoza, lumpia, Thai curry, teriyaki & pork belly

APPETIZERS — EACH SERVES 20

Fried Chicken Gyoza	\$65
<i>Chicken & veggie gyoza served with sweet chili.</i>	
Pork Lumpia	\$120
<i>Crispy mini pork spring rolls served with sweet chili sauce.</i>	
Veggie Springrolls	\$60
<i>Crispy vegan rolls served with sweet chili sauce.</i>	
Charred Edamame	\$40
Chicken Tenders	\$60
French Fries	\$30

MAIN DISHES

Each main serves approximately 10-15 guests depending on appetite. Includes one tray of jasmine rice.

Thai Curry — Chicken	\$170
Thai Curry — Grilled Shrimp	\$200
Teriyaki Grilled Chicken	\$170
<i>Grilled chicken glazed with teriyaki soy. Fried chicken option +\$20.</i>	
Mooyang Pork Belly	\$200
<i>Grilled pork belly, charred with sweet red onion & scallion, soy glazed, furikake seasoning.</i>	

EXTRAS

Side of Rice	\$25
<i>Steamed jasmine rice.</i>	
Side of Kimchi (32 oz)	\$20
Side of Thai Coconut Curry	\$15 / \$30
<i>32 oz for \$15, or half pan (55 oz) for \$30.</i>	
Side of Dipping Sauce	\$15
<i>Choice of spicy chili oil, sweet chili, or teriyaki.</i>	

STAFFED SERVICE

Staff to serve your guests (2 hrs)	\$175
Additional hour	\$75

**JUST KITCHEN***Greek & Mediterranean · Falafel, shawarma, pitas & platters***A LA CARTE · \$150 MINIMUM****Apps**

Marinated Olives	\$125
Cilantro Falafel w/ Lemon Tahini (50)	\$65
Hummus w/ Pita (3 lb)	\$50
Tzatziki w/ Pita (3 lb)	\$65
Whipped Feta w/ Pita (3 lb)	\$65

Entrées

Greek Chicken Skewers w/ Tzatziki (30)	\$120
Lamb Meatballs w/ Tzatziki (100)	\$125
Falafel Pita Tray (30 half pitas)	\$150
Chicken Pita Tray (30 half pitas)	\$180
Falafel Shawarma Platter (30 halves)	\$150
Chicken Shawarma Platter (30 halves)	\$200

Kids

Individual 5" Pizza	\$5 ea
Individual Cheese Quesadilla	\$5 ea
Chicken Fingers & Fries	\$75

*5 lb chicken, 5 lb fries.***FAMILY STYLE · \$400 MIN · \$20 / PERSON · FEEDS 20***Includes:*

- Greek Salad
- Garlic Rice
- Choice of Grilled Chicken, Cilantro Falafel, or Chicken Shawarma
- Hummus & Tzatziki
- Pita Bread

STAFFED SERVICE

Staff to serve your guests (2 hrs)	\$175
Additional hour	\$75



D DARK SIDE TACOS

Tacos, nachos & build-your-own bars · self-serve style

All packages are self-serve style, complete with the toppings & sauces for the options you pick.

TACO BAR

2-Taco Option

Tacos only **\$12 / person**

Tacos with rice & beans **\$17 / person**

3-Taco Option

Tacos only **\$16 / person**

Tacos with rice & beans **\$20 / person**

Add-Ons

Chips & salsa **+\$3.50 / person**

Chips & queso **+\$5 / person**

CHOOSE YOUR TACOS

All tacos are served with our house-made salsas & aiolis — roasted red pepper salsa, salsa verde, Dark Side aioli and BBQ aioli.

- Adobo Chicken with Hawaiian salsa
- Ground Beef with lettuce, cheese & pico de gallo
- Pulled Pork with Mexican slaw
- Sweet Potato with pico de gallo

NACHO BAR

Chips, queso, pico, jalapeños, salsa & sour cream.

2-Option Nacho Bar **\$14 / pp**

3-Option Nacho Bar **\$18 / pp**

TACO & NACHO BAR

Everything from both bars above.

2 Taco & Nacho Bar **\$18 / pp**

3 Taco & Nacho Bar **\$20 / pp**

Add rice & beans **\$4 / pp**

STAFFED SERVICE

Staff to serve your guests (2 hrs) **\$175**

Additional hour **\$75**

**W**

SLINGIN WIENERS

Craft hot dogs · Build-your-own dog bars, trays & sides

20-guest minimum on all packages. Every package includes fresh Village Bread buns, serveware & setup.

PACKAGES — PRICED PER GUEST

The Drop-In

\$16 / guest

Two dogs per guest from The Starting Lineup · Miss Vickie's chips · sauce caddy.

The Block Party ★ Most Popular

\$20 / guest

Two dogs per guest, mix The Starting Lineup & Heavy Hitters · choice of one Sidekick · full topping bar · sauce caddy.

Top Dog

\$26 / guest

Two Heavy Hitter dogs per guest · choice of two Sidekicks · premium topping bar · sauce caddy · attended station with a slinger building dogs to order, 2 hours.

Mini Slingers

\$9 / child

Two mini dogs, a kid drink and your choice of Miss Vickie's chips or white cheddar mac. Add to any package for guests 10 and under.

THE LIL' SLINGERS PARTY — BUILT FOR KIDS

10-child minimum · 90-minute service window. Kids build their own dogs at a mini dog bar — the part they remember.

Lil' Slingers Party Package

\$15 / child

Three mini dogs per child · kids' topping bar (ketchup, mustard, shredded cheese, sweet relish, crispy onions) · choice of Miss Vickie's chips or white cheddar mac · kid drink · cinnamon sugar pretzel bites for the table.

Adults in the party can be added on any package above.

THE STARTING LINEUP

- Old Faithful — ketchup & mustard
- The Street Cart — sauerkraut, spicy brown
- The Southern Slinger — house spicy slaw
- The Blank Canvas — build your own

HEAVY HITTERS

- Mac Daddy — white cheddar mac, bacon jam
- The Windy City — full Chicago build
- Red Alert — chili, onion, cheddar
- Western Cowboy — beer cheese, bourbon BBQ
- The A1A — pineapple mango, cilantro lime
- The Duuval — datil relish, pimento cheese



SLINGIN WIENERS

Topping bars, trays, sides & add-ons

WHAT'S ON THE BARS

Sauce Caddy — included with every package

- Ketchup · Yellow Mustard
- Spicy Brown Mustard · Spicy Honey Mustard
- Cilantro Lime Aioli · Bourbon BBQ

Premium Topping Bar

Everything on the full topping bar, plus beer cheese, chili, pineapple mango salsa, pimento cheese & jalapeño bacon jam.

Full Topping Bar

- Sauerkraut · Sweet Relish · Relish
- Neon Green Relish · Datil Pepper Relish
- House Spicy Slaw · Shredded Cheese
- Raw Onions · Crispy Onions · Bacon
- Pickle Spear · Tomato · Sport Peppers
- Fresh & House-Made Pickled Jalapeños

BY THE TRAY

The Starting Lineup — one dozen **\$84**

Heavy Hitters — one dozen **\$108**

Mini Dog Tray — two dozen **\$55**

Mix up to three styles per dozen at no charge.

SIDEKICKS — HALF PAN (15) / FULL PAN (35)

White Cheddar Mac & Cheese **\$55 / \$100**

Pasta Salad **\$55 / \$100**

Potato Salad **\$55 / \$100**

House Spicy Slaw **\$55 / \$100**

Loaded Pretzel Bites **\$65 / \$120**

Pretzel bites covered in beer cheese, chili & pickled jalapeños.

SNACKS & SAUCES

The Warm-Up **\$60**

Fresh seasonal fruit, pretzel bites and your choice of butter popcorn or Goldfish crackers. Serves 15.

The Whole Nine Yards **\$115**

Everything on The Warm-Up, doubled, plus two house sauces. Serves 35.

The Sweet Spot **\$45**

Cinnamon sugar pretzel bites with warm cinnamon butter. Serves 15.

Sauce Boss — by the quart **\$15 / \$18**

\$15 — beer cheese, house bourbon BBQ, cilantro lime aioli or spicy honey mustard. \$18 — jalapeño bacon jam, chili, pineapple mango salsa, datil pepper relish or pimento cheese.

ADD-ONS

Attended slinger station — dogs built to order (2 hrs) **\$175**

Additional hour of attended service **\$75**

Premium topping bar upgrade **+\$3 / guest**

The Missing Link — plant-based dogs, per dozen **\$132**



D DAIRY JOY

Ice cream since 1958 · Soft serve, hard serve, sundaes & shakes

Ice cream is made to order at the Dairy Joy container — nothing is set out to hold, so nothing melts. Dessert is pre-purchased as vouchers on your event contract, and your guests redeem them at the window whenever they like.

DESSERT VOUCHERS — PRICED PER GUEST

Classic Dessert Voucher

\$7 / guest

Any small soft serve or premium hard serve, cup or cone, with a topping.

Full Scoop Voucher ★ Most Popular

\$10 / guest

Anything on the Dairy Joy menu — sundae, milkshake, float or dipped cone.

Lil' Scoops Voucher

\$5 / child

A small soft serve with one topping, for guests 10 and under.

Pup Cup Voucher

\$2 each

A small cup of soft serve for four-legged guests. A favorite at Bark Park events.

HOW VOUCHERS WORK

- Vouchers are added to your event contract and billed in advance, based on your guaranteed guest count.
- Your guests redeem at the Dairy Joy container any time during your event — no set dessert hour, no line all at once.
- Order one per guest, or fewer if dessert is optional for your group.
- Unredeemed vouchers are not refunded, so we will help you right-size the count.

GOOD TO KNOW

Non-dairy vanilla, mango sorbet and no-sugar-added vanilla are always on the menu. For very large groups, spreading redemption across your event keeps the window moving — your events lead can suggest timing.



BAR & BEVERAGE

DRINKS AT THE BLOCK

Pick the bar style that fits your event, then choose a tier. Drink tickets and open bar both come in the same three tiers below.

BAR SERVICE STYLES

Drink Tickets	The host pre-buys tickets (or they're sold at the event); guests redeem one per drink. The easiest way to set a firm budget.
Open Bar	Unlimited drinks for a set window, billed per person — the most seamless experience for your guests.
Cash Bar	Guests buy their own drinks at the bar. No beverage cost to the host.
Consumption / Host Tab	The host is billed only for what's actually poured, at menu prices — flexible, pay-as-you-go.

DRINK TICKET PRICING

One ticket per drink.

Block Basic <i>All draft beer — domestic and craft — seltzers & house wine.</i>	\$9 / ticket
Block Elite <i>Everything in Basic, plus premium wine and well cocktails.</i>	\$15 / ticket
Block Reserve <i>Everything in Elite, upgraded to call and top-shelf spirits.</i>	\$19 / ticket

OPEN BAR — PER PERSON

Unlimited service for a set window. The first hour covers the heavier opening pour; each additional hour is billed at the lower rate.

PACKAGE	FIRST HOUR	EACH ADD'L HR	3-HOUR / GUEST
Block Basic <i>Draft beer, seltzers & house wine</i>	\$20	\$10	\$40
Block Elite <i>+ premium wine & well cocktails</i>	\$28	\$14	\$56
Block Reserve <i>+ call & top-shelf spirits</i>	\$38	\$19	\$76

Shot service is not included or permitted with any alcohol package. A bartender fee and/or bar minimum may apply.

**FOR PLANNERS**

PLAN YOUR EVENT

LOCATION & GETTING HERE

In the heart of Deerwood at 7520 Quarter Mill Drive, Jacksonville, FL 32256 — minutes from St. Johns Town Center, with easy access from I-295 and Butler Blvd (JTB).

HOURS

Monday closed (available for full venue buyout) · Tuesday 4pm–9pm · Wednesday–Thursday 11am–9pm · Friday–Saturday 11am–10pm · Sunday 11am–8pm.

PARKING & GUEST DROP-OFF

Free on-site parking with an easy guest drop-off out front, plus overflow at Community First Credit Union (after posted evening hours) and the Acosta Group building at 6651 Gate Parkway.

ON-SITE AMENITIES

The Community First Bark Park (with Kanine Social) and the Kids on The Block play area make it an easy, all-ages venue for family-friendly gatherings.



FOR PLANNERS

INFORMATION FOR PLANNERS

BOOKING PROCESS

We're responsive, flexible, and easy to work with — and invested in the success of your event. Submit a request at theblockjax.com/events and our events lead, Holly, will guide you from first inquiry to event day.

ENTERTAINMENT

The RTEAM Pavilion stage anchors the park, with local live music daily over lunch and Thursday through Saturday nights. For private events, our team can help book talent — or handle logistics for an act you've already lined up.

SOUND & VIDEO SCREENS

The stage comes with house sound and large LED video screens that can display your program, slideshow, or branded content. On-site A/V support is available on request.

BRANDED OPPORTUNITIES

Put your brand front and center — display your logo or message on our video screens, add custom signage, and create branded photo moments.

SEATING & SPACES

Flexible mixed seating throughout the park, plus semi-private lounges (8-25), the elevated mezzanine (25-150) with its own craft cocktail bar, and full-venue buyouts (250-1,100). Add lounge furniture, high-tops, or reserved tables to any space.

FOOD & BEVERAGE

Our lineup of local vendors spans BBQ, tacos, burgers, Mediterranean, craft hot dogs, and more, with vegetarian and vegan options across the park.

HOW TO BOOK

Ready to start? Submit your request at theblockjax.com/events and Holly will follow up to lock in your date and the details.



FREQUENTLY ASKED QUESTIONS

BOOKING & PAYMENT

How do we hold our date?

A signed Event Rental Agreement and a non-refundable 50% reservation deposit. Your date is not held until we have both.

When is the balance due?

Seven days before your event. Your contract itemizes everything, including a 10% administrative fee that helps cover the overhead of planning and carrying out your event, a fixed 20% gratuity for the service team, and Florida sales tax. Any additional charges after the event — overtime, extra staffing, rentals, damages or excess cleaning — may be charged to the card on file within five business days. Returned ACH or check payments incur a \$50 fee.

What happens if we have to cancel?

Reservation deposits are non-refundable. If you cancel more than 30 days out, your deposit may be credited toward a future event within 12 months at our discretion. Cancellations within 30 days forfeit all monies paid.

When do you need our final guest count?

Seven days before the event. That guaranteed number is the minimum we bill, so there are no refunds if your count drops afterward. Increases inside seven days can often be accommodated based on availability.

FOOD & BEVERAGE

Can we order from more than one vendor?

Yes — mixing vendors on a single event is one of the best things about a food hall, and we do it regularly. You will also choose between pre-ordered catering, \$20 vendor vouchers, or open ordering at individual vendors; that decision is due seven days before your event.

Can we bring in our own food or drinks?

All food and beverage is provided in house. Outside food and beverage is not permitted without prior written approval from venue management. All alcohol is served exclusively by The Block Jax, in compliance with Florida law and 21+ age verification.

What about a birthday or wedding cake?

A client-supplied cake can be approved in writing in advance and may be subject to a cake-cutting or handling fee.

How do you handle allergies and dietary restrictions?

Tell us at booking and again with your final count. Substitutions within a vendor's menu are routine, and vegetarian and vegan options are available across the park. Clients are responsible for communicating restrictions and allergies to us in advance.

Do we need a menu meeting?

For events over 50 guests a menu-selection meeting may be required, scheduled no later than 14 days before your event.



TIMING & THE SPACE

What happens if it rains?

Events go on rain or shine. Much of the park is covered, including the Pavilion and the Mezzanine, and our team will work with you on the day to move your setup under cover if the weather turns.

Are plates, utensils and setup included?

Yes — serviceware and setup are included with catering from every vendor.

Can we have staff serve our guests?

Yes. Staffed service is \$175 for two hours and \$75 for each additional hour, and the rate is the same across every vendor. Dairy Joy is the exception — dessert is served by their own team at the Dairy Joy container.

Does our rental time include setup?

Yes — 30 minutes before your start time and 30 minutes after you finish. If you need longer to set up or break down, additional charges apply.

What if the party runs long?

Overtime runs \$250–\$500 per 30 minutes with a one-hour minimum, and must be pre-approved in advance if it extends past venue hours.

How late can we have music?

Live and amplified sound must end by 10pm under local noise ordinance. We reserve the right to manage volume levels during your event.

Can we decorate?

Yes. No nails, tacks, staples or adhesives on walls, ceilings or furniture without written approval, and all decorations come down by the end of your rental period or additional cleanup fees may apply.

Where do our guests park?

Free on-site parking with guest drop-off out front. The main lot is not guaranteed, but nearby overflow lots accommodate events of any size. Vehicles left overnight are at the owner's risk.

VENDORS, INSURANCE & SECURITY

Can we bring our own DJ, florist or photographer?

Outside vendors must be pre-approved by The Block Jax and provide proof of insurance where applicable. Deliveries and pickups happen within your rental window unless scheduled with us in advance.

Do we need event insurance?

Required for private rentals of 100 or more guests: general liability of \$1,000,000 per occurrence, listing The Block Jax as an additional insured, with proof submitted at least seven days before the event.

Will we need security?

We may require professional security for events with 100+ guests, alcohol service, or a finish time after 9pm. Security is arranged through venue-approved vendors.

GOOD TO KNOW

Is the venue kid- and dog-friendly?

Very. Kids on The Block is a fully fenced play area with slides, tunnels and a life-sized Candy Land, and the Community First Bark Park — in partnership with Kanine Social — gives four-legged guests room to run.

Will there be live music during our event?

Local artists play the RTEAM Pavilion daily over lunch and Thursday through Saturday nights. For private events we can help book talent, or handle logistics for an act you have already lined up.

Do you take photos at events?

We may capture photos or video for marketing and promotional use. If you would prefer we did not, just let us know in writing before your event.

Who is responsible for our guests?

The client is responsible for the conduct of all guests, vendors and staff, and for any damage to the venue during the rental period. We reserve the right to remove anyone behaving inappropriately.

STILL HAVE A QUESTION?



R E A D Y T O B O O K ?

S U B M I T A R E Q U E S T

theblockjax.com/events

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S O C I A L

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A D D R E S S

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