

# events by Marriott



welcome



activities

breakfast



breaks

lunch



reception

dinner



beverage

technology

## crafted for you

**GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA**

One Grand Boulevard | Point Clear | Alabama 36564

[www.marriottgrand.com](http://www.marriottgrand.com)



## GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

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WELCOME activities breakfast breaks lunch reception dinner beverage technology

## Welcome to Alabama

The meaning of the word Alabama is "here we rest". Located on the sparkling waters of Mobile Bay, the Grand Hotel has provided a place to rest and so much more for all guests that have crossed its threshold since 1847.

The Event Management, Culinary and Beverage Teams are pleased to introduce you to the Grand Hotel banquet menus. Throughout all of our menus and our sumptuous creations, we incorporate Alabama and the Gulf Coast's abundance of locally produced honey, cheeses, vegetables and seafood.

As you explore, you will begin to envision how your event can be elegant and memorable for your attendees while trusting in the Grand Hotel's Catering and Event professionals to create an unforgettable experience, provide exceptional service and prepare amazing culinary delights.

Customize – Our banquet menus were developed to allow you to customize your menus to best suit the needs of your guests. You have the freedom to select and create your own unique menu.

If you dream it, we can make it happen. Our staff of trained and knowledgeable professionals are prepared to tailor a theme that will help you make a statement. We accomplish this through menu design, tabletop décor, floral accents, service style and entertainment, while tending to the needs of every guest. This will allow you to do exactly what "Alabama" calls for you to do...rest. Yes, rest assured that no detail will go unattended. You can sit back, relax and collect the compliments for designing a wonderful and grand memory.



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ACTIVITIES

technology

culinary classes > wine & mixology classes > chef for the day > team building



## EXPERIENCE

cook

learn

experience

motivate

build

play

revitalize

taste

create



culinary classes > wine & mixology classes > chef for the day > team building



cooking class and lunch  
60.00 per person

one of our grand chefs will conduct a fun and educational cooking class, and when completed, you will get to eat the finished product! you will receive an educational cooking class, lunch, recipes, a grand hotel cooking academy diploma, and not to mention, you will have an amazing time learning.

cooking demonstration class  
35.00 per person  
10 person minimum

join a grand chef, in one of our fun and informative cooking demonstration classes. you will be part of a two-hour long class in which you will learn some of our grand chef's cooking secrets that you can apply at home. You will also have the pleasure of tasting the food prepared and asking questions, as well as receiving recipes and a grand hotel cooking academy diploma.



culinary team building workshop  
175.00 per person  
15 person minimum  
25 person maximum

join one of our grand chefs as they guide your group through the preparation and cooking of a special menu made for you, by you. this unique team building experience will be remembered by all who attend. your team building experience includes a chef's coat, apron, recipes and instruction from the chef on how to prepare the meal you selected.

**culinary classes > wine & mixology classes > chef for the day > team building**



### the wine experience

40.00 per person

10 person minimum | 30 person maximum

unleash the secrets of your tongue! this fun and informative class will help you with your relationship...with wine that is! our beverage manager will walk you through the different flavor categories and techniques to find the perfect match for you. you will learn about progressive wine lists which will expand your knowledge regarding wine varietals. this knowledge will give you the confidence to experiment with other wines and grapes. let us help you with your relationship!

### the perfect cocktail

40.00 per person

10 person minimum | 30 person maximum

join the beverage manager for some fun as you learn how to make hand-crafted, well-balanced cocktails made from absolutely fresh ingredients. cocktails that are presented and made will include perfect mojitos and fresh juice martinis. during the one-hour bartending course, guests will learn how to make any cocktail using the balanced method. bartending techniques and tools of the trade will be discussed and will be part of the interactive class.



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**culinary classes > wine & mixology classes > chef for the day > team building**

pastry chef for the day  
199.00 per person | 2 person minimum

join us in our pastry kitchen and work with our pastry chef at the grand hotel. spend two hours learning about breads, pastries, pies, cakes and decorating, all of which you have seen in our elegant presentations at the grand hotel. your experience will include a chef's coat, apron, two hours of cooking, a tour the grand hotel kitchens, recipes and take-home samples of confections that you helped to prepare.

### grand traditions book

as a souvenir for your attendees, add a *grand traditions* book to any event for 25.00.



executive chef for the day  
250.00 per person | 2 person minimum

work alongside a grand chef, as they tour you through the grand hotel kitchens. you will work in the grand dining room, main kitchen, pastry shoppe, garde manger, banquet kitchen and the chef's garden. your experience includes a chef's coat, apron, two hours of cooking, a tour of the grand hotel kitchens, recipes and a six-course meal which you helped prepare.



### custom ice carvings

custom ice carvings start at \$375.00 and can include a cocktail luge or your company logo. please contact your event manager so that they may assist you in creating a custom ice carving for your event.

## mission impossible

"this is your mission...should you choose to accept it"

your leader has been kidnapped and is being held for ransom! which team will be the one to break the codes and rescue the "top gun"? this team building activity involves cooperation, communication, motivation and many more skills that are sure to bring your team to a new level.

### rules:

your group will be divided into teams of no more than 10 people.

each team will receive an envelope with a clue.

solve the riddle and proceed to the location. at the location, the team will encounter a "grand agent" who will challenge them with a "task". successful completion of the task will reward the team with the next clue.

the entire team must complete the task for it to be successful!

### objective:

the first of the teams to run the mission to full completion and return with your group's leader will be the "top agents".

cost | 250.00 per team

time | one and half hours





**culinary classes > wine & mixology classes > chef for the day > team building**

## grand boat building regatta

ahoy mates! are you ready to set sail? the grand boat building regatta is an event that focuses on team member interaction, creativity, leadership discovery and attention to directions. this event is guaranteed to be a crowd pleaser!

### rules:

each team is given a pile of materials and written, and verbal instructions, on building a floating vessel capable of carrying a human (of their choosing).

the vessel must be "sea worthy" for competition.

sounds easy, huh? teams must use all of the materials given to them, no leftovers allowed!

teams can be divided by our recreation staff or predetermined by you prior to arrival.

teams are assigned and are required to come up with a team cheer prior to competition which they must proudly shout to the world!

participants are given a limited amount of time to complete their task.

### objective:

so what exactly is the "competition"?...a bonified boat race in mobile bay aboard the very vessel that they have built! once cheers have been shouted and the vessels properly christened (champagne, of course!), boats and the courageous "sailors" shove off shore and await to see which team developed the most perfect product capable of meeting the objectives. it's not about winning...it's about not sinking!

cost | 295.00 per 3 to 5 person teams (there is a minimum of 2 teams)

time | one and half hours





## team olympics

have you ever secretly wished to see your coworkers cut loose and act completely zany? if your answer is yes, then this one's for you. forget about asking for descriptions of the event; this one's all a surprise!

### rules:

teams are chosen completely at random to eliminate any advantages. team olympics vies teams against each other - olympic style - to go for the gold (or silver or bronze)!

teams are assigned and are required to come up with a team anthem prior to competition which they must proudly shout to the world!

the games end with the presentation of the medals and the official singing of the team anthems.

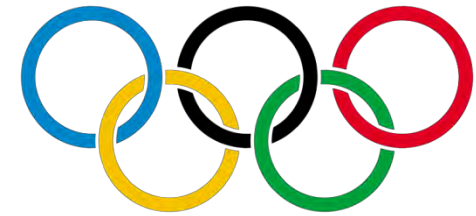
participants are given a limited amount of time to complete their task.

you can choose six events from the following:

- |                   |                       |
|-------------------|-----------------------|
| orange under neck | egg toss              |
| fill the cup      | blind mine field      |
| egg drop relay    | one handed volleyball |
| balloon crawl     | wheelbarrow           |
| team skills       | soccer relay          |
| crab walk         | waiter run            |

cost | 215.00 per 5 person team (minimum of 4 teams)

time | one and half hours



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## night spiker volleyball

black lights and glow-in-the-dark equipment surround the volleyball court. this is a game of volleyball where there is as much fun prior to the game as during the actual play. night spiker is fun and appropriate for all ages.

### rules:

guests are provided glow-in-the-dark body paints and will have fun reverting back to childhood as they finger paint glow-in-the-dark art on their bodies and clothing.

white clothing is recommended by not required.

once the game begins, everything is aglow!

you can select the teams or leave it up to us but random draw.

winner is determined by elimination play.

prizes can be furnished by the grand recreation staff at an additional charge of 20.00 per person.

cost | 200.00 per 6 person team (12 person minimum)

time | depending on how many participants/teams will be playing

## minute-to-win-it

### rules:

the group will be split into teams.

each team's objective is to solve their puzzle by earning pieces with each successful "minute-to-win-it" activity

there will be a warm-up minute (face the cookie) where everyone will participate simultaneously.

next, each team will be given a list of ten activities. they will have one minute to assign each activity to the team member that believes they can perform the best for the specific task.

we will then lead the teams through each "minute-to-win-it" until they have attempted all ten.

assigned to each minute is a puzzle piece for the team. if they fail to complete the task successfully, they will not receive that piece. this way, the whole team is depending on each individual to contribute.

there will be bonus rounds in which the team chooses a participant to try to win an extra piece to their puzzle

after all "minute-to-win-it" activities are finished, the first team to solve their puzzle successfully, wins.

cost | 215.00 per team of 5 to 8 participants

time | one and half hours



[culinary classes](#) > [wine & mixology classes](#) > [chef for the day](#) > [team building](#)



## other fun stuff

just say the word and we'll arrange an exclusive group bingo!, croquet, volleyball or horseshoe tournament for your group.

bingo!

croquet tournament

horseshoe tournament

volleyball tournament

cost | 100.00 per hour (no minimum) | prizes are additional



## old fashioned fire on the beach with s'mores!

this is a favorite by all. roasting marshmallows and relaxing on the beach brings back old memories and is sure to make new ones!

cost | 150.00 for up to 20 people for 1 hour.

5.00 per person for each additional person.

live entertainment available at an additional charge



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# breakfast

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## SEASON

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

> continental > plated > boxed > buffet

## continental breakfast

### the azalea | 18.95

freshly squeezed orange juice

grapefruit and cranberry juice

freshly sliced fruit: pineapple, honeydew and cantaloupe

local seasonal fruit

the pastry shoppe's daily selection of house baked pastries including breakfast breads, muffins and croissants with whipped butter and house made preserves

grand gourmet coffee, decaffeinated coffee and taylor's of harrogate teas



### the magnolia | 19.95

freshly squeezed orange juice

grapefruit and cranberry juice

freshly sliced fruit: pineapple, honeydew and cantaloupe

local seasonal fruit

dannon yogurts

country-style conecuh sausage gravy with fresh buttermilk biscuits

the pastry shoppe's daily selection of house baked pastries including house made danishes, breakfast breads, muffins and croissants with whipped butter and house made preserves

grand gourmet coffee, decaffeinated coffee and taylor's of harrogate teas



price is per person and based on thirty minutes of service  
additional 2.00 per person based on forty-five minutes of service

> continental > plated > boxed > buffet

## continental breakfast

the grand continental breakfast | 21.95

freshly squeezed orange juice

grapefruit juice and cranberry juice

freshly sliced fruit: pineapple, honeydew, cantaloupe  
with wild berry-honey yogurt dressing

local seasonal fruit

smoothie tasters

fruit, yogurt and granola parfaits

choice of: country-fried steak biscuits,  
ham, egg and cheese croissant or breakfast burrito

breakfast cereals with 2% and skim milk

the pastry shoppe's daily selection of house baked pastries including  
house made danishes, breakfast breads, muffins, croissants, bagels,  
english muffins, baldwin county pecan sticky buns, whipped butter,  
house made preserves and cream cheese

grand gourmet coffee, decaffeinated coffee  
and taylors of harrogate teas



price is per person and based  
on thirty minutes of service  
additional 2.00 per person based  
on forty five minutes of service

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> continental > plated > boxed > buffet

## the morning grand spa continental | 18.95

freshly squeezed orange juice

grapefruit juice and cranberry juice

freshly sliced fruit: pineapple, honeydew and cantaloupe

local seasonal fruit

dannon yogurts and granola bars

chef's selection of three gourmet smoothies

heart healthy muffins and breakfast pastries

granola with skim and soy milk

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas



price is per person and based on  
thirty minutes of service

additional 2.00 per person based  
on forty-five minutes of service



## continental breakfast enhancements

may only be added to existing continental breakfasts

scrambled eggs | 4.75

light and fluffy

ham, egg and cheese croissant | 6.95

ham, fluffy scrambled eggs and cheddar cheese on freshly baked croissant

breakfast burrito | 6.50

scrambled eggs with sautéed trio of peppers, onions and jalapeños wrapped in a flour tortilla with house made fire-roasted salsa

country-fried steak biscuit | 6.95

country-fried steak served on a freshly baked biscuit

buttermilk pancake station | 5.95

served golden brown with your choice of blueberries, chocolate chips or baldwin county pecans and served with maple syrup

the grand egg muffin | 6.95

canadian bacon, fluffy scrambled eggs and cheddar cheese on a freshly toasted english muffin

french toast station | 5.95

sliced french baguettes dipped in grand marnier batter, cooked to perfection and served with maple syrup

gourmet belgian waffle station | 6.95

delicious belgian waffles with your choice of strawberry, blueberry, baldwin county pecan compote, maple syrup and whipped cream

grits station | 4.95

baldwin county stone ground grits topped with your choice of bacon, diced ham, cheddar cheese, butter and scallions

omelet station | 9.95

bacon, diced ham, trio of peppers, diced tomatoes, green onions, cheddar and monterey jack cheeses and house made fire-roasted salsa

torte milanese | 6.95

scrambled eggs, diced ham, swiss cheese, fresh spinach and roasted red peppers layered in puff pastry



price is per person and based on thirty minutes of service

additional 2.00 per person based on forty-five minutes of service

> continental > plated > boxed > buffet

## continental breakfast enhancements

may only be added to existing continental breakfasts

bottled spring water | 3.75 each

**gourmet bottled water** | 4.00 each  
perrier, perrier with lime

**vitamin waters** | 4.00 each  
essential orange, multi-v lemonade,  
revive fruit punch

**bottled fruit juices** | 4.00 each  
apple, cranberry and orange

**carafes of milk** | 3.50 per person  
2%, skim or chocolate milk

**sodas** | 3.25 each  
coca cola, diet coke, coke zero,  
sprite, sprite zero, dr pepper,  
lemonade, mellow yellow  
and root beer

**jones gourmet sodas** | 3.75 each  
root beer, cream soda,  
berry lemonade and strawberry-lime



**smoothie station** | 5.95 per person  
made to order strawberry-banana,  
mango-pineapple and tropical  
fruit smoothies blended with  
yogurt, honey, soy protein  
and wheat germ

**the juice stand** | 4.95 per person  
freshly squeezed juices to include:  
strawberry, kiwi, mango,  
pineapple, cantaloupe  
and watermelon

**energy drinks** | 4.50 each  
red bull, full throttle, monster energy,  
monster lo-carb

**iced tea** | 48.00 per gallon  
unsweetened and sweetened

**freshly squeezed  
lemonade** | 48.00 per gallon

**arnold palmer** | 48.00 per gallon  
combination of lemonade  
and iced tea

**powerade** | 4.50 each  
red fruit punch,  
mountain blast blue and orange

**the grand coffee and hot tea  
service** | 65.00 per gallon

**coffee delights** | 3.95 per person  
coffee "flavor shots," whipped cream,  
flavored creams, rock candy stirrers,  
chocolate straws, chocolate shavings  
and cinnamon sticks

## continental breakfast enhancements

may only be added to existing continental breakfasts

**mini danishes** | 42.00 per two dozen  
the pastry shoppe's daily selection of freshly baked fruit and cheese filled danishes

**muffins** | 42.00 per dozen  
the pastry shoppe's daily selection of freshly baked large muffins

**freshly sliced fruit** | 6.95 per person  
pineapple, honeydew, cantaloupe and local seasonal fruit

**dannon yogurts** | 4.00 each

**granola bars** | 3.25 each

**breakfast martinis** | 3.95 per person

**citrus trio martini**

**freshly sliced fruit martini**  
pineapple, honeydew, cantaloupe and a local seasonal fruit

**grand granola spa parfait**



> continental > plated > boxed > buffet

## plated breakfast

all plated breakfasts include a starter, an entrée and a fresh local fruit centerpiece

choose one of the following starters:

**baldwin county martini**  
fruit cocktail served in a martini glass

**grand granola spa parfait**  
fruit, yogurt and granola parfait

**citrus trio**  
orange, grapefruit and mandarin orange segments

**mini sampler trio**  
mini portions of the baldwin county martini, grand granola spa parfait and citrus trio

choose one of the following entrées:

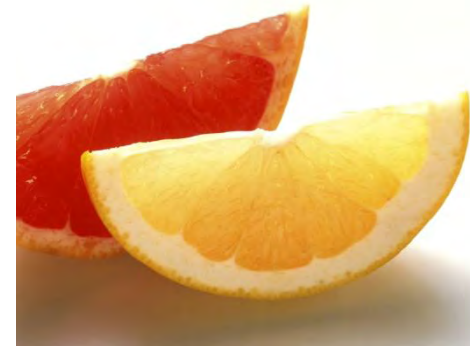
**grand eggs benedict** | 22.95  
fried green tomatoes, crab cake, poached eggs with cajun hollandaise

**point clear frittata** | 21.95  
artichoke hearts, vine-ripened tomatoes, spinach, mushrooms, scallions and crabmeat presented open-faced with parmesan cheese

**cinnamon bun french toast** | 21.95  
made with french bread topped with butter, maple syrup and your choice of bacon, ham or conecuh sausage

**fairhope scramble** | 21.95  
fluffy scrambled eggs presented with diced ham, vine-ripened tomatoes and asparagus topped with hollandaise

**grand petite breakfast sampler plate** | 24.95  
a sampler portion of the point clear frittata, grand eggs benedict and cinnamon bun french toast



price is per person

all plated breakfasts include:

hash browns, o'brien potatoes or cottage-fried potatoes

the pastry shoppe's daily selection of freshly baked pastries with house made preserves

freshly squeezed orange juice along with grapefruit juice and cranberry juice, 100% grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas



> continental > plated > boxed > buffet



## boxed breakfast

croissant | 18.95

bottled orange juice

whole fruit, granola bar, danish

ham, egg and cheese croissant

sausage biscuit | 18.95

bottled orange juice

fruit cup, granola bar, danish

country-fried sausage biscuit

price is per person

> continental > plated > boxed > buffet

## breakfast buffets

### the bay breakfast buffet | 26.95

breakfast cereals served with 2% and skim milk

freshly sliced fruit: pineapple, honeydew and cantaloupe  
with wild berry-honey yogurt dressing

local seasonal fruit

dannon yogurts

the pastry shoppe's daily selection of freshly baked danishes,  
breakfast breads, muffins, croissants and buttermilk biscuits  
with whipped butter and house made seasonal preserves

omelet station with bacon, diced ham, trio of peppers,  
diced tomatoes, green onions, cheddar and monterey  
jack cheeses and house made fire-roasted salsa

scrambled eggs

crisp bacon strips

conecuh sausage

o'brien breakfast potatoes

baldwin county stone ground grits

freshly squeezed orange juice, grapefruit juice and cranberry juice

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

price is per person and based on sixty minutes of service  
minimum guarantee of 50 people



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## breakfast buffets

### the point clear breakfast buffet | 27.95

breakfast cereals served with 2% and skim milk

freshly sliced fruit: pineapple, honey dew and cantaloupe with wild berry-honey yogurt dressing

local seasonal fruit

fruit, yogurt and granola parfaits

the pastry shoppe's daily selection of bagels, whipped butter and cream cheese

gourmet belgian waffles served with strawberry, blueberry and baldwin county pecan compote, maple syrup and whipped cream

baldwin county stone ground grits station with bacon, diced ham, cheddar cheese, butter and scallions

omelet station with crabmeat, bacon, diced ham, trio of peppers, diced tomatoes, green onions, cheddar and monterey jack cheeses and house made fire-roasted salsa

scrambled eggs

point clear frittata with artichoke hearts, vine-ripened tomatoes, spinach, mushrooms, scallions and crabmeat presented open-faced with parmesan cheese and served in a mini skillet

country-style conecuh sausage gravy with fresh buttermilk biscuits

crisp bacon strips

conecuh sausage

cottage-fried breakfast potatoes

freshly squeezed orange juice, grapefruit juice and cranberry juice

grand gourmet coffee, decaffeinated coffee and taylor's of harrogate teas

> continental > plated > boxed > buffet



price is per person and based on sixty minutes of service  
minimum guarantee of 50 people

> continental > plated > boxed > buffet

## breakfast buffet

### the grand custom breakfast buffet | 32.95

breakfast cereals served with 2% and skim milk

freshly sliced fruit: pineapple, honeydew, cantaloupe  
with wild berry-honey yogurt dressing

local seasonal fruit

dannon yogurts and granola bars

fruit, yogurt and granola parfaits

farm-fresh scrambled egg station with toppings to include: bacon, diced ham,  
trio of peppers, diced tomatoes, green onions, cheddar and monterey jack cheeses

### chef's egg station | choose one of the following:

omelet station with crab meat, bay shrimp, diced ham, bacon,  
trio of peppers, diced tomatoes, green onions, cheddar and monterey  
jack cheeses and house made fire-roasted salsa

point clear frittata with artichoke hearts, vine-ripened tomatoes,  
spinach, mushrooms, scallions and crab meat presented open-faced  
with parmesan cheese and served in a mini skillet

traditional eggs benedict topped with a slice of canadian ham,  
poached eggs and a dollop of hollandaise sauce

the grand eggs benedict with a fried green tomato, a grand crab cake,  
topped with a poached egg and a touch of cajun hollandaise

### breakfast meats | choose two of the following:

conecuh sausage, applewood smoked bacon or black forest grilled ham



price is per person  
and based on sixty  
minutes of service

minimum guarantee  
of 50 people



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## breakfast buffet

### the grand breakfast buffet continued



breakfast potatoes | choose one of the following:  
o'brien, cottage-fried or hash brown potatoes

culinary action station | choose one of the following:  
french toast, pancake, belgian waffle or breakfast blintz

breakfast enhancements | choose one of the following:  
baldwin county stone ground grits and oatmeal  
country-style conecuh sausage gravy with fresh buttermilk biscuits  
baldwin county pecan sticky buns

breakfast includes:  
the pastry shoppe's daily selection of house baked pastries including house made danishes, breakfast breads, muffins and croissants with whipped butter and house made preserves  
fresh juice stand to include freshly squeezed orange juice, grapefruit juice, cranberry juice, pineapple juice, strawberry juice and mango juice  
grand smoothie duo: strawberries and mango mixed separately with vanilla yogurt and baldwin county honey  
grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

price is per person  
and based on sixty  
minutes of service

minimum guarantee  
of 50 people

# breaks

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## DELIGHT

muffins  
juices  
nuts  
popcorn  
pretzels  
cakes  
soda  
fruit

## themed breaks

a great way to get your team energized, as well as provide an opportunity to network. we have several themed breaks to enhance your event. we will happily customize a themed break to meet your gold key objectives.

### grand spa break | 14.95

protein and granola bars

garden-fresh vegetable crudité's  
with low-fat ranch dip

mini fresh fruit martinis

trail mix and oatmeal raisin mini cookies

gourmet mineral waters to include:  
perrier and perrier with lime

vitamin waters to include: essential orange,  
multi-v lemonade, revive fruit punch

smoothie station | grand smoothie  
duo: strawberries and mango mixed  
separately with vanilla yogurt and  
baldwin county honey

neck massages: one of our trained  
masseuses will be present during your break  
to help relieve tension-200.00 per 50 people

### the county fair break | 12.95

freshly popped popcorn

boiled baldwin county peanuts

caramel apple station

warm jumbo pretzels  
served with a trio of mustards

freshly squeezed lemonade

### the chocoholic break | 15.95

fresh from the oven...jumbo chocolate  
chunk, triple chocolate and white  
chocolate macadamia nut cookies

double chocolate fudge brownies

chocolate covered strawberries

mini chocolate candy bars

hot chocolate, ice-cold  
chocolate milk, 2% milk and skim milk

grand gourmet coffee, decaffeinated  
coffee and taylors of harrogate teas

### the movie break | 12.95

freshly popped popcorn

nacho station | jalapeños, pico de  
gallo, and spiced queso

jones gourmet sodas

bottled root beers

movie candy to include:  
raisinets, junior mints, milk duds  
mini chocolate candy bars,  
strawberry twizzlers and swedish fish



price is per person  
and based on thirty  
minutes of service

## themed breaks

a great way to get your team energized, as well as provide an opportunity to network. we have several themed breaks to enhance your event. we will happily customize a themed break to meet your gold key objectives.

### alabama produce stand | 14.95

green apples, red apples, oranges, bananas, fresh seasonal local fruits, grapes, fresh fruit cocktail, chilton county peaches in syrup, fresh pickles, fresh pickled okra and chow-chow

house made baldwin county pralines and spiced pecans

fresh warm chips and vidalia onion dip

smoothie station | grand smoothie duo: strawberries and mango mixed separately with vanilla yogurt and baldwin county honey

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

jones gourmet sodas and soft drinks

### grand baked cookies | 13.95

**please choose four types of cookies:**

fresh from the oven...chocolate chunk, sugar, white chocolate macadamia nut, oatmeal raisin, triple chocolate and peanut butter

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

2% milk, skim milk and chocolate milk

### fiesta break | 13.95

tri-colored tortilla chips station

spiced queso, house made fire-roasted salsa, corn salsa and black bean salsa

guacamole and sour cream

roasted jalapeños

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

horchata cinnamon rice milk

### lower alabama break | 13.95

house made baldwin county pecan pralines station

baldwin county spiced bourbon pecans, orange glazed pecans

white and dark chocolate "pecan bark" and chocolate turtles

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

sweet iced tea



price is per person and based on thirty minutes of service



## themed breaks

a great way to get your team energized, as well as provide an opportunity to network. we have several themed breaks to enhance your event. we will happily customize a themed break to meet your gold key objectives.

### ice cream sundae station | 13.95

ice cream flavors: chocolate, vanilla and strawberry

toppings to include: strawberry, blueberry and baldwin county pecan compote and chopped pecans, oreo's, m&m's, chocolate sprinkles, hot fudge, caramel, whipped cream, sliced bananas and cherries

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

2% milk or skim milk

### chocolate fountain and tropical fruit display | 12.95

luxurious dark chocolate or rich white chocolate fountain

dipping items to include: marshmallows, pretzels, pound cake, rice krispy treats, strawberries, pineapple, grapes and melons

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

### ice cream parlor station | 13.95

gourmet ice cream bars and frozen fruit bars  
vanilla ice cream floats made with bottled coke, root beer and jones gourmet sodas

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas



### mad scientist chef break | 14.95

nitro ice cream station | chocolate, vanilla and strawberry ice cream pearls created before your eyes with liquid nitrogen by our "mad scientist chef"

nitro dragon cake station | squares of pound cake dipped in liquid nitrogen and served with chocolate martinis in test tubes

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

price is per person and based on thirty minutes of service  
minimum guarantee 50 people

## coffee break enhancements

may only be added to existing coffee break

brownies | 42.00 per dozen

double chocolate fudge and blondie brownies

cookies | 42.00 per dozen

choose your dozen: jumbo chocolate chunk, sugar, white chocolate macadamia nut, oatmeal raisin, triple chocolate or peanut butter

gourmet ice cream bars | 4.50 each

ice cream novelties | 4.00 each

fruit juice bars | 4.00 each

chocolate covered strawberries | 28.00 per dozen

smoothie station | 5.95 per person

grand smoothie duo: strawberries and mango mixed separately with vanilla yogurt and baldwin county honey



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## plated four compartment lunches

### deli sampler | 28.95

all-natural roast beef, turkey and ham mini sandwich and pecan-chicken salad mini sandwich served with provençal pasta salad, loaded potato salad, mini triple chocolate brownie mousse sandwich and crème brûlée

### beef tenderloin | 31.95

chilled pepper crusted sliced beef tenderloin with roasted peppers and tobacco onion rings, fingerling german potato salad, mini caesar salad, mini chocolate truffle cake and white chocolate taster

### barbeque mini kobe beef sandwiches | 31.95

slow-cooked barbequed kobe beef mini sandwiches on freshly made buns presented with baked beans, southern coleslaw, s'mores parfait and praline cheesecake lollipop

### afternoon tea | 29.95

all-natural roast beef and turkey mini sandwich, pecan-chicken and gulf crab salad mini sandwiches presented with freshly baked scones and sweet vanilla cream, tropical fruit salad martini, chocolate-covered strawberry, mandolins and mini cookies

### burger, fries and a shake | 28.95

mini kobe beef burger served on a fresh rosemary bun, accompanied by wedge-cut fries, tobacco onion rings, baby wedge salad and a petite flourless chocolate cake and strawberry shake

price is per person





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## plated lunch

choose one item from each of our soup or salad, chilled entrée or hot entrée and dessert selections to create your own multi-course menu that includes the pastry shoppe's daily selection of freshly baked rolls, whipped butter and grand coffee and iced tea service.

### house made soups | 6.75

grand gumbo 

gazpacho | chilled vegetable soup

alabama wild shrimp bisque  
with crème fraîche

### salads | 6.75

garden salad | mixed baby greens, iceberg lettuce, local hydroponic bibb lettuce, radicchio and belgian endive with cherry tomatoes, cucumbers, sliced mushrooms, alfalfa sprouts, carrot threads and your choice of grand house made dressings

spinach salad | spinach, hard-boiled eggs, cherry tomatoes and fried shallots served with a warm bacon dressing

caesar salad | crisp-cut romaine lettuce accompanied by house made croutons, shredded parmesan cheese and grand caesar dressing

southern chopped salad | chopped iceberg and romaine lettuce served with green tomato relish, vegetable chow-chow, bacon, tomatoes, green onions and a roasted vidalia onion dressing

### plated chilled entrees

chicken caesar wrap | 15.95

grilled chicken breast, romaine lettuce, parmesan cheese and diced tomatoes in an herb wrap with caesar dressing and greek pasta salad

the grand seafood cobb salad | 15.95

spring mix, crab meat, bay shrimp, bay scallops, bacon, hard-boiled egg, tomatoes, avocado, blue cheese and cheddar cheese

asian salad | 15.95

grilled chicken presented on napa cabbage, baby greens, asian vegetables and mandarin oranges served with sesame-soy vinaigrette and cellophane noodles



price is per person



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## plated lunch continued

### plated hot lunch entrées

#### **gulf coast grouper** | 19.95

cornmeal-crusted grouper pan-seared and presented on baldwin county stone ground cheese grits, wilted greens and a roasted red pepper coulis

#### **baldwin county chicken** | 18.95

pecan-crusted butterflied chicken breast accompanied by southern green beans, wild rice and a peach-maple glaze

#### **oriental kobe flank steak** | 19.95

grilled oriental kobe flank steak presented with jasmine rice, stir-fried vegetables and a teriyaki glaze

#### **grand hotel crab cakes** | 18.95

delicate lump crab meat cakes served golden brown, accompanied by whipped sweet potatoes, crawfish coleslaw and a spicy rémoulade sauce

#### **petite filet** | 26.95

grilled petite filet mignon, accompanied by yukon smashed potatoes, honey-glazed baby carrots, tobacco onion rings and roasted shallot demi-glaze



### plated lunch desserts | 6.95

#### **key lime tart**

real key lime custard in a tart shell, garnished with whipped cream, lime and a cherry

#### **grand hotel bread pudding**

a time honored tradition at the grand served with a signature conecuh ridge whiskey sauce

#### **seasonal crème brûlée**

vanilla bean custard with a caramelized sugar crust with whipped cream and berries

#### **seasonal cheesecake**

**chocolate truffle cake**  
presented on a painted plate with whipped cream

#### **pastry chef's seasonal dessert**

### beverage service

soft drinks | 3.25 each

jones gourmet soda | 3.75 each

spring water | 3.75 each

gourmet mineral water | 4.00 each

price is per person



indicates grand hotel signature item

## GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

One Grand Boulevard | Point Clear | Alabama 36564  
251-928-9201 | www.marriottgrand.com

# events by Marriott

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## plated themed lunch | grand traditions

this taste of the grand hotel features food and beverage recipes from our official grand hotel *grand traditions* book. grand coffee and iced tea service provided.

### plated lunch | 34.95

#### salad

baby greens and goat cheese salad with strawberry-poppy seed vinaigrette accompanied by mini drop biscuits and mini cornbread muffins

#### entrée

shrimp and grits  
wild alabama blackened shrimp and baldwin county stone ground cheese grits with a cajun cream sauce

#### from our pastry shoppe

dessert duo  
grand hotel bread pudding  with a signature conecuh ridge whiskey sauce and chocolate flourless cake



price is per person

### customize this plated themed lunch by adding:

#### hors d'oeuvres | 9.95

as guests arrive, hors d'oeuvres will be passed on silver trays by servers in white gloves

grand west indies crab salad spoons

honey pecan chicken salad served in phyllo cups

#### grand hotel souvenir *grand traditions* book | 25.00

at each setting, we will place our official *grand traditions* book which will remind your attendees of the wonderful experience they have had during their event.

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## lunch buffets

the grand custom lunch buffet | 37.95

### soups | choose one of the following:

grand seafood gumbo , loaded baked potato soup, vine-ripened tomato bisque, gazpacho or french onion soup with gruyère cheese and croutons

### salads

grand garden salad bar  
with six condiments and three house made dressings

composed salads | choose three of the following:  
cucumber and red onion salad, gourmet five-bean salad, southern coleslaw, point clear pasta salad, baldwin county fruit salad, house-smoked seafood salad, mini caesar salad or mini wedge salad

### entrées | choose two of the following:

bronze-seared grouper accompanied by a crawfish ragoût  
jamaican jerk pork loin with a golden pineapple relish  
sliced slow-roasted baron of beef with a conecuh ridge whiskey au jus  
grilled rosemary chicken with tuscan roasted vegetables  
grilled flank steak accompanied by a wild mushroom sauce

all lunch buffets include grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

preset iced tea

price is per person and based on sixty minutes of service

minimum guarantee 50 people

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## lunch buffets

the grand custom lunch buffet continued



action station | choose one of the following:

chef attended pasta provençal station

penne and bow tie pasta with alfredo and marinara sauces

shrimp and grits station

blackened alabama wild shrimp and baldwin county  
stone ground cheese grits

maple-glazed pork loin carving station

baldwin county pecan-apple demi-glace

southern honey-baked pit ham carving station

accompanied by a pineapple glaze

oven-roasted turkey breast carving station

served with turkey gravy

vegetables | choose one of the following:

the grand twelve vegetable medley

southern-style green beans

baldwin county pecan-maple glazed baby carrots

local seasonal fresh vegetables

price is per person and based  
on sixty minutes of service

minimum guarantee 50 people

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## lunch buffets

the grand custom lunch buffet continued

starch | choose one of the following:

herb-roasted new potatoes

confetti rice pilaf

yukon smashed potatoes

bread | the pastry shoppe's daily selection of freshly baked dinner rolls with whipped butter

from our pastry shoppe | choose four of the following:

grand hotel bread pudding 

with a signature conecuh ridge whiskey sauce

southern baldwin county pecan tartlets

petite flourless chocolate cakes

new york-style mini cheesecakes

rich chocolate mousse cups

key lime tartlets

gourmet cookies

grand marnier tropical fruit cocktail spoons

chocolate mousse skillet

vanilla-bean panna cotta

crème brûlée spoons

pastry chef's seasonal dessert

price is per person and based on sixty minutes of service

minimum guarantee 50 people





## lunch buffets

### gulf coast buffet | 36.95

enjoy some fresh local lunch favorites with the gulf coast buffet. this buffet has the perfect blend of surf and turf to appease any appetite. add fresh fruit-infused mojitos to give your function that extra "wow". the smooth sounds of jimmy buffet style music playing will enhance the atmosphere as well as your dining experience.

### soup station

grand seafood gumbo 

### salads

grand garden salad bar  
with six condiments and three house made dressings

southern-style potato salad

coleslaw with crawfish

cucumber and onion salad

### entrées

southern-fried steak with country gravy

blackened chicken with creole cream sauce

fried alabama catfish

harvest select sustainable, alabama catfish  
accompanied by a spicy rémoulade sauce

local farmer's succotash

red beans and rice

freshly baked biscuits served family-style  
with baldwin county honey butter



### from our pastry shoppe

southern baldwin county pecan tartlets

mississippi mud tartlets

pastry chef's seasonal dessert

grand hotel bread pudding with a signature  
conecuh ridge whiskey sauce 

price is per person and based on sixty minutes of service  
minimum guarantee 50 people

## GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

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## lunch buffets

### all american buffet | 34.95

do you miss those good ol' backyard cookouts with friends? if so, the all american buffet is exactly what you've been missing! enjoy freshly prepared hamburgers, jumbo hot dogs, chicken breast and sausage all right off the grill. add some locally selected craft beers to your cook out to make it complete. the sounds of 50s sock hop and red, white and blue décor, will enhance the atmosphere of this casually themed event.

### soup

house made chili served with sides of white onions, sour cream and shredded cheese

### salads

grand garden salad  
with six condiments and three house made dressings  
point clear potato salad  
macaroni salad  
"alabama caviar" black-eyed pea salad spoon

### entrées

chef attended grill station with grilled mini kobe beef patties, jumbo hot dogs, chicken breast and smoked conecuh sausage  
house made hamburger buns and hot dog buns  
shredded lettuce, sliced tomatoes and onions, dill pickles, pepperoncini peppers, relish, ketchup, mustard and mayonnaise  
american, jalapeño jack, cheddar and swiss cheeses  
sautéed onions and mushrooms  
sauerkraut  
country-style baked beans and fresh house made potato chips



### from our pastry shoppe

apple cinnamon cobblers,  
vanilla ice cream, fudge brownies  
and gourmet cookies

price is per person and based on sixty minutes  
of service - minimum guarantee 50 people

## lunch buffets

### italian lunch buffet | 34.95

benvenuto! we have brought the taste and experience of a bistro lunch in italy directly to you in "grand style". your menu has been carefully selected to reflect only the most authentic italian regional cuisine. add a white and red italian wine selection to your function to make it authentic. sounds of the mediterranean and the italian décor will make you feel like you have been transported to italy.

#### soup

minestrone soup

#### salads

grand garden salad

with six condiments and three house made dressings

mini caesar salad savory martini

with crisp baby romaine lettuce, breadstick,

shredded parmesan and the grand caesar dressing

antipasto pasta salad

tomato-basil salad spoon topped with fresh mozzarella

#### entrées

grilled chicken pesto with an olive ragoût

italian sausage with peppers and onions

chef attended pasta provençal station with penne  
and bow tie pasta with alfredo and marinara sauces

gourmet vegetable pizza with sun-dried tomato pesto  
sauce, artichokes, kalamata olives, peppers, red onions,  
fresh basil and four cheeses

balsamic oven-roasted vegetables

garlic bread and focaccia breads

with tomato and basil chef-infused oils



#### from our pastry shoppe

tiramisu presented in a chocolate cup

chocolate chip cannoli

amaretto panna cotta

fresh fruit zabaglione

price is per person and based on sixty minutes of service  
minimum guarantee 50 people

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## lunch buffets

mexican lunch buffet | 34.95

spice up your lunch with this mexican fiesta! our mexican lunch buffet is exactly what you need to get your attendees in the festive spirit. pair fresh, hot, sizzling fajitas alongside hand-crafted, fruit-infused margaritas to make your fiesta muy caliente! the sounds of mariachi music and the southwestern-themed décor will make this event remarkable and memorable for your guests.

### house made soup

tortilla soup

### salads

grand garden salad with six condiments and three house made dressings

pineapple tequila-shrimp salad

roasted corn salad

black bean salsa

### entrées

chef attended beef and chicken fajita station with shredded lettuce, sliced jalapeños, sour cream, pico de gallo and cheddar cheese

margarita mahi mahi with mango salsa

spanish rice and charro beans

crisp and flour tortillas

jalapeño-honey cornbread

tri-colored tortillas chips with fresh house made fire-roasted salsa and guacamole

price is per person and based  
on sixty minutes of service  
minimum guarantee 50 people

### from our pastry shoppe

cinnamon churros, mexican flan, mini tres leches cake and sopaipillas

## GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

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# events by Marriott

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## lunch buffets - grand spa lunch buffet | 34.95

join us for a relaxing spa experience...while dining! this buffet features some of the healthiest and leanest choices that can be offered. start out with shrimp gazpacho and then work your way to a fillet of fresh steamed salmon or a grilled rosemary chicken breast. add mimosas and bloody marys to your event to allow for even more relaxation. smooth mind-easing music and spa decor enhance the already zen-like atmosphere of the spa lunch buffet.

### house made soup

shrimp gazpacho tasters

### salads

grand garden salad with six condiments and three house made dressings

chef attended caesar salad savory martinis with crisp romaine lettuce, toasted croutons, shredded parmesan and the grand caesar dressing

cucumber, onion and tomato salad

israeli couscous salad spoons

hearts of palm salad

### entrées

rosemary grilled chicken breast with a roasted vegetable relish

steamed salmon with a tropical fruit salsa

steamed brown confetti rice

steamed curried vegetable medley

pastry chef's daily selection of rolls, wraps and low-calorie breads

### from the pastry shoppe

pastry chef's daily sorbet

fresh fruit brochettes with a key lime sauce

petite angel food cake with fresh macerated strawberries

raspberry sugar-free mousse



price is per person and based  
on sixty minutes of service  
minimum guarantee 50 people



## GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

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## lunch buffets - butcher block gourmet deli lunch buffet | 34.95

create your own delicious sandwich or salad with our gourmet deli buffet. the gourmet deli buffet features house made potato chips and a chef attended panini station with three chef specialty paninis, made fresh before your eyes. add mimosas or a bloody mary bar to your event and make it even more memorable for your guests. the sounds of easy listening jazz will enhance the already amazing atmosphere of the gourmet deli lunch buffet.

### house made soup

chicken noodle

### salads

grand garden salad with six condiments and three house made dressings

loaded potato salad

southern coleslaw

tuna salad

baldwin county honey-pecan chicken salad

### entrées

chef attended gourmet panini station with three "chef specialty" paninis: reuben panini, tomato, mozzarella and basil panini on ciabatta or muffaletta panini

all-natural premium deli meats: roast beef, smoked turkey, black forest ham, pastrami, salami and grilled chicken breast

american, jalapeño-jack, swiss, provolone and cheddar cheeses wraps, ciabatta, onion, rye, wheat and white breads

fresh house made potato chips

### from our pastry shoppe

gourmet cookies, double fudge brownies, white chocolate blondies and tropical fruit spoons with spiced rum



price is per person and based on  
sixty minutes of service  
minimum guarantee 50 people

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## design your own market-style boxed lunch | 23.95

all market-style lunches are served with fresh fruit, alabama golden flake potato chips and a chilled beverage

your choice of three of the following:

### turkey

shaved smoked turkey breast and swiss cheese served on a flaky croissant with herb mayonnaise

### honey ham

sliced honey ham and cheddar cheese on a poppy seed kaiser roll with dijonaise

### roast beef

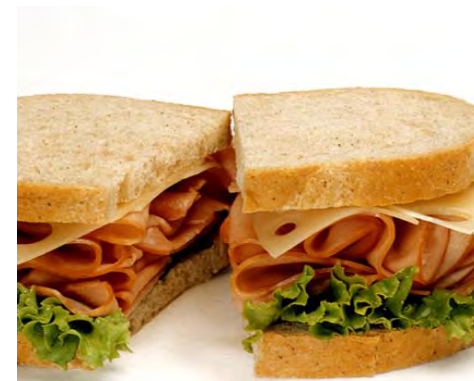
sliced slow-roasted beef and smoked gouda cheese served on a rosemary bun with horseradish

### the veggie

balsamic roasted vegetables, baby mixed greens with sun-dried tomato-boursin cheese spread on a spinach wrap

### southwestern chicken

spicy grilled chicken, roasted peppers, baby mixed greens and jalapeño-jack cheese on a jalapeño wrap with chipotle mayonnaise



price is per person

# perfect reception

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## ESSENCE

canapés

spoons

tasters

hors d'oeuvres

savory cones

martini tasters

action stations

culinary displays

carving stations

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## reception | hors d'oeuvres

your event manager will work with you to build the perfect reception from our house made cold canapés, spoons, soup tasters, hot hors d'oeuvres, carving stations, culinary displays, action stations and dessert menu selections. pricing is established allowing for a selection to be made to customize your reception. please select enough choices to provide the correct quantity and variety for your guests.

30-minute reception minimum is 26.00 per person | 90 minute reception minimum is 72.00 per person

### cold canapés | 5.25 per piece

brie and strawberry crostini

smoked salmon mousse pinwheels

tomato-basil confit bruschetta

black forest ham and herbed  
cheese pinwheels

smoked salmon on pumpernickel

parmesan tostadas

served with prosciutto and melon salsa

smoked salmon lollipop  
with a pistachio crust

fine herb cheese lollipop  
with a pistachio crust

chef's selection of two  
cold canapés | 9.50

### spoons | 5.25 per piece

asian duck confit  
in a crisp wonton

smoked petite mozzarella  
with a pear tomato-basil salad

crab salad  
with a cucumber-tomato confit

diced charred tenderloin  
served with red onion marmalade

seared # 1 grade ahi tuna  
prepared medium rare with asian  
vegetables and crisp rice noodles

fried brie cheese  
accompanied by grape relish

chef's selection of two  
spoons | 9.50

### soup tasters | 5.25 per piece

tequila shrimp gazpacho

ceviche-margarita

roasted tomato bisque

avocado and crab  
with key lime foam

roasted pepper trio

chef's selection of two tasters | 9.50



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## reception | hors d'oeuvres

### hot hors d'oeuvres | 6.25 per piece

chipotle chicken quesadillas

accompanied by leaping lizard sauce

vegetable spring rolls

served with a pineapple sweet and sour sauce

mini gulf coast crab cake

with a spicy rémoulade sauce

coconut shrimp

accompanied by a piña colada sauce

baby kobe beef foie gras burgers

with truffle aioli and freshly baked rosemary buns

jamaican jerk shrimp

accompanied by a pineapple glaze

pecan-crust chicken tenders

served with a maple-honey mustard sauce

mini beef wellington

presented with a black truffle sauce

grilled spring lamb "lollipops"

accompanied by a mint-infused demi-glace

blackened scallops

served with a warm bacon dressing

peking duck spring rolls

presented with an orange marmalade sauce

asian teriyaki-glazed snake river farms kobe beef satay

chef's selection of two hot hors d'oeuvres | 11.95

### savory cones | 5.25 per piece

#1 grade asian tuna tartar in a sesame cone

smoked salmon mousse with caviar in a dill cone

trio of caviar and condiments in a blini cone

fine herb cheese mousse in a poppy seed cone

chef's choice of two savory cones | 9.95





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## reception | hors d'oeuvres

### savory martinis – hot | 7.95 a piece

this is not your typical martini. at the grand hotel, we have turned it into a culinary delight. our culinary staff prepares only the freshest and finest quality gourmet food ingredients and places them into an elegant martini glass for your enjoyment.

#### lobster ravioli

served with sautéed lobster alfredo

#### tuscany vegetable and italian sausage piccolini pasta

with sun-dried tomato pesto

#### spicy asian stir fried snake river farms kobe beef

presented on ginger risotto

#### black truffle risotto

accompanied by a wild mushroom ragoût

#### blackened gulf shrimp

with baldwin county stone ground grits

#### loaded yukon gold smashed potatoes

#### spiced duck confit

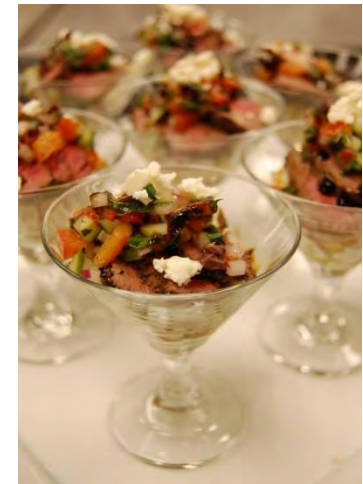
presented with sweet potato purée and an apple confit

#### hot and spicy thai chicken satay

with fragrant jasmine rice

#### chef attended station with choice of

two hot savory martinis | 14.95



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## reception | hors d'oeuvres

### savory martinis – cold | 6.95 per piece

this is not your typical martini. at the grand hotel, we have turned it into a culinary delight. our culinary staff prepares only the freshest and finest quality gourmet food ingredients and places them into an elegant martini glass for your enjoyment.

**antipasto** | fresh mozzarella and provolone cheeses, grilled vegetables, kalamata olives, artichokes, italian meats and peppers with a pesto sauce and breadstick

**peeled jumbo wild alabama gulf shrimp**  
presented with cocktail sauce, horseradish and tabasco

**freshly tossed caesar salads with grilled shrimp and chicken**

**house-smoked seafood and petite shell pasta salad**  
presented with fresh tarragon

**west indies grand crab salad with cucumber linguini**

**blackened #1 grade ahi tuna**  
prepared medium rare and presented with southern vegetable chow-chow

**smoked duck breast**  
accompanied by spicy petite arugula and a raspberry-pecan vinaigrette

**pepper-crusted beef tenderloin**  
accompanied by greek golden jewel couscous

**chef's attended station with a choice of two cold savory martinis | 12.95**



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## reception | culinary displays and petite plates

### grand seafood display | 16.95

iced and peeled gulf shrimp, bon secour oysters, crawfish, mussels and clams with lemon wedges, cocktail, horseradish and tabasco sauces

### fresh vegetable crudités petite plates | 5.95

chef's selection of fresh vegetables, olives and peppers served with ranch, blue cheese and sun-dried tomato dips

### brie en croûte display | 7.95

luxurious brie wrapped in puff pastry accompanied by chardonnay-apricot and pinot noir-fig preserves and gourmet crackers

### fresh fruit kabobs petite plate | 6.95

fresh seasonal fruits with a key lime-yogurt sauce

### domestic & international cheese display | 8.95

brie, cheddar, smoked gouda, swiss, pepper-jack, blue, havarti, boursin and goat cheese with fresh fruit garnish and gourmet crackers

price is per person



### spreads and breads display | 8.95

warm artichoke and spinach dip, hummus dip, gulf coast crab dip, garlic roasted eggplant dip, sun-dried tomato dip and herbed cheese dip with pita chips, french, focaccia and olive breads

### american artisan cheeseboard | 12.95

alabama belle chèvre farms' goat cheese, wisconsin's finely-crafted snow white cheddar, oregon's blue artisan cheese, california cypress grove farms' midnight madness and truffle tremor all served with fresh fruit, chardonnay-apricot, pinot noir-fig preserves and gourmet crackers

> hors d'oeuvres > displays > stations

## reception | culinary displays and petite plates continued

### southwestern display | 6.95

fried tri-colored tortilla chips presented with queso, guacamole, sour cream, house made fire-roasted salsa, black bean salsa and corn salsa

### chips & dips display | 5.95

fresh house made cajun, sea salt and ranch flavored chips with blue cheese, french onion and sun-dried tomato dips

### bon secour oysters display | 7.95

iced bon secour oysters on the half shell presented with lemon and cocktail, horseradish and tabasco sauces

### smoked salmon petite plates | 9.95

delicately smoked salmon accompanied by chopped eggs, diced tomatoes, capers, chives and cream cheese served with mini bagels, flat bread and gourmet crackers

### snacks display | 5.95

pretzels, gourmet mixed nuts, spicy snack mix and fiddler farms peanuts

### gourmet popcorn display | 6.95

freshly popped popcorn with a variety of different flavors and seasonings

price is per person



> hors d'oeuvres > displays > stations

## reception | culinary action stations

all culinary action stations are attended by chefs who prepare food to order for maximum freshness, flavor and presentation

### savory martini station -

choice of two hot | 15.95

chef's choice hot | 14.95

choice of two cold | 14.95

chef's choice cold | 13.95

### saltwater sushi station | 16.95

freshly made california rolls, marinated #1 grade ahi tuna, smoked salmon and shrimp rolls accompanied by wasabi, house made pickled ginger, and soy and ponzu dipping sauce



### grand garden salad station | 8.95

baby mixed greens, baby spinach, fresh romaine lettuce, cucumbers, cherry tomatoes, olives, alfalfa sprouts, baby carrots, broccoli, mushrooms, trio peppers, red onions, diced eggs, bacon, chicken, shrimp, shredded cheddar cheese, house made croutons and three house made dressings

price is per person



> hors d'oeuvres > displays > stations

## reception | culinary action stations continued

award winning mini seafood burger | 15.95  
lobster, shrimp, crawfish and bay scallops formed into a cake, cooked to perfection and served on a freshly baked mini bun with saffron aioli

wild alabama shrimp & grits station | 14.95  
sautéed to order with baldwin county stone ground cheese grits

mini duck burger | 15.95  
duck breast and tender duck confit combined to make a mini duck burger presented on a freshly baked rosemary bun with ginger-orange aioli

gourmet mini kobe beef burger station | 13.95  
mini kobe beef burgers served on a freshly baked rosemary parmesan roll accompanied by a choice of twelve toppings

gourmet mini tuna burger station | 13.95  
#1 grade ahi tuna burger cooked medium rare and served with teriyaki mayonnaise and asian slaw on a sesame seed bun

price is per person



> hors d'oeuvres > displays > stations

## reception | culinary carving stations

culinary carving stations accompanied by freshly baked rolls

roasted tenderloin of beef | 16.95  
béarnaise sauce

southern honey-baked pit ham | 10.95  
pineapple-glaze

herb-rubbed roasted strip loin of beef | 13.95  
roasted garlic demi-glace and horseradish cream

maple-glazed pork loin | 10.95  
apple-pecan demi-glace

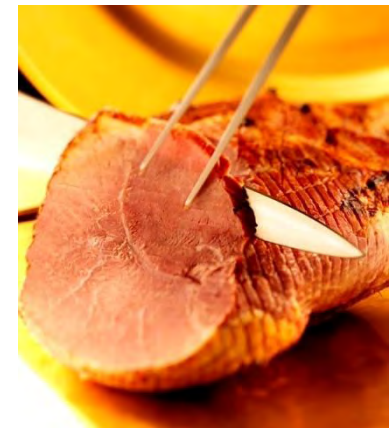
roast leg of lamb | 13.95  
rosemary demi-glace and mint jelly

oven-roasted baron of beef | 11.95  
conecuh ridge whiskey au jus  
and horseradish cream

roasted peking duck | 12.95  
mandarin orange sauce

seared #1 grade ahi tuna | 12.95  
prepared medium rare  
served with a ginger-soy glaze

price is per person



oven-roasted kobe beef tenderloin | 39.95  
trio of sauces including grand steak sauce,  
roasted shallot demi-glace and horseradish cream

roasted bison prime rib | 16.95  
conecuh ridge whiskey au jus and horseradish cream

oven-roasted kobe flank steak | 21.95  
trio of sauces including grand steak sauce,  
syrah demi-glace, and horseradish cream

> hors d'oeuvres > displays > stations

## reception | culinary dessert stations

### viennese station | 12.95

french and italian mini-pastries to include – fruit tartlets, white and dark chocolate mousse cups, cannoli, grand hotel bread pudding, cheesecake and hand-dipped chocolate covered strawberries

### bananas foster station | 10.95

sliced bananas sautéed with brown sugar, vanilla, cinnamon and orange juice flambéed with 151 rum and served over vanilla ice cream

**chocolate fountain | 10.95 - minimum guarantee 50 people**  
flowing luxurious white or dark chocolate in a beautiful fountain accompanied by your favorite dipping items - pound cake, strawberries, marshmallows, pretzels, pineapple, honeydew and cantaloupe

### ice cream sundae and gourmet floats | 9.95

build your own sundae with chocolate, vanilla and strawberry ice creams accompanied by m&m's, oreo crumbs, chocolate sprinkles, candy sprinkles, trio of fruit compotes, baldwin county pecans, whipped cream and cherries with gourmet sodas added to make your special ice cream float

### cherries jubilee station | 10.95

brandied bing cherries flambéed with 151 rum and served with vanilla ice cream

**nitro ice cream station | 12.95 - minimum guarantee 50 people**  
chocolate, vanilla and strawberry ice cream pearls created before your eyes with liquid nitrogen by our "mad scientist chef"



### chocolate covered strawberry station | 6.95

chocolate covered strawberries to include the pastry chef's custom strawberries: tuxedos, white chocolate and dark chocolate strawberries

### nitro dragon cake station | 12.95

minimum guarantee 50 people

squares of pound cake dipped in liquid nitrogen and served with chocolate martinis in test tubes

### strawberries romanoff station | 10.95

fresh strawberries sautéed with pure cane sugar and vanilla flambéed with vodka and grand marnier and served over vanilla ice cream

price is per person

GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

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## FLAVOR

appetizers

house made soups

salads

fish

poultry

filet

lamb

custom desserts





themed receptions > plated > restaurant-style plated themed > buffet > boxed

## themed receptions - grand traditions | 79.95

this "taste" of the grand hotel highlights food and beverage recipes from our official *grand traditions* grand hotel book. mojitos, margaritas and mint juleps are our featured hand-crafted well-balanced cocktails that will be muddled in front of your guest's eyes. each food station will showcase some of our signature dishes including our historical gumbo recipe, jubilee seafood pasta and our pastry chef's dessert creations. *grand traditions* books are available as souvenir gifts for 25.00 to remind your attendees of your special event. to pair perfectly with this theme, we suggest a string quartet | 1,500 for three hours.

### appetizers

- west indies crab salad spoons
- asian seared #1 grade ahi tuna with a stir-fried vegetable salad in mini chinese boxes
- pecan chicken salad pinwheel bites with spiced baldwin county pecans
- magnolia bisque taster
- luxurious lobster and asparagus bisques served side by side with succulent lobster meat

### entrees

- shrimp and grits station
- bronzed shrimp sautéed to order with our baldwin county stone ground cheese grits
- saltwater grill seafood jubilee pasta and cornbread
- shrimp, scallops and crawfish presented with sea shell pasta and a lobster cream sauce served with our house made cornbread
- grand dining room lamb accompanied by hoe cakes and swiss chard
- grand dining room beef tenderloin presented on a himalayan salt block



price is per person and based on ninety minutes of service  
minimum guarantee 75 people



## themed receptions

### grand traditions reception continued

### from our pastry shoppe

grand hotel bread pudding   
with a signature conecuh ridge whiskey sauce

strawberries romanoff  
sautéed fresh strawberries with sugar, vanilla  
and grand marnier served over vanilla ice cream

godiva white chocolate tasters

flourless chocolate cake

grand hotel crème brûlée  
vanilla custard with a caramelized sugar crust

price is per person and based on ninety minutes of service

minimum guarantee 75 people



themed receptions > plated > restaurant-style plated themed > buffet > boxed

## themed receptions | around the world

are you having a hard time deciding on what type of cuisine your attendees might enjoy? then the around the world reception is your answer! we have adorned the culinary stations with décor from all over the world and chosen the most popular cuisine and beverages from those regions to give you that perfect reception. to pair perfectly with this theme, we suggest a jazz band | 1,500 for three hours.

food only - 88.95 | food with beverage pairing - 106.00

### mediterranean

baba ghanoush and hummus with crisp pita chips  
moroccan spiced new zealand spring lamb lollipops  
tabouli spoons with grilled swordfish  
beverage pairing | tastes of italian wines with a wine steward present to explain the wines

### pacific rim

peking duck spring rolls  
with a spicy orange marmalade sauce  
fried coconut shrimp  
with pineapple sweet and sour  
saltwater sushi station | freshly made california rolls, marinated #1 grade ahi tuna, smoked salmon and shrimp rolls accompanied by wasabi, house made pickled ginger, soy and ponzu dipping sauce  
beverage pairing | mini martini station featuring ume wine, ume martinis and tasters of different sakes

price is per person and based on ninety minutes of service – minimum guarantee 75 people



### latino

tequila-shrimp gazpacho tasters  
paella station  
beef fajita tamales  
beverage pairing | hand-crafted mini fruit-infused mojitos and margaritas

### french

bananas foster station with vanilla ice cream  
mini gourmet french pastries, tasters and spoons  
beverage pairing | cordial station to include french cognacs and an international coffee station

### american

mini kobe beef hamburgers with twelve toppings  
gourmet mini corn dogs  
house made potato chips  
beverage pairing | microbrews to include alabama's truck stop honey and southern pecan

themed receptions > plated > restaurant-style plated themed > buffet > boxed

## themed receptions | alabama county fair

“peanuts, peanuts, get your fresh peanuts!” exciting and entertaining are just some of the words used to describe the county fair themed reception. your guests will enjoy fun and games that will entertain them throughout the evening.

food only - 78.95 | food with beverage pairing - 96.95

### beverage pairings

southern sweet tea

long island iced tea made with bama vodka and house made simple syrup

water “melon ball”

bama vodka with watermelon jolly ranchers in a bama vodka dispenser

conecuh county lemonade

lynchburg lemonade made with conecuh ridge whiskey

county fair carnival games | 500.00

tickets will be given for each event. the higher the points they score, the more tickets they will receive. the person with the most tickets will win a two-night stay at the grand hotel!

balloon darts | test your hand-eye coordination (and luck!) with this popular carnival game. throw three darts at the board covered in balloons. win one ticket for the first balloon, three tickets for two balloons and 10 points for all three.

limbo | see just how low you can go! players see who can still bend a little or if they’ve lost it all a while a go. the lower you go, the more tickets you earn.

at the races | roll the dice and see just whose car crosses the finish line first in this fast paced game. up to six players at a time. each race winner receives tickets.

can knockdown | for all those athletes out there, take your chance in knocking down all six cans at one time. this will prove to be entertainment for all of us.

pong toss | how many points can you score? have fun trying to bounce your way to victory!



price is per person and based on ninety minutes of service  
minimum guarantee 75 people

themed receptions > plated > restaurant-style plated themed > buffet > boxed

## themed receptions | alabama county fair continued

### alabama produce stand

local hydroponic bibb lettuce

house made pickled okra

local fresh fruit

baby wedge salad

with vidalia onion dressing topped with fried vidalia onions

country red bliss potato salad

macaroni salad

local fried green tomato station with spicy remoulade sauce

**mini gourmet kobe beef hamburger station** | fresh house made rosemary-parmesan buns with twenty-item condiments: swiss, cheddar, jalapeño jack, smoked gouda, shredded lettuce, sliced yellow and red tomatoes, red onions, pickles, caramelized onions, mushrooms, bacon, jalapeño and house made mayonnaise, mustards, ketchup, barbeque sauce and spicy remoulade

**mini gourmet corn dog station** | hand-dipped conecuh sausage in a zesty cajun batter served with dijon, creole and yellow mustards

**gulf shrimp mini po-boy station** | freshly prepared fried gulf shrimp and oysters on a mini po-boy bun and house made cocktail and remoulade sauces

### on the side

fried tri-colored tortilla chips

presented with queso, guacamole and house made fire-roasted salsa

nachos

gourmet popcorn display with a variety of flavors and seasonings

fiddler farms peanuts



### dessert station

jones gourmet sodas  
and root beer float station

baldwin county pralines  
and spiced pecans

funnel cake

snow cones

cotton candy

chocolate fountain



themed receptions > plated > restaurant-style plated themed > buffet > boxed

## plated custom dinner

choose one item from each of the following appetizers, soups, salads, entrées and dessert sections to create your own multi-course meal that includes freshly baked rolls, whipped butter and the grand coffee and tea service

### appetizers

gulf shrimp cocktail "martini" | 13.95

fresh gulf shrimp presented with a zesty cocktail sauce in a martini glass with a lemon angel

fried green tomatoes | 8.95

cornmeal-crusted green tomatoes fried to perfection served with baby greens and creole aioli

grand hotel crab cakes | 12.95

delicate lump crab meat cakes served golden brown with southern chow-chow and a spicy rémoulade sauce

saltwater sushi trio | 11.95

california roll, #1 grade spicy ahi tuna roll and vegetable roll accompanied by wasabi, house made pickled ginger, soy and a ponzu dipping sauce

wild alabama blackened shrimp | 11.95

fresh wild alabama blackened shrimp accompanied by baldwin county stone ground cheese grits in a southern cream sauce

tri-colored crab & lobster ravioli | 12.95

tender crab and lobster in three flavored ravioli shells presented with a tomato-basil ragoût in a brandy-lobster sauce

appetizer duo | 15.95

fried green tomatoes and grand hotel crab cakes



price is per person



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# events by Marriott

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## plated custom dinner

### house made soups

grand seafood gumbo  | 8.95

fresh lobster bisque | 8.95  
with a cognac foam

smoked tomato soup | 7.25  
with polenta "croutons"

gulf coast crab soup | 8.95

southern corn chowder | 7.25

### salads

baby wedge salad | 8.95  
a petite baby iceberg wedge  
presented with fried shallots,  
prosciutto bacon and artesan  
blue cheese dressing

grand garden salad | 9.95  
mixed baby greens, cherry tomatoes,  
cucumbers, enoki mushrooms, alfalfa  
sprouts, and carrot threads and your  
choice of three house made dressings

### salads continued

spinach salad | 8.95  
fresh baby spinach accompanied  
by house made croutons, boiled eggs,  
sliced mushrooms, shredded parmesan  
cheese and a warm bacon dressing

caesar salad | 8.95  
crisp cut romaine lettuce accompanied  
by homemade croutons, shredded  
parmesan cheese and our  
grand caesar dressing

tomato mozzarella tower | 9.95  
vine-ripened tomato presented  
with fresh mozzarella cheese, basil oil  
and a balsamic vinegar reduction

magnolia salad | 9.95  
local hydroponic bibb lettuce  
with alabama belle chèvre goat cheese,  
baldwin county pecans tossed with a  
strawberry-poppy seed vinaigrette

### intermezzo

rose sorbet | 4.95

passion fruit sorbet | 4.95

pastry chef's seasonal sorbet | 4.95

mojito sorbet | 4.95



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plated custom dinner



## entrées

grand filet | 56.95

grilled filet of beef accompanied by roasted garlic yukon smashed potatoes and asparagus with a port wine sauce

mahi-mahi | 39.95

macadamia crusted mahi-mahi presented with jasmine rice, stir-fry vegetables and tropical fruit relish with a piña colada sauce

lamb chops | 49.95

grilled new zealand lamb chops served with black truffle fingerling potatoes and glazed baby carrots in a merlot demi-glace

tuscany chicken | 39.95

grilled frenched chicken breast presented with pesto risotto, tuscany vegetable ragoût and a parmesan cheese sauce

alabama snapper | 39.95

bronzed local snapper accompanied by a red bean polenta cake, crawfish-succotash ragoût in a zesty crawfish sauce

point clear pork chop | 39.95

grilled double-cut kurobuta pork chop presented with sweet potato purée, andouille sausage and roasted vegetable relish with a honey-barbeque demi-glace

grilled prime new york strip | 49.95

grilled new york strip accompanied by cabernet whipped potatoes, the grand twelve vegetable medley with a roasted shallot demi-glace



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## plated custom dinner continued

### entrées

#### the grand seafood trio | 52.95

gulf coast crab cake, bronzed gulf shrimp and pan seared gulf grouper served with baldwin county stone ground grits and the grand twelve vegetable medley with a lemon-caper butter sauce

#### grilled 16oz cowboy rib-eye | 51.95

rib-eye grilled to a perfect medium accompanied by loaded smashed potatoes and the grand twelve vegetable medley with a conecuh ridge whiskey au jus

#### beef wellington | 51.95

filet of beef and mushrooms duxelle wrapped in a puff pastry purse presented with asparagus and a rich périgourdine sauce

#### chicken cordon bleu | 39.95

chicken breast, premium ham and swiss cheese wrapped in a puff pastry purse presented with asparagus and a dijonnaise sauce

### customize any entrée and create a duo by adding:

grilled chicken with a rosemary demi-glace | 4.95

jumbo gulf shrimp with a garlic sauce | 8.95

gulf coast lump crab cake with a lemon-caper butter | 7.95

broiled maine lobster tail with melted butter | 17.95

price is per person

### multi-choice entrées:

you can customize your menu, offering your guests a choice at dinner of up to three entrée choices by selecting a four-course or five-course meal. we will print custom menus for your group to allow each guest their choice of entrée at the time of seating

themed receptions > plated > restaurant-style plated themed > buffet > boxed

## plated custom dinner

### from our pastry shoppe

triple chocolate decadence | 8.95

mini chocolate flourless cake, white chocolate taster  
and a milk chocolate pyramid

southern trio | 8.95

mini grand hotel bread pudding ,  
s'more parfait and baldwin county pecan tarts

crème dream trilogy | 8.95

mini brûlée, mini chocolate parfait and mini new york-cheesecake

mousse trio | 8.95

chocolate, white chocolate and strawberry mousse  
in petit four chocolate cups

seasonal dessert trio | 8.95

pastry chef's selection of fresh local ingredients

price is per person



## enhance your desserts by adding the following from our pastry shoppe:

custom logoed or painted plate | 3.95

chocolate strawberries | 3.95

chocolate truffles | 4.95

chocolate tuxedo strawberries | 4.95

culinary dessert stations | see page 56

mignardise | 4.95

selection of petite confections, truffles,  
cookies and mini tartlets

price is per person

themed receptions > plated > restaurant-style plated themed > buffet > boxed

## restaurant-style plated themed dinners - the grand steak house | 86.95

as you enter the grand steak house restaurant, you will be greeted with classic martinis, hand-passed on silver trays by attendants with white gloves. the smooth sound of jazz will circle the room that is embellished with up-lit walls and filled with candlelit tables which are sure to set the mood for an elegant evening. once you have finished enjoying your hand-crafted martini, you will be waited on hand and foot by one of the south's most experienced wait staff. the only challenge you may experience during the evening is deciding which one of our fabulous entrées to select from the menu. please enjoy this classic steak house experience.

we recommend starting with the alexander valley chardonnay for your first course, then the alexander valley cabernet sauvignon with your entrée course.

### jumbo shrimp cocktail

extra large shrimp cocktail presented with house made cocktail sauce

### the wedge

a petite baby iceberg wedge presented with fried shallots, prosciutto bacon and artisan blue cheese dressing

### mojito sorbet

guest's choice of entrée:

entrées are served with loaded yukon gold smashed potatoes, fresh asparagus and tobacco onion rings

### filet of beef

accompanied by a béarnaise sauce

### lamb chops

grilled new zealand lamb chops with a merlot demi-glace

### new york strip

accompanied by a shiraz-shallot sauce

### all-natural ashley farms frenched chicken breast

served with a rosemary chardonnay sauce

### triple chocolate decadence

mini chocolate flourless cake, white chocolate taster and a milk chocolate pyramid



price is per person



themed receptions > plated > restaurant-style plated themed > buffet > boxed

## restaurant-style plated themed dinners – old world french | 84.95

prepare to be transported to a parisian dining experience! upon your arrival, a garçon will greet you dressed in french bistro attire passing wines specially selected by our sommelier. the atmosphere is enhanced by classical french instrumental jazz, the colors of the french flag streaming across the walls and wrought-iron candelabra centerpieces, adding to the intimate dining experience. our chef de cuisine has selected several masterpieces that will dazzle your palate. bon appetit!

we recommend starting with the trimbach french gewürztraminer for your first course, then the georges duboeuf beaujolais-villages with your entrée course.

**vol au vent aux fruit de mer**

sautéed seafood with a cognac lobster sauce encased in puff pastry

**pâté de foie gras truffle**

pate of foie gras with truffles and a sauterne aspic

**champagne sorbet**

guest's choice of entrée:

**beef wellington**

filet of beef with mushroom duxelle surrounded by puff pastry, presented with asparagus and pèrigourdine sauce

**roulade an sole et crabe**

fillet of sole stuffed with crabmeat presented with rice pilaf, asparagus and a lemon caper butter sauce

**chicken coq au vin**

game hen roasted in bordeaux wine with fingerling potatoes and glazed baby carrots

**canard rôti á la cerise**

oven-roasted duckling with potato purée, glazed baby carrots and sun-dried cherry demi-glaze

**grande bananas foster á la mode**

**mignardise**

petite pastries



price is per person

themed receptions > plated > restaurant-style plated themed > buffet > boxed

## restaurant-style plated themed dinners - grand orient | 82.95

your journey to the east has landed you at our pacific rim restaurant. the trip begins with a stop at our ume fruit-infused martini and fine sake station. to further enhance your experience, the atmosphere will be filled with the colors and music of the far east while the waitstaff are in asian-flaired attire. freshly prepared regional cuisine and hand-rolled sushi are the focal points of your unique voyage to the pacific rim. this experience is certain to bring good fortune!

we recommend starting with the rayun sauvignon blanc for your first course, then the snoqualmie riesling with your entrée course

### duck confit spring rolls

spicy mango sweet and sour sauce

### sushi trio plate

california roll, #1 ahi spicy tuna roll, vegetable roll accompanied by wasabi, house made pickled ginger and a ponzu dipping sauce

### green tea sorbet

guests choice of entrée:

### mandarin orange duck

half-roasted duckling accompanied by jasmine rice, asian vegetables and a mandarin orange sauce

### ginger-soy glazed filet of beef

fried rice and asian stir fried vegetables

### kahlua pork chops

pineapple-raisin chutney, coconut jasmine rice and spicy green beans

### tempura snapper

cilantro-wasabi rémoulade with fried rice and sesame wok vegetables

### taste of the orient

banana ginger spiced cake, chocolate-fruit sushi roll and white chocolate macadamia nut crème brûlée



price is per person

themed receptions > plated > restaurant-style plated themed > buffet > boxed

## restaurant-style plated themed dinners - il grand ristorante | 84.95

benvenuto! we have brought the taste and experience of a night in italy right to you in *grand style*. in the beginning, you will be greeted by traditional italian dressed servers pouring the finest italian wines. the sounds of classical italian music, decadent candlelit tables, and mood setting up-lights themed to the colors of the italian flag will fill the room. your menu has been carefully selected to reflect only the most authentic italian regional cuisine. now that's amore!

we recommend starting with the *attens pinot grigio* for your first course, then the *felsina fattorio chianti classico* with your entrée course

### wild mushroom risotto

porcini and a blend of wild mushrooms in a chardonnay cream sauce presented with black truffle risotto

### caprese salad

fresh mozzarella accompanied by heirloom tomatoes, basil oil and aged balsamic reduction with micro basil

### melon sorbetto with prosciutto

guests choice of entrée:

### tournedo rossini

seared filet of beef presented on a polenta cake with seared foie gras, asparagus and a madeira-truffle wine sauce

### veal saltimbocca

seared veal medallion with prosciutto and sage, potato gnocchi with white truffle oil, balsamic roasted vegetables and a chianti wine sauce

### seafood neptune pasta

shrimp, scallops, crawfish, lobster and crab sautéed with shell pasta, trio peppers, red onions, shitake mushrooms, and spinach in a rich lobster alfredo sauce

### tuscany chicken

grilled all-natural ashley farms frenched chicken breast served on a bed of polenta, a tuscany vegetable ragoût and a parmesan cream sauce

### amore trilogy

rich tiramisu presented in a chocolate coffee cup, amaretto panna cotta and white chocolate cannoli



price is per person

themed receptions > plated > restaurant-style plated themed > buffet > boxed

## restaurant-style plated themed dinners - seafood market | 84.95

are you tired of the same old fried seafood restaurants? join us at the seafood market restaurant for a fresh and exciting dining experience unlike any other. before you *dive* into your meal, you will be greeted at the door with one of our signature hand-crafted mojitos. as you enjoy one of our fresh all-natural cocktails, you will be enamored by the *deep blue* lights *swimming* up the walls and the sound of upbeat island music filling the restaurant. whether you're in the mood for grouper, salmon, or surf and turf, your appetite will not escape the jaws of our chef selected menu.

we recommend starting with the **acrobat pinot gris** for your first course,  
then the **alexander valley chardonnay** and **pinot noir** with your entrée course

### crab three ways

crab cake, west indies salad and a petite crab spring roll with a chili sauce

### lobster bisque

rich lobster bisque served with a cognac foam

### mango sorbet

guests choice of entrée:

### pecan-crustéd grouper

pecan-crustéd grouper presented with peach chutney

### saltwater redfish | sustainable

redfish filled with a seafood stuffing and presented with a cajun hollandaise

### hickory-smoked salmon

house-smoked salmon accompanied by jubilee seafood sauce

### surf and turf

grilled filet of beef presented with skewered jumbo shrimp  
served with a cabernet demi-glace and a sauvignon beurre blanc

### saltwater symphony dessert

key lime tartlet, triple chocolate brownie-mousse sandwich  
and strawberry cheesecake parfait



price is per person

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## restaurant-style plated themed dinners - chef's table

have you ever wished you had a personal chef to create delicious fare exclusively for you? if this question has passed through your mind, then let our culinary team stimulate your palate with extraordinary cuisine and astonishing presentations. choose wines from our extensive captain's list that will graciously compliment the artistically prepared food. we will set the mood for this evening with our culinary team preparing the extravagant meal right in front of your guests' eyes. our ingenious beverage team will hand craft original cocktails produced with ingredients straight from our chef's garden. you're sure to enjoy this one-of-a-kind experience.



### foie gras pyramid

foie gras and black truffle terrine  
with sauternes gélee  
paired with conundrum white blend

### lobster cappuccino

rich lobster bisque with velvety lobster  
meat served with a vanilla bean foam  
paired with la crema chardonnay

### grand salad

chef's garden baby greens served  
with carrot threads, enoki mushrooms,  
pear tomatoes, belgian endive  
and a 25-year-old balsamic vinaigrette  
paired with acrobat pinot gris

### crab cake

gulf coast crab cake  
paired with a fried green tomato  
and a creole mustard aioli  
paired with clos la chance chardonnay

### intermezzo

kir royal sorbet

### kobe filet

grilled kobe filet of beef, dauphinoise  
potatoes, white asparagus and a port  
wine demi-glace  
paired with francis ford coppola's black  
label diamond series claret

### american artisan cheese

seasonal berries  
paired with edmeades zinfandel

### choose your favorite trio (page 67)

paired with a godiva white  
chocolate taster

### mignardise

petite pastries

seven course | 125.00  
with wine pairing | 149.00

eight course | 130.00  
with wine pairing | 157.00

nine course | 135.00  
with wine pairing | 165.00

two ounces of wine will be  
poured with each course

price is per person



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## restaurant-style plated themed dinners – farm to table | 84.95

take yourself back to a time when simply prepared food came straight from the fields and was prepared in front of your eyes. most of us have never experienced this type of home cooking before, however we are recreating this amazing feeling here at the grand hotel. straight from the farms of baldwin county and the counties surrounding, we have sourced vegetables, dairy, poultry, beef, pork, seafood and pecans from within our community. we will also be featuring freshly muddled beverages with local fruits from the farm. shopping locally reduces the amount of pesticides and preservatives that are utilized on food, which in turn leads to a healthier product being served. chefs will be preparing and presenting each course for the group.



**bronzed alabama shrimp and grits**  
bronzed gulf of mexico shrimp and baldwin county stone ground grits

**hydroponic bibb lettuce salad**  
alabama belle chèvre goat cheese with house made chardonnay vinaigrette and spiced baldwin county pecans

**alabama fudge farm's roasted pork belly**  
sweet potatoes and chilton county peach compote

**intermezzo**  
grand rose petal sorbet

**boutwell farms grass fed beef tenderloin**  
baldwin county potatoes, fresh local seasonal vegetables and a conecuh ridge whiskey demi-glace

**baldwin county pecan trio**  
praline cheesecake lollipop, pecan tartlet and chocolate turtle.

minimum guarantee 75 people



## buffet dinners

### seafood jubilee buffet | 88.95

are you in the mood for some of the best tasting local seafood around? if you answered yes, then the seafood jubilee is just what you are looking for. as you enter the room, you will be greeted with fresh hand-crafted mojitos and margaritas passed on silver trays. the coastal-themed up-lit walls accompanied by the smooth sounds of a steel drum band will enhance the mood of your dining experience. whether you desire fresh broiled flounder or fried shrimp and oysters, this buffet will keep you coming back for more. to pair perfectly with this theme, we suggest a steel drum duo 800.00 for three hours.

#### house made soup seafood bisque

#### grand seafood display

iced and peeled gulf shrimp, bon secour oysters, crawfish, mussels and clams with lemon wedges and cocktail, horseradish and tabasco sauces

#### salads

grand garden salad with six condiments and three house made dressings

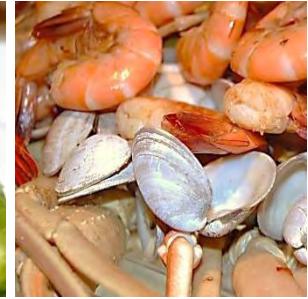
west indies grand crab salad spoons

sour cream and dill potato salad

southern coleslaw

smoked seafood salad martini

tossed in a tarragon vinaigrette



#### entrées

oven-roasted beef tenderloin carving station presented with a delicate béarnaise sauce

broiled flounder accompanied by a seafood jubilee ragoût

chef attended fry station fried shrimp and oysters with cocktail sauce and a spicy rémoulade

hushpuppies

saltwater grill rice medley

fresh local seasonal vegetables

#### from our pastry shoppe

key lime tartlets, coconut cream tartlets, chocolate flourless cakes, fruit gelée panna cotta tasters and mini seasonal crème brûlée

price is per person and based on ninety minutes of service  
minimum guarantee 75 people

## buffet dinners

### welcome to L.A. (lower alabama) buffet | 82.95

welcome to L.A. ! what makes lower alabama so special? our food and southern hospitality! upon arrival, you will be greeted with our mobile bay sunset and our hook, line and sinker signature cocktails while you enjoy the sounds of bluegrass music. your fare for the evening is abundant in locally grown ingredients and fresh southern seafood. choose this buffet and see just what makes our version of L.A. so special! to pair perfectly with your theme, we suggest a toe-tappin' blue grass band who will provide amazing ambience for this event | 1,500 for three hours.

#### house made soup

grand seafood gumbo with steamed rice 

#### salads

grand garden salad

with six condiments and three house made dressings

coleslaw with crawfish

southern potato salad

gulf coast crab salad spoons

#### entrées

herb-roasted rib of beef carving station

with conecuh ridge whiskey au jus

back water bayou with good ol' fashioned gulf shrimp,

conecuh sausage, corn and new potato boil

fried alabama catfish with spicy rémoulade sauce and hushpuppies

blackened chicken with cajun cream sauce

baldwin county stone ground grits station

with bacon, diced ham, cheddar cheese, butter and scallions

chef's local seasonal vegetable


freshly baked rolls and "bama drop" biscuits with whipped butter

price is per person and based on ninety minutes of service

minimum guarantee 75 people



#### from our pastry shoppe

southern baldwin county pecan tartlets,  
fudge tartlets, pastry chef's seasonal dessert,  
mini red velvet cakes, and grand hotel bread  
pudding with a signature conecuh ridge  
whiskey sauce 

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## buffet dinners - bubba gump's shrimp shack | 94.95

in the words of bubba himself, "there's grilled shrimp, barbequed shrimp, fried shrimp, shrimp bisque..." pretty much any way you can cook shrimp; bubba gump's shrimp shack has it! as you arrive, you will be greeted with our bubba's bloody caesar and rum punch cocktail. coastal themed up-lighting will highlight the decor as zydeco music fills the air. zydeco band | 1,500 for three hours.

### house made soup

gump's gulf shrimp bisque with sherry

### salads

mama's grand garden salad with six condiments and three house made dressings

southern gulf shrimp and vegetable chow-chow

"green bow"-tie pasta salad

country coleslaw

bubba's broccoli, bacon, ham and cheese salad

chilled jumbo gulf shrimp zesty cocktail sauce

### entrées

fried gulf shrimp cocktail sauce and spicy rémoulade sauce

"run chicken run" chicken creole

bubba's blended dirty rice medley

forrest's fresh peas and carrots

"bama drop" biscuits and cornbread  
baldwin county honey butter

### stations

chef attended bayou barbeque gulf shrimp station

blackened gulf shrimp and baldwin county stone ground grits station  
bacon, diced ham, cheddar cheese, butter and scallions

lieutenant dan's carving station  
oven-roasted beef tenderloin presented with a cajun béarnaise sauce

### from our pastry shoppe

chef attended jenny's house made short cake station | fresh strawberries, peaches, bananas, fresh whipped cream and lieutenant dan's ice cream

"life's a box of chocolates"

southern baldwin county pecan tartlets

grand hotel bread pudding with a signature conecuh ridge whiskey sauce 



price is per person and based on ninety minutes of service

minimum guarantee 75 people



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## buffet dinners - grand steakhouse buffet | 88.95

as you enter the grand steak house, you will be greeted by classic martinis, hand-passed on silver trays by attendants with white gloves. the smooth sound of jazz will circle the room that is embellished with up-lit walls and filled with candlelit tables which are sure to set the mood for an elegant evening. you will be waited on hand and foot by one of the south's most experienced staff. to complete the evening, be sure to indulge in our assorted desserts featuring our signature bananas foster dessert freshly prepared for you. please enjoy this classic steakhouse experience! to pair perfectly with your theme, we suggest a jazz band who will provide amazing ambience for this event | 1,500 for three hours.

### appetizers, salads and sides

extra large shrimp cocktail martini  
accompanied by zesty cocktail sauce

baby iceberg petite plate  
fried shallots, prosciutto bacon  
and an artesan blue cheese dressing

steakhouse wedge-cut french fries

mini skillet of creamed corn

loaded baby yukon gold potatoes

### steakhouse carving station

grilled tomahawk rib-eye

oven-roasted tenderloin of beef

grilled ashley farms rosemary chicken breast

### grand sauce station

conecuh ridge whiskey sauce, béarnaise, grand steak sauce,  
horseradish sauce, mushroom ragoût, peppers and onions

freshly made rosemary rolls



### desserts

bananas foster station

white chocolate macadamia  
cheesecake lollipops

s'mores parfait

mini chocolate mousse cake

petite crème brûlée

price is per person and based  
on ninety minutes of service

minimum guarantee 75 people



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## buffet dinners - southern plantation steak fry | 88.95

our southern plantation steak fry serves you sizzling steaks, right from the grill. upon arrival, you will be greeted with hand-crafted mint juleps passed on silver trays. pure southern charm radiates throughout as orange and white up-lighting surround you and the sounds of country music fill the air. to pair perfectly with this theme, we suggest a country band | 800.00 for three hours.

### house made soup

southern corn chowder

### salads

miss scarlett's grand garden salad  
with six condiments and three house made dressings

tara's potato salad

melanie's grilled vegetable salad

old south gulf shrimp succotash salad

### entrées

rhett butler's barbeque grill station

choose one steak: 12oz prime new york strip,  
16oz rib-eye steak or 8oz filet mignon with béarnaise sauce,  
sautéed mushrooms and caramelized onion demi-glace

prissy's grilled rosemary chicken

served with a rosemary demi-glace

ashley's asparagus

mamie's fried okra station

miss bell's baked potato station

whipped butter, sour cream, shredded cheese,  
bacon bits and green onions

"bama drop" biscuits and cornbread

with baldwin county honey butter



### from our pastry shoppe

"i don't give a damn" mini carrot cakes,  
aunt pitty pat's southern pecan tartlets,  
hello dollies, chocolate praline parfaits,  
grand hotel bread pudding with a signature  
conecuh ridge whiskey sauce

price is per person and based  
on ninety minutes of service  
minimum guarantee 75 people

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## buffet dinners - old south barbeque | 78.95

lookin' for some finger lickin' good barbeque? let us prepare it for you...the ol' south way. as you enter the room, you will be greeted with our signature alabama jama cocktail. orange and white lighting will enhance the walls as the sounds of country music fill the air. whether you're in the mood for mesquite barbeque pork ribs or pecan smoked chicken, or both for that matter, the old south barbeque is sure to fulfill any hankerin' you might have. to pair perfectly with this theme, we suggest a country band | 800.00 for three hours.

### house made soup

vidalia onion soup

### salads

grand garden salad

with six condiments and three house made dressings

old-fashioned potato salad

vegetable pasta salad

crawfish coleslaw



price is per person and based  
on ninety minutes of service  
minimum guarantee 75 people

### entrées

southern honey baked ham carving station  
pineapple-glaze

### from the grill

mesquite barbeque pork ribs

pecan-smoked barbeque chicken

barbeque conecuh sausage

grilled corn on the cob

conecuh ridge whiskey baked beans

old-fashioned potato au gratin

"bama drop" biscuits and cornbread  
with baldwin county honey butter

### from our pastry shoppe

chilton county peach cobbler

southern baldwin county pecan tartlets

fudge tartlets with fresh whipped cream

premium vanilla ice cream

mississippi mud tartlets

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## buffet dinners - mardi gras extravaganza buffet | 78.95

it's mardi gras year round here in point clear. upon your arrival, you will be greeted by a masked reveler dressed in colorful attire passing ramos gin fizzes and sazeracs. the atmosphere is enchanted by the sounds of new orleans jazz, while the colors of mardi gras dance across the room. our chef de cuisine has prepared a festive cajun-themed buffet that will take you to the streets of the french quarter. laissez les bon temp rouler (let the good times roll)! we suggest a mardi gras-style jazz band to provide the perfect entertainment to enhance your event | 1,200 for three hours

### house made soup

grand seafood gumbo 

### salads

grand garden salad

with six condiments and three house made dressings

tri-colored pasta salad

mardi gras black-eyed pea spoons

confetti vegetable salad

### entrées

blackened prime rib of beef carving station

conecuh ridge whiskey au jus

the saint's chicken jambalaya

new orleans barbequed shrimp

gulf coast crab cake station

served with spicy rémoulade

red beans and rice

combined with conecuh sausage

fried green tomatoes

accompanied by a crawfish cream sauce

cajun vegetable ragoût

"bama drop" biscuits and chef's freshly baked rolls

baldwin county honey butter



### from our pastry shoppe

baldwin county pralines

mini king cakes

mini crème brûlée

white chocolate bread pudding 

with a signature conecuh ridge whiskey sauce

beignet station

price is per person and based on ninety minutes of  
service - minimum guarantee 75 people

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## bento boxed dinner

bento boxes are complete dinners packaged to go for your convenience. price is per person.

### beef tenderloin box | 65.00

petite caesar salad  
with grilled shrimp

chili pepper  
crusted beef tenderloin  
fingerling german potato  
salad, roasted peppers  
and tobacco onion rings  
served with a sweet  
vidalia onion dressing

new york style cheesecake



### tuscany box | 65.00

fresh buffalo mozzarella  
and vine-ripe tomato salad  
yellow and red tomatoes  
with basil oil and balsamic  
reduction

chilled jumbo pesto  
grilled shrimp  
prosciutto de parma, grilled  
asparagus, roasted peppers  
and fine kalamata olives

tiramisu



### asian box | 65.00

california sushi rolls  
wasabi, house made  
pickled ginger and a ponzu  
dipping sauce

seared medium rare  
sushi grade ahi tuna  
asian stir-fry vegetable  
salad with soba noodles

ginger tuile cookie  
in a white chocolate  
mousse cup





# beverage

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**BEVERAGE**

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## ENJOY

- sparkling
- white wine
- red wine
- martini bar
- mojito bar
- margarita bar
- cordials
- beer
- non-alcoholic



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## sparkling wines

mildest to strongest

blanc de noirs, gloria ferrer, sonoma county, california	48.00
brut, segura viudas "aria", catalonia, spain	32.00
brut "imperial", moët and chandon, france	48.00
brut "prestige", mumm, napa valley	110.00
brut rosé, veuve clicquot, champagne, france	89.00
brut, duval-leroy, "paris label", champagne, france	85.00
brut, dom pérignon, champagne, france	225.00

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## white | blush wines

sweetest to least sweet



white zinfandel, beringer special select, california	28.00
riesling, chateau ste. michelle, columbia valley, washington	38.00
white blend, conundrum, california	48.00
riesling, snoqualmie, columbia valley, washington	36.00
pinot grigio, pighin, friuli-venezia giulia, italy	48.00
pinot gris, king estate, "acrobat", western oregon	44.00
sauvignon blanc, geo wines, "rayun", central valley, chile	28.00
sauvignon blanc, brancott, marlborough, new zealand	36.00
sauvignon blanc, dry creek vineyard, dry creek valley, california	56.00
pinot grigio, attems, collio, italy	56.00
chardonnay, geo wines, "rayun", central valley, chile	28.00
chardonnay, alexander valley vineyards, alexander valley, california	44.00
chardonnay, clos du bois, north coast, california	36.00
chardonnay, la crema, sonoma coast, california	56.00
chardonnay, cakebread, napa valley, california	92.00

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## red wines

dry light to medium intensity red wines  
mildest to strongest



pinot noir, trinity oaks, california	28.00
pinot noir, la crema, monterey county, california	56.00
pinot noir, alexander valley vineyards, alexander valley, california	52.00
cabernet sauvignon, geo wines, "rayun", central valley, chile	28.00
merlot, clos du bois, north coast, california	44.00
merlot, maison nicolas, bordeaux, france	36.00
claret, francis ford coppola, "black label diamond series", california	48.00

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## red wines continued

dry medium to full intensity red wines  
mildest to strongest



cabernet sauvignon, jordan, alexander valley, california	99.00
merlot, alexander valley vineyards, alexander valley, california	40.00
malbec, bodega budini, mendoza, argentina	36.00
cabernet sauvignon, alexander valley vineyards, alexander valley, california	44.00
cabernet sauvignon, simi, alexander valley, california	64.00
zinfandel, edmeades, mendocino county, california	56.00
cabernet sauvignon, roots run deep, "educated guess", napa valley, california	56.00
cabernet sauvignon, cakebread cellars, napa valley, california	130.00

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# events by Marriott

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## themed hand-crafted bars

based on the theme of your event, we will feature cocktails to enhance that theme. on the following pages, you will choose your tier of wine as well as your tier of liquor. hand-crafted cocktails made with absolutely fresh ingredients will be passed as your group arrives for the event. in addition to cocktails that fit your theme, we will also feature our signature mojitos, margaritas and martinis. please see page 91 for detailed descriptions of these hand-crafted beverages.

we also have available an action station specifically for frozen drinks such as margaritas, strawberry daiquiris, piña coladas and mudslides, just to name a few. these are available on a per drink consumption cost of 9.00-12.00 each depending on which tier of liquor you have chosen.

for your convenience we have selected regional, craft and imported beers for you. your event manager will be happy to assist in customizing your bar in any way that you can imagine.

### beer specialty beer | 5.50

- corona extra, mexico
- samuel adams, usa
- truck stop honey, alabama
- southern pecan, louisiana
- blue moon, usa

### domestic beer | 4.75

- miller lite
- coors light
- micelob ultra

### each bar will include:

- mineral waters | 4.00 each
- soft drinks | 3.25 each

150.00 bartender fee per bar  
four hour maximum





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## create your own bar

### mixed drinks | select your tier:

#### premium | 7.00

gordon's vodka, gordon's gin, cruzan aged light rum,  
jose cuervo especial gold tequila, jim beam white label  
bourbon, seagram's 7 or canadian club whisky,  
grant's family reserve scotch, korbel brandy

#### super premium | 7.50

smirnoff vodka, bama vodka, beefeater gin,  
bacardi superior rum or captain morgan original spiced  
rum, jose cuervo especial gold tequila, jack daniel's  
tennessee whiskey or maker's mark bourbon, canadian  
club whisky, dewar's white label scotch, korbel brandy

#### ultra premium | 9.50

grey goose vodka, bombay sapphire gin, bacardi 8 rum,  
sauza conmemorativo tequila, conecuh ridge whiskey,  
gentleman jack whiskey, johnnie walker red scotch

#### platinum | 11.00

chopin vodka, hendrick's gin, 10 cane rum, patron  
tequila, booker's bourbon, knob creek bourbon-whiskey,  
johnnie walker black scotch

### package bar | select your tier:

#### premium

one hour | 18.00 per person  
two hours | 24.00 per person  
three hours | 30.00 per person  
four hours | 36.00 per person

#### super premium

one hour | 21.00 per person  
two hours | 27.00 per person  
three hours | 33.00 per person  
four hours | 39.00 per person

#### ultra premium

one hour | 24.00 per person  
two hours | 30.00 per person  
three hours | 36.00 per person  
four hours | 42.00 per person

#### platinum premium

one hour | 28.00 per person  
two hours | 34.00 per person  
three hours | 40.00 per person  
four hours | 46.00 per person

### cordial service | 9.00

kahlua, baileys irish cream, frangelico,  
grand marnier

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## select your tier of wine

### premium | 7.25

- white zinfandel  
beringer, california
- sauvignon blanc  
rayun, central valley, chile
- chardonnay  
rayun, central valley, chile
- pinot noir  
trinity oaks, california
- cabernet sauvignon  
rayun, central valley, chile
- syrah  
rayun, central valley, chile



### elite | 10.00

- riesling  
snoqualmie, washington
- pinot gris  
king estate, acrobat, oregon
- chardonnay  
alexander valley, california
- pinot noir  
alexander valley, california
- merlot  
alexander valley, california
- cabernet sauvignon  
alexander valley, california



### reserve | 13.00

- sauvignon blanc  
dry creek, dry creek valley, california
- pinot grigio  
attems, friuli-venezia giulia, italy
- chardonnay  
la crema, monterey county, california
- pinot noir  
la crema, monterey county, california
- zinfandel,  
edmeades, mendocino, california
- cabernet sauvignon  
educated guess, napa valley, california



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# events by Marriott

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## hand-crafted signature cocktails

each hosted bar will have a combination of the grand villa margarita bar, the grand mojito bar and the grand martini bar as a part of the selected package. our special hand-crafted signature cocktails will be built especially for your guests using fresh ingredients, house made simple syrup, fresh squeezed lime juice and muddled fresh mint and fresh fruit. the experience your guests will have when enjoying one of these delightful cocktails will leave a ever-lasting impression of their event.

### the grand villa margarita bar

grand margarita | lime juice, orange juice, simple syrup, jose cuervo gold and triple sec

classic margarita | lime juice, simple syrup, jose cuervo gold and triple sec

strawberry margarita | lime juice, strawberries, simple syrup, jose cuervo gold and triple sec

raspberry margarita | lime juice, raspberries, simple syrup, jose cuervo gold and triple sec

### the grand mojito bar

classic mojito | mint, simple syrup, limes and rum

strawberry mojito | strawberries, mint, simple syrup and rum

blueberry mojito | blueberries, mint, simple syrup and rum

raspberry mojito | raspberries, mint, simple syrup and rum

mojito medley | fruit muddled to perfection with mint, simple syrup and rum



### the grand martini bar

martini | gin or bama vodka martinis any style with vermouth

berry baytini | absolut raspberry, blueberries and raspberries

chocotini | godiva chocolate liqueur, absolut vanilla vodka and a splash of cream

lemontini | absolut citron and lemon

appletini | bama vodka, apple liquor and freshly muddled granny smith apples

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engage

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## the power to make a lasting impression

successful meetings don't just happen—they are created and executed by the professional meeting planner, the hotel and their technology partner. with the grand hotel marriott resort and avi-spl by your side, you can be assured that your event will be a complete success.

our professional team of experts provide full-service event production including audio, video and lighting. whether it's through video, interactive media or the action of a live event, we can help you fulfill your communication goals. from audio, lighting and large-format displays to modular and even portable solutions, we deliver the resources you need, ensuring that complex events and supporting technology executes flawlessly. from general sessions, to breakout meetings, to perfectly themed events, we can make certain all of your messages are communicated in a manner that will be remembered.

avi-spl's technology group provides everything from simple projector rentals, to onsite lighting, sound, projection, video, recording, broadcast, computers, staging and exhibit displays. let us help you transition your event space into your unique custom venue.



our exceptional on site team works closely with our clients to develop the best solutions to communicate, entertain and engage your attendees. technologies and services offered include:

- audiovisual and i.t. equipment rentals
- complete trade show and meeting staging
- trade show services including exhibits, signage
- and additional support
- lighting, theme development and creative services



## themed-menu events | 300.00

you have taken the time to carefully plan your menu and theme for your event; now let us help you take your event to the next level. working with your chosen themed menu, we will help to transform or fine-tune your venue in a way that all the elements come together. by providing visual and audio elements, we can help your banquet be a true experience. our team of technicians will utilize lighting fixtures to add the colors that embody your theme and our music will help set the tone for your special guests.

enjoying our gulf coast menu? imagine walking onto our outdoor patio enjoying the wonderful gulf coast views and weather. you are greeted with a tropical cocktail as your step into a world of brilliant blues and wonderful sunset lighting effects. in the background, you will find yourself going back to the first time you saw jimmy buffet and the fun you had. this is sure to set the stage for the wonderful event to come.

mardi gras is a wonderful experience...one that excites all of our senses. picture yourself in the middle of a mardi gras celebration, a brass band playing and the excitement all around you as your venue is filled with purple and gold light. you can not help but be a part of the magic.

or, perhaps you have taken your guests to the grand steakhouse for the evening. you are greeted with a classic cocktail with the sounds of modern jazz filling the room. the warmth of burgundy and gold lighting guides you to your most memorable dining experience.



an evening with your close friends and family is always a wonderful experience. in the garden, the smell of fresh flowers and herbs and the sea air fill the air. a family-style meal is what you have chosen for the evening. the garden is a-glow with warm light that allows you to see all the wonderful offerings as well as mingle with your guests. soft music in the background takes you back to a simpler time where you can just relax and enjoy yourself.

you can utilize our suggested combinations for any menu or fine-tune them to your tastes.

## video systems

### projection/data monitors

our full assortment of high definition projection systems and data monitors provide you with the proper technology for any need. from custom rear screen projection, to pieces for any size venue, we are ready to bring your message to your audience. we will assist you in making the best choice for your specific needs, allowing you to sit back and watch the show.

- 42" and 50" data monitors
- Video projection systems

### screens

we have a full assortment of projection screens to ensure that your audience has opportunity to see and retain everything that you've created for them. from small insta-theater screens, to large format hd fast-fold screens and outdoor screens, we have everything you need to make a visual impression.

- high contrast specialty theater screens
- theatrical drape

### switching systems

make the seamless transition between computer generated presentations, to video roll, then to live images of your c.e.o. on stage and make it look like a broadcast newscast. we have multiple switching systems for every need on site. keeping your meeting flowing between speakers and media, will keep your audience engaged and excited. let us create a perfect solution for your event.

- seamless broadcast switchers and scan converters-keeps your event flowing





## cameras

as technology changes, count on us to have latest pieces to help make your meeting a truly amazing event. our inventory of camera systems can record, project and archive every moment you are here. add an "award show feel" to your live event with image magnification on large screens or help your sales team grow with immediate feedback of role playing. we can also record that great teambuilding competition while at the resort and show it at your evening function. allow us to create a custom video so that you can remember your event for years to come.

- studio configured cameras
- hand held digital video cameras

## audio

whether your event is a sales conference, product launch, awards gala or employee meeting, we know how important it is to ensure your attendees are treated to the best audio presentation possible. by offering the latest in audio technology and employing highly trained and experienced technicians, we are fully prepared to ensure a successful event. choosing the right sound systems, microphones and accessories, enhance the impact your meeting will have with your attendees. our knowledge of how to utilize the proper technology paired with our knowledge of the resort, will help make that special event outside even more spectacular while also making that keynote address more impactful and keeping your guests on the dance floor all night long.

- sound systems for every venue
- full inventory of wired and wireless microphones
- specialty microphones
- audio mixers for any event
- playback devices





## lighting

in today's environment there is no better way to transform a room into a custom venue designed by you with your theme and even your menu. with the wide variety of equipment in our lighting inventory, we can create that amazing events. imagine a venue warmed in your corporate colors and logos moving through the room creating excitement. we can also take the spectacular menu you've built and create a feel that carries the theme throughout your entire event. picture pastel colors while sipping your tropical cocktail and listening to the sounds of the islands. envision your employee of the year being announced to the flash of strobe lights as they walk to the stage and take their well-deserved place in the spotlight. we know that you have taken great effort and care to choose just the right dresses, linens and flowers. why stop there? carry your special colors through your entire room with a lighting package.

- complete stage lighting packages
- specialty intelligent lighting
- custom gobo creation
- room lighting packages



## décor

the atmosphere of your event can make the difference from "good to great". we are here to assist you in bringing "amazing" to all of your guests. our staff will work with you to take your guests wherever you want to go by utilizing many current trends in décor, soft sets and the latest technology. keeping your guests engaged is the goal and with a venue that is exciting and functional, you can do just that.

- theatrical pipe and drape in numerous colors
- spandex pieces in many shapes and sizes
- spandex columns
- acrylic podiums and specialty tables
- theatrical lighting



## packages

### small meeting package | 300.00

- lcd projector package or plasma monitor
- flip chart with new pad and markers
- technical support for up to one hour

### medium meeting package | 400.00

- lcd projector package
- flip chart with new pad and markers
- podium microphone and audio mixer
- technical support for up to one hour

### large meeting package | 600.00

- lcd projector package with draped fast fold screen
- podium microphone
- (1) wireless microphone
- technical support for up to one hour

### sound system package 200 | 275.00 up to 200 people

- (1) wired microphone with stand
- (1) 4-channel mixer
- (2) jbl speakers (15" driver) with stands
- requires audio technician

### sound system package 350 | 500.00 up to 350 people

- (1) wired microphone with stand
- (1) 16-channel mixer
- (1) full processing rack
- (2) bose speakers with stands
- requires audio technician

### flipchart package | 60.00

- (1) flipchart stand
- (1) pad
- (2) markers



package pricing does not include service charge



## internet services - conference center

do you need access to the internet to show your guests the latest trends, your corporate site or just to stay in touch? if so, we can assist you with your needs. from one connection to a dedicated band-width, we will make sure you are in touch with the world.

- one to four connections | 75.00 each
- five to nine connections | 65.00 each
- 10 connection buy out | 600.00
- 15 connection buy out | 825.00
- 50 connection buy out | 1250.00

## accessories

it is the little things that seem to make life easier sometimes and in presentations they are crucial. we have a full array of accessories to make your meetings more efficient and enable them to flow smoothly.

- computers
- wireless mice
- que lights
- speaker timer
- office equipment

## business center

we also offer a fully stocked and staffed business center to be your office away from work. we have computer workstations available 24-hours a day as well as a fully staffed facility during normal business hours. our services include popular offerings such as copies, fax services, scanning and other computer related needs. if your group is in need of professional signage, we can provide you with numerous options.

- 8.5" x 11" signage – full color | 5.00  
for registration desks, table signage, door signage, and much more. optional 8" x 10" frame mount.
- 11" x 17" signage – full color | 12.00  
mounted on semi-rigid board with directional arrows available. designed to be used with an a-framed easel.
- 23" x 31" signage – one color | 25.00  
black or red print color. mounted inside black frame. designed to be used with an a-frame easel.
- exhibitor signage – black color | 15.00  
exhibitor identification signage. designed to be hung from exhibit booth backdrop.



## labor

### service charge

all basic equipment orders are subject to service charges for installation and dismantle. additional labor charges will apply to more complicated requirements. the audio visual innovations representative will supply a complete cost summary.

### operators

- basic equipment operator  
(four hour minimum)

- audio/video/lighting operator  
(day rate)

- data display/multi-media operator  
(day rate)

- 7am to 5pm | straight time  
monday through friday

- 5pm to 12 midnight | time-and-a-half  
monday through friday

- 7am to 5pm\* | time-and-a-half  
\*saturdays, sundays, holidays

- 12 midnight to 7am | double time  
seven days a week

## procedures and conditions

all equipment will be set up 1 hour prior to meeting start time based on room availability. rental prices are per room, per day unless otherwise noted. prices are subject to availability and can change without notice.