

Wedding Catering Menus

welcome

info

reception

dinner

beverage

technology



crafted for you

GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

One Grand Boulevard | Point Clear | Alabama 36564

www.marriottgrand.com



GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

One Grand Boulevard | Point Clear | Alabama 36564
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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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To the Bride and Groom,

Weddings at the Grand Hotel are extraordinary! We can fulfill your wedding day wishes from beginning to end: after rehearsal dinner, bridesmaid luncheon, ceremony, reception and honeymoon accommodations. It is all here at the Grand Hotel.

We have several beautiful outdoor settings and three ballrooms giving every bride a selection to choose. We can accommodate weddings of any size.

It's all here at the grand; we can help you obtain a minister, wedding consultant, flowers, music, cake and a photographer. For your guests, or even the bride and groom, special room accommodations are available.

We hope you enjoy our menus. All menu styles begin at 80.00 per person and please notice our à la carte section designed just for the bride who wants to customize her own menu.

We welcome the opportunity to meet with you and give you a tour of our incredible facility and breathtaking grounds.

Sincerely,

Cari Blanton
Wedding Specialist
251-990-6319

cari.blanton@marriottgrand.com

Charles Harris
Wedding Specialist
251-990-6359

charles.harris@marriottgrand.com

*There is a difference between beautiful and breathtaking!
All weddings are special; let us make yours extraordinary at the Grand!*

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General Wedding Information

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Food

We provide various banquet menu options and will also be happy to create a customized menu for you. Children's and special dietary meals can also be arranged. It is not permitted to bring outside food (except wedding cakes) on property. Also any unconsumed items may not be removed from hotel property. All wedding food prices begin at 80.00 per person, plus service charge and tax, and are subject to change.

Alcohol

The Grand Hotel Marriott Resort, Golf Club & Spa is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into the Grand Hotel by outside vendors or individuals. The Hotel reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated.

Ballroom Selections

We will provide you with the most suitable room for your event. Accommodations will be made depending on the number of your expected guests. The Grand Hotel reserves the right to reassign the room if your numbers fall below the function minimum.

Guarantees

All details pertinent to your event will need to be finalized 30 days prior to the event date. Your final guaranteed number of expected guests must be given 3 business days prior to your event date. After this time, the guarantee number may not be reduced. If the actual attendance exceeds the guarantee number, additional charges per person will be added to your bill.

Deposit and Payment

A non-refundable advance deposit will be required upon the return of the signed contract. The deposit will be applied to the balance of your event. Final Payment three days in advance is required.



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General Wedding Information

Service Charge and Tax

A customary 22% taxable service charge and sales tax will be applied to all food, beverage, room rental and audio visual charges.

Set Up and Decorating

Grand Hotel Marriott Resort, Golf Club & Spa must be made aware of any outside vendors (i.e. entertainment, florists, etc.) that requires access to any banquet space prior to the start of your event. Additional set up time may be arranged through your Catering Manager. Chair covers and custom linen may be arranged through private consultation.

Sound Ordinance

Musical entertainment such as a Band or DJ, must end at 10:00pm for any outdoor functions.

Parking

The hotel offers valet parking to all guests at a rate of 12.00 for overnight parking. Self-parking is complimentary.

Security

The Grand Hotel Marriott Resort, Golf Club & Spa will not assume responsibility for the damage or loss of any personal property left unattended prior to, during, or following your event. Special security arrangements may be made with proper advance notice at 50.00 per hour per officer. Any items left from florists, etc. will not be the responsibility of the Hotel.

Weather

For all events being held outdoors a backup decision will be made by 9:00 AM. Should the forecast of rain exceed 30% or winds exceed 15 knots, the backup space will be utilized. The Catering Manager will have the final decision.

Vendors

Included in this packet of information, you will find a list of our preferred vendors. These vendors include: florists, pastry shops, entertainers, photographers, videographers, officiates and wedding consultants. These are based on our experiences.

Ceremonies

For a minimum of 100 guests, there is a 2000.00 rental fee. This includes all setup and a backup location for outside functions in the event inclement weather occurs. We require ceremonies in conjunction with receptions only. We offer multiple outside ceremony locations to choose from. We can arrange ceremony rehearsals if desired, at no charge, depending on space availability.

Receptions

For a minimum of 100 guests, there is a 2000-4000.00 rental fee depending on location. As with the ceremony, this charge includes all setup and a backup location site. We will accept a reception, if having the ceremony elsewhere. We offer various reception locations as well.

Guest Rooms

Your sales manager may arrange for room rates for out of town guests.

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Preferred Vendors

Cakes

The Grand Hotel Pastry Shoppe
Pastry Chef John Jackson
Contact Your Catering Manager
251-928-9201

Florists

Elizabeth's Garden
251-344-2654
Fiore
850-469-1930
Petal Pushers Flowers and Gifts
251-955-2325
Southern Veranda
251-928-4433
Zimlich Brothers Florist
251-473-6121

Transportation

Grand Hotel
251-928-9201 extension 6721
Beach Bum Trolley
850-941-2876

Marriage Licenses

Bay Minette Courthouse
251-937-0260
Mobile Courthouse
251-574-8494

Entertainment

Ceremony

Atkinson Duo
251-973-0031
Steve Harmon
251-928-7369
Mahlon McCracken - Harpist
251-341-0773

Reception

Party People Entertainment
251-895-5554
Kyle and Karl
251-597-5608
A Better Choice Music
251-661-0111
Bust
251-455-5335
Prime Time Entertainment
850-438-8232
Roman Street
251-209-0751
Sam Hill Entertainment
404-496-5735

Beauty Specialist

The Spa at The Grand Hotel
251-990-6385

Customized Hospitality Gifts

Contact your Catering Manager

Photographers

Renaissance Portrait Studio
Several pictures in this menu were
taken by Renaissance Portrait Studio.
251-928-5944
Renner Photography
251-928-8007
Funes Photography
850-748-1353
Jennifer Pharr Photography
251-564-1895
Adam and Jenn Photography
251-978-2493
Solife Studios
251-517-9006

Wedding Coordinators

Chic Weddings by Jacqueline
251-422-0026
Lydia Noble Events
251-533-1395
M. Elizabeth Events
205.746.2662
Melissa Wilt Events
251-284-2622

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Perfect Reception

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> **tiered receptions** > **hors d'oeuvres**
> **displays** > **stations**

ESSENCE

canapés

spoons

tasters

hors d'oeuvres

savory cones

martini tasters

action stations

culinary displays

carving stations



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platinum reception

customize your own wedding reception. we make it easy for you to have a great variety of different foods and presentations. please choose from either our platinum, gold or silver tiered custom reception menus.

platinum 95.95 | valued at 120.00

cold canapés: please choose three

spoons: please choose two

soup tasters: please choose two

savory cone: please choose one

savory cold martinis: please choose two

hot hors d'oeuvres: please choose three

carving station: please choose one at 16.95 or less

culinary displays: please choose one at 9.95 or less

action station or hot savory martini: please choose one at 14.95 or less

platinum custom cake

price is per person



gold reception

customize your own wedding reception. we make it easy for you to have a great variety of different foods and presentations. please choose from either our platinum, gold or silver tiered custom reception menus.

gold 87.95 | valued at 107.00

cold canapés: please choose three

spoons: please choose two

soup tasters: please choose one

savory cone: please choose one

savory cold martinis: please choose one

hot hors d'oeuvres: please choose three

carving station: please choose one at 16.95 or less

culinary displays: please choose one at 9.95 or less

action station or hot savory martini: please choose one at 14.95 or less

gold wedding cake



price is per person

silver reception

customize your own wedding reception. we make it easy for you to have a great variety of different foods and presentations. please choose from either our platinum, gold or silver tiered custom reception menus.

silver 80.00 | valued at 90.00

cold canapés: please choose two

spoons: please choose two

soup tasters: please choose one

savory cone: please choose one

savory cold martinis: please choose one

hot hors d'oeuvres: please choose two

carving station: please choose one at 16.95 or less

culinary displays: please choose one at 9.95 or less

action station or hot savory martini: please
choose one at 14.95 or less

price is per person



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90 minute reception minimum is 80.00 per person

your catering 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.

[cold canapés](#) | 5.25 per piece

brie and strawberry crostini

tomato-basil confit bruschetta

black forest ham and herbed
cheese pinwheels

smoked salmon on pumpernickel

prosciutto and melon skewers

smoked salmon lollipop | pistachio crust

fine herb cheese lollipop | 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 | pear
tomato-basil salad

crab salad | cucumber-tomato
confit

diced charred tenderloin | red
onion marmalade

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

fried brie cheese | grape relish

[chef's selection of two
spoons](#) | 9.50

[soup tasters](#) | 5.25 per piece

tequila shrimp gazpacho

roasted tomato bisque

vichyssoise

avocado and crab | crème fraîche

roasted pepper trio

[chef's selection of two tasters](#) | 9.50



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reception | hors d'oeuvres

90 minute reception minimum is 80.00 per person

hot hors d'oeuvres | 6.25 per piece

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

southern-fried shrimp and slaw

chipotle chicken quesadillas | leaping lizard sauce

vegetable spring rolls | pineapple sweet and sour sauce

mini award winning gulf crab cake | spicy rémoulade sauce

coconut shrimp | piña colada sauce

baby kobe beef foie gras burgers (7.25) | truffle aioli
and freshly baked buns

jamaican jerk shrimp | pineapple glaze

pecan-crust chicken tenders | maple-honey mustard

mini beef wellington | black truffle sauce

grilled spring lamb "lollipops" (7.25) | mint-infused demi-
glace

blackened scallops (7.25) | warm bacon dressing

peking duck spring rolls | orange marmalade sauce

asian teriyaki-glazed snake river farms kobe beef satay

savory cones | 5.25 per piece

chef's choice of two savory cones | 9.95

#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



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reception | hors d'oeuvres

90 minute reception minimum is 80.00 per person

savory martinis – cold | 7.45 per piece

chef's attended station with a choice of two cold savory martinis | 13.95

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

two peeled jumbo bronzed gulf of mexico shrimp | cocktail sauce, horseradish and tabasco

freshly tossed caesar salads | grilled shrimp and chicken

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

west indies grand crab salad | cucumber linguini

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

smoked duck breast | spicy petite arugula and a raspberry-pecan vinaigrette

pepper-crusted beef tenderloin | greek golden jewel couscous



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reception | hors d'oeuvres

90 minute reception minimum is 80.00 per person

savory martinis – hot | 8.45 per piece

chef's attended station with a choice of two hot savory martinis | 15.95

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 | sautéed lobster alfredo

tuscany vegetable and italian sausage piccolini pasta
with a sun-dried tomato pesto

spicy asian stir fried snake river farms kobe beef
presented on ginger risotto

black truffle risotto | wild mushroom ragoût

blackened gulf shrimp baldwin county stone ground grits

loaded yukon gold smashed potatoes

spiced duck confit | sweet potato purée and apple confit

hot and spicy thai chicken satay | fragrant jasmine rice



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reception | culinary displays and petite plates

90 minute reception minimum is 80.00 per person

grand seafood display | 17.95

iced and peeled gulf of mexico 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

american artisan cheeseboard | 12.95

alabama belle chèvre farms' goat cheese, sweet grass dairy thomasville tomme, carr valley ménage cheese, wisconsin's finely-crafted snow white cheddar and oregon's blue artisan cheese all served with fresh fruit garnish, chardonnay-apricot and pinot noir-fig preserves and gourmet crackers

domestic 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



fresh fruit kabobs petite plate | 6.95

fresh seasonal fruits with a key lime-yogurt sauce

spreads and breads display | 9.95

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

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reception | culinary displays and petite plates continued

90 minute reception minimum is 80.00 per person

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 | 6.95

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 | 6.95

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

gourmet popcorn display | 6.95

freshly popped popcorn with sea salt, truffle and parmesan cheese seasonings

price is per person



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[reception](#) | [culinary action stations](#)

90 minute reception minimum is 80.00 per person

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 cold | 13.95

chef's choice of two cold | 12.95

choice of two hot | 15.95

chef's choice of two hot | 14.95

[saltwater sushi station](#) | 17.95

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

[trio of mini potato station](#) | 9.95

mini yukon gold baked potatoes with lobster, caviar or fully loaded



price is per person

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reception | culinary action stations continued

90 minute reception minimum is 80.00 per person

[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 bun with saffron aioli

[shrimp & grits station | 14.95](#)
bronzed gulf of mexico shrimp 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 bun with ginger-orange aioli

[gourmet mini kobe beef burger station | 14.95](#)
mini kobe beef burgers served on freshly baked buns accompanied by a choice of twelve toppings

[gourmet mini tuna burger station | 14.95](#)
#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



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reception | culinary carving stations

90 minute reception minimum is 80.00 per person

culinary carving stations accompanied by freshly baked rolls

roasted tenderloin of beef | 19.95

béarnaise sauce

southern honey-baked pit ham | 12.95

spiced pecan glaze, mayonnaise and creole mustard

herb-rubbed roasted strip loin of beef | 15.95

roasted garlic demi-glaze and horseradish cream

maple-glazed pork loin | 11.95

apple-pecan demi-glaze

roast leg of lamb | 16.95

rosemary demi-glaze and mint jelly

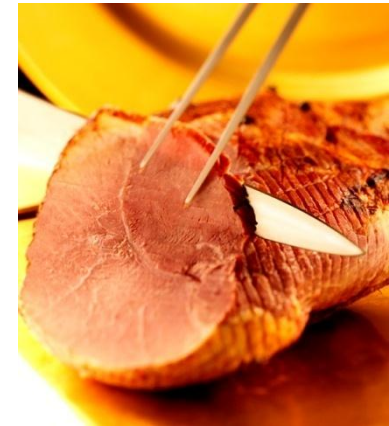
oven-roasted baron of beef | 12.95

whiskey au jus and horseradish cream

seared #1 grade ahi tuna | 13.95

prepared medium rare and 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-glaze and horseradish cream

roasted tomahawk prime rib | 18.95

whiskey au jus and horseradish cream

oven-roasted kobe flank steak | 22.95

trio of sauces including grand steak sauce,
syrah demi-glaze and horseradish cream

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reception | culinary dessert stations

90 minute reception minimum is 80.00 per person

bananas foster station | 11.95

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

cherries jubilee station | 11.95

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

strawberries romanoff station | 11.95

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

chocolate fountain | 11.95 - 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

chocolate covered strawberry station | 11.95

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

price is per person



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reception | culinary dessert stations continued

90 minute reception minimum is 80.00 per person

viennese station | 11.95

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

ice cream sundae and gourmet floats | 11.95

build your own sundae with chocolate and vanilla ice cream accompanied by strawberry, blueberry and baldwin county pecan compote, chopped pecans, oreo's, m&m's, reese's crumbles, chocolate sprinkles, hot fudge, caramel, whipped cream, sliced bananas and cherries

nitro ice cream station | 11.95 - minimum guarantee 50 people

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

nitro dragon cake station | 11.95

minimum guarantee 50 people

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

price is per person



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FLAVOR

appetizers

house made soups

salads

fish

poultry

filet

lamb

custom desserts



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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 | 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 | sake tasting station

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

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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

shrimp cocktail "martini" | 13.95

gulf of mexico 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

award winning grand gulf crab cakes | 12.95

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

certified angus beef tenderloin | 13.95

steak tartare presented with a garlic crustini

alabama belle chèvre tart | 9.95

sundried tomatoes, basil and a pesto cream sauce

gulf of mexico bronzed shrimp | 11.95

gulf shrimp with 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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plated custom dinner

house made soups

grand seafood gumbo  | 10.95

fresh lobster bisque | 10.95
with a cognac foam

smoked tomato soup | 8.25
with polenta "croutons"

gulf coast crab soup | 9.95

southern corn chowder | 8.25

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



price is per person

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plated custom dinner

entrées



grand filet | 58.95

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 | 51.95

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



price is per person

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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 | 53.95

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

saltwater's redfish | sustainable | 42.95

redfish filled with a seafood stuffing and presented with saltwater rice and vegetables

price is per person

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

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plated custom dinner

from our pastry shoppe

triple chocolate decadence | 9.95

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

southern trio | 9.95

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

crème dream trilogy | 9.95

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

seasonal dessert trio | 9.95

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 17 and 18

mignardise | 4.95
selection of petite confections, truffles,
cookies and mini tartlets

price is per person

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buffet dinners

seafood jubilee buffet | 88.95

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

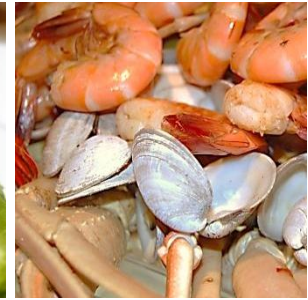
grand garden salad | six condiments and three house made dressings

west indies grand crab salad spoons

sour cream and dill potato salad

southern coleslaw

smoked seafood salad martini | tarragon vinaigrette



entrées

oven-roasted beef tenderloin carving station | béarnaise sauce

broiled flounder | seafood jubilee ragoût

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

hushpuppies

saltwater grill rice medley

fresh local seasonal vegetables

from our pastry shoppe

groom's cake

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

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buffet dinners

welcome to L.A. (lower alabama) buffet | 84.95

house made soup

grand seafood gumbo with steamed rice 

salads

grand garden salad | 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 | whiskey au jus

back water bayou with good ol' fashioned gulf of mexico

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

chef's local seasonal vegetable

freshly baked rolls and buttermilk biscuits with whipped butter

price is per person and based on ninety minutes of service

minimum guarantee 75 people



from our pastry shoppe
groom's cake

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buffet dinners

bubba gump's shrimp shack | 88.95

house made soup

gump's gulf shrimp bisque with sherry

salads

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

southern gulf of mexico shrimp and
vegetable chow-chow

"green bow"-tie pasta salad

country coleslaw

bubba's broccoli, bacon, ham
and cheese salad

chilled jumbo gulf of mexico shrimp with a
zesty cocktail sauce

entrées

fried gulf of mexico shrimp | cocktail sauce
and spicy rémoulade sauce

"run chicken run" chicken creole

bubba's blended dirty rice medley

forrest's fresh peas and carrots

butter milk biscuits and cornbread
baldwin county honey butter

stations

chef attended bayou barbeque
gulf of mexico shrimp station

bronzed gulf of mexico 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
groom's cake

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

appetizers, salads and sides

extra large shrimp cocktail martini | 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

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

freshly made rosemary rolls



from our pastry shoppe
groom's cake

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

house made soup

southern corn chowder

salads

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

tara's potato salad

melanie's grilled vegetable salad

old south gulf of mexico 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 | 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

buttermilk biscuits and cornbread with baldwin county honey butter



from our pastry shoppe
groom's cake

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

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buffet dinners

mardi gras extravaganza buffet | 84.95

house made soup

grand seafood gumbo 

salads

grand garden salad | 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 | whiskey au jus

the saint's chicken jambalaya

new orleans barbequed shrimp

gulf coast crab cakes | spicy rémoulade

red beans and rice combined with conecuh sausage

fried green tomatoes | crawfish cream sauce

cajun vegetable ragoût

buttermilk biscuits and chef's freshly baked rolls | baldwin
county honey butter



from our pastry shoppe

groom's cake

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

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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

listed milder to stronger

prosecco, extra dry, tenuta santome, marca trevigiana, venteto, italy 40.00

brut, blanc de blancs, veuve de vernay, france 32.00

brut rosé, veuve clicquot, champagne, france 149.00

brut, moët and chandon, "impérial", champagne, france 99.00

brut, dom pérignon, champagne, france 225.00

brut, veuve clicquot, "yellow label", champagne, france 112.00

brut, piper sonoma, sonoma county, california 44.00

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white | blush wines

listed milder to stronger

moscato d'asti, beni di batasiolo, "bosc d'la rei", piedmont, italy	44.00
pinot grigio, black ridge, california	29.00
sauvignon blanc, grand cru, california	29.00
pinot gris, king estate, "acrobat", western oregon	44.00
sauvignon blanc, dry creek vineyard, dry creek valley, california	44.00
chardonnay, coastal vines, california	29.00
viognier, mcmanis, california	40.00
chardonnay, alexander valley vineyards, alexander valley, california	44.00
chardonnay, la crema, sonoma coast, california	56.00
chardonnay, cakebread cellars, napa valley, california	94.00
chardonnay, trefethen, oak knoll district, napa valley, california	64.00

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red wines

listed from milder to stronger

pinot noir, grand cru vineyards, california	29.00
pinot noir, alexander valley vineyards, alexander valley, california	52.00
pinot noir, belle glos, "meiomi", central coast, california	56.00
merlot, maison nicolas, bordeaux, france	44.00
merlot, alexander valley vineyards, alexander valley, california	40.00
merlot, markham, napa valley, california	64.00

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fuller intensity red wines

listed from milder to stronger

zinfandel, artezin, mendocino county, california	44.00
cabernet sauvignon, raymond, "sommelier selection", north coast, california	56.00
cabernet sauvignon, douglass hill, sonoma county, california	29.00
cabernet sauvignon, uppercut, napa valley, california	60.00
cabernet sauvignon, simi, alexander valley, california	64.00
cabernet sauvignon, alexander valley vineyards, alexander valley, california	44.00
cabernet sauvignon, cakebread cellars, napa valley, california	130.00

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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 43 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 8.00-10.50 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 | 5.75

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

domestic beer | 5.00

miller lite
coors light
michelob ultra

each bar will include:

spring waters | 4.25 each

soft drinks | 3.50 each

200.00 bartender fee per bar
four hour maximum



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create your own bar

mixed drinks | select your tier:

premium well | 7.50

smirnoff vodka, bama vodka, beefeater gin,
cruzan aged light rum, jose cuervo especial gold tequila,
jim beam white label bourbon whiskey, canadian club
whisky, dewar's white label scotch, korbel brandy

ultra premium call | 8.50

absolut vodka, tanqueray gin, bacardi superior rum,
captain morgan original spiced rum, 1800 silver tequila,
jack daniel's tennessee whiskey, maker's mark bourbon,
johnnie walker red scotch, seagram's vo,
courvoisser vs cognac

platinum | 10.00

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

package bar

the package bar includes the tier of mixed drinks you
select, the "premium" tier of wine, both specialty
and domestic beers, soft drinks and mineral waters.

select your tier of liquor:

premium well

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 call

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

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

pinot grigio
black ridge, california

sauvignon blanc
grand cru, california

chardonnay
coastal vines, california

pinot noir
grand cru, california

cabernet sauvignon
douglass hill, california



elite | 10.00

moscato d'asti
beni di batasiolo, italy

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

prosecco
tenuta santome, italy

sauvignon blanc
dry creek, dry creek valley, california

chardonnay
la crema, sonoma coast, california

pinot noir
belle glos, central coast, california

zinfandel
artezin, mendocino, california

cabernet sauvignon
raymond, north coast, california



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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 vodka martinis any style with vermouth

chocotini | chocolate liqueur, vodka, chocolate syrup and a splash of cream

lemontini | vodka, fresh lemon with a sugar rim

raspberry lemon drop | vodka, fresh raspberries and lemonade with a sugar rim

accomplice | vodka, freshly muddled strawberries and champagne

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FLAWLESS

engage

persuade

inspire



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TECHNOLOGY

the power to make a lasting impression

you have planned every detail of your special day and it is time for the special finishing touches. let our event technology team help you create a personalized atmosphere for you and your guests.

with many options to choose from, we can help all of your events be moments to remember and ones that will be talked about for years to come. from subtle additions to elaborate elements, the latest in technology can help create your dream wedding.

your special guests have gathered and the time to begin your life together is here. the setting is perfect, the flowers are exactly as you want and you are the center of attention. as the ceremony begins, each and every guest hears every exchange and every emotion of your union. our technology team utilizes a perfectly designed sound system that ensures that none of the moments pass without everyone sharing in the experience.

you have gathered to share cocktails and greet your guests. you hear stories of your day and even memories of times past with your family and friends. we can bring those moments back to life with a video montage of all your special moments until now.

with strategically placed video monitors for all your guests can see you as you have grown into the couple you are now.

it is time to made your way to your venue for the evening. all the details have been covered and it is time to enjoy everything you have planned for you and your guests. we can help transform you venue into a personalized atmosphere. lighting elements wash your room with your themed colors while also making a bold statement of you as a couple. specialty lighting fixtures shine on you as you dance the night away.

these are just a few of the possibilities. the options are as limitless as your imagination and we are here to assist bringing your vision to your guests.

wedding technology elements

- customized room up-lighting packages | 300.00
- personalized custom lighting gobo | 150.00
- wedding cake lighting | 100.00
- wedding ceremony sound system package | 275.00
- moon balloon | 150.00
- julep point lighting package | 600.00