

SINCE  1998

— THE —

FAIRHOPE INN

WEDDING & EVENT GUIDE



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Elizabeth Gelineau Photography

Thank you for your interest in The Fairhope Inn & Restaurant! We look forward to working with you in planning your special event.

Use the attached as a guideline, but don't let us stifle your creativity. If you can imagine... we can make it happen.

With a spacious 120-year old historic property, we can accommodate Engagement Parties, Bridesmaid Luncheon, Showers, Rehearsal Dinners, Ceremonies, Receptions and Farewell Brunches. Many of our couples celebrate more than one event with us, which keeps things simple for your guests.

Our various spaces all offer different looks and feels at various times of day: Bridesmaid Luncheon in the Dining Room (daytime); Rehearsal Dinner in the Dining Room (evening); Wedding Reception on the Porch or in the Courtyard (tented or not - day or night), and the popular Farewell Brunch on the Porch the next day.

The Inn includes four elegantly well-appointed B&B suites for you and your guests, and a Carriage House off the courtyard ideal for 'get ready' Bridal Suite.



BASIC WEDDING & PARTY PRICING

MINIMUM OF 100 GUESTS

RENTAL FEE - 3 HOUR RECEPTION

MAIN DINING ROOM AND
PORCH DINING ROOM **\$1500**

WEDDING CEREMONY

RENTAL FEE **\$250**

FOOD & BEVERAGE

HEAVY HORS D'OEUVRES
STARTING PRICE PP (MIN. 7) **\$38**

BEER, WINE & N/A DRINKS **\$18**
OPEN BAR (PER PERSON)

WELL DRINKS **\$21**
CALL DRINKS **\$25**

CASH BAR - ADD \$75/BARTENDER

SEATED DINNERS
FOUR COURSES/ START AT **\$46**

POLICIES

ALL NECESSARY RENTALS: COST +10%
PRICES DO NOT INCLUDE 9% SALES
TAX OR 20% GRATUITY

NON-REFUNDABLE DEPOSIT
REQUIRED : \$250 OR \$500

PRICES BASED ON CASH/CHECK - ADD
3% SERVICE FEE FOR CREDIT CARDS

PRIVATE DINING ROOM AVAILABLE
FOR SMALL EVENTS UP TO 40 GUESTS



GUIDELINES

ALL DELIVERIES TO BE MADE AFTER 10AM
FOR DAYTIME EVENTS (11-4)

ALL DELIVERIES TO BE MADE AFTER 3 FOR
EVENING EVENTS : CAKES/ FLOWERS

MUSICIANS

MUST SUPPLY THEIR OWN TABLES,
EXTENSION CORDS, CHAIRS AND LIGHTS

STRONGLY ADVISE THEY MAKE A SITE
VISIT WITH COORDINATOR TO REVIEW
LOCATION AND TIMES
(START/STOP/BREAKS)

FAIRHOPE REQUIRES ALL MUSIC TO END
AT 10PM (NO EXCEPTIONS - SUBJECT TO
FINES)

WEDDING CAKE

WE WILL GLADLY PROVIDE SOMEONE
TO CUT THE WEDDING CAKE. A
GROOM'S CAKE WILL REQUIRE
ADDITIONAL ASSISTANCE.

FOOD & BEVERAGE

F&B SELECTIONS DUE 14 DAYS PRIOR
TO EVENT/ MINIMUM OF 7 HOURS
D'OEUVRES ITEMS

GUARANTEED HEAD COUNT DUE 7 DAYS
PRIOR

THE FAIRHOPE INN IS COMPLETELY
NON-SMOKING, ALTHOUGH ALLOWED
IN THE COURTYARD

GOING AWAY TOSSES

WE REQUEST SPARKLERS, 'SILK' PETALS
AND PAPER PRODUCTS NOT BE USED

PAYMENT

FULL BALANCE DUE AT CONCLUSION
OF EVENT



PLATED DINNER OPTIONS (3)

CHOOSE 1 (\$46) CHOICE OF 2 (\$48) CHOICE OF 3 (\$50)

PORK TENDERLOIN MEDALLIONS WITH A CRANBERRY-
MAPLE DEMI, WHIPPED SWEET POTATOES, AND
ASPARAGUS

~OR~

PAN ROASTED FREE-RANGE CHICKEN WITH A LEMON
HERB JUS LIE, WHIPPED YUKON GOLD POTATOES,
AND ASPARAGUS

--OR--

OUR FRESH CATCH, PAN SEARED AND SERVED WITH
VEGETABLE SUCCOTASH, AND LEMON SAGE
BEURRE BLANC

ALL PRICES INCLUDE A CRAB CAKE STARTER,
BABY GREEN SALAD WITH MIXED GREENS,
TOMATOES, SHAVED PARMESAN
TOSSED IN A VIDALIA ONION & BALSAMIC VINAIGRETTE,
AND WHITE CHOCOLATE & BLUEBERRY BREAD PUDDING



SURF & TURF OPTIONS

CHOOSE ONE: ALL GUESTS RECEIVE THE SAME DINNER

FILET MIGNON AND FRESH GULF FISH WITH TRUFFLE
WHIPPED POTATOES, AND ASPARAGUS

~48~

FILET MIGNON AND SKEWERED SHRIMP BROCHETTE
WITH TRUFFLE WHIPPED POTATOES, AND ASPARAGUS

~49~

GRILLED FILET OSCAR WITH JUMBO LUMP CRAB, SAUCE
BÉARNAISE, TRUFFLE WHIPPED POTATOES,
AND ASPARAGUS

~51~

FILET MIGNON WITH SWEET BUTTER POACHED
LOBSTER, LEMON-SAGE BEURRE BLANC,
TRUFFLE WHIPPED POTATOES, AND ASPARAGUS

~54~

ALL PRICES INCLUDE A CRAB CAKE STARTER, BABY
GREEN SALAD WITH MIXED GREENS,
TOMATOES, SHAVED PARMESAN TOSSED IN A VIDALIA
ONION & BALSAMIC VINAIGRETTE,
AND WHITE CHOCOLATE &
BLUEBERRY BREAD PUDDING



HORS D'OEUVRES SELECTIONS

PASSED APPETIZERS

LIGHTLY FRIED OYSTERS SERVED WITH REMOULADE

\$5

STRAWBERRY BALSAMIC AND GOAT CHEESE BRUSCHETTA

\$3

TUSCAN CHICKEN SALAD BOUCHE

\$3

PIMENTO CHEESE, APPLEWOOD SMOKED BACON AND PEPPER JELLY IN PHYLLO CUPS

\$3.

SEAFOOD

FAIRHOPE INN CRAB CAKES SERVED OVER SWEET POTATO HAY WITH A TOMATO CAPER AIOLI

\$7.

CRABMEAT ROCKEFELLER DIP SERVED WARM WITH ASSORTED CRACKERS

\$5.

GRILLED NORTH ATLANTIC SALMON GARNISHED WITH CAVIAR, RED ONION, EGG AND CAPERS

\$6.

CITRUS CURED SALMON CANAPES WITH DILL CREAM CHEESE

\$4.

SCALLOP CEVICHE SHOOTERS

\$5.

FRESH GULF SHRIMP, BOILED, CHILLED AND PEELED SERVED WITH A SPICY COCKTAIL SAUCE

\$8.

CRABMEAT AND SWEET PEPPER CHEESECAKE SERVED WITH CROSTINI

\$4.

CRAWFISH AND BLACKENED TOMATO CHEESECAKE SERVED WITH ASSORTED CRACKERS

\$4.

MARINATED AND CHILLED CRAB CLAWS

\$8.

CHICKEN

TUSCAN CHICKEN SALAD CANAPES SERVED IN PASTRY SHELLS

\$4.

CHICKEN SALAD IN PHYLLO CUPS

\$4.

BASIL MARINATED AND GRILLED CHICKEN TOSSED IN CAPONADE WITH TOAST POINTS

\$4.

PANKO CRUSTED, FRIED CHICKEN TENDERLOIN WITH HONEY MUSTARD DIPPING SAUCE

\$5.



HORS D'OEUVRES SELECTIONS

MEATS

PORK TENDERLOIN, SLICED, AND SERVED WITH A CHAMBORD DEMI-GLACE
\$5.

BBQ SLIDERS WITH BREAD & BUTTER PICKLES
\$5.

AN ASSORTMENT OF GRILLED SAUSAGE WITH A SPICY CREOLE MUSTARD
\$4.

SEARED BEEF TENDERLOIN, SLICED AND SERVED WITH CROISSANTS & ROASTED
GARLIC AIOLI
\$9.

BEEF TENDERLOIN ROLL CROSTINI STUFFED WITH GORGONZOLA & ARUGULA WITH
BASIL OIL
\$7.

NEW ZEALAND "LOLLIPOP" LAMB CHOPS WITH A FRESH MINT DEMI-GLACE
\$7.

AN ASSORTMENT OF PATE'
\$5.

FRUIT/VEGETABLE & CHEESE

BAKED BRIE IN PUFF PASTRY WITH FRESH FRUIT AND ASSORTED CRACKERS
\$4.

CAPRESE SKEWERS WITH MOZZARELLA, BASIL AND TOMATO
\$4.

TRIO OF BRIE WITH BAKED APPLES & ALMONDS, PRALINE & PUFF PASTRY
(MIN 100 GUESTS)
\$4.

FRESH GRILLED ASPARAGUS SPEARS AND PORTOBELLO MUSHROOMS WITH A GARLIC
AIOLI
\$4.

WALNUT AND STILTON BLEU CHEESECAKE WITH CARAMELIZED ONIONS & PEPPER
JELLY
\$3.

AN ASSORTMENT OF DOMESTIC AND IMPORTED CHEESES
\$5.

FRESH FRUITS WITH A WHITE CHOCOLATE DIPPING SAUCE
\$4.

A VARIETY OF FRESH VEGETABLES WITH A PEPPERCORN RANCH DIPPING SAUCE
\$3.

ANTIPASTA TRAY OF MARINATED CHEESE, VEGETABLES AND MEATS
\$5.



Celebrate... and Stay!

With four well-appointed bed & breakfast suites, the **Fairhope Inn** makes it **luxuriously easy to accommodate you, family or special guests on site**. The private carriage house opens to the courtyard, offering ideal "get ready" space for the bridal party or groom.



Tree Top Suite

Three upstairs suites enjoy the loving and comprehensive renovation given the entire Inn in 2019. **Casually elegant decor, exquisite bedding and warm details are topped each morning with the Inn's signature Southern Breakfast.**



Moonlight Suite

Just beyond the front door lies a short stroll to the bay and iconic Fairhope Pier, the shops of downtown or a bike ride along the bay front to Point Clear.

The Hampton Inn offers an additional 80+ reasonably priced rooms within walking distance downtown. You'll find the renowned Grand Hotel Golf Resort & Spa a short drive away, along with a variety of other area accommodations for your guests.



Sunset Suite

Tree Top Suite \$225/ night
(King Bed with sitting area/ en suite Bath)

Moonlight Suite \$215/ night
(Queen Bed with sitting area/ en suite Bath)

Sunset Suite \$190/ night
(Queen w/spacious sitting area/private bath across hall)



The Carriage House

Private Carriage House \$240/night
(spacious suite with large living area opening to courtyard)





RESERVING PRIVATE DINING ROOMS FOR WEDDING RECEPTION

_____EVENT DATE _____START/END TIME (3 HOURS)

We understand the difficulty of getting your guests to RSVP for your event. However, in order for us to adequately staff, set-up and prepare for your celebration, we find it necessary to implement the following guidelines:

A ***guaranteed*** head count is required ***7 days*** prior to your event. If not received, we will assume your original guest count was an accurate number. This is the minimum number of guests for which you will be charged, based on your prix fixe menu. ***We must receive your menu/bar selections no later than 14 days prior to your event.***

The Dining Room - A \$250 non-refundable deposit is required for the Dining Room. The deposit will be forfeited if you cancel or reschedule. A rental fee of \$350 covers 3 hours. Longer receptions may be prorated.

The Porch and Polo Lounge - A \$500 non-refundable deposit is required for the front of the house - including the courtyard. The desposit will be forfeited if you cancel or reschedule. A rental fee of \$1,250 covers 3 hours. Longer receptions may be pro-rated.

Please sign below and email, fax or mail to us: be sure to keep a copy for your records. We look forward to celebrating with you!

HOST _____

BRIDE'S NAME _____

GROOM'S NAME _____

DATE _____

DEPOSIT RECEIVED (FOR FAIRHOPE INN USE) _____



Tips for a Stress-Free Wedding

Know when your contract ends and **make a timeline for the event/reception.** We're happy to help you plan and create one. When your ceremony is over your guests will head straight to the reception site - take this into account as you schedule your start time.



If you receive a **cake cutting set and/or toasting flutes** - we suggest you bring them. The "giver" will likely be looking for them to be used.



Bring an emergency kit for your and the bridesmaids! A safety pin, band-aid, needle and thread, lint roller or antacids can save the day.

Bring a box or basket for cards on your gift table. It is easy for these to become lost in the shuffle.



We suggest you **have the band begin 15 minutes before you expect your guests to arrive.** Remember - very loud bands may be required to lower their volume by the Fairhope PD.

Have someone designated to pick up gifts, flowers, guest book, toasting flutes and any personal items. Arrange ahead of time, and ensure they have a vehicle large enough to manage items. Have a checklist. The Inn is not responsible for private property left with us.



Blake McCollum Photography

