

Weddings

By Auburn Marriott Opelika





Weddings at Auburn Marriott Opelika Hotel & Conference Center at Grand National

Promising more than you expect and everything your wedding deserves...

Located on beautiful acres of rolling plains and on the coast of the tranquil Saugahatchee Lake, the Marriott contains 15,000 square feet of flexible space to create your own personal setting. Our beautiful outdoor space is perfect for hosting an event. At the Marriott, we contain well-appointed guestrooms with balconies overlooking the golf course, Saugahatchee Lake, and our beautiful outdoor salt water pools. We offer state of the art advanced audio-visual equipment and a very capable staff that will assist you in setting up the devices.

For activities during your stay, Grand National includes our 8 clay tennis courts and 4 pickle ball courts, walking trails, and bikes. We encompass our new resort pool complex and new Slash Bar, indoor heated pool, and hot tub. We are also part of the Robert Trent Jones Golf Trail. The course is nestled up the road from our property and hosts 54 holes of the world's finest golf.

Promising more than you expect and everything your wedding deserves, the Marriott at Grand National offers an unparalleled combination of quality and value.

I welcome the opportunity to give you a personal tour of our facility and discuss our services and amenities with you.

Lobby Lounge | \$550

The Lobby Lounge is made up of 1,800 square feet, and is perfect for rehearsal dinners or wedding receptions with maximum capacity 150.

Outdoor Wedding Gazebo | \$750

Perfect for both large and small ceremonies, our wedding gazebo will provide a unique backdrop for your I Do's. Rental for the outdoor gazebo includes setting up to 150 white lawn chairs, and back up space due to inclement weather.

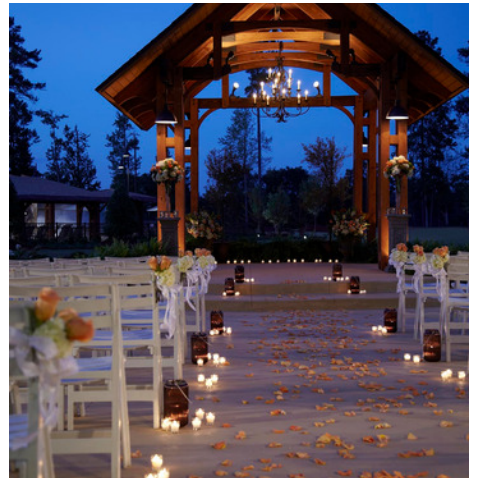
Outdoor Pavilion | \$550

The Outdoor Pavilion is perfect for causal rehearsal dinners for wedding receptions with a maximum capacity of 150.

Grand National Ballroom | \$1,700

4,700 square feet ballroom space along with pre-function areas and outdoor covered patio. Rentals also includes tables, chairs, china, glassware, and silverware with choice of white, champagne or black linens. Included in the room rental we can also offer mirrored tiles and votive candles as centerpieces.

Event Space

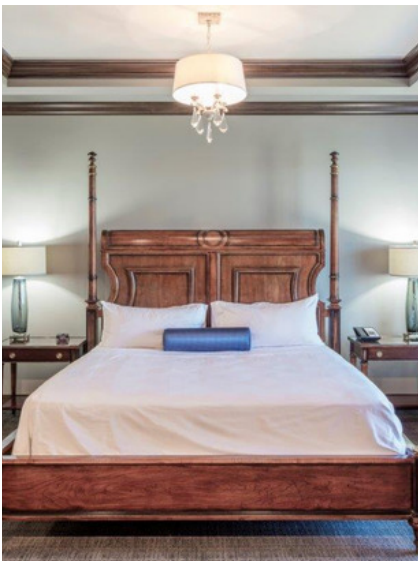
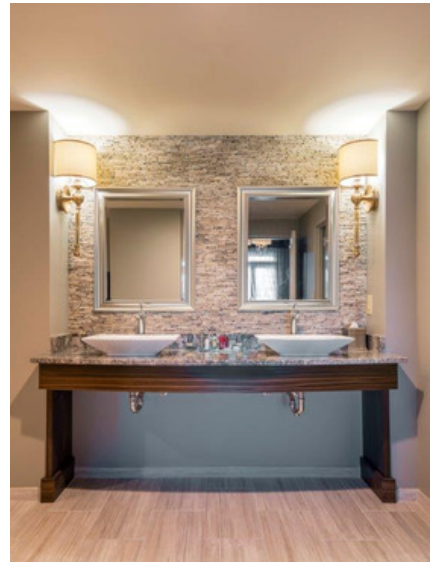


Overnight Accommodations



TRAVEL BRILLIANTLY.

Presidential Suite



TRAVEL BRILLIANTLY.

Resort Amenities



Plated Dinners

Plated Dinners are served with dinner rolls, water, iced tea, and coffee service. You can choose up to two different entrées and a vegetarian option. In the event that more than two selections are made, the higher price will prevail for all meals.



Entrée

Chicken Cordon Bleu | \$22

Chicken Breast Stuffed w/ Prosciutto and Smoked Gouda drizzled in a Parmesan Mornay Sauce, Buttermilk Mashed Potatoes & Steamed Broccoli

Airline Chicken Breast | \$19

Herb Roasted Chicken with a White Wine Dijon Pan-Jus, Parmesan Risotto and Asparagus

Blackened Chicken Alfredo | \$20

Creamy Parmesan Alfredo Sauce with Sweet Peas over a bed of Linguini Noodles topped with Blackened Chicken

Beef Short Rib | \$25

Slowly Braised with Truffled Pan Jus, Boursin Mashed Potatoes and Roasted Baby Carrots

Grilled Filet Mignon | \$35

8oz Grilled Filet Mignon with Burgundy Cracked Black Pepper Demi Fingerling Potatoes and Roasted Asparagus

Grilled Ribeye | \$32

14oz Grilled Ribeye Steak with House made Marriott Steak Butter, Loaded Baked Potato and Southern Haricot Verts

Grilled Flat Iron Steak | \$21

8oz Marinated Flat Iron Steak topped in a Chimichurri Sauce with Spanish Rice and Sautéed Onions and Mushrooms

BBQ Pork Tenderloin | \$21

Smoked Pork Tenderloin Served with Steamed Broccoli, Whipped Garlic Mash and Southern BBQ Pan Jus

Roasted Porkloin | \$20

Stuffed with Conecuh Sausage, Served with Sweet Potato Mash, Southern Style Green Beans and Cajun Cream Sauce

Pan Seared Salmon | \$22

8oz Pan Seared Salmon Filet with a Maple Dijon Glaze served over Wild Rice with Broccolini

Grilled Mahi-Mahi | \$22

Grilled 8oz Mahi-Mahi served with Basmati Rice, Vegetable Medley and a Fresh Fruit Salsa

Fresh Catch | \$Market Price

Grilled or Pan Seared Fresh Catch with a choice of 2 Side Dishes

Blackened Redfish | \$25

Fresh Redfish Blackened with a Conecuh Creole Sauce, Cajun Rice and Sautéed Haricot Verts

Vegetable Pasta | \$15

Asparagus, Shallots, Sun-Blushed Tomatoes, Spinach and Goat Cheese Tossed with Fettuccini and a White Wine Cream Sauce

Stuffed Shells | \$16

Mozzarella Stuffed Pasta Shells with a Roasted Vegetable Bolognese Over a bed of Spaghetti Squash

Vegetable Medley | \$15

Chef's Choice of Assorted Fresh Seasonal Vegetables, Grilled, Steamed and Roasted accompanied by a Seasonal Potato Dish

Surf "N" Turf | \$36

6oz Grilled Filet Crowned with Blue Crab and Drizzled in Bearnaise Sauce served with Roasted Asparagus and Fingerling Potatoes

Surf "N" Turf II | \$28

6oz Grilled Flat Iron Steak and Grilled Shrimp Skewer served with Roasted Potato Trio and Seasonal Vegetables

Land and Air | \$35

6oz Grilled Filet and Chicken Cordon Bleu served with a Sweet Potato Smoked Gouda Gratin and Broccolini

Land and Air II | \$28

6oz Grilled Flat Iron Steak with a Grilled Chicken Piccata served with Served with Southern Haricot Verts and Roasted Garlic Mash

Children's Entrees

Chicken Tender Meal | \$8

3 Southern Breaded Chicken Tenderloins with a side of French Fries and Honey Mustard Sauce

Mac "N" Cheese | \$8

House-Made Mac "N" Cheese with Cavatappi Noodles and a side of Seasonal Green Vegetables

Grilled Chicken Meal | \$8

6oz Grilled Chicken Breast with Honey Mustard and a side of Seasonal Green Vegetables

Sliders | \$8

2 Grilled Slider Patties with Cheddar Cheese, Condiments and a side of French Fries

Dinner Salads

Mixed Green Salad | \$5

Mixed Artisanal Lettuce with Shredded Carrots, Sliced Cucumber, Grape Tomatoes and Choice of Dressing

Spinach Salad | \$5

Baby Spinach with Candied Walnuts, Goat Cheese, Shaved Red Onion, Grape Tomatoes and Choice of Dressings

Caesar Salad | \$5

Chopped Romaine Hearts, Garlic and Herb Croutons, Shaved Parmesan Cheese and a Cracked Peppercorn Caesar Dressing

Caprese Salad | \$5

Fresh Mozzarella with Heirloom Tomatoes, Hawaiian Sea Salt, Balsamic Glaze, Extra Virgin Olive Oil and Basil Chiffonade

Watermelon Arugula Salad | \$5

Baby Arugula, Sliced Watermelon, Shaved Red Onion, Crumbled Feta Cheese, Fresh Oregano and a Cucumber Melon Dressing

Dinner Soups

Brandied Lobster Bisque | \$5

Loaded Baked Potato | \$5

Chicken and Sausage Gumbo | \$5

Dessert Selections

Carrot Cake | \$4

Boston Cream Pie | \$4

Lattice Apple Pie | \$4

Key Lime Pie | \$4

Red Velvet Cake | \$4

New York Cheese Cake | \$4

Double Chocolate Layer Cake | \$4

Southern Pecan Pie | \$4

Bourbon Deep Dish Pecan Pie | \$5

Caramel Apple Deep Dish Pie | \$5

Reese's Peanut Butter Pie | \$5

Tiramisu Cake | \$5

Cookies and Cream Oreo Pie | \$5

Strawberry Shortcake | \$5

Chocolate Trilogy Mousse Cake | \$6

Molten Chocolate Lava Cake | \$6

Key Lime Calypso Pie | \$6

Caramel Apple Tartlet Galette | \$6

Personal Cheese Cake Tower | \$6

Dinner Buffets

1 ½ hour service (will be replenished for one hour and removed after 1 ½ hours)
Buffet includes water, iced tea, and coffee service.
Minimum of 25 Guests or \$ 75 set up fee applies



Italian Buffet | \$28

Mixed Artisan Salad with Two Dressings
Caesar Salad, Croutons & Parmesan Peppercorn Caesar Dressing
Rustic Garlic Bread
Meat Lasagna & Vegetable Lasagna
Rigatoni Pasta w/ Roasted Vegetable
Traditional Marinara Sauce and Creamy Alfredo Sauce
Chicken Parmesan
Tiramisu Cake
Ricotta Cheesecake

The Creole Buffet | \$36

Mixed Greens Salad with Two Dressings
Fried Catfish
Shrimp and Grits
Chicken and Sausage Gumbo
Fried Okra, Hush Puppies,
Red Beans and Rice
Cheddar Biscuits & Cajun Cornbread
Bread Pudding & Bourbon Pecan Pie
\$36

The Epicurean Buffet | \$42

Mixed Artisan Lettuce Salad
Assorted Artisan Dinner Rolls
Roasted Asparagus
Sautéed Broccolini
Sweet Potato, Smoked Gouda Gratin
Parmesan Risotto
Grilled Petit Filets with Burgundy Cracked Peppercorn Demi
Chicken Cordon Bleu with a Parmesan Mornay Sauce
Chef's Selection of Assorted Desserts

Tapas Buffet | \$34

Mini Salad Cones
Chorizo Arepas with Cajun Aioli
Mini Chimichangas with Salsa Verde
Chicken Quesadilla Rolls
Mini Chicken Tacos
Fried Okra with Chipotle Aioli
Fire Grilled Corn on the Cobb
Cinnamon Churros
Sopapillas with Dipping Sauces

Back Yard Grill Out | \$28

Tossed Salad with choice of dressings
Potato Salad and Coleslaw
Assorted Chips
Grilled Angus Hamburgers
¼ Pound All Beef Hot Dogs
BBQ Pork
Sesame and Hot Dog Buns
Lettuce, Tomato, Onions, Pickle Spears, Mustard, Mayonnaise, Ketchup, Sauerkraut and Relish
Selection of Sliced Cheeses
Pecan and Apple Pies

Smoked BBQ Buffet | \$35

Tossed Salad with Choice of Dressings
Potato Salad
Coleslaw
BBQ Baked Beans
Corn on the Cob
Fried Chicken
Hickory Baby Back Ribs
Smoked Conecuh Sausage
Pickle Spears, Hickory and Gold BBQ
Chef's Selection of Assorted Desserts

Buffet Enhancements

Bolognese Sauce | \$4

Vegetable Pasta Salad | \$4

Baked Beans | \$4

Corn on the Cob | \$4

Caprese Salad | \$4

Caesar Salad | \$4

Eggplant Parmesan | \$5

Twice Baked Potatoes | \$5

Grilled Chicken Breast | \$5

Soup | \$5

Sausage, Peppers and Onions | \$5

Pulled BBQ Pork or Chicken | \$5

Baked Potato Bar with Accompaniments | \$6

Fried, BBQ or Baked Chicken | \$6

Chicken Marsala | \$6

BBQ Ribs | \$8

Shrimp Skewers | \$8

Build Your Own Dinner Buffet

Served with
Mixed Artisanal Salad Mix with Choice of Dressing
Vegetable Pasta Salad
Cheddar Biscuits and Corn Bread
Chef's Selection of Assorted Desserts

Choice of Two or Three Entrees

2 Entrée Choice | \$32

3 Entrée Choice | \$38

Smoked Pork Tenderloin
Grilled 10oz. Pork Chop
Fried, Baked or BBQ Chicken
Chicken Cordon Bleu
Smoked Baby Back Ribs
6oz. Flat Iron Steak
Pepper Crusted Roast Beef
Pan Seared **or** Blackened Salmon
Creole Style Shrimp
Seasonal Entrée

Choice of Three Sides

Haricot Verts with Bacon and Sautéed Onions
Honey Glazed Carrots
Steamed Broccoli
Wild Rice
Seasonal Vegetable
Roasted Asparagus
Sautéed Broccolini
Home Style Macaroni and Cheese
Twice Baked Potato Casserole
Idaho or Sweet Mashed Potatoes
Herb Roasted Seasonal Potato Trio
Parmesan **or** Wild Mushroom Risotto
Red Beans and Rice

Add Ons

Soup | \$5
Salad | \$5
Entrée | \$6
Side | \$6

Carving Stations

Carver Fee \$75 per hour

Steamship Round | \$700 Each

Mini Rolls
Horseradish Sauce, Mayonnaise and Whole Grain Mustard
(Serves approx. 150 people)

Beef Tenderloin | \$275 Each

Mini Rolls
Horseradish Sauce, Mayonnaise and Whole Grain Mustard
(Serves approx. 20 people)

Rib Eye | \$450 Each

Mini Rolls
Horseradish Sauce, Mayonnaise and Whole Grain Mustard
(Serves approx. 35 people)

Roasted Porkloin | \$150 Each

Mini Rolls
Creole Sauce, Mayonnaise and Whole Grain Mustard
(Serves approx. 25 people)

Smoked Honey Glazed Ham | \$150 Each

Mini Rolls
Brown Sugar Glaze, Honey Dijon and Whole Grain Mustard
(Serves approx. 25 people)

Smoked Turkey Breast | \$150

Mini Rolls
Mayonnaise, Turkey Gravy and House Made Cranberry Sauce
(Serves approx. 30 people)

Cocktail Reception Menu



Display Items

Market Style Vegetable Display

Assorted Seasonal Vegetables Accompanied by Blue Cheese and Ranch Dressing

\$90 small (serves approx. 20)

\$140 medium (serves approx. 35)

\$200 large (serves approx. 50)

Antipasto Display

Antipasto Display with Grilled and Marinated Vegetables, Fresh Mozzarella, Assorted Olives, and an Assortment of Cured Meats

\$125 small (serves approx. 20)

\$180 medium (serves approx. 35)

\$255 large (serves approx. 50)

Fresh Seasonal Fruit Display

Market Style Sliced Fruit with Fresh Berries and Seasonal Offerings with a Honey Yogurt Dip

\$110 small (serves approx. 20)

\$165 (medium serves approx. 35)

\$240++ large (serves approx. 50)

International and Domestic Artisan Cheese Display

Market Style Display of Assorted Domestic and Imported Cheeses, served with an Assortment of Crackers and Baguettes

\$120 small (serves approx. 20)

\$175 medium (serves approx. 35)

\$250 large (serves approx. 50)

Themed Display Stations

Items will be refreshed for 1 hour & will be removed after an additional half hour.

**Make it a chef attended station for \$75 per hour*

Pasta Bar | \$16

Create your own Pasta with choice of Penne or Cavatappi with assorted toppings like Grilled Chicken, Italian Sausage, Smoked Bacon, Alfredo Sauce, Marinara, Sweet Peas, Olives, Sweet Peppers, Mushrooms, Grilled Vegetable Medley, Shaved Parmesan and Mozzarella

Taco Bar | \$12

Build your own Soft and Hard Tacos with choice of Beef or Chicken with Cilantro Black Beans, Sour Cream, Shredded Lettuce, Diced Tomatoes, Salsa, Shredded Cheese and Guacamole

Fajita Bar | \$13

Marinated Steak and Chicken with an assortment of toppings like Sautéed Onion and Peppers, Spanish Rice, Cilantro Black Beans, Sour Cream, Salsa, Shredded Cheese and Guacamole

Mashed or Baked Potato Bar | \$8

Choose from Sweet Potatoes, Yukon Gold Potatoes OR Idaho Russets. You build your own potato extravaganza with choices of: Brown Sugar, Cinnamon, Bacon, Green Onions, Shredded Cheddar and Pepper Jack Cheeses, Sour Cream, Crisp Conecuh Sausage, Ham and Whipped Butter

Southern Grit Martini Bar | \$10

You build your own Grit Martini with Hot Southern Grits, Bacon, Ham, Andouille Sausage, Mushrooms, Cheddar Cheese, Green Onions and Peppers

Shrimp and Grit Martini Bar | 15

You build your own Shrimp and Grit Martini - Hot Southern Cheesy Grits and Sautéed Shrimp in a Creamy Etouffee Sauce with Bacon, Ham, Andouille Sausage, Mushrooms, Cheddar Cheese, Green Onions and Peppers

Carving Stations

Carver Fee of \$75 per hour

Steamship Round | \$700 Each

Mini Rolls

Horseradish Sauce, Mayonnaise and Whole Grain Mustard

(Serves approx. 150 people)

Beef Tenderloin | \$275 Each

Mini Rolls

Horseradish Sauce, Mayonnaise and Whole Grain Mustard

(Serves approx. 20 people)

Rib Eye | \$450 Each

Mini Rolls
Horseradish Sauce, Mayonnaise and Whole Grain Mustard
(Serves approx. 35 people)

Roasted Porkloin | \$150 Each

Mini Rolls
Creole Sauce, Mayonnaise and Whole Grain Mustard
(Serves approx. 25 people)

Smoked Honey Glazed Ham | \$150 Each

Mini Rolls
Brown Sugar Glaze, Honey Dijon and Whole Grain Mustard
(Serves approx. 25 people)

Smoked Turkey Breast | \$150 Each

Mini Rolls
Mayonnaise, Turkey Gravy and House Made Cranberry Sauce
(Serves approx. 30 people)



Reception Hors d'oeuvres

Hot Hors d'oeuvres

\$2.25 each

- Conecuh Sausage and Wickle Skewers with Sweet Creole Mustard
- Spinach & Feta Stuffed Spanakopitas
- Mini Grilled Cheese and Smoked Roma Tomato Coulis Pipettes
- Mini Chimichangas with Salsa Verde
- Vegetable Spring Rolls

\$2.75 each

- Chicken Skewers with Peanut Satay Sauce or Thai Chili Sauce
- Mini Twice Baked Potatoes
- Sausage Stuffed Mushrooms
- Assorted Mini Quiche
- Smoked Chicken Quesadilla Rolls
- Mini Chorizo Arepas with Cajun Aioli

\$3.50 each

- Mini Wagyu Slider with Pepper Jelly
- Southern Style Shrimp & Grit Spoons
- Chicken and Waffles with a Bourbon Maple Glaze
- Sweet Potato Biscuit with Barbequed Smoked Pork Shoulder
- Truffled Lobster Mac N Cheese Fritters with Piquillo Pepper Aioli
- Mini Short Rib Bites with Onion Jam
- Mini Crab Cakes w/ Chili Lime Aioli

Cold Hors d'oeuvres

\$2.25 each

- Petite Finger Sandwiches
- Vegetable Crudité Shooter
- Mini BLT Bites
- Bruschetta with Roma Tomato Tapenade
- Bacon and Brown Sugar Wrapped Lit'l Smokies

\$2.75 each

- Phyllo Cup with House Made Chicken Salad
- Mini Caprese on Tomato Medallion
- Smoked Salmon Mousse on Cucumber Medallions
- Brandied Brie and Peach Phyllo Puff
- Hummus Cups with Veggie Sticks
- Assorted Mini Paninis
- Shrimp Cocktail

\$3.50 each

- Sweet Potato Gaufrettes with Pepper Jelly and Goat Cheese
- Mini Char Siu Pork Buns
- Ahi Tuna Tataki with a Wasabi Soy Aioli
- Phyllo Cup with Chilled Crab and Seafood Salad
- Assorted Sushi with Condiments

Hors d'oeuvres Packages

These packages may be added to your buffet dinner selections.

Items will be refreshed for the time specified and will be removed after an additional 30 minutes

Basic | \$16

1 hour of service

Includes choice of:

Choice of 3 appetizers Hot or Cold

Light | \$23

1 hour of service

Includes choice of:

Fruit or cheese display

Choice of 4 appetizers Hot or Cold

Heavy | \$30

1 hour of service

Includes choice of:

Fruit and cheese display

Choice of 6 appetizers Hot or Cold

Select from the Following:

Cold Selections

- Bruschetta, Roma Tomato Tapenade
- Assorted Finger Sandwiches
- Mini BLT Bites
- House Made Chicken Salad Tartlet
- Bacon and Brown Sugar Wrapped Lit'l Smokies
- Mini Caprese on Tomato Medallion
- Vegetable Crudit  Shooter
- Assorted Mini Paninis
- Brandied Brie and Peach Phyllo Puff
- Sweet Potato Gaufrettes with Pepper Jelly and Goat Cheese

Hot Selections

- Conecuh Sausage Skewers
- Vegetable Spring Roll
- Mini Chorizo Arepas with Cajun Aioli
- Mini Twice Baked Potatoes
- Smoked Chicken Quesadilla Rolls
- Spanakopita in Phyllo Shell
- Mini Chimichangas with Salsa Verde
- Sausage Stuffed Mushrooms
- Mini Crab Cakes
- Chicken Skewers with Peanut Satay or Sweet Thai Chili Sauce

Dips

French Onion Dip | \$22 per quart

Caramelized Onion with Scallion Whipped Cream Cheese

Served with House Made Chips

Spinach and Artichoke Dip | \$26 per quart

Traditional Dip Served Hot with Pita Chips

Hummus Dip | \$24 per quart

House Made Garlic and Roasted Red Pepper

Hummus Dips with Toasted Pita Points

Nacho Cheese Dip | \$22 per quart

Jalapeno or Mild Nacho Cheese Dips served with Tortillas

Pico de Gallo Dip | \$12 per quart

House-Made with Vine Ripe Tomatoes, Onion and Fresh Cilantro with Tortilla Chips

Reception Desserts

\$2 each

Peanut Butter Cookie Cups

Petit Fours

Assorted Mini Brownies & Blondies

\$3 each

Assorted Mini Cheese Cakes

Chocolate Covered Strawberries

Assorted Mini Finger Desserts

\$10 per person

Chocolate Fondue Station

Includes Strawberries, Pound Cake, Pineapple and Pretzels

\$10 per person

Peach Flamb  Station

(Requires attendant - \$75 per hour)

Vanilla Ice Cream, Pound Cake, Peaches Cooked in

Butter, Brown Sugar and Flamb ed w/ Crossroads

Moonshine & Assorted Toppings

\$6 per person

Ice Cream Station

Includes Nuts, Sprinkles, Sauces, Cherries,

Chocolate Chips & Whip Cream

Bar & Beverage

Banquet bar prices are subject to 9% sales tax. There is a \$75 bartender fee per bar. ***Cash bar prices are \$1 extra and are inclusive of tax.

Liquor

Specialty Cocktails available upon request

Call Liquors | \$6

Grant's Scotch
Canadian Club Whiskey
Smirnoff Vodka
Gilbey's Gin
Cruzan Light Rum
Montezuma Tequila
Courvoisier VS Cognac

Premium Liquors | \$7

Johnnie Walker Red Label Scotch
Jim Beam Bourbon or Jack Daniels Whiskey
John Emerald Elisabeth's Vodka
John Emerald Hugh Westley's Gin
John Emerald Gene's Spiced Rum
Jose Cuervo Especial Gold Tequila
Hennessy VS Cognac

Ultra-Premium Liquors | \$8

Johnnie Walker Black Label Scotch
Crown Royal Whiskey or Maker's Mark Bourbon
Grey Goose Vodka
Tanqueray Gin
Bacardi Silver Rum
1800 Silver Tequila
Remy Martin VSOP Cognac

Additional Liquors

Woodford Bourbon | \$10
Tanqueray No. Ten Gin | \$10
Patron Silver Tequila | \$12
Patron Gold Tequila | \$15
Macallan 12 Year Scotch | \$15



Wine

One bottle serves approximately 5 glasses of wine. Other varietals and full wine list available upon request- Priced individually. Some selections may be limited due to vendor availability; please inquire well in advance.

House Wine (Glass) | \$6

Chardonnay, Pinot Grigio, Merlot, Cabernet, White Zinfandel

House Wine (Bottle) | \$30

Chardonnay, Pinot Grigio, Merlot, Cabernet, White Zinfandel

Champagne & Sparkling Wines

Wycliff | \$35
Cavicchioli | \$60

Beer

Non-alcoholic and other brands available upon request

Domestic | \$5

Miller Lite
Coors Light
Michelob Ultra
Bud Light

Specialty | \$6

Corona
Sam Adams Seasonal
Sweet Water 420
Yeungling

Kegs | Priced individually

"Full", "Pony", and "Sixth" Barrel Kegs available upon request and priced individually. Full barrel serves approximately 160 12oz drafts/ pony serves approx. 80 drafts/ sixth serves approx. 56 drafts

Other Beverages

Soft Drinks | \$2.75

Bottled Water | \$2.75

Lemonade or Fruit Punch | \$30 Per Gallon

Sports Drinks | \$3.75

Regular & Decaf Coffee | \$32 Per Gallon

Iced Tea | \$30 Per Gallon

General Information

Wedding Reception Minimums

A food and beverage minimum is assigned based on the amount you are reserving. The food and beverage minimum does not include service charge and tax. Your Catering Manager can specify applicable service charge and sales tax in a cost estimate. Prices are subject to change without notice.

Banquet Menus

We take pride in providing you with the finest quality of banquet food and service. In order to facilitate this, we request that entrée selections on all served banquet meals be limited to one selection. In the event that two selections are made, the higher price will prevail for all meals.

Creativity is our specialty. Let our culinary team design menus to best suit your needs. Children's Meals and Special Dietary Meals can be arranged.

The Auburn Marriott Opelika Hotel and Conference Center at Grand National is responsible for the quality and freshness of food service to our guests. Due to current Health Department regulations, food may not be brought into the hotel, and food may not be taken off the premises after it has been prepared and served.

Beverage

We offer a complete selection of beverages to compliment your event. The Auburn Marriott Opelika Hotel and Conference Center at Grand National is the only licensed authority to sell and serve alcohol on the premises, and is governed by the Alabama Beverage Control Board. Therefore, by law, alcohol is not permitted to be brought into the 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. The Auburn Marriott Opelika Hotel and Conference Center at Grand National reserves the right to request the removal of any alcoholic beverage brought into the Hotel's banquet facilities.

Meeting Space

Your Catering or Event Manager will work with you to provide the most appropriate room for your event. The number of expected guests determines room selections. The Hotel reserves the right to reassign the room to better accommodate your guests.

Guarantees

All details pertinent to your event will need to be finalized and submitted to your Catering or Event Manager four weeks prior to the event date. Your final guaranteed attendance must be given to your Catering or Event Manager 72 business hours prior to the Event Date. If a guarantee is not received, the expected number given will be the guarantee. After this time the guarantee number may not be reduced.

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. Payment in advance is required. Final payment for your event will be required three (3) business days prior to the event.

Service Charge and Alabama State Taxes

A service charge of 23% will be applied to all food and beverage charges. All service charges will incur a 9% tax. Taxes and service charges are subject to change.

Overnight Accommodations / Room Reservations

To make a group reservation, please call Mary Anne Kinnucan with our Sales Department at (334) 737-2176.

Menu Tasting

Once a contract is signed, we will be delighted to set a time for menu tasting. Please consult your Catering Sales Manager for availability.

Hotel Event Manager

The Event Manager works for the Auburn Marriott Opelika and is responsible for attending to the details of your wedding as well as other events throughout the year. The Event Manager assigned to your wedding may have other events they are responsible for on the same day, weekend or week or your event. The Event Manager will perform the following responsibilities:

- Act as your primary hotel contact, available to answer any questions and provide suggestions about what is provided by the hotel
- Act as a menu consultant for all food and beverage selections
- Detail your banquet event orders and outline the specific details of your event to be executed by the banquet department
- Provide an estimate of charges outlining your financial commitments and facilitate the deposit schedule
- Recommend outside vendors
- Review your banquet checks for accuracy prior to the completion of your final bill

Professional Dedicated Wedding Planner

A dedicated wedding planner may be hired to provide service for the weeks and months prior to and including your wedding weekend or for just the day of your wedding. Consult your catering Sales Manager for wedding planner referrals.

Auburn Marriott Opelika Hotel & Conference Center at Grand National
3700 Robert Trent Jones Trail | Opelika, AL 36801 | 334-737-2120 | marriott.com/csgab