

grand events



meetings imagined

greener grand

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

at the Grand Hotel Marriott, we understand that
every meeting has a purpose.



educate



celebrate



produce



decide



promote



network



ideate

educate : when the objective is to share ideas, learn new things or acquire skills
example - training, development, brown bag, demonstration

celebrate : when the objective is to commemorate a milestone or accomplishment
example - award ceremony, milestone recognition, social event

produce : when the objective is to work together to develop a specific output
example - work or planning session, presentation development, budget creation

decide : when the objective is to engage in meaningful dialogue in order to reach a decision
example - board meeting, committee meeting, vendor selection, interviews

promote : when the objective is to launch new offerings & promote new ideas
example - product launch, tradeshow kick-off

network : when the objective is to share ideas or meet new people
example - team building activity, relationship building, alumni events

ideate : when the objective is to generate ideas and promote new ways of thinking
example - brainstorming session, creating an ad campaign

let us help you accomplish it.

event | enhancements



your event manager will be happy to discuss the numerous ways that we can assist in achieving the goal of your event while making your event memorable.

themed up-lighting

50 per colored up-light or 500 for whole room (up to 12 lights)

custom ice carvings

our chef would be happy to discuss our ice carving options with you

grand traditions book

as a souvenir for your attendees, add a *grand traditions* book to any event for 29.95.

table centerpieces

- house made bread loaves, gourmet cheeses and olive display presented on a wooden block 25.00 per table
- fresh-picked grand chef's garden herb centerpieces displayed in mason jars 15.00 per table
- floral centerpieces designed by our resort gift shop

specialty table linens and chair covers

southern trail maids

event | enhancements continued

your event manager will be happy to discuss the numerous ways that we can assist in achieving the goal of your event while making your event memorable.

centerpiece price points

- 100.00 – round or long and low 10 top or 8-16 ft. rectangle (no minimum)
- 79.00 – round or long and low 10 top or 8 ft. rectangle (2 minimum)
- 59.00 – round 10 top or 8 top (6 minimum)
- 39.00 – petite very small compact 2 top or end table (10 minimum)

all may include any combination of the following:
hydrangea, snaps/stock, roses, fugi mums,
pompoms, peruvian lily, magnolia greens and other
seasonal accent flowers.



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251-928-9201 | www.marriottgrand.com

grand events

a greener grand

meetings imagined GREENER GRAND activities breakfast breaks lunch reception dinner beverage technology

> sustainable > green meetings
> certifications and awards > green hotel

SUSTAINABLE

seafood
vegetables
local
house made
hand made
compost
future
reuse
reduce
recycle



> sustainable > green meetings > certifications and awards > green hotel

sustainable food & beverage

at the grand hotel, we are proud of our beaches and bays that surround our property, therefore we are dedicated to protecting the environment. our mission is to serve you the most sustainable ingredients that we can find. first, we look to source all of our products locally. if it is not produced locally then we look towards businesses that utilize sustainable methods to produce their goods or services. this ensures that you are provided the freshest and tastiest food and beverage. please ask your event manager for more information regarding our green practices at the grand hotel. below we have listed companies we have worked with.

- local honey –variety of baldwin farms, alabama
- bibb lettuce –sirmon farms, baldwin county, alabama
- pottery-tom jones pottery, baldwin county, alabama
- sweet potatoes-sirmon farms, baldwin county, alabama
- pecans-b&b pecans, baldwin county, alabama
- oysters-local farm raised, alabama
- stone ground grits-claude's stone ground grits, baldwin county, alabama
- sausage-conecuh sausage, conecuh county, alabama
- peaches-chilton county alabama
- produce-covey rise farms, louisiana
- peanuts-fidler farms, baldwin county, alabama
- produce-mckenzie farms, robertsdale, alabama
- produce-nolte farms, baldwin county, alabama
- vinegar-perdido vineyards, perdido, alabama
- catfish-harvest select, uniontown, Alabama
- produce-grand hotel chef's garden



grand events

meetings imagined GREENER GRAND activities breakfast breaks lunch reception dinner beverage technology

> sustainable > green meetings > certifications and awards > green hotel

sustainable food & beverage continued



alabama farm raised oysters | farm raising oysters is something that's fairly new to alabama. because the oysters are grown in baskets, they are raised above the muddy bottom. that way they get all the nutrients of the water without ingesting any mud. the oysters are graded and run through a tumbler to polish the shell and keep them smaller with a deep bottom shell (known as the cup). the result is a creamy, plump oyster with a buttery, fresh, and crisp taste. some have even compared the taste of the oyster to salted butter. oysters are a reflection of the place they grow as they carry the flavor of each place—the water, the environment, the weather.

gulf wild program | the gulf wild trademark ensures that your grouper, snapper and other seafood was harvested by us fishermen and came from a well-monitored and continuously improving fishery in the gulf of mexico under innovative conservation standards. using sequentially numbered gill tags with traceable qr codes, there is full disclosure & accountability. from details such as who caught it, where was it caught, from what vessel & more, there are no lingering questions or concerns about authenticity, integrity or value.



green meetings

our green meeting program minimizes harm to the environment during meetings and events. please contact your event manager to learn how to "green" your meeting.

- catering, wedding and restaurant menus are available online
- e-sales kits and e-brochures utilized
- meeting diagram and specifications available on line
- recycled pens and 100% recycled paper used in meeting rooms
- recycled box lunch program and recycled to go containers made from biodegradable material
- cardboard coolers versus styrofoam coolers are used for group excursions
- eco-friendly water service available-using water pitchers versus bottled water in meeting rooms



> sustainable > green meetings > certifications and awards > green hotel



awards, recognition and certifications

- audubon certified resort and golf club
- eastern shore chamber of commerce "environmental award for 2008-2009"
- 2009 baldwin county "environmental achievement award"
- 2010 best of mobile award by the u.s. commerce association (usca)
- "being green award" from earth day mobile
- eco-star – first hotel in alabama to be certified by the state

green partnerships

- participants in the annual coastal cleanup (alabama's coastal cleanup is coordinated through the alabama department of conservation & natural resources, state lands division, coastal section and the alabama people against a littered state (pals)
- green coast council | alabama coastal foundation
- partnership with the city of fairhope
- participants in earth day mobile
- partnership with the nature conservancy
- working with vendors to keep us and them on sustainable practices
- working with the state of alabama on a green certification for hotels, restaurants and bars



green hotel

food and beverage

- corks recycled
- any compostable item is composted
- local honey, meats, cheeses, produce, oysters, markets, vendors are utilized
- fresh produce and herbs grown in chef's garden
- bio dynamic wines available
- over 57,000 wine and liquor bottles are recycled each year
- eliminated harmful chemicals from cleaning supplies (99.8% phosphate free)
- assisted alabama department of environmental management with their program for green certification of hotels, restaurants and bars

spa and resort shop

- certified organic skin care line
- spa retail shop sells bamboo clothing and soy retail products
- hair care line uses no plastic, made from plant-vegetable products, and uses little water and no preservatives
- resort shop carries a line of "green" and "eco-friendly" items

grounds department

- green buffer areas to preserve habitat
- saltwater solution utilized to kill weeds versus round up
- fertigation utilized for water and chemical efficiencies
- retention ponds utilized for irrigation versus using city water

property wide initiatives

- audubon certified
- guest room folios can be emailed to the guests
- paperless billing thru accounting
- recycle printer toner cartridges
- email daily communications plan versus printing it for every department
- recycle all bottles, cans, newspapers, magazines, copy paper and cardboard
- governor's suite flooring redone utilizing bamboo flooring
- guest hvac automatically turns off when patio door is opened to conserve energy
- echo program in place by not washing sheets and towels every day in guests rooms (unless requested)
- removed paper hand towels from public restrooms and replaced with washable hand towels
- tissues are made from 20-30% recycled fiber
- low flow sinks and toilets
- replacing incandescent light bulbs with compact fluorescent light bulbs or l.e.d.
- property management system used for hvac to control public space
- cooling towers that recycle water used to cool the condensers on the chillers (hvac)
- carpet cleaning process reuses water that is passed through cleaning process & is drinkable
- web based payroll system (no paper checks)
- 45% reduction of landfill materials 2007 to 2012
- rechargeable candles used in some areas

activities

meetings imagined greener grand **ACTIVITIES** breakfast breaks lunch reception dinner beverage technology



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

EXPERIENCE

cook
learn
experience
motivate
build
play
revitalize
taste
create
network

meetings imagined greener grand **ACTIVITIES** breakfast breaks lunch reception dinner beverage technology

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



cooking demonstration class

10 days notice required

40.00 per person | 20 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 & asking questions, as well as receiving recipes & a grand hotel cooking academy diploma.

culinary classes

cooking class and lunch

10 days notice required

65.00 per person | 20 person minimum

one of our grand chefs will conduct a fun & 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.



meetings imagined greener grand **ACTIVITIES** breakfast breaks lunch reception dinner beverage technology

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

team building culinary classes

cooking classes

10 days notice required

150.00 per person

choose from our following options of classes

- southern treats class and family-style dinner
 - shrimp and grits
 - bacon braised greens
 - pan-fried chicken cutlets
 - potatoe hash
 - heirloom salad
 - ambrosia
 - mason jar banana pudding
 - southern cobbler



- jubilee family-style team cooking
 - escabéche salad – onions, peppers, lemon, lime, herbs, spring mix
 - corn mâque choux
 - conecuh and chicken étouffé
 - mobile bay crab cakes
 - court-bouillon - peel and eat shrimp
 - bread pudding french toast
- nona's kitchen-Italian team building
 - antipasti boards
 - pasta demo – linguini
 - caprese salad
 - focaccia bread and olive oils
 - tomato, pesto and alfredo sauces
 - grilled chicken, shrimp, crab, Italian sausage, peppers, onions, herbs
 - tiramisù

chef attendant required for every 10 guests at \$120 each

meetings imagined greener grand **ACTIVITIES** breakfast breaks lunch reception dinner beverage technology

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

beverage classes

beverage academy classes

10 days notice required

45.00 per person | 10 person minimum | 30 person maximum

the grand hotel's beverage team will be teaching classes that are aimed at expanding the participants knowledge of beverage basics while also incorporating more advanced techniques. whether you are a beginner or an expert, the classes are fun, hands-on experiences that will have people raving about your beverage skills. in each beverage academy you will receive a one hour beverage demonstration, recipes and a beverage sampling.

choose from the following classes:

intro to mixology

history of the American cocktail

bourbon demystified

intro to gin

wine 101

cognac and brandy

scotch – a gentlemen's delight

intro to tequila

rum – the pirate juice

port wine and sherry

the world of liquor and cordials

warm drinks – cold nights



grand events

meetings imagined greener grand **ACTIVITIES** breakfast breaks lunch reception dinner beverage technology

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

pastry chef for the day | 500.00 per person
2 person minimum - 12 person maximum

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 apron, two hours of cooking, a tour of the grand hotel kitchens, recipes and take-home samples of confections that you helped to prepare.



executive chef for the day | 750.00 per person
2 person minimum - 12 person maximum

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.



meetings imagined greener grand **ACTIVITIES** breakfast breaks lunch reception dinner beverage technology

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

the grand amazing race

just like the teams on the famous television show, the amazing race, your team will be aiming to conquer all in this high energy team building event

rules:

your group will be divided into teams of no more than 6 people.

each team will receive clues that will lead them to different locations around the hotel

at each location, the team will be challenged 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!

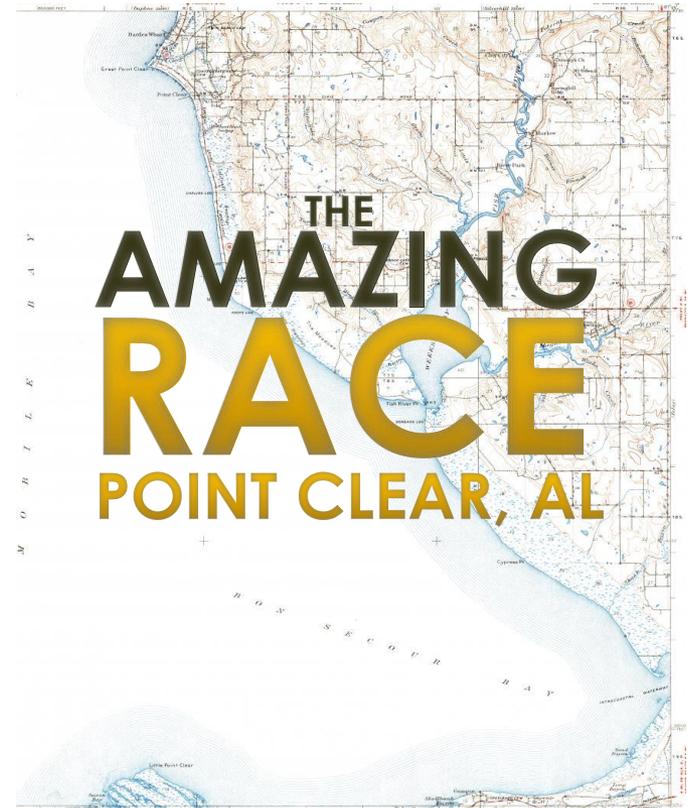
objective:

the first of the teams to complete all tasks and cross the finish line will be the winner.

cost | 300.00 per team

time | one hour

prizes can be provided at an additional cost



meetings imagined greener grand **ACTIVITIES** breakfast breaks lunch reception dinner beverage technology

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 an assortment of materials along with 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 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 or our heated pool in colder months, aboard the very vessel that they have built! once cheers have been shouted and the vessels properly christened (with champagne, of course!), boats and the courageous "sailors" cast 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 | 350.00 per 3 to 5 person teams

minimum of 2 teams | maximum of 6 teams

time | one and half hours

prizes can be provided at an additional cost



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:

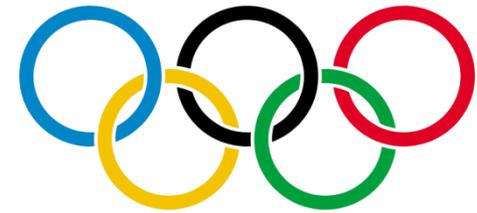
- | | |
|-------------------|------------------|
| orange under neck | hula hoop down |
| fill the cup | egg toss |
| egg drop relay | blind mine field |
| crab walk | wheelbarrow |
| human knot | waiter run |

cost | 265.00 per 5 person team

minimum of 4 teams | maximum of 6 teams

time | one and half hours

prizes can be provided at an additional cost



meetings imagined greener grand **ACTIVITIES** breakfast breaks lunch reception dinner beverage technology

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



night glow 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.

once the game begins, everything is aglow!

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

winner is determined by elimination play.

cost | 300.00 per 6 person team

2 team minimum | 4 team maximum

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

prizes can be provided at an additional cost

grand events

meetings imagined greener grand **ACTIVITIES** breakfast breaks lunch reception dinner beverage technology

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



additional activities

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 | 150.00 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 | 200.00 for up to 20 people for 1 hour. 50.00 per hour after the first hour. 5.00 per person for each additional person.

live entertainment & beverages available at an additional charge

grand history tour

learn the history of the grand hotel with a walking tour led by one of our grand history experts.

cost | 25.00 per person

other hotel activities

speaking with your event manager to plan an activity for your group

charter boat fishing, horseback riding, golf, tennis, sailing, paint parties, pottery classes, flower demonstrations, moonlight on the links night golf event, grounds tour



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grand events

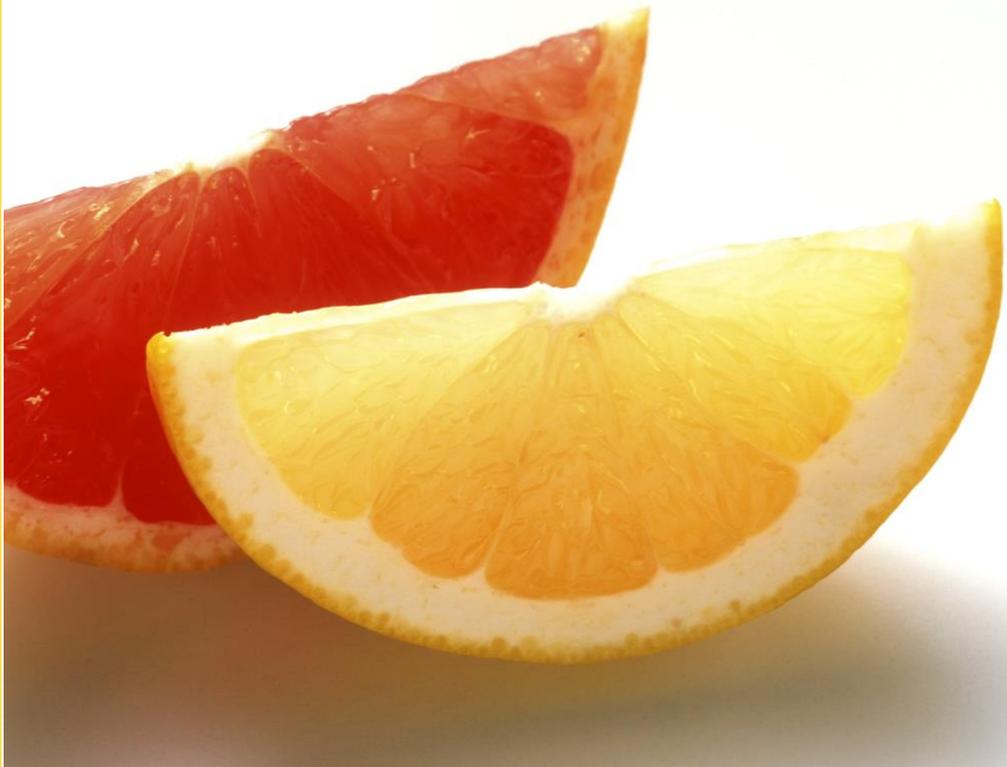
breakfast

meetings imagined greener grand activities BREAKFAST breaks lunch reception dinner beverage technology

> continental > plated > to go > buffet

SEASONAL

cereals
juices
coffee
teas
pastries
milk
yogurt
eggs



> continental > plated > to go > buffet

continental breakfast

the grand continental breakfast | 27.95

freshly squeezed orange juice

grapefruit and cranberry juice

freshly sliced fruit: a variety of three seasonal fruits

seasonal whole fruit

smoothie tasters

fruit, greek yogurt and granola parfaits

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, baldwin county pecan sticky buns, whipped butter and house made preserves

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

house made coffee flavored creamers to include dulce de leche, vanilla pecan and white chocolate hazelnut



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

> continental > plated > to go > buffet

the morning grand spa continental | 29.95

freshly squeezed orange juice

grapefruit and cranberry juice

freshly sliced fruit: a variety of three seasonal fruits

seasonal whole fruit

house made granola bars

three gourmet smoothies: strawberry-banana, peach and wild berry

smoothies blended with greek yogurt and honey

juicing station* : kale, strawberries, beets, celery, mint, cucumber, apple, kiwi, spinach, carrots, ginger, honey, agave, flax and chia juicing station

*chef attendant required 120.00

heart healthy muffins: banana-macadamia nut,

bran muffin and whole wheat coffee cake

parfait bar: super cinnamon, grand, and paleo granola, strawberries, raspberries, blueberries, greek vanilla yogurt and local honey

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

the magnolia | 23.95

freshly squeezed orange juice

grapefruit and cranberry juice

freshly sliced fruit: a variety of three seasonal fruits

seasonal whole fruit

house made local fruit yogurts

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 taylors of harrogate teas



price is per person and based on
thirty minutes of service

additional 2.00 per person based
on sixty minutes of service

> continental > plated > to go > buffet

continental breakfast enhancements

may only be added to existing continental breakfasts

omelet station* | 10.95

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

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 | 8.50

scrambled eggs, conecuh sausage, bill-e's bacon, caramelized mushrooms with sautéed peppers and jalapeños wrapped in a flour tortilla with house made fire-roasted salsas

the grand egg muffin sandwich | 6.95

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

buttermilk pancake station | 5.95

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

french toast station | 7.95

brioche dipped in grand marnier batter, and served with maple syrup

gourmet belgian waffle station | 7.95

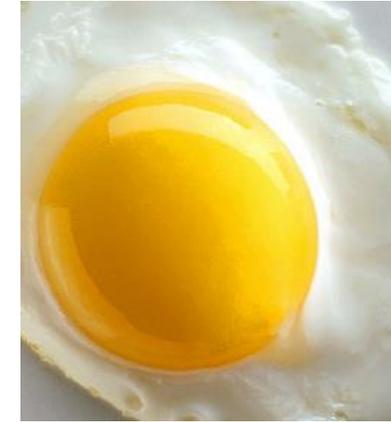
delicious belgian waffles with your choice of strawberry, blueberry, baldwin county pecan compote, maple syrup and whipped cream

grits station | 5.95

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

point clear quiche | 9.95

diced ham, swiss cheese, fresh spinach and tomato butterflies



price is per person and based on thirty minutes of service
additional 2.00 per person based on sixty minutes of service
*chef attendant required 120.00

> continental > plated > to go > buffet

continental breakfast enhancements

may only be added to existing continental breakfasts

sausage biscuit | 6.95 per person

house made sausage patty on a freshly baked biscuit

sweet and savory loaded biscuits | 9.95 per person

- sweet – apple butter and chilton county peaches
- savory – bacon and belle chevre cheese

biscuits and gravy | 6.95 per person

country-style conecuh sausage gravy with fresh buttermilk biscuits

danishes | 44.00 per dozen

the pastry shoppe's daily selection of freshly baked fruit and cheese filled danishes

muffins | 44.00 per dozen

the pastry shoppe's daily selection of freshly baked large muffins

parfait bar | 8.95 per person

super cinnamon, grand, paleo granola, strawberries, raspberries, blueberries, greek vanilla yogurt and local honey

dannon yogurts | 4.00 each

granola bars | 3.25 each

house made granola bars | 44.00 per dozen

grand granola spa parfait martini | 6.95 per person



> continental > plated > to go > buffet

plated breakfast

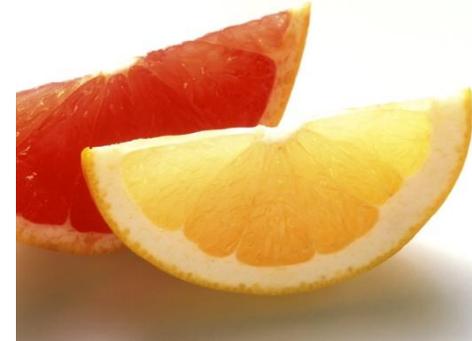
all plated breakfasts include a starter, an entrée and a fresh local fruit centerpiece

choose one of the following starters:

- **baldwin county martini**
fruit cocktail served in a martini glass
- **grand granola spa parfait martini**
berries, yogurt and granola parfait
- **citrus trio**
orange, grapefruit and mandarin orange segments

choose one of the following entrées:

- **southern eggs benedict | 29.95**
fried green tomatoes, crab cake, poached eggs with cajun hollandaise
- **grand eggs benedict | 25.95**
canadian-style bacon, poached eggs, hollandaise sauce
- **all-american | 26.95**
scrambled eggs with conecuh sausage
- **four compartment breakfast | 29.95**
a sampler portion of the point clear egg casserole, grand eggs benedict and wild berry smoothie
- **lump crab scramble | 28.95**
gulf lump crabmeat scrambled with scallions, tomatoes and eggs topped with parmesan cheese
listed on Alabama's "100 dishes to try before you die"



price is per person

all plated breakfasts include:

hash browns, herb-roasted fingerling 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, grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

> continental > plated > to go > buffet



to go breakfast

croissant | 19.95

bottled orange juice

whole fruit, granola bar

ham, egg and cheese croissant

sausage biscuit | 19.95

bottled orange juice

whole fruit, granola bar

sausage biscuit

price is per person

> continental > plated > to go > buffet

breakfast buffet



price is per person
and based on sixty
minutes of service

minimum guarantee
of 50 people

the grand custom breakfast buffet | 37.95

breakfast cereals served with 2% and skim milk
freshly sliced fruit: a variety of three seasonal fruits
seasonal whole fruit
greek fruit yogurt and house made granola bars
berry, greek yogurt and grand granola parfaits
farm-fresh scrambled eggs

chef's specialty eggs | choose one of the following:

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

point clear breakfast casserole - peppers, conecuh sausage all topped with cheddar cheese

breakfast burrito with scrambled eggs, conecuh sausage, bill-e's bacon, caramelized mushrooms with sautéed peppers and jalapeños wrapped in a flour tortilla with house made fire-roasted salsas

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

breakfast meats | choose two of the following:

conecuh sausage, applewood smoked bacon or black forest grilled ham

*chef attendant required 120.00

> continental > plated > to go > buffet

breakfast buffet

the grand breakfast buffet continued



breakfast potatoes | choose one of the following:

herb-roasted fingerling potatoes, cottage-fried or hash brown potatoes

culinary station | choose one of the following:

brioche french toast, pancake or belgian waffle

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 and pineapple juice

grand smoothie duo: strawberry-banana and peach mixed separately with greek 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

breakfast buffets

the point clear breakfast buffet | 36.95

breakfast cereals served with 2% and skim milk

freshly sliced fruit: a variety of three seasonal fruits

seasonal whole fruit

berry, greek yogurt and grand granola parfaits

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

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

scrambled eggs

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 taylors of harrogate teas

*chef attendant required 120.00

> continental > plated > to go > buffet



price is per person and based on sixty minutes of service
minimum guarantee of 50 people 30

> continental > plated > to go > buffet

breakfast buffets

the bay breakfast buffet | 33.95

breakfast cereals served with 2% and skim milk

freshly sliced fruit: a variety of three seasonal fruits

seasonal whole fruit

greek 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, peppers, diced tomatoes, green onions, cheddar and monterey jack cheeses and house made fire-roasted salsa

scrambled eggs

crisp bacon strips

conecuh sausage

herb-roasted fingerling 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

*chef attendant required 120.00

price is per person and based on sixty minutes of service
minimum guarantee of 40 people



breaks

meetings imagined greener grand activities breakfast BREAKS lunch reception dinner beverage technology



> themed breaks > break enhancements

DELIGHT

ideate
muffins
juices
nuts
network
popcorn
pretzels
cakes
fruit
produce

themed breaks

> themed breaks > break enhancements

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 meeting objectives.

chocoholic break | 15.95

chambord dark chocolate fudge,
hazelnut white chocolate fudge, dark
and white chocolate discs

grand marnier dark chocolate mousse
with citrus sugar and tahitiain vanilla
white chocolate mousse with
strawberry sugar

chocolate truffles

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

grand gourmet coffee, decaffeinated
coffee and taylors of harrogate teas

gourmet panini break | 15.95

- quatro fromage panini
- grilled chicken with herbed goat
cheese and asparagus on ciabatta
- caprese - mozzarella, tomato
and basil
- reuben panini on rye

grand gourmet coffee, decaffeinated
coffee and taylors of harrogate teas

coffee shoppe break | 13.95

cold drip iced coffee

grand gourmet coffee, decaffeinated
coffee and taylors of harrogate teas with
house made coffee flavored creamers to
include dulce de leche, vanilla pecan
and white chocolate hazelnut

from our pastry shop

- coconut macaroons
- cream filled wafer straws
- house made biscotti
- espresso mousse

movie break | 13.95

freshly popped popcorn – truffle
parmesan, grand spice and ranch
seasonings in shakers

nacho station - jalapeños and queso

jones gourmet sodas

bottled root beers

movie candy to include: raisinets, junior
mints, mini chocolate candy bars, mike
and ike candies and swedish fish

add a movie for an additional fee



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 meeting objectives.

> themed breaks > break enhancements

alabama produce stand | 15.95

green apples, red apples, oranges, bananas, blueberries, raspberries, seasonal whole fruits, grapes, fresh fruit cocktail, chilton county peaches in syrup, fresh pickles and fresh pickled okra

house made baldwin county pralines and spiced pecans

fresh warm chips, vidalia onion dip and green tomato chowchow

smoothie station - grand smoothie duo: strawberry-banana flavor and peach flavor blended with greek yogurt and baldwin county honey

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

jones gourmet sodas and soft drinks

protein break | 18.95

almonds, pistachios, local pecans, hot coppa, salami, spanish chorizo, speck, asher blue, thomasville tomme and georgia gold cheddar

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

sweet iced tea



price is per person and based
on thirty minutes of service
minimum guarantee 25 people

themed breaks

> themed breaks > break enhancements

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 meeting objectives.

juicing station* | 18.95

kale, strawberries, beets, celery, mint, cucumber, apple, kiwi, spinach, carrots, ginger, honey, agave, flax and chia
juicing station will have an attendant

greek yogurt and grand granola parfaits

house made grand gourmet granola bars: white chocolate macadamia, chocolate chip and peanut granola bars

create your own trail mix - granola, dried apricots, cherries, raisins, almonds, pumpkin seeds, pretzels, banana chips and shredded coconut

gourmet bottled spring water

vitamin waters - essential orange, power c (dragon fruit flavor), xxx (blue pomegranate-açaí flavor)

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

price is per person and based on thirty minutes of service

*chef attendant required 120.00

boardroom break (maximum of 40) | 10.95

trio of snacks: spiced pecans, hummus with pita chips, chocolate covered strawberries plated and presented to each guest

grand spa break | 15.95

protein and house made granola bars

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

mini fresh fruit martinis

trail mix and house made oatmeal raisin mini cookies

fruit and herb infused water

gourmet spring waters to include: perrier and perrier with lime

vitamin waters to include: essential orange, power c (dragon fruit flavor), xxx (blue pomegranate-açaí flavor)

neck massages: one of our trained masseuses will be present during your break to help relieve tension

200.00 per 50 people



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 meeting objectives.

> themed breaks > break enhancements

mad scientist chef break* (maximum of 75 people) | 20.95

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

fruit caviar

nitro dragon cake station - squares of pound cake dipped in liquid nitrogen and served with light and dark chocolate in test tube tasters

cold brewed drip coffee

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

marble slab ice cream sundae station* | 17.95

ice cream flavors: chocolate and vanilla

toppings to include: 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

cake cones and sugar cones

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

2% milk or skim milk



ice cream parlor station* | 14.95

frios all-natural 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

price is per person and based on thirty minutes of service

minimum guarantee 50 people

*chef attendant required 120.00

themed breaks

> themed breaks > break enhancements

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 meeting objectives.

grand baked cookies | 15.95

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

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

milk bar - 2% milk, skim milk and chocolate milk

the county fair break | 15.95

funnel cake station

freshly popped popcorn

baldwin county peanuts

mini conecuh corn dogs with dijon, haba ero and honey mustards

freshly prepared lemonade

freak cup cake break | 15.95

birthday cake, everything chocolate and sweet and salty

milk bar - 2% milk, skim milk and chocolate milk

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

price is per person and based on thirty minutes of service

*chef attendant required 120.00



doughnut factory (minimum guarantee 50 people)* | 17.95

hot and fresh! traditional and cruller with vanilla, chocolate, blueberry, lemon, strawberry and maple glazes

toppings to include: bacon, cornflakes, oreos, pecans, pop rocks, sprinkles, fruity pebbles

doughnut holes with flavored sugars: chocolate, vanilla and raspberry

freshly sliced fruit martini - pineapple, honeydew and cantaloupe

milk bar - 2% milk, skim milk and chocolate milk

grand gourmet coffee and decaffeinated coffee with house made coffee flavored creamers to include dulce de leche, vanilla pecan and white chocolate hazelnut

taylor's of harrogate teas

> themed breaks > break enhancements

break enhancements

may only be added to existing continental breakfasts or themed breaks

bottled spring water | 4.25 each

gourmet bottled water | 4.25 each
perrier, perrier with lime

vitamin waters | 4.00 each
essential orange,
power c (dragon fruit flavor),
xxx (blue pomegranate-açaí flavor)

bottled fruit juices | 4.00 each
apple, cranberry & orange

freshly prepared
lemonade | 48.00 per gallon

arnold palmer | 48.00 per gallon
combination of lemonade
& iced tea

carafes of milk | 3.95 per person
2%, skim or chocolate milk

the juice station | 4.95 per person
freshly squeezed juices to include:
strawberry, kiwi, mango, pineapple,
cantaloupe & watermelon

bloody mary | 9.00 each

mimosa | 9.00 each



bottled sweet leaf tea | 4.95 each
organic, all-natural
sweet tea original, green mint
& honey, sweet peach

bottled naked juice | 4.95 each
strawberry-banana,
pomegranate açaí berry

energy drink | 4.50 each
red bull, red bull sugar-free
& monster lo-carb

powerade | 4.50 each
red fruit punch, zero calorie mixed
berry, mountain blast blue & orange

soda | 4.00 each
coca cola, diet coke, coke zero,
sprite, sprite zero, dr pepper,
diet dr pepper, lemonade,
mellow yellow & root beer

jones gourmet soda | 4.25 each
root beer, cream soda,
berry lemonade & strawberry-lime

grand gourmet coffee and hot tea
service | 72.00 per gallon

coffee delights | 16.95 per person
freshly whipped cream, rock candy
stirrers, cinnamon sticks, chocolate
shavings and house made coffee
flavored creamers to include dulce de
leche, vanilla pecan and white
chocolate hazelnut

> themed breaks > break enhancements

break enhancements

may only be added to existing continental breakfasts or themed breaks

brownies | 45.00 per dozen

double fudge brownie and maple pecan blondies

cookies | 45.00 per dozen

choose your dozen:

- jumbo chocolate chunk
- sugar
- white chocolate macadamia nut
- oatmeal raisin
- peanut butter

frios all-natural fruit bars | 4.75 each

chocolate covered strawberries | 32.00 per dozen

juicing station* | 10.95 per person

kale, strawberries, beets, celery, mint, cucumber,
apple, kiwi, spinach, carrots, ginger, honey, agave,
flax and chia juicing station

*chef attendant required 120.00



lunch

meetings imagined greener grand activities breakfast breaks LUNCH reception dinner beverage technology

> plated > buffet > to go

ESSENCE

- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches



> plated > buffet > to go

plated four compartment lunches

perfectly designed for short lunch breaks or working lunches

chilled beef tenderloin or grilled all-natural chicken | 35.95
fingerling german potato salad, mini caesar salad,
chocolate torte

barbeque brisket sliders | 34.95

slow-cooked beef brisket with pickles, pimento cheese
and red onions on freshly made buns presented with
baked beans, southern poppy seed coleslaw and a
strawberry shortcake bite | maximum of 75 people

farm to table | 34.95

mini magnolia salad with local bibb lettuce, alabama
belle chèvre goat cheese, spiced pecans and casa
perdido satsuma vinaigrette, sorghum roasted farm
vegetables, shrimp and grits with a smoked tomato
gravy and conecuh sausage, local sweet potato
tart | maximum of 75 people

afternoon tea | 30.95

chilled cucumber soup, turkey mini sandwich, west indies
lump crab salad and tropical fruit salad martini



burger, fries and a shake | 32.95

kobe sliders served on a freshly baked bun
with smoked ketchup, gouda cheese, house made
pickles, onion ring with umami fries, baby wedge salad,
nutella freak shake | maximum of 75 people

deli sampler | 31.95

all-natural roast beef, turkey and pecan-chicken
salad mini sandwiches served with provençal pasta
salad, ms. lillie's broccoli salad and a chocolate
brownie moon pie

price is per person

> plated > buffet > to go

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 | 8.00

grand seafood gumbo 

gazpacho - chilled vegetable soup

jubilee bisque en croute

creamy seafood shellfish soup

salads | 8.95

garden salad - mixed baby greens, iceberg lettuce, local hydroponic bibb lettuce, with cherry tomatoes, cucumbers, sliced mushrooms, carrots and your choice of grand house made dressings

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

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

southern chopped salad - chopped iceberg and romaine lettuce served with bill e's bacon, roasted tomatoes, cornbread croutons, belle chevre goat cheese and vidalia onion dressing

plated chilled entrees

chicken or shrimp caesar salad | 18.95

grilled chicken or shrimp, crisp romaine lettuce with shredded parmesan cheese, torn focaccia croutons and caesar dressing

grilled veggie and mozzarella wrap | 17.95

grilled balsamic vegetables, fresh mozzarella, baby greens and pesto aioli in a spinach tortilla

eastern shore cobb salad | 19.95

local lettuce, crab meat, shrimp, bacon, hard-boiled egg, tomatoes, avocado, blue cheese, green onions with green goddess dressing

asian salad | 18.95

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



price is per person

> plated > buffet > to go

plated lunch continued

plated hot lunch entrées

3rd coast catch | 24.95

lemon scented extra virgin olive oil, crispy fingerling potatoes, farm vegetables, red pepper beurre blanc

baldwin county chicken | 23.95

pecan-crust chicken breast, southern green beans, wild rice and a peach-maple glaze

chipotle chicken breast | 23.95

cilantro-lime rice, black bean relish and a tomatillo sauce

southeastern family farms meatloaf | 25.95

dry-aged meatloaf with blueberry barbeque, warm-smoked potato salad, farm vegetables

roasted pork loin | 24.95

pineapple rum raisin sauce, sirmon farms sweet potato purée and asparagus

shrimp and grits | 24.95

shrimp, conecuh sausage, smoked tomato gravy over baldwin county stone ground cheese grits

bistro tender | 32.95

tender beef medallions, horseradish smashed yukon potatoes, sautéed french green beans, tobacco onion rings and roasted shallot demi-glace



plated lunch desserts | 7.50

key lime meringue tart

fresh key lime tart, torched meringue and a cherry sauce

grand hotel bread pudding

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

ricotta cheesecake

whipped cream, seasonal toppings

baldwin county pecan tart

flourless chocolate pop rock bomb

strawberry shortcake

beverage service

soft drinks | 4.00 each

jones gourmet soda | 4.25 each

bottled spring water | 4.25 each

vitamin water | 4.00 each

price is per person



indicates grand hotel signature item

> plated > buffet > to go

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 | 35.95

salad

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

entrée

jubilee seafood pasta -seafood with bell peppers, mushrooms, spinach, penne pasta and a cajun cream sauce

from our pastry shoppe

choose one...

grand hotel bread pudding  with a signature whiskey sauce or flourless chocolate pop rock bomb



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 lump crab salad spoons

honey pecan chicken salad served in phyllo cups

grand hotel souvenir *grand traditions* book | 29.95

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.

> plated > buffet > to go



lunch buffets

the grand custom lunch buffet | 49.95

soups | choose one of the following:

- grand seafood gumbo 
- loaded baked potato soup
- vine-ripened tomato bisque
- roasted red pepper soup with truffle oil

salads

grand garden salad bar - croutons, feta cheese, chopped eggs, sliced cucumbers, tomatoes, marinated olives and our house made buttermilk ranch and balsamic dressings

composed salads | choose three of the following:

- cucumber, red onion and feta salad
- southern poppy seed coleslaw
- point clear pasta salad
- j.j.'s beet salad
- ms. lillie's broccoli salad
- mini caesar salad

entrées | choose two of the following:

- blackened redfish with yellow pepper mojo
- slow-roasted pork loin with a pineapple rum raisin sauce
- chipotle chicken with a black bean corn relish
- hemp crusted salmon with a pomegranate-blueberry salsa
- chimichurri grilled flank steak

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

> plated > buffet > to go



price is per person and based
on sixty minutes of service

minimum guarantee 50 people

*chef attendant required 120.00

lunch buffets

the grand custom lunch buffet continued

action station | choose one of the following:

- chef attended pasta station*
 - farfalle pasta, alfredo, roasted garlic chicken
 - rigatoni pasta, sausage, peppers, onions, tomatoes
 - cavatappi pasta with artichokes, olives, capers and pesto
- chef attended shrimp and grits station* - bronzed shrimp with conecuh sausage and smoked tomato gravy with baldwin county stone ground cheese grits
- mac and cheese station*
 - buffalo chicken with blue cheese
 - bacon, truffle and mushrooms
 - green onion, roasted tomato and garlic
- whole-smoked chicken* - local blueberry barbeque

vegetables | choose one of the following:

- corn and hominy maque choux
- southern-style green beans
- baldwin county sorghum-glazed baby carrots
- farm vegetables

> plated > buffet > to go

lunch buffets

the grand custom lunch buffet continued

starch | choose one of the following:

- quinoa pilaf, local greens and dried fruit
- three potato hash
- yukon smashed potatoes

breads | the pastry shoppe's daily selection of freshly baked yeast rolls with whipped butter

from our pastry shoppe | choose three of the following:

- grand hotel bread pudding signature whiskey sauce 
- southern baldwin county pecan tartlets
- mini flourless chocolate pop rock bomb
- mini cheesecake bites
- key lime tartlets with cherry gel
- valrhona chocolate mousse
- strawberry shortcake

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



> plated > buffet > to go

lunch buffets

gulf coast buffet | 42.95

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. should you choose to add a bar, we recommend fresh hand-crafted mojitos (\$) to give your event 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 and sides

grand garden salad bar - croutons, feta cheese, chopped eggs, sliced cucumbers, tomatoes, marinated olives and our house made buttermilk ranch and balsamic dressings

southern-style potato salad

poppy seed shrimp coleslaw

cucumber, feta and onion salad

local farmer's succotash

yukon smashed potatoes

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

entrées

burgundy braised short ribs

bronzed chicken with cajun cream sauce

cornmeal-crustéd grouper - charred lemon with a spicy rémoulade sauce



from our pastry shoppe

southern baldwin county pecan tartlets

mississippi mud parfait

strawberry shortcake

grand hotel bread pudding with a signature whiskey sauce 

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

> plated > buffet > to go

lunch buffets

all american slider buffet | 40.95

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, 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.

salads and sides

grand garden salad bar - croutons, feta cheese, chopped eggs, sliced cucumbers, tomatoes, marinated olives and our house made buttermilk ranch and balsamic dressings

point clear potato salad

pasta salad

compressed melon and feta snow

country-style baked beans

grand spiced potato chips

entrées

grilled kobe beef, house made pickle and smoked gouda; chicken breast, provolone and bacon

smoked conecuh sausage sliders and mini hot dogs

house made buns

house made chili served with onions, shredded cheddar cheese and fritos

smoked ketchup, habañero mustard, green tomato chow-chow, bacon jam, candied jalapeño relish and herb truffle aioli

cheddar, jalapeño jack and swiss cheeses

sautéed onions and mushrooms

sauerkraut



from our pastry shoppe

mixed berry cobblers,
vanilla ice cream, fudge brownies
and maple pecan blondies

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

> plated > buffet > to go

lunch buffets

italian lunch buffet | 41.95

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 wine selection (\$) to your event 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 and sides

grand garden salad bar - croutons, feta cheese, chopped eggs, sliced cucumbers, tomatoes, marinated olives and our house made buttermilk ranch and balsamic dressings

mini caesar salad savory martini - crisp baby romaine lettuce, focaccia crouton, shredded parmesan and caesar dressing

orzo pasta salad with lemon, pine nuts and spinach

tomato-basil salad spoon topped with fresh mozzarella

kale and quinoa

braised italian vegetables

herbed focaccia bread and olive oil

price is per person and based on sixty minutes of service

minimum guarantee 50 people

*chef attendant required 120.00

chef attended station*

- farfalle pasta, alfredo, roasted garlic chicken
- rigatoni pasta, sausage, peppers, onions, tomatoes
- cavatappi pasta with artichokes, olives, capers and pesto

entrées

grilled chicken pesto with an olive ragoût

italian sausage with peppers and onions

from our pastry shoppe

create your own cannoli with toppings to include hazelnuts, chocolate shavings and pistachios and fillings to include tiramisu, ugandan vanilla and chocolate

nona's rice cake with whipped mascarpone and caramel

ricotta cheesecake bites

> plated > buffet > to go

lunch buffets

south of the border lunch buffet | 41.95

spice up your lunch with this fiesta! our south of the border lunch buffet is exactly what you need to get your attendees in the festive spirit. pair fresh, hot, sizzling fajitas alongside hand-crafted 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

chicken tortilla soup with tortilla strips, red onion cilantro and lime crema

salads and sides

grand garden salad bar - croutons, feta cheese, chopped eggs, sliced cucumbers, tomatoes, marinated olives and our house made buttermilk ranch and balsamic dressings

cilantro marinated tomatoes with cotija, pickled red onions and pepitas

roasted corn and black bean salad

cilantro-lime spanish rice and charro beans

tri-colored tortillas chips with house made fire-roasted salsa served family-style

entrées

chef attended* chicken and cheese quesadilla station

beef, chicken or shrimp fajitas with shredded lettuce, sliced pickled jalapeños, sour cream, pico de gallo, guacamole and cheddar cheese

corn and flour tortillas

from our pastry shoppe

cinnamon churros, mexican flan, mini tres leche cake and sopaipillas with guajillo chili-infused honey



price is per person and based on sixty minutes of service
minimum guarantee 50 people
*chef attendant required 120.00

> plated > buffet > to go

lunch buffets - grand spa lunch buffet | 41.95

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 gazpacho and then work your way to a fillet of fresh roasted salmon or a grilled lemon rosemary chicken breast. add the accomplice cocktail (\$) 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 and sides

grand garden salad bar - croutons, feta cheese, chopped eggs, sliced cucumbers, tomatoes, marinated olives and our house made buttermilk ranch and balsamic dressings

lemon scented kale, sesame seed crunch and cotija cheese

cucumber, onion and tomato salad

lemon-herb couscous salad spoons

compressed melon with feta cheese and local honey

quinoa and arugula with dried fruit, orange and evoo

citrus and herb seasonal vegetables

pastry chef's whole grain bread with a tomato compote

entrées

lemon rosemary grilled chicken breast with chimichurri

slow-roasted salmon – hemp-crust with pomegranate blueberry salsa

from the pastry shoppe

short bread

petite angel food cake with fresh macerated berries

strawberry gazpacho



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

> plated > buffet > to go

lunch buffets - butcher block gourmet deli lunch buffet | 41.95

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 an all-american beer selection (\$) 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 and sides

grand garden salad bar -croutons, feta cheese, chopped eggs, sliced cucumbers, tomatoes, marinated olives and our house made buttermilk ranch and balsamic dressings

loaded potato salad

southern poppy seed coleslaw

baldwin county honey-pecan chicken salad

fresh herbed potato chips

entrées

chef attended* gourmet panini station with three "chef specialty" paninis: reuben panini on rye, quatro fromage panini, grilled chicken with herbed goat cheese and asparagus panini on ciabatta

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

jalapeño-jack, swiss, provolone and cheddar cheeses

wraps, ciabatta, onion, rosemary bun, wheat and white breads

from our pastry shoppe

fudge brownies, maple pecan blondies, coconut macaroons and fruit martinis



price is per person and based on
sixty minutes of service
minimum guarantee 50 people
*chef attendant required 120.00

> plated > buffet > to go

design your own market-style to go lunch | 27.95

all market-style lunches are served with fresh fruit, potato chips and a chilled beverage, packed in a brown paper bag

your choice of three of the following:

turkey

house smoked turkey breast, bacon, brie cheese and seasonal preserves served on wheat bread

honey ham

house smoked ham and havarti cheese, creole mustard and house made pickles on a french baguette

prime rib

smoked gouda, onion jam and arugula with herb truffled aioli on a french baguette

your choice of two of the following:

southern-style potato salad, pasta salad or southern poppy seed coleslaw

your choice of three of the following:

fudge brownies, chocolate chip cookies, white chocolate macadamia nut cookies or maple pecan blondies

herb grilled chicken

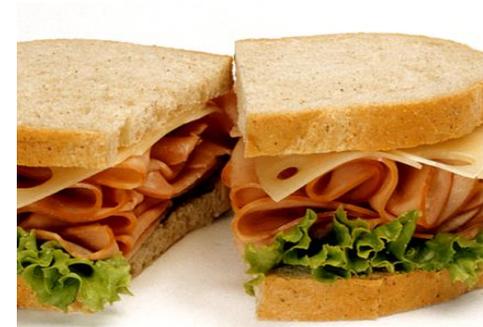
feta cheese, confit tomatoes, pickled peppers, baby greens, basil aioli, tomato basil wrap

the veggie

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

baldwin county chicken salad

baldwin county honey pecan chicken salad on a flaky croissant



price is per person

perfect reception

meetings imagined greener grand activities breakfast breaks lunch RECEPTION dinner beverage technology

> hors d'oeuvres > displays > stations



ESSENCE

beverage
canapés
spoons
tasters
hors d'oeuvres
action stations
culinary displays
carving stations

> hors d'oeuvres > displays > stations

reception | hors d'oeuvres

30-minute reception minimum is 28.00 per person | 90 minute reception minimum is 75.00 per person
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, beverage 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 hors d'oeuvres | 5.95 per piece

french onion and boursin canapés

grilled gulf shrimp - jalapeno cream and smoked tomato gazpacho

smoke gulf fish – pickled peppers on a crostini

duck confit – cherry de gallo

heirloom tomato and mozzarella lollipop - sweet white balsamic

cheddar, jalapeño and granny smith apple lollipop

tuna tartar tacos – chili oil, chimichurri and chipotle aioli

honey pecan chicken salad-phylo cup

jumbo lump crab – avocado, red chilies, herbs and a yuzu vinaigrette

spiced lamb loin – brioche and caramelized onion

mini lobster rolls

prosciutto classico – lavender balsamic

creole egg with bacan jam and bill e's bacon



applewood smoked duck – satsuma bourbon glaze

smoked scallop crudo, satsuma, red pepper and cilantro

blt – smoked bacon, tomato jam, local arugula, house made buns

farmhouse brie crostini – roasted fruit and herbs

bama bruschetta – tomato, okra and goat cheese

fig and house cured ham flat bread – arugula and blue cheese

> hors d'oeuvres > displays > stations

reception | hors d'oeuvres

30-minute reception minimum is 28.00 per person | 90 minute reception minimum is 75.00 per person

hot hors d'oeuvres | 6.95 per piece

chipotle chicken quesadillas - leaping lizard sauce

vegetable spring rolls - pineapple sweet and sour

mini award winning gulf crab cake -spicy rémoulade (8.25)

coconut shrimp – sweet chili sauce

pecan-crust ed chicken tenders - maple-honey mustard

mini beef wellington - black truffle sauce

grilled spring lamb “lollipops” (8.25) - chimichurri sauce

asian teriyaki-glazed snake river farms kobe beef satay

goat cheese fritter with sriracha and honey

bill e's bacon and asher blue cheese tart (8.25)

mac 'n cheese croquettes

soup tasters | 5.95 per piece

tequila shrimp gazpacho

roasted tomato bisque

beef and burgundy – truffle and mushrooms

shellfish bisque – tarragon foam

loaded potato soup – bill-e's bacon, cheddar
and scallions



reception | hors d'oeuvres

> hors d'oeuvres > displays > stations

30-minute reception minimum is 28.00 per person | 90 minute reception minimum is 75.00 per person

savory martinis – cold | 7.95 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 focaccia crouton

two peeled jumbo bronzed shrimp - cocktail sauce, horseradish and tabasco

freshly tossed chicken caesar salad

jumbo crab cobb - avocado, bacon and blue cheese

west indies lump crab salad - cucumber linguini

blackened #1 grade ahi tuna - prepared rare with truffle-soy slaw and wasabi crème fraîche



> hors d'oeuvres > displays > stations

reception | hors d'oeuvres

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

savory martinis – hot | 8.95 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.

lobster mascarpone mac 'n cheese – fines herbes and parmesan

roasted alabama pork shoulder – braised collards and sweet corn pudding

black truffle risotto - wild mushroom ragoût

blackened shrimp – conecuh sausage, smoked tomato gravy over baldwin county stone ground grits

loaded yukon gold smashed potatoes



> hors d'oeuvres > displays > stations

reception | culinary displays and petite plates

30-minute reception minimum is 28.00 per person | 90 minute reception minimum is 75.00 per person

american artisan cheeseboard | 13.95

honeycomb, fruit mustards and gourmet crackers

- thomasville tomme - sweet grass dairy, georgia raw cow's milk, tangy, salty, smooth
- garrett's ferry – many fold farm, atlanta, georgia sheeps milk, soft, buttery, ultra-creamy, semi-lactic cotin-style cheese
- truffle tremor - cypress grove, California goat milk, heady truffle, floral, notes of herbs
- asher blue – sweet grass
- georgia gold cheddar - natures harmony, georgia raw cow's milk, old school, sharp, buttery, malty finish

domestic cheese display | 10.95

poblano pimento with spiced pecans, gorgonzola dolce with whiskey marinated fruit, belle chèvre goat cheese with pepper jelly, lavash and grapes, 54° gourmet crackers

spreads and breads display | 12.95

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

price is per person



fresh vegetable crudités petite plates | 6.95

fresh vegetables, olives and peppers served with buttermilk ranch, blue cheese and sun-dried tomato dips

fresh fruit skewer petite plate | 6.95

fresh seasonal fruits with a key lime-yogurt sauce

brie en croûte display | 9.95

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

> hors d'oeuvres > displays > stations

reception | culinary displays and petite plates continued

30-minute reception minimum is 28.00 per person | 90 minute reception minimum is 75.00 per person

grand seafood display | 25.95

iced and peeled jumbo shrimp, alabama oysters, ceviche tasters and west indies lump crab salad with lemon wedges, cocktail, horseradish and house made hot sauce

farm-raised alabama oyster bar | 12.95

two alabama varieties of oysters on the half shell presented with lemon and cocktail, horseradish and house made hot sauce

southwestern display | 7.95

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

chips and dips display | 8.95

fresh house made grand spice and truffle parmesan, sea salt and ranch flavored chips with buffalo blue cheese, five onion, roasted garlic and sun-dried tomato dips

snacks display | 6.95

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

gourmet popcorn display | 6.95

freshly popped popcorn with season you own sea salt, truffle-parmesan, ranch, grand spice seasonings

price is per person



> hors d'oeuvres > displays > stations

reception | culinary action stations

30-minute reception minimum is 28.00 per person | 90 minute reception minimum is 75.00 per person



chef attended* ceviche station | 20.95

shrimp, oysters, crab, ahi tuna and hamachi with toppings to include: charred lemon, grapefruit, citrus, pineapple, orange, avocado, cucumber, radish, sriracha, ponzu, hot chilies, tobiko caviar, champagne, horseradish mignonette, extra virgin olive oil, espelette, leche de tigre, red chili and coconut

fire and ice station* | 21.95

freshly shucked alabama oysters prepared three ways and served with horseradish, mignonette, house made cocktail, miso mustard, tarragon aioli, chimichurri, lavosh and crackers – two attendants required per 100 guests

- raw oysters served on the half shell
- grilled and topped with conecuh sausage, greens and blackened hollandaise
- fried oyster lollipops

chef attended* twice baked potato station | 11.95

mini yukon gold twice baked potatoes topped with

- bill-e's bacon, green onion and white cheddar
- black truffle and horseradish
- gulf crab

mason jar salads | 10.95

- romaine, cranberry, asher blue cheese, quinoa, blueberry vinaigrette
- chop chop salad - iceberg, tomato, bacon, blue cheese, cucumber, avocado, egg and buttermilk ranch
- southern caesar salad – black kale, corn bread croutons, belle chèvre goat cheese, bacon caesar dressing

grand garden salad station | 8.95

baby mixed greens, baby spinach, fresh romaine lettuce, cucumbers, cherry tomatoes, olives, carrots, broccoli, mushrooms, red onions, diced eggs, bacon, chicken, shrimp, shredded cheddar cheese, house made croutons, buttermilk ranch and balsamic dressings

price is per person

*chef attendant required 120.00

> hors d'oeuvres > displays > stations

reception | culinary action stations continued

30-minute reception minimum is 28.00 per person | 90 minute reception minimum is 75.00 per person

shrimp & grits station* | 15.95

bronzed shrimp sautéed to order with conecuh sausage and smoked tomato gravy over baldwin county stone ground cheese grits

mac and cheese station* | 19.95

- buffalo chicken with blue cheese
- bacon, truffle and mushrooms
- green onion, roasted tomato and garlic

slider station | 18.95

- grilled kobe beef, house made pickle and smoked gouda
- chicken breast, provolone and bacon
- pulled heritage pork, pickled red onions, white barbeque sauce

chef attended fish taco station* | 14.95

house smoked whole gulf fish with fire-roasted salsa, pico de gallo, cabbage slaw, red onion-cilantro, house made hot sauce, tequila-lime aioli, flour and corn tortillas and a smoky cilantro-lime vinaigrette

price is per person

*chef attendant required 120.00



> hors d'oeuvres > displays > stations

reception | culinary carving stations*

30-minute reception minimum is 28.00 per person | 90 minute reception minimum is 75.00 per person
all culinary carving stations are accompanied by freshly baked rolls

roasted tenderloin of beef | 23.95
béarnaise sauce

southern honey-baked pit ham | 13.95
spiced pecan glaze, mayonnaise and kitchen mustard

herb-rubbed roasted prime strip loin of beef | 17.95
roasted garlic demi-glaze and horseradish cream

crawfish and crab stuffed pork loin | 16.95
cajun cream sauce

oven-roasted baron of beef | 14.95
whiskey au jus and horseradish cream

bill-e's smoked pork belly carving station | 15.95
house made red-eye gravy

roasted tomahawk prime rib | 25.95
whiskey au jus and horseradish cream

price is per person

*chef attendant required 120.00



> hors d'oeuvres > displays > stations

reception | culinary dessert stations*

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

bananas foster station* | 12.95

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

doughnut station* | 12.95

caramel, vanilla sugar and chocolate in a brown paper bag

cannoli station | 12.95

- tiramisu
- ugandan vanilla with hazelnut
- chocolate with chocolate shavings

fondue station* | 12.95

spiced dark chocolate, salted caramel, godiva white chocolate accompanied by your favorite dipping items - pound cake, strawberries, marshmallows and pretzels

freak shake utopia* | 12.95

strawberries and cream, oreo cookie and caramel praline shakes

price is per person

*chef attendant required 120.00



> hors d'oeuvres > displays > stations

reception | culinary dessert stations continued

30-minute reception minimum is 28.00 per person | 90 minute reception minimum is 75.00 per person

viennese station | 12.95

french and italian mini-pastries to include – raspberry almond tart, white and dark chocolate mousse cups, cream puffs, cheesecake tarts and hand-dipped chocolate covered strawberries

marble slab ice cream station* | 12.95

- ice cream flavors: chocolate and vanilla
- toppings to include: 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
- cake cones and sugar cones

mad scientist chef station* | 15.95 - minimum guarantee 50 people

- nitro ice cream station - chocolate, vanilla and strawberry ice cream pearls created before your eyes with liquid nitrogen by our "mad scientist chef"
- fruit caviar
- nitro dragon cake station - squares of pound cake dipped in liquid nitrogen and served with light and dark chocolate in test tube tasters

price is per person

*chef attendant required 120.00



dinner

meetings imagined greener grand activities breakfast breaks lunch reception **DINNER** beverage technology

- > themed receptions
- > plated dinners
- > restaurant-style themed plated dinners
- > buffets



FLAVOR

- appetizers
- house made soups
- salads
- fish
- poultry
- filet
- lamb
- custom desserts
- wine service

> **themed receptions** > **plated dinners** > **restaurant-style themed plated dinners** > **buffets**

themed receptions - grand traditions | 82.95

this "taste" of the grand hotel highlights food and beverage recipes from our official *grand traditions* grand hotel book. mojitos and margaritas (\$) are our featured hand-crafted well-balanced cocktails that will be muddled before 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 29.95 as memory of your special event.

to pair perfectly with this theme, we suggest a string quartet | 1,500 for three hours.

appetizers

west indies lump crab salad spoons

blackened #1 grade ahi tuna - seared rare, served with truffle-soy slaw and a wasabi crème fraîche

baldwin county pecan chicken salad lettuce wraps - spiced baldwin county pecans

grand seafood gumbo 

entrees

shrimp and grits station* - bronzed shrimp with conecuh sausage, smoked tomato gravy and baldwin county stone ground cheese grits

saltwater grill jubilee seafood pasta* - seafood with bell peppers, mushrooms, spinach, penne pasta and a cajun cream sauce

grand steakhouse rack of lamb* - sweet corn pudding and black kale

grand steakhouse beef tenderloin* - béarnaise sauce



price is per person and based on ninety minutes of service
minimum guarantee 50 people
*chef attendant required 120.00

> **themed receptions** > **plated dinners** > **restaurant-style themed plated dinners** > **buffets**

themed receptions

grand traditions reception continued

from our pastry shoppe

grand hotel bread pudding 
with a signature whiskey sauce

nanner pudding

godiva white and dark chocolate tasters

flourless chocolate pop rock bomb

vanilla buttermilk panna cotta

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



> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets

themed receptions | food and wine event

are you having a hard time deciding on what type of cuisine your attendees might enjoy? then the food and wine event reception is your answer! we have adorned the culinary stations with décor from all over the world and chosen the most popular cuisine and wines 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 - 89.95 | food with wine pairing - 106.00



france

imported cheese display – dried fruits, honey, house made jams, artisanal breads and crackers

charcuterie display – salami, ham, terrines, pâtés, rillettes and sausage with assorted fruit, wine mustards, compotes and olives

black pepper tuna niçoise – fingerling potatoes, haricot verts, niçoise olives, cured egg and an anchovy vinaigrette

rack of lamb* – goat cheese, pommes dauphine, caramelized mushrooms, celery and a roasted garlic lamb jus

sorbet molecular* – frozen with liquid nitrogen, cherry, bordeaux, tarragon-lemon, champagne and thyme

mignardises

wine pairing - g rard bertrand, chardonnay and g rard bertrand, pinot noir

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

*chef attendant required 120.00

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets

themed receptions | food and wine event continued

california

foie gras torchon – orange jam, brioche

jumbo lump crab – avocado, red chilies, herbs and yuzu vinaigrette

baby greens salad – fruit, berries, goats cheese and apple vinaigrette

cardamom roasted duck – celery root puree, brandied cherry and duck reduction

citrus tart – lemon, orange whipped crème fraîche

chocolate toffee almond crunch

wine pairing - mer soleil, chardonnay and nadia cabernet sauvignon

italy

garden gazpacho – heirloom tomatoes, garden vegetables, herbs and olive oil

bruschetta – classico, wild mushroom, apple, gorgonzola, artichoke and olive

extra virgin olive oil poached halibut – braised fennel, tomato-garlic jam

black truffle and potato raviolis – pancetta, brown butter, chives

macchiato mousse martini

create your own cannoli with toppings to include hazelnuts, chocolate shavings and pistachios and fillings to include tiramisu, ugandan vanilla and chocolate

wine pairing – la fiero, pinot grigio and marchesi de' frescobaldi, chianti rúfina



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

> **themed receptions** > **plated dinners** > **restaurant-style themed plated dinners** > **buffets**

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 - 81.95 | food with beverage pairing - 97.95

alabama produce stand

- house made pickled okra
- seasonal whole fruit
- baby wedge salad - vidalia onion dressing with fried vidalia onions
- country red bliss potato salad
- macaroni salad
- local fried green tomato station with spicy remoulade sauce

on the side

- nacho station - jalapeños and queso
- popcorn display with a variety of flavors and seasonings
- fiddler farms peanuts

build your own potato tornado station*

- bill e's bacon, white cheddar sauce, sour cream, green onions, blackening spice, ranch powder, blue cheese sauce and candied jalapeños

mini gourmet corn dog station*

hand-dipped conecuh sausage in a zesty cajun batter served with smoked ketchup and mango habañero mustard

blackened chicken on a stick

white bama bbq sauce



dessert station

jones gourmet sodas
and root beer float station

baldwin county pralines
and spiced pecans

funnel cake

shaved ice

cotton candy

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets

themed receptions | alabama county fair continued

beverage pairings

fiery cru- tequila barrel-aged cru rum, jalapeños, limes simple syrup

fairhope julep – bourbon, lemon juice, chef's garden spearmint and local honey

county fair carnival games | 800.00

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 tickets for all three.

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

spin to win - this is a classic game of luck and great for all ages! just give it a spin to see what you win!

tic-tac-toss - this game combines the best of tic-tac-toe and bean bag toss. the objective of the game is to line them up in a row to win vertically, horizontal or diagonal.

ladder golf - a lot like horseshoes, but with a fun twist! toss the "bolos" at the ladder and earn points based on which target you hit. no carnival is complete without this promising game!

tickets will be given for each event. the higher the points they score, the more tickets they will receive. prizes can be provided at an additional cost.



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

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets

themed receptions

food truck experience | 79.95

this reception-style event has a great variety of street foods allowing your guests to network as they move from station to station. stop off at the beverage station for our locally produced beer, truck stop honey or enjoy our fairhope julep cocktail. pricing is based on a reception-style event. to make this a dinner setting for an additional 20.00 per person. three entrées, one side and one dessert for 40-100 people | five entrées, one side and two desserts for 100-150 people



entree stations

street taco station*

chopped barbacoa, pulled pork carnitas, back forty barbequed chicken, cilantro-lime cabbage slaw, honey-chipotle aioli, house made tabascos, local corn and flour tortillas

fire and ice – oyster station*

freshly shucked alabama oysters prepared three ways and served with horseradish, mignonette, house made cocktail, miso mustard, tarragon aioli, chimichurri, house made hot sauce, lavash and crackers

- raw oysters served on the half shell
- grilled and topped with conecuh sausage, greens and blackened hollandaise
- fried oyster lollipops

smoked station

coffee rubbed brisket, spiced pork ribs and spicy conecuh sausage sauces - white, mustard and back forty barbeque sauces

frito pie station

three-alarm chili, black bean and corn chili, turkey and white bean chili, fritos, sour cream, shredded cheeses, house made hot sauce, chopped red onions, green onions, pickled and raw peppers

lettuce wrap station

crisp head lettuce, romaine hearts, napa cabbage, sichuan beef, miso-glazed salmon, marinated asian noodle salad, japanese cucumber salad, hearts of palm, sprouts, cherry tomatoes and a ginger-soy dressing



> **themed receptions** > **plated dinners** > **restaurant-style themed plated dinners** > **buffets**

themed receptions

food truck experience continued

side stations

nashville-style hot chicken and biscuit station
buttermilk biscuits and honey

mac 'n cheese station*

- buffalo chicken with blue cheese
- bacon, truffle and mushrooms
- green onion, roasted tomato and garlic

build your own guacamole station*

fresh tortilla chips, charred tomato salsa, tomatillo salsa, chili salsa, pinto dip, black bean dip, queso and a seven layer dip

dessert stations

freak shake utopia*

strawberries and cream, oreo cookie and caramel praline shakes

doughnut hole station*

doughnut holes served in a brown paper bag with caramel, chocolate and vanilla powdered sugars

price is per person and based on ninety minutes of service

minimum guarantee 75 people

*chef attendant required 120.00



> **themed receptions** > **plated dinners** > **restaurant-style themed plated dinners** > **buffets**

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 | 14.95

jumbo shrimp cocktail presented with horseradish cocktail and a charred lemon

fried green tomatoes | 12.95

cornmeal-crust green tomatoes fried to perfection served with seafood étouffée

award winning grand gulf crab cakes | 13.95

delicate lump crab meat cakes served golden brown with green tomato chowchow and a spicy rémoulade sauce

pan-roasted diver scallops | 14.95

tomato jam, arugula and bill-e's bacon

alabama belle chèvre tart | 9.95

sun-dried tomatoes, basil and a pesto cream sauce

bronzed shrimp and grits | 13.95

bronzed shrimp with conecuh sausage and smoked tomato gravy with baldwin county stone ground cheese grits

appetizer duo | 18.95

pick two from above



price is per person

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets

plated custom dinner

house made soups | 10.95

grand seafood gumbo 

fresh shellfish bisque en croute

roasted red pepper soup en croute
truffle dust and oil

southern crab and corn
chowder en croute



salads

spinach salad | 9.95
red onions, dried berries, sliced almonds and
an apple-thyme vinaigrette

southern caesar salad | 9.95
black kale, corn bread croutons, belle
chèvre goat cheese, bacon caesar dressing

grand caprese | 9.95
fresh mozzarella, roasted and fresh
tomatoes, pine nuts, arugula, basil oil and
champagne vinaigrette

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

baby wedge salad | 9.95
baby iceberg wedge, fried shallots, chicken-
fried bacon and artisan blue cheese
dressing

grand garden salad | 9.95
baby greens, roasted tomatoes, cucumbers,
pickled onions, carrots and your choice of
buttermilk ranch or balsamic



intermezzo | 4.95

green apple sorbet

pastry chef's seasonal sorbet

mojito sorbet

price is per person

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets



plated custom dinner

entrées

grand filet | 59.95

horseradish and bacon whipped potatoes, jumbo asparagus, roasted baby carrots, roasted tomato demi-glace

lamb chops | 52.95

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

herb-roasted red snapper | 44.95

lemon-scented couscous, brocolinni, honey-ginger velouté

grilled gulf grouper | 44.95

curried cauliflower purée, spice trail carrots and ras el hanout butter and beluga lentils

seared roasted salmon | 43.95

corn and pepper maque choux and cilantro-chimichurri

point clear pork chop | 40.95

double-cut Berkshire pork chop wild mushroom cream, sweet potato purée and asparagus



price is per person

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets



price is per person

plated custom dinner continued

entrées

grilled 16oz cowboy rib-eye | 59.95

rib-eye grilled medium-rare to medium accompanied by loaded smashed potatoes and farm vegetables with a whiskey au jus

saltwater's by-catch | sustainable | 43.95

crab and charred lime pico de gallo, house made blackening seasoning, dirty rice

a&w root beer braised beef short rib | 54.95

braised beef short rib, roasted garlic grits, braised root vegetables and a natural jus

tuscany marsala chicken | 42.95

black truffle, haricot vert and mixed potato hash

customize any entrée and create a duo by adding:

herbed chicken with a roasted tomato demi-glace | 4.95

jumbo shrimp with tomato jam, arugula and bill e's bacon | 8.95

gulf coast lump crab cake with a green tomato chow-chow | 7.95

broiled maine lobster tail with tarragon-lemon butter | 23.95

price is per person

multi-choice entrées:

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

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets

plated custom dinner continued

from our pastry shoppe

malted chocolate torte | 10.95

drizzled with salted caramel and topped with chantilly crème

caramel praline mille-feuille | 10.95

caramel mousse, praline crunch, chocolate caramel sauce and fleur de sel

bubble sugar berry | 10.95

berry mousse, vanilla custard and white chocolate

kimberly's cheesecake | 10.95

shortbread cookie crust and strawberry compote

create your own trio of desserts (choose three) | 12.95



price is per person

enhance your event by adding the following:

chocolate truffles | 4.95

chocolate strawberries | 3.95

culinary dessert stations | see page 65 and 66

white and dark chocolate tasters | 4.95

macaroons | 4.95

price is per person

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets

restaurant-style plated themed dinners - the grand steakhouse experience | 88.95

as you enter the grand steak house restaurant, you will be greeted with an old fashioned and manhattans (\$), 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 (\$300) and filled with candlelit tables which are sure to set the mood for an elegant evening. once you have finished enjoying your cocktail, 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 steakhouse experience.

we recommend starting with the mer soleil, chardonnay for your first course, then the lyeth, cabernet sauvignon with your entrée course.

appetizer:

jumbo shrimp cocktail – poached shrimp, horseradish cocktail and a charred lemon

salad:

grand wedge salad – iceberg lettuce, sun-dried tomatoes, bill-e's bacon, asher blue cheese, buttermilk dressing

intermezzo:

limoncello sorbet

guest's choice of entrée:

entrées are served with yeast rolls, horseradish and bacon whipped potatoes and fresh asparagus

- filet of beef - prepared medium-rare to medium with a béarnaise sauce
- gulf wild fish - lemon tarragon (see page 7 for more information on gulf wild program)
- angus strip - prepared medium-rare to medium with a shiraz-shallot sauce

dessert:

valrhona chocolate parfait, chocolate cake, ganache, mousse, vanilla bark and double chocolate macaroon



price is per person

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets

restaurant-style plated themed dinners – saltwater grill restaurant experience | 85.95

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 our signature blue island breeze(\$). as you enjoy one of our fresh all-natural cocktails, you will be enamored by the deep blue lights swimming up the walls (\$300) 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 pinetti notte pinot grigio for your first course, then the auspicion chardonnay and yulupa pinot noir with your entrée course

appetizer:

- saltwater crab cake and crab and grit fritter

soup:

- grand seafood gumbo 

intermezzo:

green apple sorbet

guests choice of entrée:

entrées are served with cornbread muffins served family-style

- gulf wild fish - covey farms succotash with a port wine reduction (see page 7 for more information on gulf wild program)
- butter poached grouper – warm citrus fingerling potatoes and wild mushroom confit and a charred lemon vinaigrette
- grilled filet of beef – parmesan mashed potatoes, jumbo asparagus, glazed baby carrots, roasted tomato demi-glace)

dessert:

lemon tart with sugared blueberries



price is per person

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets

family-style plated themed dinners – farm to table | 81.95

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.



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

the following will be served family-style:

- third coast shrimp and grits - jumbo shrimp, conecuh sausage and a smoked tomato gravy with baldwin county stone ground grits
- joyce farm's chicken - chicken neck gravy
- a&w short ribs - roasted garlic grits, braised root vegetables and a natural jus
- sermon farm's sweet potato purée
- farm vegetables
- cornbread muffins with local honey butter



pecan pie and red velvet cake served family-style

minimum guarantee 35 people

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets

buffet dinners

saltwater grill dinner buffet | 92.95

are you in the mood for the best tasting seafood around? if you answered yes, then the seafood jubilee is just what you are looking for. you will be greeted with fresh hand-crafted mojitos and point clear of stress cocktails (\$) passed on silver trays. the coastal-themed up-lit walls (\$300) accompanied by the sounds of a steel drum band will enhance your dining experience. whether you desire fresh broiled grouper or fried shrimp, 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

shellfish bisque

local seafood display

iced and peeled gulf shrimp, farm raised local oysters, lemon wedges, cocktail, horseradish and house made hot sauce

salads and sides

- grand garden salad bar - croutons, feta cheese, chopped eggs, sliced cucumbers, tomatoes, marinated olives and our house made buttermilk ranch and balsamic dressings
- west indies lump crab salad spoons
- seafood tarragon potato salad
- marinated crab claws
- seafood dirty rice
- farm vegetables
- grit fritters

entrées

- broiled grouper - seafood jubilee ragoût
- oven-roasted beef tenderloin carving station* - béarnaise sauce
- chef attended fry station* - fried shrimp, oysters, cocktail sauce and a spicy rémoulade, house made hot sauce



from our pastry shoppe

key lime tarts with cherry gel

bourbon chocolate cake

 grand hotel bread pudding

with a signature whiskey sauce

mini strawberry cheesecakes

price is per person and based

on ninety minutes of service

minimum guarantee 75 people

*chef attendant required 120.00

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets

buffet dinners

welcome to L.A. (lower alabama) buffet | 87.95

welcome to L.A. ! what makes lower alabama so special? our food and southern hospitality! you will be greeted with our mobile bay sunset and our alabama grapefruit collins(\$) while you enjoy the sounds of bluegrass music. choose this buffet and you will experience an abundance of locally grown ingredients and fresh southern seafood. 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 

salads and sides

- grand garden salad bar - croutons, feta cheese, chopped eggs, sliced cucumbers, tomatoes, marinated olives and our house made buttermilk ranch and balsamic dressings
- crawfish coleslaw
- southern potato salad
- west indies lump crab salad spoons
- baldwin county stone ground grits station - bacon, diced ham, cheddar cheese, butter and scallions
- farm vegetables
- hushpuppies
- bama drop biscuits with whipped butter

entrées

- herb-roasted prime rib carving station* - whiskey au jus
- back water bayou -shrimp, conecuh sausage, corn and new potatoes
- fried alabama catfish with spicy rémoulade sauce
- blackened chicken with cajun cream sauce

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



from our pastry shoppe

southern baldwin county pecan tartlets, mini red velvet cakes and  grand hotel bread pudding with a signature whiskey sauce

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets

buffet dinners - grand steakhouse buffet | 94.95

you will be greeted by an old fashioned and manhattans, hand-passed on silver trays by attendants with white gloves. smooth jazz will circle the room that is embellished with up-lit walls (\$300) and filled with candlelit tables you will be waited on hand and foot by one of the south's most experienced staff. be sure to indulge in our chef-inspired desserts featuring our signature bananas foster. 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

- jumbo shrimp cocktail – poached shrimp, horseradish cocktail, house made hot sauce and charred lemon
- wedge salad – iceberg lettuce, sun-dried tomatoes, bill-e's bacon, asher blue cheese, buttermilk dressing
- white cheddar mac 'n cheese
- bourbon glazed carrots
- asparagus with brown butter
- baked potato station to include butter, bill e's bacon, sour cream, cheddar cheese and green onions
- freshly made yeast rolls

entrees

- rosemary chicken breast, black truffle velouté
- grilled tomahawk rib-eye carving station*, herbed horseradish sauce
- oven-roasted tenderloin of beef carving station*, béarnaise and chasseur sauce

price is per person and based on ninety minutes of service

minimum guarantee 75 people

*chef attendant required 120.00



from our pastry shoppe

bananas foster station*

raspberry almond tart

tahitian panna cotta

espresso dark chocolate mousse cups

> **themed receptions** > **plated dinners** > **restaurant-style themed plated dinners** > **buffets**

buffet dinners - old south barbeque | 87.95

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 grand bourbon-ade cocktail(\$). orange and white lighting (\$300) 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.

soup

- baked potato soup

salad, sides and entrée items

- grand garden salad bar - croutons, feta cheese, chopped eggs, sliced cucumbers, tomatoes, marinated olives and our house made buttermilk ranch and balsamic dressings
- old-fashioned potato salad
- ms. lillie's broccoli salad
- southern poppy seed coleslaw
- whiskey baked beans
- old-fashioned potato au gratin
- local white bread
- 24-hour smoked beef brisket

from the grill

- mesquite barbeque pork ribs
- pecan-smoked barbeque chicken with chef mike's red and white barbeque sauces
- barbequed conecuh sausage
- grilled corn on the cob



from our pastry shoppe

- berry cobblers with premium vanilla ice cream
- southern baldwin county pecan tartlets
- apple cupcake with spiced cream cheese icing
- mississippi mud parfaits

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

> themed receptions > plated dinners > restaurant-style themed plated dinners > buffets

buffet dinners - mardi gras extravaganza buffet | 85.95

it's mardi gras year round here in point clear. upon your arrival, you will be greeted by a masked reveler passing pimms cup cocktails and sazeracs. the atmosphere is enchanted by the sounds of new orleans jazz, while the colors (\$300) of mardi gras dance across the room. our chef has prepared a festive cajun-themed buffet taking 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 and sides

- grand garden salad bar - croutons, feta cheese, chopped eggs, sliced cucumbers, tomatoes, marinated olives and our house made buttermilk ranch and balsamic dressings
- shrimp pasta salad
- cajun crawfish bites with corn and cilantro jalapeño relish
- confetti vegetable salad
- fried green tomatoes - crawfish cream sauce
- cajun vegetable ragoût
- buttermilk biscuits and chef's freshly baked rolls - baldwin county honey butter

entrées

- blackened prime rib of beef carving station* - whiskey au jus
- joe cain's chicken jambalaya
- gulf coast barbequed shrimp
- cajun crab cakes - spicy rémoulade
- red beans and rice combined with conecuh sausage



from our pastry shoppe

baldwin county pralines

mini king cakes

peanut butter fudge

sazerac orange bread pudding
with a burnt orange caramel sauce

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

*chef attendant required 120.00

beverage

meetings imagined greener grand activities breakfast breaks lunch reception dinner **BEVERAGE** technology

> wine service > create your own



ENJOY

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

> wine service > create your own



sparkling wines and champagne

listed milder to stronger

anterra, moscato, delle venezie, italy	36.00
prosecco, belstar, vento, italy	48.00
brut, blanc de blancs, veuve de vernay, france	36.00
brut, chandon, "classic", california	44.00
brut rosé, veuve clicquot, champagne, france	149.00
brut, moët and chandon, "impérial", champagne, france	99.00
brut, veuve clicquot, "yellow label", champagne, france	118.00
brut, dom pérignon, champagne, france	225.00

> wine service > create your own



listed from milder to stronger

sweet white wines

mönchhof, riesling, mosel, Germany 60

lighter intensity white wines

pinetti notte, pinot grigio, provincia di pavia, lombardy, Italy 36

la fiera, pinot grigio, veneto, italy 44

wairau river, sauvignon blanc, marlborough, new zealand 44

fox brook, "sauvignon blanc", california 36

emmolo, sauvignon blanc, napa valley, california 52

fuller intensity white wines

flat rock, chardonnay, california 36

mer soleil, chardonnay, unoaked, "silver", california 56

cakebread cellars, chardonnay, napa valley, california 94

finca cerrada, tempranillo-rose, spain 52

> wine service > create your own



listed from milder to stronger

lighter intensity red wines

concannon, pinot noir, "selected vineyards", livermore valley, california	36
silver ridge, pinot noir, california	44
elouan, pinot noir, oregon	52
walnut crest, cabernet sauvignon, rapel valley, central valley, chile	36
belle glos, pinot noir, "las alturas vineyard", california	94
tilia, malbec, sustainably grown, mendoza, argentina	44
grove ridge, cabernet sauvignon, california	44

fuller intensity red wines

conundrum, red blend, california	52
uppercut, cabernet sauvignon, napa valley, california	60
nadia, cabernet sauvignon, "santa barbara highlands vineyard", santa barbara county, california	52
simi, cabernet sauvignon, alexander valley, california	64
black stallion, cabernet sauvignon, napa valley, california	87
cakebread cellars, cabernet sauvignon, napa valley, california	130

> wine service > create your own

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 96 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 8.00-13.00 each depending on which tier of liquor you have chosen.

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

craft beers

yuengling | 6.25

truck stop honey, alabama | 6.25

southern pecan, mississippi | 6.25

fat tire, colorado | 6.25

miller lite | 5.25

michelob ultra | 5.25

each bar will include:
spring waters | 4.25 each
soft drinks | 4.00 each

180.00 bartender fee per three hours



> wine service > create your own

select your tier of liquor

mixed drinks | select your tier:

premium well | 8.50

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

ultra premium call | 9.50

wheatley 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,
courvoisier vs cognac

platinum | 13.00

grey goose vodka, hendrick's gin,
mt. gay eclipse rum, bacardi rum, patron tequila,
booker's bourbon, knob creek bourbon-whiskey,
johnnie walker black scotch, remy martin vsop

package bar | select your tier of liquor:

premium well

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

ultra premium call

one hour | 27.00 per person
two hours | 33.00 per person
three hours | 39.00 per person
four hours | 45.00 per person

platinum

one hour | 33.00 per person
two hours | 39.00 per person
three hours | 45.00 per person
four hours | 51.00 per person

cordial service | 9.00

kahlua, baileys irish cream, frangelico,
grand marnier

> wine service > create your own

select your tier of wine

premium | 9.00

pinot grigio
pinetti notte, italy

sauvignon blanc
fox brook, california

chardonnay
flat rock, california

pinot noir
concannon, california

cabernet sauvignon
walnut crest, chile

elite | 11.00

pinot grigio
la fiera, italy

sauvignon blanc
Wairau river, new zealand

chardonnay
grove ridge, california

pinot noir
silver ridge, california

malbec
tilia, argentina

cabernet sauvignon
grove ridge, california

reserve | 13.00

rosé
finca cerrada, spain

sauvignon blanc
emmolo, california

chardonnay
mer soleil, "silver", california

pinot noir
elouan, oregon

red blend
conundrum, california

cabernet sauvignon
nadia, california



> wine service > create your own

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 an ever-lasting impression of their event.

the grand villa margarita bar

grand margarita - lime juice, orange juice, simple syrup, jose cuervo gold, cointreau and grand marnier

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

french 75 - gin, fresh lemon and champagne

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

GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

One Grand Boulevard | Point Clear | Alabama 36564

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grand events

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We breathe life
into your event,
no matter
where your
vision takes you.

ENCORE

EVENT TECHNOLOGIES

A Freeman Company

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, Encore Event Technologies. with Encore by your side, you can be assured that your event with the grand hotel 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.

Encore's provides everything from simple projector rentals, to onsite lighting, sound, projection, video, recording, 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
- additional support
- lighting, theme development and creative services

Exclusive Meeting Support with

CUMULUS™

developed & powered by

Encore, Cumulus™, allows attendees to access event information at their fingertips from any Internet-connected smart device.

the app helps meeting planners "Go Green" by eliminating print costs while offering digital wayfinding, inner-meeting messaging, video access, and more.

best of all, this app is free when partnering with Encore for all of your event technology needs.

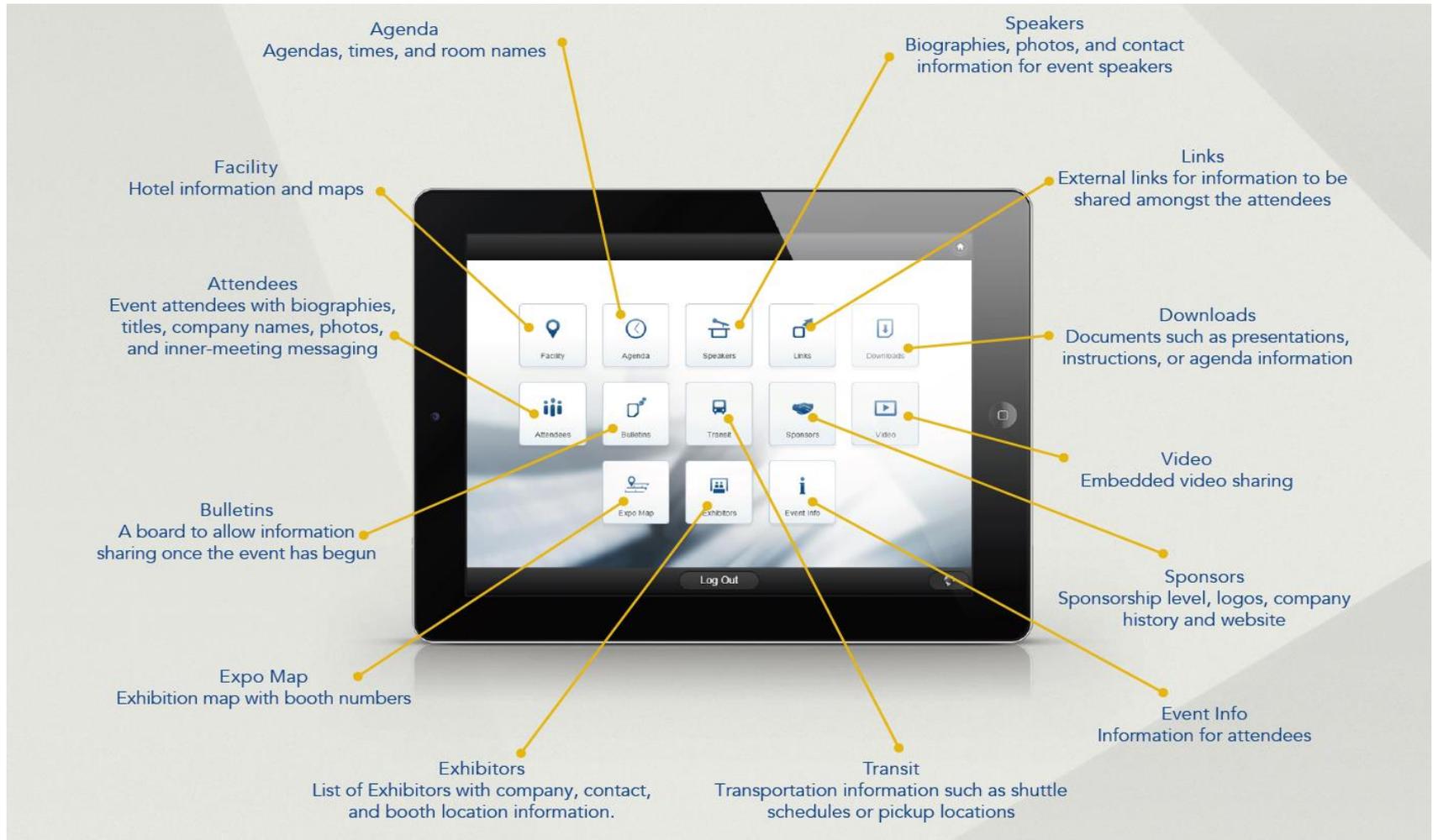


Cumulus™ App

Encore's New Event Standard

- No-cost Meeting App
- Any Size Meeting







audio visual allowance fees

as the preferred technology vendor at the grand hotel encore event technology reserves the right to apply the following

if your group chooses not to use the in house audio visual equipment and will be providing their own audio visual solution, or an outside company will be providing audio visual equipment and services an allowance fee of \$200 for rooms holding up to 40 people, \$400 rooms holding up to 350 people, and \$600 for rooms holding up to 1000 people. all allowance fees are per room per day outside audio visual is utilized

labor

all audiovisual rental equipment and services are subject to a 24% service charge or current rate on the published audiovisual price prior to any discounts, if applicable. the service charge allows encore to provide the necessary event support required to execute successful meetings and events including immediate on-site support, pre-event planning and preparation, coordination with the grand hotel marriott resort, golf club, and spa. the entire service charge is for administrative costs and is not a gratuity in whole or part to employees of encore or any other party.

operators

- setup Labor – all events requiring more than 30 minutes of audio visual setup time are subject to setup labor charges based on the complexity of event. basic setup labor charge is \$50 per hour.
- basic equipment operator- \$65 per hour (five hour minimum)
- encore maintains the right to charge for any equipment needed and technician fees for day before rehearsals.
- time and a half rates apply past 10 cumulative hours per day. labor charges can vary depending upon specialty required.

meeting g.p.s.

the grand hotel's new group presentation solution (g.p.s) allows you to pack more into your small meeting or break out. boasting a massive 70" or 80" lcd touch screens, built in video conference system, internet and much more our new g.p.s is sure to impress the most discerning attendee. 70" and 80" displays

- touchscreen
- "always on" internet access
- clean, space saving meeting technology
- leave your laptop at the office*
- avoid the inconvenience of traveling with your projector
- use built in web conferencing tools
- keep multiple documents and applications open
- easily switch between documents and applications
- share and collaborate



- Video GPS Package - \$400

*Keyboard, mouse, and tablet control available at additional cost.

themed-menu events

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.

- 52" LED 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 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 in mind. 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 -package shown \$1600
- specialty intelligent lighting
- custom gobo creation in metal, greyscale glass, and full color. yours to keep once your event has concluded
- 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
- spandex pieces in many shapes and sizes
- spandex columns
- bistro lighting - \$600 Julep Point Bistro Lights



packages

lcd client support package I - \$250

- small meeting rooms
- includes up to 80" pop-up projector screen, skirted projector table, connective cabling to projector stand and up to one hour of on-site technical support. does not include projector or audio.

lcd data projector package I - \$400

- includes lcd client support package I and lcd projector.

lcd client support package II - \$450

- grand ballroom meeting rooms
- includes 7.5'x10' draped projector screen, skirted projector table, connective cables to projector stand and up to one hour of on-site technical support. does not include projector or audio.

lcd data projector package II - \$600

- includes lcd client support package II and lcd projector.

lcd client support package III - \$650

- magnolia 4 ballroom
- includes 9'x12' draped projector screen, skirted projector table, connective cables to projector stand and up to one hour of on site technical support. does not include projector audio.

lcd data projector package III - \$800

- includes lcd client support package III and lcd projector

sound system package I up to 200 people - \$ 300

- (1) wired microphone with stand
- (1) 6-channel mixer
- (2) jbl speakers (15" driver) with stands
- Includes up to one hour of on-site technical support

presentation monitor on cart

- 52" LED monitor - \$400
- 42" plasma monitor - \$350

flipchart package - \$65

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

meeting accessories

- laptop (mac or PC)- \$175
- presentation mouse w/laser - \$70
- laptop audio interface - \$50 (requires mixer)



WIFI Simplified - 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.

- simple internet connection: for basic browsing and surfing <25 people (3mbs) | 20 per person
- simple internet connection : for basic browsing and surfing 26-50 people (5mbs) | 15 per person
- simple internet connection : for basic browsing and surfing 51-100 people (8mbs) | 10 per person
- Superior internet connection: For video streaming and heavy downloading <25 people (8mbs) | 75 per person
- Superior internet connection: For video streaming and heavy downloading 26-50 people (12mbs) | 60 per person
- Superior internet connection: For video streaming and heavy downloading 51-100 people (22mbs) | 45 per person

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

business center

we also offer a fully stocked and staffed business center to be your office away from work. we have computer workstations powered by Showcase Technology 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.

- Printer and copy services
 - Black and white copy and print \$1 per side
 - Color copy and print \$2 per side
 - Card stock printing available at additional \$2 per side
- 11" x 17" Metal sign with full color print | 25.00
mounted on semi-rigid board with directional arrows designed to be used with an a-framed easel.

ENCORE

EVENT TECHNOLOGIES

A Freeman Company



procedures and conditions

all equipment will be set up a minimum of 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 change without notice. cancellation of equipment rental within 72 hours of event will result in full charge of equipment rental. please call our technology department for details and equipment availability (251.929.2734).