



THE BEACH CLUB ▲ TURQUOISE PLACE

[spectrumresorts.com](http://spectrumresorts.com)

# Catering

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# Catering

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925 Beach Club Trail Gulf Shores, Al 36542 (251) 224-3300 | [spectrumresorts.com](http://spectrumresorts.com)

# Banquet and Catering Policies

Catering

*Thank you for choosing Spectrum Resorts as a potential site for your upcoming Event. Listed below are the requirements and policies, which are standard for all events held at the resort.*

## VENUE FEE AND SET-UP

Your venue fee will be determined based on the space contracted as well as the time of year. Spectrum Resorts will provide in-house all tables and chairs for reception seating, as well as any required buffet tables for the wedding reception based on the diagram of the event. Additionally, we will provide all food service equipment, beverage service facilities, and in-house linens and napkins.

## GUARANTEES/PAYMENT

Spectrum Resorts requires notification to the Event Manager of the exact number of guests three business days (72 hours) prior to the event. If less than the guaranteed number of guests attend the event, the original guarantee number will be charged. If no guarantee is given, the original expected number of guests will be considered your guarantee.

Payment shall be made in advance of the event unless credit has been established to the satisfaction of Spectrum Resorts in which a deposit shall be made at the time of signing the agreement. The balance of the account (including estimate on hosted bars and consumption items) is due and payable three business days (72 hours) prior to the event. Any outstanding balance will be due three days after the event. We require guests to have a credit card on file with all confirmed contracts for any charges incurred the day of the event.

# Banquet and Catering Policies

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## DAMAGE

The client agrees to be responsible and reimburse Spectrum Resorts for any damage done by the client, client's guests or vendors.

## EVENT ROOMS

Event rooms are assigned by Spectrum Resorts according to the guaranteed minimum number of guests anticipated. Spectrum Resorts reserves the right to change the event location to a room more suitable, with notification, if the attendance drops or increases.

## SERVICE AND OTHER CHARGES

- 21% taxable service charge is added to all food and beverage items. Applicable state and local sales tax is added to all food and beverage including the service charge.
- Bartender/Carver/Attendant/Butler Pass fees are subject to applicable sales tax.
- Audio Visual will be charged a 21% service charge and applicable rental tax.
- Currently the state tax is 7% for Gulf Shores and 10% for Orange Beach.

*The service charge and taxes are subject to change without notice*

# Banquet and Catering Policies

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## OUTDOOR EVENTS AND BACK-UP SPACE

Due to the demand of scheduling staff and equipment movement, Spectrum Resorts will decide 24 hours prior to the day of your event if the weather back up space will need to be utilized. If the weather forecast is 40% chance of rain or higher, wind (20 mph or higher) and/or lightning, the event will be moved to the indoor weather backup location. If renting a public space, such as the sand, veranda, or Coast, other guests cannot be asked to move or have their belongings removed. Orange Beach and Gulf Shores city ordinances, as well as Spectrum Resorts regulations, require all outdoor events to end by 10pm. Spectrum Resorts will provide backup space at an indoor location in case inclement weather at no additional charge to you. Please consult your Event Manager regarding the policies and procedures for outdoor events. *Please note that glass is not permitted at any outdoor event.*

## FOOD AND BEVERAGE

Current prices are indicated on the enclosed menus. The prices stated within are subject to a comparable increase to meet the cost of food and beverages and other costs of operation existing on the date of the scheduled event. Should the final bill not meet the minimum sales requirements, the difference will be billed as an attrition charge. Spectrum Resorts reserves the right to supply all food and beverages. All food and beverage prices are subject to change.

Spectrum Resorts does not permit any food and beverage to be brought onto the property from outside sources or the removal of any food and beverage after the events. The Alabama State Liquor Commission regulates the sales and service of alcoholic beverages and Spectrum Resorts is the only licensee authorized to sell and service alcoholic beverages on the premises.

# Banquet and Catering Policies

*Catering*

## ADDITIONAL FEES

- Bartender fees are \$125 for one bartender per 75 guests, for a four hour period; \$50 per bartender for each additional hour thereafter.
- Carver/Attendant/Butler Pass fees are \$75 for one Attendant per 100 guests; \$25 per additional 25 guests.

## MENU PREPARATION

To ensure every detail is handled in a professional manner, Spectrum Resorts requires that your menu selections and specific needs be finalized four to six weeks prior to your event. At that point you will receive a copy of our banquet event orders on which you may make additions and deletions and return to us with your signature.

## OUTSIDE VENDORS

Spectrum Resorts reserves the right to approve all outside vendors hired for use by a group. An approved wedding planner will be required for all wedding events and must be booked within 60 days of an executed contract. Spectrum Resorts will, upon reasonable notice, cooperate with outside vendors. Resort facilities are available to outside vendors to the extent that their event does not interfere with use of the facilities by other guests. All outside vendors will be required to sign a resort vendor agreement and must submit proof of \$2,000,000 insurance, engineering/electrical needs, and Fire Department approved permits to Spectrum Resorts (30) days prior to their set-up. The client is responsible for any damage charges an outside vendor incurs while in the employment of the client. Spectrum Resorts provides a preferred vendor list enclosed in this brochure.

# Banquet and Catering Policies

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## ENTERTAINMENT/DÉCOR

To enhance your event we can recommend vendors who can provide décor, linen, music, and entertainment options to enhance your experience.

Contact your Event Manager for details.

## SHIPPING AND RECEIVING

Spectrum Resorts will accept up to 7 boxes complimentary 7 days prior to the scheduled event. Any additional boxes will be subject to a \$10 handling/storage fee per box. Clients will be responsible for unloading pallets. This amount is subject to review and will be confirmed no later than 4 weeks prior to the group's arrival.

This handling/storage fee will cover the following services:

- Receiving shipment
- Secured storage for up to 1 week prior to your event
- Distribution of event materials to event location

All shipments should be routed directly to the property in which your event is being held:

### The Beach Club

925 Beach Club Trail  
Gulf Shores, AL 36542  
Attention: Event Manager  
Your Event Name/Event Date

### Turquoise Place

26302 Perdido Beach Blvd.  
Orange Beach, AL 36561  
Attention: Event Manager  
Your Event Name/Event Date

## SIGNAGE

Spectrum Resorts has the following policy with respect to signs in the banquet and meeting areas. Spectrum Resorts reserves the right to approve all signage. All signs must be professionally printed. Signage is not permitted on the exterior or interior of the guest rooms, or anywhere in public areas. Printed signs outside events rooms should be free standing on an easel.

# Banquet and Catering Policies

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## SMOKING

Smoking is permitted only in designated areas.

## PARKING

Buses, Utility/Personal Trailers and RVs are not permitted.

### **Parking at The Beach Club:**

Each reservation includes two parking passes in the specified tower parking lot. Please see the front desk for additional parking passes as needed, at no additional cost.

### **Parking at Turquoise Place:**

Each reservation includes one unit specific parking place and a second unnumbered space in the onsite garage. Additional parking available as follows:

Onsite Garage: Any additional unnumbered spaces available can be used for a fee of \$25 per night on a first come, first served basis.

East Parking Lot: This parking lot is located roughly .25 miles to the east of Turquoise Place. Parking available for \$15 per night on a first come, first serve basis. Shuttle service will be available in this lot, and you will need your unit key/wristband to access the lot.

Church Parking Lot: Parking is available at no additional cost at Christian Life Church located 2.9 miles from Turquoise Place on Canal Road. Shuttle service is not available at this lot.

No advanced reservations available. All options are on a first come, first serve basis.

Additional parking passes for all options are available at the front desk of both towers.

Please contact your Event Manager for any questions relating to parking specifics.

## LOST AND FOUND

Spectrum Resorts does not accept any responsibility for the damage or loss of any items left in the event space prior to, during, or following the events.



# Preferred Vendors

Catering

## Entertainment

### Southern Sounds

(251) 219-4665  
www.southernsounds.com  
torrie@southernsounds.org

### Tip Top Attractions

**Kirke Weinacker**  
(251) 414-3177  
www.tiptopattractions.net

### JR Owen Entertainment

**JR Owen**  
(251) 978-2077  
www.jrowen.com

## Equipment, Supply and Linen Rental

### SOHO Events & Rentals

(251) 209-9379  
www.sohoeventsandrentals.com

### Pelican Pete Party Rentals

(251) 986-5465  
www.pelicanpetepartyrentals.com  
pelicanpetepartyrentals@gmail.com

### Big Day Weddings

(251) 223-7430  
www.bigdayweddings.net

### BBJ Linens

(800) 592-2414  
www.bbjlinen.com

# Preferred Vendors

# Catering

## Florists

### Millie's Flowers

(850) 292-8585  
www.millies-flowers.com

### Amore Flora

(251) 747-1141  
www.gulfshoresflorists.com  
gcmoreflora@gmail.com

### Flowers by the Shore

(251) 968-8033  
www.flowersbytheshore.com

### Southern Veranda

(251) 928-4433  
www.southernveranda.com

### Fiore

(850) 469-1930  
www.fioreofpensacola.com

## Bakeries

### A Specialty Bakery

(251) 968-2253  
www.aspecialtybakery.com

### Artfully Delicious

#### Heather Sutton

(850) 221-0885  
www.buymycake.com

### Publix Bakery Orange Beach

(251) 980-1400

### Publix Bakery Gulf Shores

(251) 948-1281

### Couture Cakes

(251) 626-9895  
www.couturecakeshop.com

# Preferred Vendors

Catering

## Wedding Coordinators/Directors

### Ido Gulf Coast Weddings

**Sissy Cook**

(251) 986-5465

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

[idogulfcoast@gmail.com](mailto:idogulfcoast@gmail.com)

### Chic Weddings

**Jacque Burkett**

(251) 422-0026

[jacq0823@yahoo.com](mailto:jacq0823@yahoo.com)

### Weddings by Mandy

**Mandy White**

(251) 605-4495

[weddingsbymandy@gmail.com](mailto:weddingsbymandy@gmail.com)

### Wedding with Style

**Vicki Hukak-Stankonski**

(251) 751-1000

[www.wed-with-style.com](http://www.wed-with-style.com)

[wedwithstyle@gmail.com](mailto:wedwithstyle@gmail.com)

### Chelsea Crawford Events

**Chelsea Crawford**

(251) 597-0159

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

[chelseacrawfordevents@gmail.com](mailto:chelseacrawfordevents@gmail.com)

## Audio Visual/Lighting

### Southern Sounds

(251) 219-4665

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

[torrie@southernsounds.org](mailto:torrie@southernsounds.org)

### Giles Audio Visual Intergrations

**Brad Giles**

(251) 747-4146

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

[brad@gilesavi.com](mailto:brad@gilesavi.com)

### Dorsett Productions

**Mike Dorsett**

(251) 423-4686

[mikedorsett@bellsouth.net](mailto:mikedorsett@bellsouth.net)

# Preferred Vendors

Catering

## Photographers

### Renaissance Portrait Studio

**Tammy & Jason Odom**

(251) 928-5944

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

### Sublime Studios

**David and Courtney Craver**

(800) 931-1231

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

### Sidney Lopez

**Sidney Lopez**

(985) 226-6167

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

[hello@sidneylopez.com](mailto:hello@sidneylopez.com)

### Sea Mist Weddings

(251) 600-9707

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

### PhotoBooth

Magic Memories Photography

(241) 490-5693

[wes@magicmemories.com](mailto:wes@magicmemories.com)

## Marriage Officiates

### Ken McCormick

(251) 377-5444

### Rev. Robert Warren

(251) 978-6264

### Steve Durkac

(251) 753-2065

## Spas/Salons

### Beach Club Resort & Spa

(251) 224-2772

### Fusion at the Wharf

(251) 224-HAIR

### Mission 25 Studios

(251) 968-3447

### Serenity at the Beach Salon & Spa

(251) 981-3031

# Breaks à la carte

Catering

## BEVERAGES

Soft Drinks | \$2.95 each  
Bottled Waters | \$2.95 each  
Red Bull & Sugar Free Red Bull | \$5.00 each  
Assorted Hot Tea | \$32.00 per gallon  
Orange or Apple Juice | \$34.00 per gallon  
Iced Tea (Sweet or Unsweet) | \$32.00 per gallon  
Milk | \$40.00 per gallon  
Coffee | \$44.00 per gallon

## FRESHLY BAKED GOODS

Blondies or Brownies | \$26.00 per dozen  
Assorted Cookies | \$28.00 per dozen  
Assorted Muffins | \$33.00 per dozen  
Assorted Pastries | \$36.00 per dozen

## BREAK ENHANCEMENTS

Seasonal Fruit Platter | \$5.50 per person  
Assorted Yogurts | \$3.50 each  
Greek Yogurt | \$4.00 each  
Assorted Kind Bars | \$5.00 each  
Assorted Lays Potato Chips | \$2.50 each  
Zapps Chips | \$3.00 each  
Assorted Candy Bars | \$3.50 each  
Bar Mix or Mixed Nuts | \$35.00 per pound

# Specialty Coffee Breaks

Catering

Minimum of 25 guests; Any Specialty Coffee Break is available for less than 25 guests at an additional \$3.00 per person.

Specialty Coffee Breaks are designed for 45 minutes of service.

\* Denotes a need for a Chef Attendant: \$75 per Attendant, 1 Attendant per 100 guests.

## SOUTHERN SUMMER BREAK | \$15.00

house made lemon bars, orange crème pound cake  
assorted freshly baked cookies  
pink lemonade and freshly brewed iced tea

## SWEET & SALTY | \$16.00

sea salt chocolate bars and salt water taffy  
chocolate, caramel and buttered popcorn  
assorted potato chips, salt & pepper chips  
chocolate covered raisins  
assorted soft drinks and bottled water

## THE SWEET SOUTHERN | \$16.00

build your own shortcake with fresh pound cake and biscuits  
fresh strawberries, blueberries and whipped cream  
pecan brittle and shaved white chocolate  
sweet tea and pink lemonade

## \*THE SUNDAE SHOPPE | \$17.00

build your own banana split, root beer float or ice cream sundae  
toppings include: bananas, peanut pieces, assorted candy bar pieces,  
chocolate and caramel sauces and whipped cream  
assorted soft drinks, bottled waters, and freshly brewed coffee

## AT THE BALL PARK | \$19.00

bags of freshly popped popcorn  
mini corn dogs, freshly baked pretzels served with dijon and  
frenches mustards  
assorted m&m candy selections and honey roasted peanuts  
assorted bag chips, mixed nuts, chocolate chip and pretzel bars  
assorted soft drinks and bottled waters

## \*HEALTH FANATIC | \$21.00

fruit smoothie with yogurt, honey, seasonal fruit and berries  
fresh fruit skewers with honey yogurt sauce,  
assorted 100 calorie snacks, energy bars and healthy trail mix  
freshly brewed coffee

## THE DONUT SHOPPE | \$24.00

fresh sliced and whole fruits  
assorted donuts to include:  
chocolate dipped, cinnamon sugar, powdered, boston crème, cherry  
and apple filled  
whole, 2% and chocolate milk, assorted chilled juices  
freshly brewed coffee

# Continental Breakfast

Catering

Minimum of 25 guests; Any Continental Breakfast is available for less than 25 guests at an additional \$3.00 per person.  
Continental Breakfasts are designed for 45 minutes of service.

## EVERYDAY CONTINENTAL BREAKFAST | \$19.95

sliced fresh fruit tray  
freshly baked breakfast pastries with fruit preserves and honey butter  
pure and natural granola and energy bars  
apple and florida orange juice  
freshly brewed coffee

## THE PRESIDENTIAL CONTINENTAL BREAKFAST | \$24.95

sliced fresh fruit platter and seasonal berries  
assorted breakfast cereals with bananas, whole and skim milk  
individual low fat fruit and plain yogurts  
smokehouse ham and swiss cheese biscuits  
freshly baked breakfast pastries with fruit preserves and honey butter  
apple and florida orange juice  
freshly brewed coffee

## CONTINENTAL BREAK ENHANCEMENTS

[Butter Croissant](#) | egg, smokehouse ham and swiss cheese \$7.50  
[Loaded Biscuit](#) | egg, smoked bacon and american cheese \$6.50  
[Sausage Biscuit](#) | patty sausage with or without american cheese \$5.50  
[Assorted Yogurts and House Made Granola](#) | with dried fruits  
nuts and chocolates \$4.50  
[Mama's Home Style Oatmeal](#) | brown sugar, dried fruit, raisins,  
nuts, butter and milk \$4.50  
[Assorted Breakfast Cereals](#) | with bananas, whole and skim milk \$4.50  
[French Toast](#) | sweet cream butter, fruit preserves  
and maple syrup \$6.50  
[Belgian Waffles](#) | berry compote, toasted pecan pieces  
and whipped cream \$7.50

# Breakfast Buffets

Catering

*Minimum of 25 guests; Any Breakfast Buffet is available for less than 25 guests for an additional \$5.00 per person.  
Breakfast Buffets are designed for 60 minutes of service.*

## **AVALON BREAKFAST BUFFET | \$30.95**

fresh sliced seasonal fruit tray garnished with seasonal berries  
traditional scrambled eggs  
crisp bacon and smoked sausage links  
crispy fried breakfast hashbrown potatoes  
southern style biscuits  
assorted muffins and breakfast pastries  
pure and natural granola and yogurts  
apple and florida orange juices  
freshly brewed coffee

## **BRISTOL SUNRISE BREAKFAST BUFFET | \$33.95**

fresh sliced seasonal fruit tray garnished with seasonal berries  
assorted breakfast cereals with bananas, whole and skim milk  
traditional scrambled eggs with a side of shredded cheddar cheese  
belgian waffles with berry compote selection and warm maple syrup  
crisp bacon and smoked sausage links  
cheddar cheese grits  
southern style biscuits with sawmill gravy  
apple and florida orange juice  
freshly brewed coffee

## **THE PARADISE COVE BREAKFAST BUFFET | \$34.95**

fresh sliced seasonal fruit tray garnished with seasonal berries  
traditional scrambled eggs  
crisp bacon and smoked sausage links  
loaded grits with cheddar, scallion, applewood smoked bacon  
and conecuh sausage on the side  
southern style biscuits with sawmill gravy  
freshly baked breakfast pastries with fruit preserves and honey butter  
build your own french toast station with maple syrup, whipped cream  
and toasted pecan pieces  
apple and florida orange juices  
freshly brewed coffee



# Boxed Lunches

Catering

Minimum of 15 guests; Any Box Lunch is available for less than 15 guests for an additional \$3.00 per person. All boxed lunches served with bottled water.

## SANDWICHES AND WRAPS

*please select one*

Chicken Caesar Wrap | \$25.00

tomato basil tortilla, roasted chicken, romaine lettuce, bacon, hard boiled egg, asiago cheese, caesar dressing

Turkey Wrap | \$25.00

spinach tortilla, sliced turkey, spinach, tomato, cucumber, swiss cheese, sun dried tomato aioli

Alpine Chicken Sandwich | \$27.00

buttered croissant, grilled chicken, swiss cheese, lettuce, tomato, honey mustard

American Club | \$27.00

hoagie bun, ham, turkey, bacon, lettuce, tomato, pesto aioli

Southern Roast Beef | \$28.00

french baguette, horseradish mayo, arugula, candied onions, thinly sliced roast beef, smoked cheddar

## SIDES

*please select one*

traditional potato salad

broccoli salad | broccoli, bacon, cheddar cheese, red onion and sour cream

italian pasta salad | penne pasta, roasted vegetables, italian vinaigrette

## FRUITS

*please select one*

banana

green or red apple

orange

marinated fruit salad

## SNACKS

*please select one*

trail mix

potato chips

pretzels

## DESSERT

*please select one*

chocolate brownie or blondie

chocolate chip or peanut butter cookie

classic or peanut m&m's

# Plated Lunch Selections

Catering

Minimum of 25 guests; Any Plated Lunch is available for less than 25 guests for an additional \$3.00 per person.  
Pricing for entrée includes tea or water, coffee service, bread service, salad and dessert selection.

## SOUPS

Select One Soup or Salad

Cream of Broccoli and Cheddar

Loaded Potato Soup

## SALADS

Baby Leaf Salad | toasted almonds, dried cranberries, blue cheese, champagne vinaigrette

Wedge Salad | iceberg lettuce, bacon, tomato and blue cheese, creamy ranch dressing

Crisp Caesar Salad | romaine, shaved parmesan, croutons, smoked bacon, blackened caesar dressing

Baby Spinach Salad | candied walnuts, dried cherries, blue cheese crumbles, strawberry feta vinaigrette

## CHILLED ENTRÉES

Select One Chilled or Hot Entrée

Chopped Cobb | **\$23.00**

chopped chicken, smoked bacon, tomatoes, chopped egg, blue cheese crumbles, creamy oregano dressing

Grilled Chicken Caesar Salad | **\$23.00**

sliced chicken, romaine hearts, shaved parmesan, croutons, caesar dressing

substitute shrimp | add \$3.00

Black and Bleu Steak Salad | **\$28.00**

seared blackened sirloin finished with a field greens  
cherry tomatoes, blue cheese crumbles, balsamic red onions and balsamic vinaigrette

# Plated Lunch Selections

Catering

Minimum of 25 guests; Any Plated Lunch is available for less than 25 guests for an additional \$3.00 per person.  
Pricing for entrée includes tea or water, coffee service, bread service, salad and dessert selection.

## HOT ENTRÉES

Grilled Marinated Chicken Breast | \$29.00

sweet potato bacon hash and garlic green beans

Chicken Parmesan | \$29.00

parmesan, basil and bread crumb battered breast of chicken  
roasted italian vegetables, polenta and cherry tomatoes

Blackened Mahi Mahi | \$31.00

roasted fingerling potatoes, seasonal vegetables, lemon caper sauce

Grilled Sirloin Steak Shallot Mashed Potatoes | \$32.00

shallots, mashed potatoes, fire roasted vegetables and balsamic jus

Marinated Strip Steak | \$34.00

roasted summer vegetables and tomato, buttermilk mashed potatoes

## PLATED DESSERT

*please select one*

Italian Tiramisu

Red Velvet Cake | with cream cheese frosting

Key Lime Pie

Double Chocolate Cake | with nutella frosting and whipped cream

Seasonal Cheesecake

# Lunch Buffets

## Catering

Minimum of 25 guests; Any Lunch Buffet is available for less than 25 guests for an additional \$5.00 per person. Lunch Buffets are designed for 60 minutes of service. Pricing includes tea or water and coffee service.

### **SIMPLY SANDWICHES | \$27.00**

Broccoli Cheddar and Bacon Soup

Crisp Caesar Salad | romaine hearts, shaved parmesan, croutons, caesar dressing

OR

Local Greens Salad | candied walnuts, gorgonzola, strawberry feta vinaigrette

Southern Macaroni Salad or Mustard Potato Salad

Oven Roasted Turkey Breast and Swiss Hoagie | cranberry chutney, greens, tomatoes

Shaved Roast Beef on Baguette | horseradish mayo, red onion jam, and arugula

Grilled Vegetables on Sesame Bread | smooth hummus

Classic Italian | ham, genoa salami, mortadella and provolone, lettuce, tomato, red onion finished with oil and vinegar

House Potato Chips, Banana Peppers, and Sliced Kosher Pickles  
Assorted Cookies, Blondies and Brownies

### **NAPOLI | \$29.00**

Hearty Tomato Soup

Crisp Caesar Salad | romaine hearts, shaved parmesan, croutons, caesar dressing

Tomato Bread Salad | italian bread with feta, arugula, tomatoes, and balsamic

Baked Rigatoni | roasted garlic tomato sauce, mozzarella, italian sausage and parmesan

Cheese Ravioli | grilled vegetables, roasted garlic cream sauce

Chicken Parmesan | crisp chicken finished with tomato sauce and provolone cheese

Garlic Cheese Toasted Bread

Seasonal Fresh Vegetables

Chocolate Truffle Cake

# Lunch Buffets

Catering

*Minimum of 25 guests; Any Lunch Buffet is available for less than 25 guests for an additional \$5.00 per person. Lunch Buffets are designed for 60 minutes of service. Pricing includes tea or water and coffee service.*

## **AMERICAN TRADITIONAL | \$29.00**

Loaded Baked Potato Soup

Chopped Cobb Salad | chicken, smoked bacon, tomatoes, egg, blue cheese, italian dressing

Homemade Cole Slaw

Grain Mustard Potato Salad

Hand Battered Fried Chicken

Homestyle All Beef Meatloaf | sweet bbq sauce

Mac and Cheese | asiago and cheddar cheeses

Southern Style Green Beans | caramelized onions and bacon

Cheddar and Jalapeno Corn Bread

Red Velvet Cake

Seasonal Cheesecake

# Reception Packages

Catering

Receptions are designed for 90 minutes of service.

Butler Pass Service \$75 for up to 100 guests; \$25 per additional 25 guests.

## SILVER RECEPTION | \$60.00

cold hors d' oeuvres | select two  
spoons | select two  
tasters | select one  
cups | select one  
bites | select one  
hot hors d' oeuvres | select two  
culinary display | select one at \$11.00 or less  
carving station | select one at \$16.95 or less

## GOLD RECEPTION | \$70.00

cold hors d' oeuvres | select three  
spoons | select two  
tasters | select one  
cups | select one  
bites | select one  
hot hors d' oeuvres | select three  
culinary display | select one at \$14.00 or less  
carving station | select one at \$16.95 or less

## PLATINUM RECEPTION | \$80.00

cold hors d' oeuvres | select three  
spoons | select two  
tasters | select two  
cups | select one  
bites | select two  
hot hors d' oeuvres | select three  
culinary display | select one at \$25.00 or less  
carving station | select one at \$29.95 or less

# Receptions

# Catering

Receptions are designed for 90 minutes of service.

Butler Pass Service \$75 for up to 100 guests; \$25 per additional 25 guests.

## COLD HORS D' OEUVRES | \$4.95 per piece

Mango BBQ Pork Rib terrine with Smithfield Ham and Cornbread

Tomato Basil Bruschetta

Black Forest Ham and Boursin Cheese Pinwheels | with rye bread

Smoked Salmon on Bagel Chips | horseradish cream and fresh dill

Prosciutto Ham and Summer Melon | in a puff pastry

Roasted Portabello Mushroom | with spinach feta and olives in puff pastry

Gougers | smoked gouda cheese puffs

## SPOONS | \$4.95 per piece

Slow Roasted Duck Leg | with hoisin, scallion and crispy wonton

Roasted Baby Tomato Salad | basil and mozzarella on grilled garlic baguette

Crabmeat Victoria | jumbo lump crab with dijon and black pepper vinaigrette

Pan Seared Bluefin Tuna | with avocado cream

Citrus Marinated Shrimp | fresh citrus and extra virgin olive oil

Roasted Pineapple and Grilled Chicken Salad

## TASTERS | \$4.95 per piece

Patron with Pastrami Salmon on Ciabatta Crisp

Tomato Gazpacho

Smoked Pork Loin Bresola | with grilled peaches and vanilla yogurt

Moo Shoo Pork | hoisin, napa cabbage, scallion and slow roasted pork

## CUPS | \$5.95 per piece

Salmon Mousse | preserved lemons and arugula

Greek "Gyro" Cup | beef, feta and tzatziki

Herbed Goat's Cheese

Pulled Chicken | tarragon, grapes and dijon aioli

# Receptions

# Catering

Receptions are designed for 90 minutes of service.

Butler Pass Service \$75 for up to 100 guests; \$25 per additional 25 guests.

## BITES | \$6.95 per piece

**Mediterranean Salad** | roasted artichoke, kalamata olives, genoa salami and marinated vegetables finished with pecorino romano

**Coast Grilled Marinated Shrimp** | grilled Gulf of Mexico shrimp marinated in extra virgin olive oil, red onion, dill and balsamic vinegar over arugula

**Blackened Mahi Mahi** | gulf mahi bronzed and presented over grilled pineapple salsa

**Marinated Ahi Tuna** | sushi grade tuna marinated with hoisin and sesame presented over napa cabbage slaw

**West Indies Salad** | jumbo lump gulf crab marinated with cider vinegar, red onion and cracked pepper over a chiffonade of local lettuces

**Spiced Beef Filet** | thinly sliced beef tenderloin spiced with coriander, over a salad of ham cabbage slaw with spicy soy sauce

## HOT HORS D' OEUVRES | \$5.95 per piece

**Toasted Spinach and Feta Phyllo Pockets**

**Peanut Crusted Chicken Tenders** | with honey mustard

**Crispy Egg Rolls** | sweet chili and soy dipping sauce

**Shrimp and Crab Rangoon**

**Loaded Fingerlings** | with sour cream, bacon and chives

**Assorted Miniature Quiche**

**Chicken Quesadilla Rolls** | cilantro sour cream

**Gulf Crab Cake** | yellow mustard dipping sauce

**Coconut Shrimp** | plum dipping sauce

**Southwestern Eggroll**

**Fried Mac and Cheese Bites**

**Grilled Lamb "Lollipops"** | mint julep relish *additional \$1*



# Culinary Displays

Catering

## ARTISANAL CHEESE DISPLAY | \$14.00

chef selection of american and european cheeses  
served with roasted mixed nuts and dried fruit  
seasonal fruit compotes and red grapes  
sliced baguette and artisan crackers

## HOUSE MADE DIPS

tri-color tortilla chips with sour cream, guacamole and house salsa | **\$6.50**

cajun crab dip with toasted french bread | **\$12.50**

hummus trio with pita chips, assorted crackers and flatbreads | **\$6.95**

spinach and artichoke dip with toasted french bread | **\$10.50**

cold smoked tuna dip with assorted crackers and flatbreads | **\$9.95**

## SEASONAL FRUIT DISPLAY | \$11.00

seasonal fresh fruit display with honey yogurt and nutella dips

## CRUDITÉ DISPLAY | \$9.00

display of crisp garden vegetables  
buttermilk ranch dip and vidalia onion dip  
roasted pepper hummus and tapenade  
toasted pita chips and crostini

## GARDEN SALAD STATION | \$9.00

baby mixed green and romaine lettuce, cheddar cheese, cherry tomatoes, shredded carrots, cucumbers, mushrooms, bacon bits, and croutons with balsamic vinaigrette and creamy oregano dressing

## EUROPEAN ANTIPASTI | \$19.00

cappicola, prosciutto and serrano ham  
fresh mozzarella, spanish manchego and american artisanal asher blue cheese  
bouquet of marinated and grilled vegetables and mushrooms  
select imported olives and roasted tomatoes  
fruit paste and house pickled vegetables  
crusty country bread and crackers

# Culinary Displays

Catering

## SEAFOOD SELECTIONS

### OYSTERS ON THE HALF SHELL | \$8.50

iced Louisiana oysters on the half shell presented with lemon cocktail, horseradish and tabasco

### SOUTHERN ROCK OYSTERS | \$9.50

our take on the classic oyster rockefeller

### CAJUN OYSTERS | \$9.00

broiled and topped with fresh tomato and New Orleans cha cha sauce

### DELUXE CHILLED SEAFOOD SELECTIONS | \$23.00

steamed jumbo Gulf Coast shrimp, Louisiana oysters, and little neck clams on the half shell served over ice with lemon wedges, cocktail sauce, green apple mignonette and tabasco

## SWEET SELECTIONS

### S'MORES AND MORES | \$8.00

make your own s'mores over mini hibachi grills with hershey's chocolate bars, jet-puffed marshmallows and graham crackers

### ASSORTED MINI DESSERTS | \$12.95

### ASSORTED TRUFFLE SELECTIONS | \$13.95

### CHOCOLATE COVERED STRAWBERRIES | \$11.95

# Chef Attended Carving Stations

Catering

*All Carving Stations Require a \$75 Carver Fee for a Uniformed Chef Attendant, 1 Attendant per 100 guests; \$25 per additional 25 guests.*

## **SWEET TEA BRINED WHOLE TURKEY | \$9.95**

butter milk biscuits, cranberry chutney, and herb jus

## **SLOW ROASTED PRIME RIB OF BEEF | \$16.95**

dinner rolls, horseradish cream, and rosemary au jus

## **HERB RUBBED BEEF TENDERLOIN | \$29.95**

dinner rolls, horseradish sauce, and balsamic jus

## **VANILLA-RUM MARINATED PORK LOIN | \$12.95**

hawaiian rolls, mango chutney, and whole grain mustard cream

## **CEDAR PLANK SMOKED SALMON | \$11.95**

baguette and bagel chips, fennel, olive and tomato slaw

# Three Course Plated Dinners

Catering

Minimum of 30 guests; Any Plated Dinner is available for less than 25 guests for an additional \$5.00 per person.  
Pricing for entrée includes tea or water, coffee service, bread service, salad and dessert selection.

## FIRST COURSE

Please Select One Salad

**Local Green Salad** | candied walnuts, dried cranberries, blue cheese, and champagne vinaigrette

**Crisp Caesar Salad** | romaine hearts shaved parmesan, croutons, and traditional caesar dressing

**Baby Spinach Salad** | candied almonds, sliced strawberries, blue cheese crumbles, and strawberry feta vinaigrette

**Wedge Salad** | cherry tomatoes, smoked bacon, blue cheese crumbles, and herb buttermilk dressing

## PLATED ENTRÉES

Please Select One Entrée

**Basil Marinated Breast of Chicken** | \$57.00  
parmesan risotto and stewed mediterranean vegetables, and borolo wine sauce

**Bone in Pork T-bone Steak** | \$59.00  
parmesan polenta cake, roasted shallots, braised collard greens and grain mustard cream sauce

**Bacon Wrapped Stuffed Chicken with Fresh Sage** | \$65.00  
roasted garlic, spinach, and feta served with fire roasted vegetables, crispy polenta and roasted lemon jus

**Blackened Mahi Mahi** | \$69.00  
carolina rice with andouille and fire roasted vegetables, crawfish cream sauce

**Shrimp & Grits** | \$72.00  
gouda cheese grits, sweet local corn and conecuh sausage cream and garlic green beans

**Pan Seared Gulf Snapper** | \$75.00  
chorizo sausage, bell pepper, local corn and crab maque choux

# Three Course Plated Dinners

Catering

Minimum of 30 guests; Any Plated Dinner is available for less than 25 guests for an additional \$5.00 per person.  
Pricing for entrée includes tea or water, coffee service, bread service, salad and dessert selection.

## PLATED ENTRÉES *Continued*

Crab Crusted Gulf Redfish | \$79.00

gouda cheese grits, garlic green beans and lemon caper sauce

12oz. NY Strip Steak | \$85.00

roasted mushrooms, steamed asparagus, oven dried tomato and caramelized shallot mashed potatoes

Grilled One Pound Boneless Rib-eye | \$90.00

fingerling potatoes and spinach ragout, jumbo asparagus and house roasted tomatoes, and au jus

Filet Mignon | \$95.00

sea salt roasted baby potatoes, steamed asparagus and house roasted tomatoes

Beach Club Surf & Turf | \$99.00

filet mignon and jumbo lump crab cake, olive oil mashed potatoes, jumbo asparagus and house roasted tomatoes, and red wine jus

## PLATED DESSERT

Please Select One Dessert

Chocolate Crème Brule | with seasonal berries

Light And Dark Chocolate Terrine | with toasted hazelnuts, caramel and sea salt

Southern Pecan Pie

Italian Tiramisu | with amaretto cream

Seasonal Cheesecake

# Themed Dinner Buffets

Catering

Minimum of 30 guests; Any Dinner Buffet is available for less than 25 guests for an additional \$5.00 per person.

Dinner Buffets are designed for 90 minutes of service. Pricing for entrée includes tea or water and coffee service.

\* Denotes a need for a Chef Attendant: \$75 per Attendant, 1 Attendant per 100 guests; \$25 per additional 25 guests.

## SOUTH OF THE BORDER | \$74.95

Chicken and Tortilla Soup | sour cream, green onion

Baby Greens | roasted corn, black beans, shaved red onion,

Crispy Tri-Color Tortilla Chips | roasted corn and black bean dip and traditional ground salsa

Chicken Mole | garlic, onions and fresh herbs

Spiced Mahi | pineapple mango relish, grilled lemons

\*Spice-Rubbed Slow Smoked Pork Shoulder | poblano and sweet corn relish, pan jus

Slow Roasted Flank Steak | with peppers and onions

Black Beans | tomatoes, jalapeño, red onion and cilantro

Spanish Rice

Yellow Corn and Flour Tortillas

Cinnamon Sugar Crisps

Three Milk Cake

## LOWER ALABAMA BUTCHER SHOP | \$79.95

Broccoli Cheddar Soup

Wedge Salad | diced tomato, hard-boiled egg, smoked bacon and bayside blue cheese crumbles with ranch dressing

Crisp Caesar Salad | romaine hearts, shaved parmesan, croutons, caesar dressing

Pasta Salad

Fire-Grilled Sliced Sirloin | bordelaise and button mushrooms

Bronzed Gulf Snapper Fillet | lemon butter sauce

Grilled Marinated Chicken Breast | natural jus

Charred Summer Vegetables

Mashed Potato Bar with Assorted Toppings | sour cream, smoked bacon, chives, aged cheddar cheese, soft butter

Seasonal Cheesecake

Chocolate Cake with Raspberry Sauce

# Themed Dinner Buffets

Catering

## THE SMOKE | \$79.95

Iceberg Salad | crisp lettuce, herbed croutons, cucumber, tomato, pork rinds and local blue cheese buttermilk dressing

Traditional Potato Salad

Village Slaw | cole slaw with burnt brisket ends and house bbq

Watermelon Wedges

Jalapeno Cornbread

Shrimp Boil | gulf shrimp, silver king corn and baby red potatoes

Sliced Smoked Beef Brisket

Pulled Boston Butt | mango bbq

Smoked Chicken Legs

Fire Roasted Vegetables

Honey BBQ Baked Beans

Baked Macaroni and Cheese

Southern Pecan Pie

Salted Caramel Apple Pie

## BAYOU CLASSIC | \$84.95

Seafood Gumbo "Ya Ya"

Chopped Seafood Salad | romaine hearts, green leaf lettuces, feta, herbed croutons, steamed shrimp and crawfish tails and creole vinaigrette dressing

Roasted Red Potato Salad | red bell peppers, grilled portobello mushroom and crumbled blue cheese

Traditional Potato Salad

Elbow Macaroni Pasta Salad

Gulf Coast Shrimp and Grits | sautéed in garlic cream over stone ground grits

Shrimp and Crawfish Etouffee

Chicken Jambalaya

Red Beans and Rice | with conecuh sausage

\*Slow Roasted Prime Rib of Beef | bourbon au jus and caramelized onions

Au Gratin Potatoes

Fire Roasted Summer Squashes and Asparagus | balsamic reduction

Fresh Baked Rolls

King Cake

Key Lime Pie



# Wine Menu

# Catering

## Select 4 Wines from the Tier of Your Choice

### Premium | \$6.50/\$28

Chardonnay, CK Mondavi, Willow Springs  
Pinot Grigio, CK Mondavi, Willow Springs  
Sauvignon Blanc, CK Mondavi, Willow Springs  
Moscato, CK Mondavi, Willow Springs  
White Zinfandel, CK Mondavi, Willow Springs  
Cabernet Sauvignon, CK Mondavi, Wildcreek Canyon  
Merlot, CK Mondavi, Wildcreek Canyon  
Pinot Noir, Crane Lake, California  
Cava Brut, Los Monteros, Italy

### Super Premium | \$8.50/\$34

Chardonnay, Rodney Strong, Sonoma County  
Pinot Grigio, Orsino, Italy  
Sauvignon Blanc, Le Roches, France  
Moscato, Castello Del Poggio, Italy  
Zinfandel, Truant Old Vine, American Canyon  
Cabernet Sauvignon, Trim, Mendocino County  
Merlot, Schell Creek, California  
Pinot Noir, Simple Life, California  
Prosecco, Belstar, Italy

### Ultra Premium | \$10.50/\$42

Chardonnay, Martin Ray, Russian River Valley  
Pinot Grigio, Colterenzio, Italy  
Sauvignon Blanc, White's Bay, New Zealand  
Moscato, Dulcis, Italy  
Zinfandel, Temptation, Sonoma County  
Cabernet Sauvignon, The Divining Rod, Alexander Valley  
Merlot, Edna Valley, Central Coast  
Pinot Noir, Elouan, Oregon  
Prosecco, La Marca, Italy

Add passed wine or champagne to start your event or tableside wine service to your meal for \$3 per person

Wine selections are subject to change. Exact availability to be determined within one month of event.



# Beer & Liquor Menu

Catering

## Beer

### Domestic | \$5.25

Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra

### Imported | \$5.75

Corona  
Heineken  
Stella Artois

### Craft | \$6.25

Southern Pecan  
Brown Ale  
Einstok Icelandic White Ale  
Slap Fight IPA

## Select Your Tier of Liquor

### Premium | \$6.50

Svedka Vodka  
Seagram's Gin  
Cruzan Light Rum  
Canadian Club Whiskey  
Jim Beam Bourbon  
Dewars Scotch  
Jose Cuervo Tequila

### Super Premium | \$7

Absolut Vodka  
Tanqueray Gin  
Bacardi Light Rum  
Jack Daniel's Whiskey  
Maker's Mark Bourbon  
JW Red Scotch  
1800 Tequila

### Ultra Premium | \$7.50

Grey Goose Vodka  
Bombay Sapphire Gin  
Mount Gay Rum  
Crown Royal Whiskey  
Woodford Reserve Bourbon  
Glenmorangie 10yr Scotch  
Patron Tequila

# Package Bars

Catering

## Package Bars

### Select Your Tier

#### Premium Package

Premium Wine-Your choice of 4  
Domestic and Imported Beer  
Premium Liquor  
One hour bar \$16 per person  
Each additional hour add \$6 per person  
Add Craft beer for \$2 per person (first hour only)

#### Super Premium Package

Super Premium Wine-Your choice of 4  
Domestic and Imported Beer  
Super Premium Liquor  
One hour bar \$19 per person  
Each additional hour add \$6 per person  
Add Craft beer for \$2 per person (first hour only)

#### Ultra Premium Package

Ultra Premium Wine-Your choice of 4  
Domestic and Imported Beer  
Ultra Premium Liquor  
One hour bar \$24 per person  
Each additional hour add \$6 per person  
Add Craft beer for \$2 per person (first hour only)

#### Bartender Fees

\$125 per bartender up to 4 hours  
\$25 per hour per bartender after 4 hours  
Recommend 1 bartender per 75 guests

All bars include soft drinks, bottled water, garnishes, orange juice, cranberry juice, pineapple juice, tonic, club soda, and gingerale  
Ask your Event Manager for specialty beverages and pricing.

# Spectrum Resorts Catering Amenities

Catering

*Delivery fee of \$3.50 per room drop applicable.*

*We ask for at least 48 hours' notice on Amenity Orders.*

*Please note that all deliveries MUST be for guests reserved through the Spectrum Resorts Rental Program.*

## **BEACH BERRY DELIGHT | \$15.00**

6 chocolate covered strawberries served with 2 bottled waters

## **MILK & COOKIES | \$15.00**

6 chocolate chip cookies and milk for 2  
(whole or 2% milk selections)

## **FRESH FRUIT BASKET | \$20.00**

whole fresh seasonal fruit basket

## **FRUIT & CHEESE DISPLAY | \$25.00**

assorted fresh seasonal fruit and cheeses served with assorted crackers

## **BEACH BEER BUCKET | \$35.00**

your choice of a domestic six pack served in a fun beach cooler

## **BEACH BERRY BASH | \$50.00**

6 chocolate covered strawberries served with house champagne.  
(other selections available upon request - see your event manager  
for list of selections.)

# Audio Visual Equipment

Catering

## VIDEO EQUIPMENT

3000 Lumen Projector with Cart | \$100.00

\*Pop up or Drop Down Screen | \$40.00

32" Flat Screen TV | \$50.00

36" Flat Screen TV | \$75.00

\*42" Flat Screen TV | \$100.00

\*46" Flat Screen TV | \$110.00

52' Flat Screen TV | \$125.00

DVD Player | \$20.00

Laptop | \$75.00

PowerPoint Remote/Laser Pointer | \$25.00

## AUDIO

Microphone (Wired) Standing or Table Top | \$30.00

Microphone (Wireless) Handheld or Lavalier | \$60.00

4 Channel Mixer | \$40.00

Powered Speaker w/Stand | \$75.00

(Ideal for Speeches, Presentations, Background Music for Larger Groups)

**Jam Speakers | \$40.00**

(Ideal for Meeting Videos and Light Background Music) (Wired or Bluetooth)

\* These items are only available in certain meeting rooms. Contact your Event Manager for details.

## MEETING ACCESSORIES

Conference Phone System | \$75.00

Video Conference Phone System | \$175.00

Easel | \$15.00

Flip Chart Stand w/Paper and Markers | \$40.00

Dry Erase Board w/Markers | \$25.00

Extension Cord | \$10.00

Power Strip | \$5.00

# Group Activities

Catering

## 9 Square in the Air

\$250 for two hours of play, Glow in the Dark \$350 for two hours of play (no minimum or maximum)

Play this fast paced game that is a twist on two of our favorite childhood games, Four Square and Volleyball. Enhance your experience and play under the stars. Each guest is given a glow necklace for the glow in the dark fun.

## Beach Club Survivor

\$60 per 4 person team (minimum 2 teams) – Prizes can be provided at an additional cost

Teams will compete in a number of challenges to see who can outlast, outwit, and outplay to become the Beach Club Survivor. The goal is to win as many challenges as possible, and the team that manages to have the most wins by the end of the event will be our champions. You can select the teams or leave it up to us for a random draw.

## Bingo

Basic Bingo - \$125 for up to 25 people (5 Rounds), \$5 per person for each additional person

Bingo Night - \$300 for up to 25 people (20 Rounds), \$10 per person for each additional person

Prizes can be provided at an additional cost. Snacks and beverages available at an additional charge

Individuals play 5 exciting rounds of Bingo including Blackout as the final game. Each person gets three cards for each round. Step it up a notch and plan a bingo night. Each individual gets 6 cards for 20 exciting rounds of Bingo.

## Build Your Own Boat Regatta

\$250 per 3-5 person teams (minimum 2 teams) – Prizes can be provided at an additional cost

Each team is given an assortment of materials to build a floating vessel capable of carrying one of their team members across the pool in the fastest time. Participants are given 45 minutes to complete their vessel. Teams can be divided by our recreation staff or predetermined by you prior to arrival. Once vessel is built each courageous sailor will cast off and await to see which team developed the most perfect product to not sink and have the fastest time.

## Cornhole Tournament

\$40 per team of 2 (minimum 4 teams) – Prizes can be provided at an additional cost

Teams compete in this popular backyard sport. You can select the teams or leave it up to us for a random draw. Winner is determined by elimination play.

## Giant Twister

\$300 for two hours of play (no minimum or maximum)

Guests will have hours of fun reverting back to their childhood by playing Twister on our giant inflatable mat.

# Group Activities

## Catering

### Minute to Win It

\$40 per team of 2 (minimum 4 teams), Glow in the Dark \$60 per team of 2 (minimum 4 teams) – Prizes can be provided at an additional cost

Teams will compete in a number of 60 second challenges varying in difficulty to earn points for their team. The goal is to earn as many points as possible, and the team that manages to score the most by the end of the event will be our champions. Enhance your experience by playing our Glow in the Dark version. You can select the teams or leave it up to us for a random draw.

### Movie Under the Stars

\$250 for one movie (no minimum or maximum)

\$400 for one movie and fresh popcorn for up to 25 people, \$3 for each additional person – Cotton Candy and beverages available at an additional charge

Watch a movie of your choice under the stars on our giant inflatable screen. Add fresh popcorn to enhance your movie experience.

### Night Light Volleyball

\$150 per team of 6 (minimum 2 teams) – Prizes can be provided at an additional cost

Play volleyball under the stars as we light up the court. Each guest is given a glow necklace. You can select the teams or leave it up to us for a random draw. Winner is determined by elimination play.

### Photo Scavenger Hunt

\$150 (no minimum or maximum) – Prizes can be provided at an additional cost

Individuals or teams will be given a list of items around property and thirty minutes to take pictures of as many items on that list as they can. Find the most items and earn the most points to be our champion. You can select the teams or leave it up to us for a random draw.

### Sand Sculpture Contest

\$40 per team of 4 (minimum 2 teams) – Prizes can be provided at an additional cost

Each team is given an assortment of supplies and one hour to build the most creative and best looking sand sculpture. You can select the teams or leave it up to us for a random draw.

### Scavenger Hunt

\$150 (no minimum or maximum) – Prizes can be provided at an additional cost

Individuals or teams will race around property following clues and getting letters to decipher the winning phrase. You can select the teams or leave it up to us for a random draw.

### Additional Group Activities

Face Painting, Balloon Artist, Mobile Video Game Truck, Foam Parties Bounce House and Water Slide

Pricing varies for these activities. Ask your Event Manager for pricing.