



# GRAND EVENTS

unique + engaging + romantic + modern

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# GRAND EVENTS

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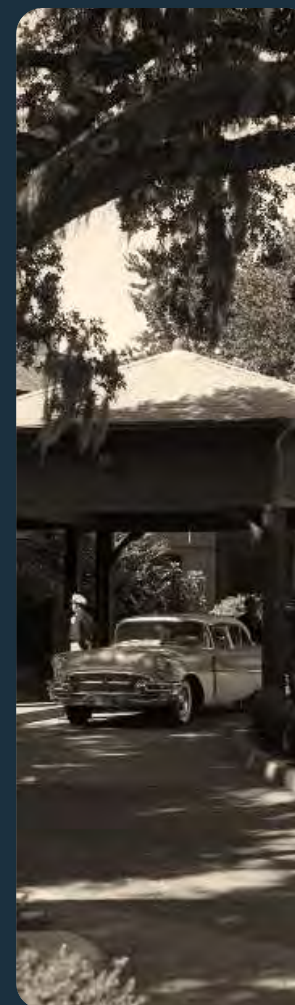
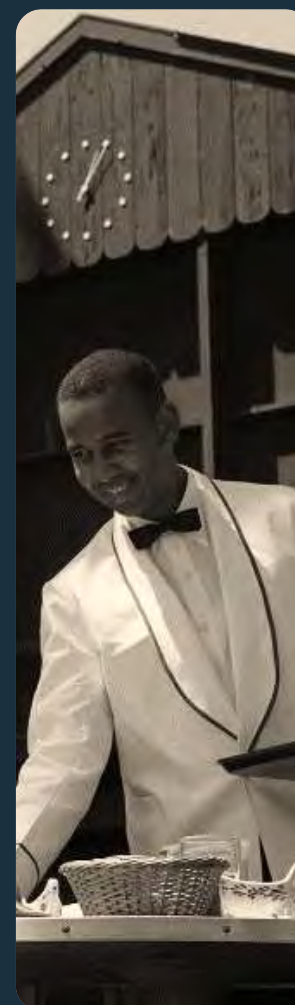
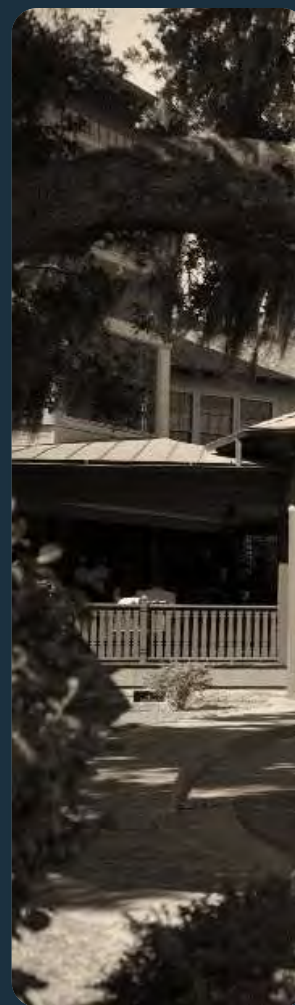
## THE HISTORY

Since opening its doors in 1847, the Grand Hotel's identity has been inextricably linked with a proud heritage as a social host and a vital part of military service. Originally built as a two-story building with 40 rooms, guests originally traveled to the Grand Hotel by steamboats and docked at what is now the marina. Over the years the resort and its reputation grew, with the hotel guest list boasting an impressive array of world dignitaries and celebrities.

From its strategic location on Mobile Bay, the Grand has also played a pivotal role in defending our nation as a vital military staging site, and its ties to American freedom span two centuries and two wars. Standing as a confederate hospital during the Civil War and later as host to key training operations during World War II, this is hallowed ground. It was here, on the sands of Point Clear, where allied forces' finest trained in Operation Ivory Soap, a classified military operation that played a **vital part in World War II's final push. Each day, the Grand Hotel honors its wartime history, concluding with a cannon firing on the edge of Mobile Bay.**

From American presidents, to world leaders, to stars of movies and music, to generations of patriots, the Grand will eternally be revered as a national destination, rich in history – a hotel that embodies the best traditions of this country.

*“Where hospitality and history come together in Grand style”*



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## GREENER GRAND

SUSTAINABLE FOOD & BEVERAGE

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-**claudé'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
- catfish-harvest select, uniontown, alabama
- produce-**grand hotel chef's garden**



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## GREENER GRAND

SUSTAINABLE FOOD & BEVERAGE

### 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 your grouper, snapper and other seafood was harvested by u.s. 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.



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## GREENER GRAND

### 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 online
- 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



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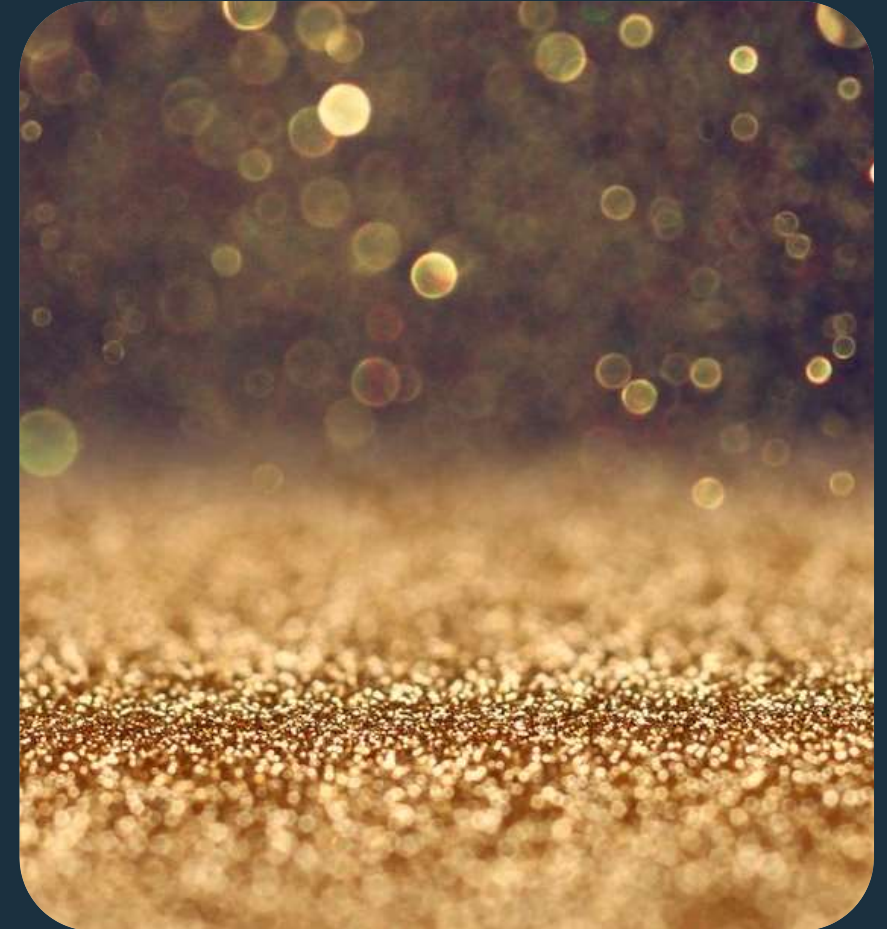
## GREENER GRAND

### 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



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## GREENER GRAND

### 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
- paperless billing and guest folios
- recycle printer toner cartridges
- recycle bottles, cans, newspapers, magazines, paper and cardboard
- hvac automatically turns off when patio door is opened to conserve energy and controls public space
- echo program in place by not washing sheets and towels every day in guests rooms (unless requested)
- 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

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## MEETINGS IMAGINED

AT THE GRAND HOTEL, WE UNDERSTAND THAT EVERY MEETING HAS A PURPOSE...

### EDUCATE

- objective - share ideas, learn new things or acquire skills
- example - training, development, brown bag, demonstration

### CELEBRATE

- objective - commemorate a milestone or accomplishment
- example - award ceremony, milestone recognition, social event

### PRODUCE

- objective - work together to develop a specific output
- example - work or planning session, presentation development, budget creation

### DECIDE

- objective - engage in meaningful dialogue in order to reach a decision
- example - board meeting, committee meeting, vendor selection, interviews

### PROMOTE

- objective - launch new offerings & promote new ideas
- example - product launch, tradeshow kick-off

### NETWORK

- objective - share ideas or meet new people
- example - team building activity, relationship building, alumni events

### IDEATE

- objective - generate ideas and promote new ways of thinking
- example - brainstorming session, creating an ad campaign

**...LET US HELP YOU ACCOMPLISH IT.**



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## 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 \$34

### TABLE CENTERPIECES

- house made bread loaves, gourmet cheeses and olive display presented on a wooden block \$25 per table
- fresh-picked grand **chef's** garden herb centerpieces displayed in mason jars \$15 per table
- floral centerpieces designed by our grand florist though oak & azalea boutique at the grand hotel
- specialty table linens and chair covers
- southern trail maids
- centerpiece price points
- \$100 - round or long and low 10 top or 8-16 ft. rectangle (no minimum)
- \$79 - round or long and low 10 top or 8 ft. rectangle (2 minimum)
- \$59 - round 10 top or 8 top (6 minimum)
- \$39 - 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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## TEAM ACTIVITIES

### CULINARY CLASSES

#### COOKING DEMONSTRATION CLASS

10 days notice required

\$50 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 and a grand hotel cooking academy diploma.

#### COOKING CLASS AND LUNCH

10 days notice required

\$75 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.



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## TEAM ACTIVITIES

choose from our following options of classes...

### FLORAL DEMONSTRATION CLASS

10 days notice required

\$30 per person | 10 person minimum

join the grand florist for a fun and informative floral demonstration. information from this one hour class will give you secrets for arranging and caring for fresh cut flowers. you will learn helpful tips on creating beautiful floral bouquets for your home.

### FLORAL HANDS-ON CLASS

10 days notice required

\$60 per person | 10 person minimum

join the grand florist for a fun and informative floral hands-on class. you will learn tips on arranging and caring for beautiful floral bouquets for your home. these helpful tips will allow you to create your own floral masterpieces. in this hands-on class you will create a floral arrangement that you can take with you to enjoy in the days to come.



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## TEAM BUILDING CULINARY CLASSES

10 days notice required | chef attendant required for every 10 guests at \$120 each  
\$150 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
- potato hash
- heirloom salad
- ambrosia
- mason jar banana pudding
- southern cobbler

### JUBILEE FAMILY-STYLE TEAM COOKING

- escabèche 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
- tiramisu



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## BEVERAGE CLASSES

10 days notice required

\$55 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



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## CHEF FOR THE DAY

PASTRY CHEF FOR THE DAY | \$500 per person

2 person minimum - 12 person maximum - 10 day notice required

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 per person

2 person minimum - 12 person maximum - 10 day notice required

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.



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## 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:

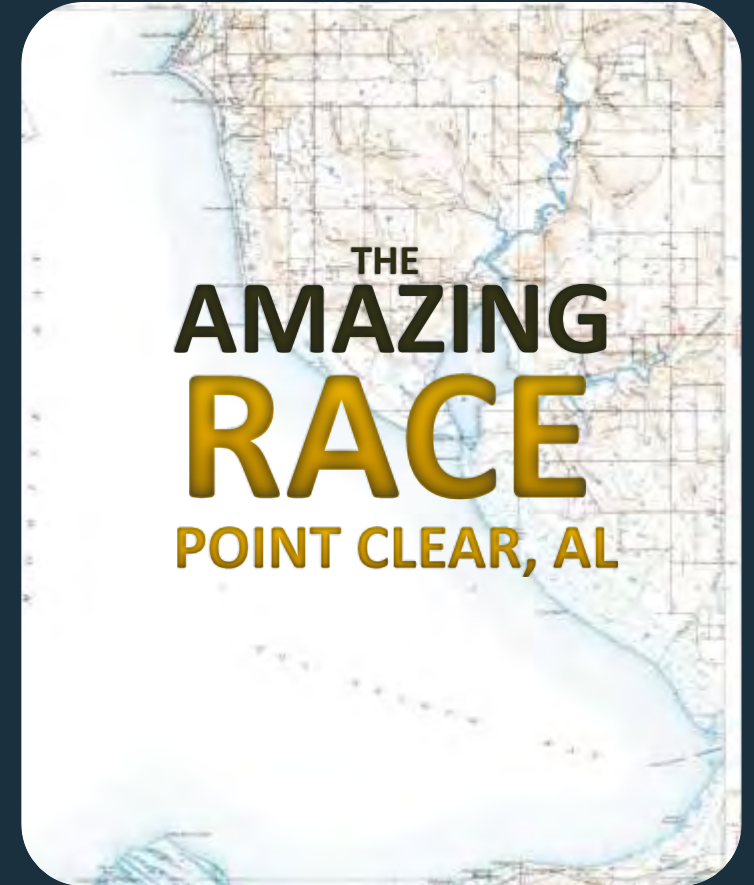
the first of the teams to complete all tasks and cross the finish line will be the winner

cost | \$300 per team

time | one hour

2 team minimum | 5 team maximum | 6 people per team maximum

prizes can be provided at an additional cost



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## THE 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 bonafide 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 per 3 to 5 person teams

2 team minimum | 6 team maximum

time | one and half hours

prizes can be provided at an additional cost



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## 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 per team

4 team minimum | 6 team maximum | 6 people per team maximum

time | one and half hours

prizes can be provided at an additional cost



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## 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.

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 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



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## LEGO BUILDING COMPETITION

taking it back to child's play! your team will conquer the difficulties of block building in this fun interactive team event.

rules:

- guests are separated into teams
- each team member is given a specific assignment
- participants are given a limited amount of time for building
- the goal is to build the tallest tower possible

objective:

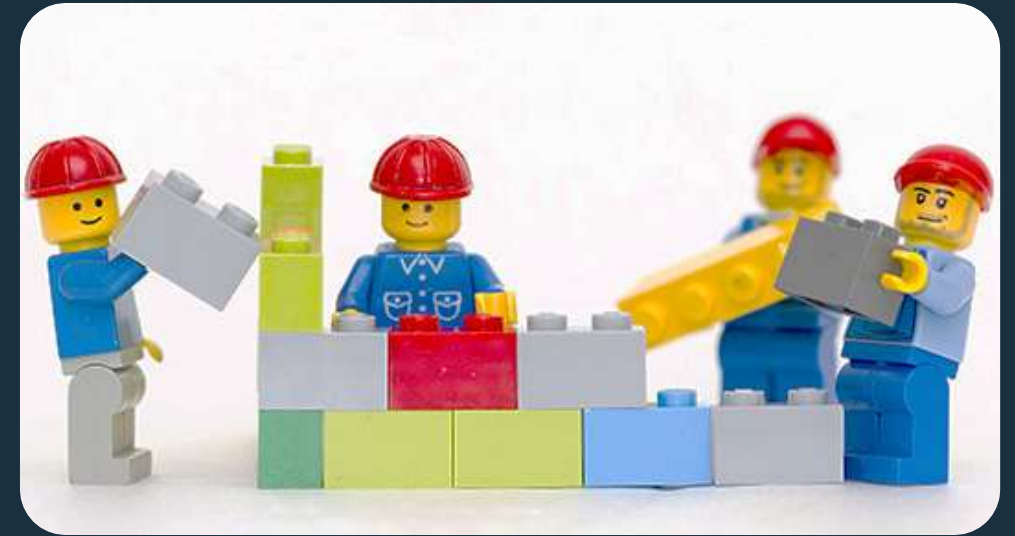
- using the blocks available, the teams must build the tallest freestanding structure **possible, within the confines of each team member's assignment.**
- each structure must stand for 60 seconds

cost | \$125 per team

2 team minimum | 10 team maximum | 6 people per team maximum

time | 45 minutes-1 hour

prizes can be provided at an additional cost



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## 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 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 for up to 20 people for 1 hour - \$50 per hour after the first hour

\$5 per person for each additional person

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 per person

### other hotel activities

speak 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 or grounds tour



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## LETTER FROM THE CHEF

Greetings,

I want to thank you for selecting the Grand Hotel for your upcoming event. The culinary team and myself are excited to have you as guests in our house. The Grand Hotel is a **unique destination** “*where hospitality and history come together in **Grand style***” and we are committed to serving the highest quality cuisine. Our cuisine mixes wonderfully with **the Grand’s world** class southern service traditions and allows us to engage you with a memorable event for you and your attendees.

The culinary team truly embraces the usage of fresh local ingredients. Whether from our own estate garden, foraging from our hotel grounds or choosing to use sustainable farms and fisheries from around the gulf coast, we know that our ingredients are supreme. It is through the stewardship of our local environment we are able to bring you the best of our region – The South.

We want to exceed your expectations on every level and provide you with seamless planning for your events. Our team of experienced planners look forward to partnering with you to perfect and personalize your events, while showcasing everything the Grand Hotel has to offer.

Thank you for being our guests.

*Cory Garrison,*  
*Executive Chef*



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## BREAKFAST - PLATED

### ALL AMERICAN | \$30

- compressed local fruit martini - feta snow
- farm fresh scrambled eggs
- herb roasted potatoes
- applewood smoked bacon

### TRUE SOUTHERN | \$34

- peach and local honey smoothie
- **bill e's bacon farm egg scramble**
- baldwin county grit bake
- fried green tomatoes

### BAYSIDE | \$40

- compressed local fruit martini - feta snow
- crab cake benedict
- blistered tomato, grilled asparagus salad

### ALL PLATED BREAKFASTS INCLUDE:

- the **pastry shoppe's daily selection** of house made pastries and preserves
- freshly squeezed orange juice, grapefruit juice and cranberry juice, grand gourmet coffee, decaffeinated coffee, taylor's of harrogate teas



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## BREAKFAST - CONTINENTAL

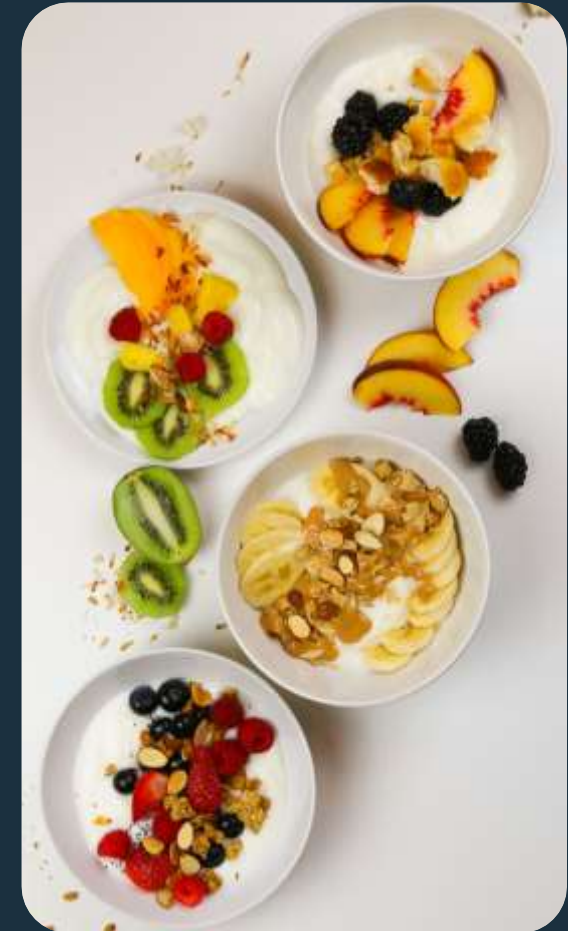
CONTINENTAL BREAKFAST | MINIMUM CHARGE OF 15 GUESTS | BASED OFF  
THIRTY MINUTES OF SERVICE | \$3 PER PERSON ADDITIONAL FOR SIXTY MINUTES OF SERVICE

### THE POINT CONTINENTAL BREAKFAST | \$27

- freshly squeezed orange juice, grapefruit and cranberry juice
- freshly sliced fruit - a variety of three seasonal fruits
- house made fruit yogurts
- **the pastry shoppe's daily selection of house baked pastries including house made danishes,** breakfast breads, muffins, croissants, whipped butter and house made preserves
- grand gourmet coffee, decaffeinated coffee, taylor's of harrogate teas and house made flavored creamers to include dulce de leche, vanilla and a seasonal selection

### OLD SOUTH CONTINENTAL | \$35

- freshly squeezed orange juice, grapefruit and cranberry juice
- freshly sliced fruit - a variety of three seasonal fruits and seasonal whole fruit
- peach smoothies and local blueberry smoothies
- parfait bar - house made yogurts, granola, fresh berries, local honey, spiced pecans, seasonal fruit preserves
- breakfast cereals with 2% and skim milk
- **the pastry shoppe's daily selection of house made pastries** - danishes, breakfast breads, muffins, croissants, baldwin county pecan sticky buns, whipped butter
- biscuit bar - seasonal preserves, poblano pimento cheese, grain mustard, tasso ham, country-style conecuh sausage gravy
- grand gourmet coffee, decaffeinated coffee and taylor's of harrogate teas
- house made flavored creamers to include dulce de leche, vanilla and a seasonal selection



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## BREAKFAST - CONTINENTAL

MINIMUM GUEST FEE FOR FEWER THAN 15 GUESTS BASED OFF THIRTY MINUTES OF SERVICE | \$3 PER PERSON ADDITIONAL FOR SIXTY MINUTES OF SERVICE

### BAYSIDE STROLL CONTINENTAL BREAKFAST | \$32

- freshly squeezed orange juice, grapefruit and cranberry juice
- freshly sliced fruit: a variety of three seasonal fruits and seasonal whole fruit
- peach smoothies and local blueberry smoothies
- smoked salmon - herbed cream cheese, pickled onions, egg mimosa, bagel chips
- hard boiled eggs
- house made fruit yogurts
- breakfast cereals with 2% and skim milk
- **the pastry shoppe's daily selection of house made pastries** - danishes, breakfast breads, muffins, croissants, baldwin county pecan sticky buns, whipped butter, house made preserves
- grand gourmet coffee, decaffeinated coffee and taylor's of harrogate teas
- house made flavored creamers to include dulce de leche, vanilla and a seasonal selection



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## CONTINENTAL ENHANCEMENTS

MINIMUM GUEST FEE FOR FEWER THAN 15 GUESTS | BASED OFF THIRTY MINUTES OF SERVICE | \$3 PER PERSON ADDITIONAL FOR SIXTY MINUTES OF SERVICE | \*CHEF ATTENDANT FEE \$120

STATIONS | PRICED PER PERSON

- omelet station\* - bacon, diced ham, peppers, diced tomatoes, green onions, cheddar and monterey jack cheeses, barrel aged house hot sauce | \$18
- grand omelet station\* - local crab, gulf shrimp, bill e's bacon, country ham, pickled peppers, pico de gallo, spinach, diced tomatoes, grilled onions, caramelized mushrooms, feta cheese, cheddar cheese, barrel aged house hot sauce | \$22
- biscuit bar - seasonal preserves, poblano pimento cheese, grain mustard, tasso ham, country-style conecuh sausage gravy | \$17
- eggs benedict station\* - in shell poached eggs, country ham, tasso ham, cajun hollandaise, pepper jelly, toasted english muffins, fried green tomatoes | \$18

FROM THE PASTRY SHOP | PRICED PER DOZEN

- danishes - the **pastry shoppe's daily selection of freshly baked danishes** | \$44
- muffins - the **pastry shoppe's daily selection of freshly baked muffins** | \$44
- house made granola bars | \$44
- cannelés | \$33
- fresh glazed doughnuts | \$44
- scones - clotted cream | \$44
- sticky buns | \$44
- cinnamon rolls | \$44
- worlds best coffee cake | \$44



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## CONTINENTAL ENHANCEMENTS

BASED OFF THIRTY MINUTES OF SERVICE | \$3 PER PERSON  
ADDITIONAL FOR SIXTY MINUTES OF SERVICE

### SIDES | PRICED PER PERSON

- herb-roasted potatoes | \$5
- bacon, cheddar, green onion loaded hash browns | \$5
- baldwin county grits | \$5
- buttermilk biscuits and country-style conecuh sausage gravy | \$9
- buttermilk pancakes - blueberries, chocolate chips, baldwin county pecans, maple syrup | \$7
- griddled waffles - strawberry, blueberry, baldwin county pecan compote, maple syrup, whipped cream | \$8
- cheese blintz - fresh berries, powdered sugar | \$6
- steel cut oatmeal bar - pecan compote, maple anglaise, dried fruit, fresh berries, peach preserves | \$10
- grits station - baldwin county stone ground grits, bacon, diced ham, cheddar cheese, butter, scallions | \$12

### HEALTHY SIDE ENHANCEMENTS | PRICED PER PERSON

- egg white frittata - spinach, mushrooms, peppers | \$8
- juicing station\* - kale, strawberries, beets, celery, mint, cucumber, apple, kiwi, spinach, carrots, ginger, chia | \$12
- parfait bar - house made yogurt, granola, berries, local honey, spiced pecans, seasonal preserves | \$7
- chia pudding - fresh fruit, berries | \$6



### PROTEINS | PRICED PER PERSON

- scrambled eggs | \$5
- hard boiled eggs | \$5
- bacon | \$5
- conecuh sausage | \$6
- benedict in a jar - english muffin croutons, hollandaise, diced ham, poached egg | \$11
- smoked salmon - herbed cream cheese, pickled onions, egg mimosa, bagel chips | \$11
- point clear quiche - diced ham, swiss cheese, fresh spinach | \$11
- bacon tasting - **applewood smoked bacon, bill e's slab bacon, brown sugar pepper bacon, duck bacon, nueske's bacon** | \$13

### BREAKFAST SANDWICHES | PRICED PER DOZEN

- sausage biscuit - house made sausage patty and biscuit | \$70
- ham, egg and cheddar croissant | \$80
- breakfast burrito – scrambled eggs, conecuh sausage, bill-e's bacon, caramelized mushrooms, sautéed peppers, jalapeños, tortilla | \$90
- grand egg muffin sandwich - canadian bacon, scrambled eggs, cheddar cheese, english muffin | \$80

\*MINIMUM GUESTS FEE FOR FEWER THAN 15 GUESTS

# GRAND EVENTS

unique + engaging + romantic + modern

## BREAKFAST - BUFFETS

BAYSIDE BREAKFAST | \$40

PRICE BASED ON 60 MINUTES OF SERVICE | MINIMUM GUARANTEE OF 30 PEOPLE

- freshly squeezed orange juice, grapefruit and cranberry juice
- freshly sliced fruit - a variety of three seasonal fruits
- house made fruit yogurts
- **the pastry shoppe's daily selection house made pastries** - danishes, breakfast breads, muffins, croissants, buttermilk biscuits, whipped butter, house made preserves
- farm fresh scrambled eggs
- choice of two:
  - baldwin county grits
  - herb roasted potatoes
  - loaded hash browns
  - steel cut oatmeal
- choice of two:
  - applewood smoked bacon
  - conecuh sausage
  - country ham
- choice of one:
  - buttermilk pancakes
  - griddled french toast
- maple syrup , whipped cream, fresh berries, pecan compote
- grand gourmet coffee, decaffeinated coffee, taylor's of harrogate teas



# GRAND EVENTS

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## BREAKFAST - BUFFETS

GREAT OAKS BREAKFAST | \$45

PRICE BASED ON 60 MINUTES OF SERVICE | MINIMUM GUARANTEE OF 40 PEOPLE

- freshly squeezed orange juice, grapefruit and cranberry juice
- freshly sliced fruit - a variety of three seasonal fruits and seasonal whole fruit
- chilton county peach smoothies and local blueberry smoothies,
- house made fruit yogurts
- breakfast cereals with 2% and skim milk
- **the pastry shoppe's daily selection of house** made pastries - danishes, breakfast breads, muffins, croissants, cannelés, baldwin county pecan sticky buns, whipped butter, house made preserves
- farm fresh scrambled eggs
- baldwin county grits - topped with your choice of bacon, diced ham, cheddar cheese, butter and scallions
- steel cut oatmeal bar - pecan compote, maple anglaise, dried fruit, fresh berries, peach preserves
- herb roasted heirloom potatoes
- country-style conecuh sausage gravy with fresh buttermilk biscuits
- applewood smoked bacon, conecuh sausage, country ham
- griddled waffles, cheese blintz, fresh berries, baldwin county pecan compote, maple syrup, whipped cream
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas



# GRAND EVENTS

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## BREAKFAST - BUFFETS

HEART HEALTHY BREAKFAST | \$46

PRICE BASED ON 60 MINUTES OF SERVICE | MINIMUM GUARANTEE OF 40 PEOPLE

\*CHEF ATTENDANT FEE \$120

- freshly squeezed orange juice, grapefruit and cranberry juice.
- juicing station\* - kale, strawberries, beets, celery, mint, cucumber, apple, kiwi, spinach, carrots, ginger, chia
- freshly sliced fruit - a variety of three seasonal fruits and seasonal whole fruit
- chilton county peach smoothies and local blueberry smoothies
- heart healthy breads - bran muffins, whole wheat coffee cake, banana nut muffins
- breakfast cereals with 2% and skim milk
- parfait bar - house made yogurt, granola, fresh berries, local honey, spiced pecans, seasonal preserves
- chia pudding - fresh fruit, berries
- smoked salmon - herbed cream cheese, pickled onions, egg mimosa, bagel chips
- egg white frittata - spinach, caramelized mushrooms, peppers
- hard boiled eggs
- turkey bacon
- chicken and apple sausage
- grand gourmet coffee, decaffeinated coffee, taylor's of harrogate teas



# GRAND EVENTS

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## BREAKFAST - BUFFETS

BRUNCH AT THE GRAND | \$84

PRICE BASED ON 60 MINUTES OF SERVICE | MINIMUM GUARANTEE OF 50 PEOPLE

\*CHEF ATTENDANT FEE \$120

- freshly squeezed orange juice, grapefruit and cranberry juice.
- freshly sliced fruit - a variety of three seasonal fruits and seasonal whole fruit
- parfait bar - house made yogurts, granola, berries, local honey, spiced pecans, seasonal fruit preserves
- grand garden salad bar – croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- **the pastry shoppe's daily selection of house made pastries** - danishes, breakfast breads, muffins, croissants, cannelés, baldwin county pecan sticky buns, whipped butter
- smoked salmon - herbed cream cheese, pickled onions, egg mimosa, bagel chips
- farm fresh scrambled eggs
- benedict in a jar - english muffin croutons, hollandaise, diced ham, poached egg
- baldwin county grits - gulf shrimp, peppers, smoked tomato gravy
- pecan fried chicken and waffles - maple pecan syrup
- sorghum glazed carved ham - kitchen mustard
- three potato and sausage hash - grilled asparagus and crab hollandaise
- country-style conecuh sausage gravy with fresh buttermilk biscuits
- bacon tasting - **applewood smoked bacon, bill e's slab bacon, brown sugar pepper bacon, duck bacon, beef bacon**
- grand omelet station\* - **local crab, gulf shrimp, bill e's bacon, country ham, pickled peppers, pico de gallo**, spinach, diced tomatoes, grilled onions, caramelized mushrooms, feta cheese, cheddar cheese, barrel aged house hot sauce
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas



# GRAND EVENTS

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## BREAKS - AM

PRICE IS PER PERSON AND BASED ON 30 MINUTES OF SERVICE  
MINIMUM GUARANTEE OF 40 PEOPLE UNLESS OTHERWISE  
NOTED | \*CHEF ATTENDANT FEE \$120

### FARMER'S MORNING BREAK | \$23

- farm stand - green apples, red apples, oranges, bananas, blueberries, raspberries, seasonal whole fruits, grapes
- compressed local fruit martini - feta snow
- buttermilk biscuits - house cured tasso ham, poblano pimento cheese, **alton's** pepper jelly, pickled okra, chowchow, buttermilk biscuits, crackers
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas, house made flavored creamers to include dulce de leche vanilla and a seasonal selection
- jones gourmet sodas and soft drinks

### DOUGHNUT AND COFFEE BREAK | \$25

- hot and fresh! traditional and cruller with vanilla, chocolate, blueberry, lemon, strawberry, maple glazes
- toppings to include: bacon, frosted flakes, oreos, pecans, pop rocks, sprinkles, fruity pebbles
- doughnut holes with flavored sugars: chocolate, vanilla, raspberry
- milk bar -2% milk, skim milk, chocolate milk
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas, house made flavored creamers to include dulce de leche, vanilla and a seasonal selection



### NATURAL BREAK\* | \$30

- juicing station\* - kale, strawberries, beets, celery, mint, cucumber, apple, kiwi, spinach, carrots, ginger, chia
- house made grand gourmet granola bars: honey nut, paleo, fruit and grain bar
- create your own trail mix -granola, dried apricots, cherries, raisins, almonds, pumpkin seeds, pretzels, banana chips, shredded coconut
- garden-fresh vegetable crudité's with low-fat ranch dip
- **chia "pudding"** – peach, banana, coconut, satsuma, agave, almonds, mango
- compressed local fruit martini - feta snow
- fruit and herb infused water
- sparkling and specialty bottled waters

### COFFEE SHOPPE BREAK | \$18

MINIMUM GUARANTEE OF 20 PEOPLE

- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas, house made coffee creamers to include dulce de leche, vanilla and a seasonal selection
- cold dripped iced coffee
- coconut macaroons, cream filled wafer straws, house made biscotti, espresso mousse

# GRAND EVENTS

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## BREAKS - ENHANCEMENTS

MAY ONLY BE ADDED TO EXISTING CONTINENTAL BREAKFASTS OR THEMED BREAKS

- mimosa | \$10 each
- bloody mary | \$10 each
- bottled spring water | \$5 each
- gourmet bottled water | \$5 each  
perrier, perrier with lime
- bottled fruit juices | \$4 each  
apple, cranberry, orange
- freshly prepared lemonade | \$48 per gallon
- arnold palmer | \$48 per gallon  
combination of lemonade and iced tea
- carafes of milk | \$4 per person  
2%, skim or chocolate milk
- the juice station | \$5 per person  
freshly squeezed juices to include: strawberry, kiwi, mango, pineapple, cantaloupe, watermelon
- bottled naked juice | \$5 each  
strawberry-banana, pomegranate açai berry



- bottled sweet leaf tea | \$5 each  
organic, all-natural, sweet tea original, green mint, honey, sweet peach
- energy drink | \$5 each  
red bull, red bull sugar-free, monster lo-carb
- powerade | \$5 each  
red fruit punch, zero calorie mixed berry, mountain blast blue, orange
- beverage break | \$4 each  
coca cola, diet coke, coke zero, sprite, dr pepper, diet dr pepper, mellow yellow, sparkling waters
- jones gourmet soda | \$5 each  
root beer, cream soda, berry lemonade, strawberry-lime
- grand gourmet coffee and hot tea service | \$80 per gallon
- coffee delights | \$17 per person  
freshly whipped cream, rock candy stirrers, cinnamon sticks, chocolate shavings and house made flavored creamers to include dulce de leche, vanilla and a seasonal selection

# GRAND EVENTS

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## BREAKS - PM

PRICE IS PER PERSON AND BASED ON 30 MINUTES OF SERVICE | MINIMUM GUARANTEE OF 25 PEOPLE

### CHOCOHOLIC BREAK | \$25

- chocolates
  - salted dark chocolate fudge
  - hazelnut white chocolate fudge
  - dulce chocolate fudge
  - dark and white chocolate bark
  - chocolate truffles
- caramel chocolate mousse
- milk bar
  - 2% milk
  - skim milk
  - chocolate milk
- grand gourmet coffee, decaffeinated coffee, taylor's of harrogate teas, house made flavored creamers to include dulce de leche, vanilla and a seasonal selection

### MARKET CAFÉ BREAK | \$24

- treats
  - chocolate dipped pretzels
  - chocolate covered marshmallows
  - chocolate dipped strawberries
  - chocolate bark
  - macarons
  - linzer cookies
  - brown butter blondies
- jones gourmet sodas, dasani sparkling waters
- grand gourmet coffee, decaffeinated coffee, taylor's of harrogate teas, house made flavored creamers to include dulce de leche, vanilla and a seasonal selection
- cold dripped iced coffee

### TEA TIME | \$ 24

- scones
  - blueberry and lemon curd
  - rosemary and whipped goat cheese
  - vanilla bean and strawberry
- canapés
  - cucumber, salmon, dill
  - house cured meat and compressed melon
  - avocado, crab, red chili vinaigrette
  - mini blt
- macarons
- local honey
- rock candy stirrers
- grand gourmet coffee, decaffeinated coffee, taylor's of harrogate teas, house made flavored creamers to include dulce de leche, vanilla and a seasonal selection

# GRAND EVENTS

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## BREAKS - PM

PRICE IS PER PERSON AND BASED ON 30 MINUTES OF SERVICE | MINIMUM GUARANTEE OF 25 PEOPLE

### MOVIE BREAK | \$19

- freshly popped popcorn - truffle salt, 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
  - plain **m&m's**
  - whoppers
  - swedish fish

### ICE CREAM PARLOR STATION\* | \$20

- 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, taylors of harrogate teas, house made flavored creamers to include dulce de leche, vanilla and a seasonal selection



### CANDY SHOPPE | \$ 24

- candies
  - plain **m&m's**
  - peanut **m&m's**
  - sour patch kids
  - twizzlers
  - **reese's** pieces
  - gummy bears
  - caramels
- jones gourmet sodas, bottled root beers
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas, house made flavored creamers to include dulce de leche, vanilla and a seasonal selection

# GRAND EVENTS

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## BREAKS - PM

### SWEET | PRICED PER DOZEN

- double fudge brownie and brown butter blondies | \$48
- fresh baked jumbo cookies | \$48
  - chocolate chunk
  - sugar
  - white chocolate macadamia nut
  - oatmeal raisin
  - gluten friendly peanut butter
- chocolate covered strawberries | \$35
- freak cupcakes | \$55
  - chocolate marshmallow
  - raspberry lemonade
  - caramel macchiato
- fruit yogurts | \$75

### SAVORY | PRICED PER DOZEN

- warm jumbo salted pretzels – mustard, queso | \$45
- paninis | \$120
  - reuben panini on rye
  - quatro fromage
  - grilled chicken, bacon jam, provolone on ciabatta



### SWEET | PRICED PER PERSON

- candied pecans | \$7
- pecan pralines | \$10
- chocolate barks | \$8
- truffles | \$10

### SAVORY | PRICED PER PERSON

- boiled peanuts - grand spiced | \$10
- fresh fried pork skins - vidalia dip | \$12
- crudités cubes - low fat ranch | \$7
- hummus - spiced pita chips | \$12

### WRAPPED ITEMS | PRICED PER PIECE

- large candy bars | \$5 each
- frios all-natural fruit bars | \$5 each
- kind bars | \$6 each
- luna bars | \$7 each

# GRAND EVENTS

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## TRAVELER'S BAGS - BAGGED

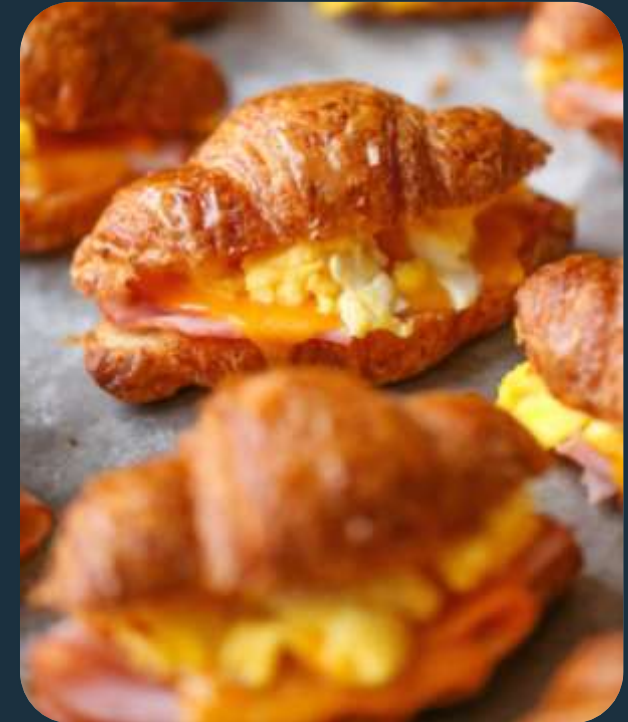
BREAKFAST TRAVELER'S BAGS | PRICED PER PERSON

### HAM, EGG AND CHEESE CROISSANT | \$26

- ham, fluffy scrambled eggs and cheddar cheese on freshly baked croissant
- fresh baked pastry
- bottled orange juice
- whole fruit
- granola bar

### SAUSAGE BISCUIT | \$26

- house made sausage patty on a freshly baked biscuit
- fresh baked pastry
- bottled orange juice
- whole fruit
- granola bar



# GRAND EVENTS

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## TRAVELER'S BAGS – BAGGED

### LUNCH TRAVELER'S BAGS | \$32 PER PERSON

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

#### YOUR CHOICE OF ONE OF THE FOLLOWING:

- house smoked turkey breast, bacon, brie cheese and seasonal preserves served on wheat bread
- triple pork sandwich - pulled pork, honey ham, bacon mustard, havarti, iceberg, house made pickles, sourdough
- gulf shrimp salad, poppy seed slaw on croissant
- prime rib, smoked gouda, bacon onion jam and arugula with herb truffle aioli on a kaiser bun
- herb grilled chicken, feta cheese, confit tomatoes, pickled peppers, baby greens, basil aioli, tomato basil wrap
- caprese wrap - fresh mozzarella, heirloom tomatoes, balsamic aioli, basil, arugula in a spinach wrap
- baldwin county honey pecan chicken salad on a croissant

#### YOUR CHOICE OF ONE OF THE FOLLOWING:

southern-style potato salad, pasta salad, southern poppy seed coleslaw or cucumber, onion, feta salad

#### YOUR CHOICE OF ONE OF THE FOLLOWING:

fudge brownies, chocolate chip cookies, white chocolate macadamia nut cookies, brown butter blondies or oatmeal raisin cookies



# GRAND EVENTS

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## TRAVELER'S BAGS – MARKET STYLE

PRICE IS PER PERSON

MARKET STYLE LUNCH “**TO GO**” | \$38 MARKET STYLE LUNCH “**FOR HERE**” | \$45

all market-style lunches are served with fresh fruit, potato chips and a chilled beverage

YOUR CHOICE OF THREE OF THE FOLLOWING:

- house smoked turkey breast, bacon, brie cheese and seasonal preserves served on wheat bread
- triple pork sandwich - pulled pork, honey ham, bacon mustard, havarti, iceberg, house made pickles, sourdough
- gulf shrimp salad, poppy seed slaw on croissant
- prime rib, smoked gouda, bacon onion jam and arugula with herb truffle aioli on a kaiser bun
- herb grilled chicken, feta cheese, confit tomatoes, pickled peppers, baby greens, basil aioli, tomato basil wrap
- caprese wrap - fresh mozzarella, heirloom tomatoes, balsamic aioli, basil, arugula in a spinach wrap
- baldwin county honey pecan chicken salad on a croissant

YOUR CHOICE OF TWO OF THE FOLLOWING:

southern-style potato salad, pasta salad, southern poppy seed coleslaw or cucumber, onion, feta salad

YOUR CHOICE OF THREE OF THE FOLLOWING:

fudge brownies, chocolate chip cookies, white chocolate macadamia nut cookies, brown butter blondies or oatmeal raisin cookies



# GRAND EVENTS

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## LUNCH - PLATED

4 COMPARTMENT | PRICED PER PERSON

### SALAD DUO | \$39

honey pecan chicken salad, gulf shrimp salad; grilled french bread; smoked tomato gazpacho and local crab, pico de gallo; vanilla bean cheesecake

### SMOKED BEEF BRISKET PIMENTO CHEESE AND PEPPER JELLY SLIDERS | \$38

ms. **lillie's** potato salad, southern poppy seed coleslaw, strawberry shortcake | maximum of 75 people

### GULF SHRIMP AND BALDWIN COUNTY GRITS | \$38

conecuh sausage, smoked tomato gravy; mixed greens, local goat cheese, strawberries, spiced pecans, strawberry vinaigrette; sorghum roasted farm vegetables; pecan pie cake, maximum of 75 people

### KOBE SLIDERS | \$36

smoked ketchup, gouda cheese, house made pickles; umami fries; baby wedge salad; nutella freak shake | maximum of 75 People

### MINI SANDWICHES | \$34

mini cold cut sandwiches to include prime rib on kaiser bun, turkey and brie on wheat, pecan chicken salad on croissant; ms. **lillie's** broccoli salad & loaded potato salad; chocolate brownie moon pie



### PLATED SALADS

#### L.A. CAESAR SALAD | \$28

lemon pickled shrimp, marinated kale, cornbread **croutons, shredded parmesan cheese, bill e's bacon,** bacon caesar dressing

#### 3RD COAST COBB SALAD | \$29

local lettuce, smoked shrimp, bacon, hard boiled egg, tomatoes, avocado, blue cheese, green onions with buttermilk dressing

#### BLACKENED RIBEYE SALAD | \$27

romaine lettuce, shaved prime rib, roasted tomatoes, smokey blue cheese, pickled onions, cornbread croutons, blue cheese dressing

# GRAND EVENTS

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## LUNCH - PLATED

PRICED IS PER PERSON

### SOUPS | \$9

- grand seafood gumbo
- smoked tomato gazpacho - charred lime pico de gallo

### SALADS | \$9

- garden salad - local greens, roasted tomatoes, carrots, pickled onions, feta, house made buttermilk ranch and balsamic vinaigrette
- spinach salad –spinach, hard-boiled eggs, cherry tomatoes, fried shallots, bacon vinaigrette
- classic caesar salad - romaine lettuce, focaccia croutons, shredded parmesan cheese, caesar dressing
- southern chopped salad - **chopped crisp lettuces**, bill e's bacon, roasted tomatoes, cornbread croutons, belle chèvre goat cheese, vidalia onion dressing



### ENTREES

- pecan-crusted chicken breast - southern green beans, wild rice, peach-maple glaze | \$28
- bacon wrapped meatloaf - smoked blueberry sauce, warm potato collard green salad | \$32
- satsuma brined pork loin - wild mushroom cream, sermon farms sweet potato purée, asparagus mushroom charred tomato salad | \$28
- seared gulf shrimp - conecuh sausage, smoked tomato gravy, baldwin county stone ground cheese grits, trinity | \$30
- 6oz beef filet- herbed garlic smashed yukon potatoes, braised green beans, tobacco onion rings, tomato demi-glaze | \$45

### DESSERTS | \$9

- key lime - torched meringue, cherry gel
- grand hotel bread pudding - signature whiskey sauce
- sour cream cheesecake - berry gel, mint chantilly
- layers of chocolate – crunch, mousse, cake

# GRAND EVENTS

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## LUNCH - BUFFET

PRICE BASED ON 60 MINUTES OF SERVICE  
MINIMUM GUARANTEE OF 50 PEOPLE

### THE GRAND CUSTOM LUNCH BUFFET

SOUPS - *choose one of the following:*

- grand seafood gumbo
- loaded baked potato soup
- vine-ripened tomato bisque

### SALADS

- grand garden salad bar - croutons , feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing

### BREADS

- freshly baked yeast rolls with whipped butter

SIDES - *choose two of the following:*

- corn and hominy maque choux
- southern-style green beans
- fresh farm vegetables with herbs olive oil
- wild grains with dried fruit and kale
- herb-roasted mixed potato hash
- yukon smashed potatoes
- bacon braised greens
- vegetable succotash

COMPOSED SALADS - *choose two of the following:*

- cucumber, onion and feta salad
- poppy seed coleslaw
- point clear pasta salad
- ms. **lillie's** broccoli salad
- roasted root veggie salad
- creamy potato salad

### ENTRÉES

*choose two of the following \$48*

*choose three of the following \$55*

- blackened redfish - yellow pepper mojo
- slow-roasted pork loin - wild mushroom ragoût
- chipotle chicken - black bean corn relish
- hemp crusted salmon - pomegranate blueberry salsa
- chimichurri grilled flank steak
- smoked chicken - satsuma glaze, fresh herbs
- burgundy braised short ribs - blistered tomato demi
- bronzed chicken - cajun cream sauce
- cornmeal crusted grouper - charred lemon, spicy rémoulade sauce



# GRAND EVENTS

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## LUNCH - BUFFET

THE GRAND CUSTOM LUNCH BUFFET CONTINUED  
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

### LUNCH BUFFET ENHANCEMENTS

PRICED PER PERSON | \*CHEF ATTENDANT FEE \$120

CHEF ATTENDED PASTA STATION\* | \$12

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

CHEF ATTENDED SHRIMP & GRITS STATION\* | \$16

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

CHEF ATTENDED MAC & CHEESE STATION\* | \$12

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



# GRAND EVENTS

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## LUNCH - BUFFET

PRICED BASED ON 60 MINUTES OF SERVICE

### GULF COAST LUNCH BUFFET | \$48

#### SOUP AND SALADS

- grand seafood gumbo
- grand garden salad bar – croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- southern-style potato salad
- poppy seed coleslaw
- cucumber, feta and onion salad

#### ENTRÉES AND SIDES

- short ribs - blistered tomato demi
- bronzed chicken - cajun cream sauce
- cornmeal-crusted grouper - charred lemon, spicy rémoulade sauce
- **local farmer's succotash**
- yukon smashed potatoes
- biscuits served family-style - baldwin county honey butter

#### FROM OUR PASTRY SHOPPE

- baldwin county pecan pie bites
- mississippi mud truffles
- strawberry shortcake
- grand hotel bread pudding - whiskey sauce



### SPA LUNCH BUFFET | \$49

GAZPACHO - shrimp gazpacho tasters

#### SALADS

- grand garden salad bar – croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- lemon marinated kale - sesame seed and cotija cheese
- cucumber, onion and tomato salad
- vegetable couscous salad
- compressed melon - feta snow

#### ENTRÉES AND SIDES

- lemon rosemary grilled chicken breast – chimichurri
- slow-roasted salmon - hemp-crusted, pomegranate blueberry salsa
- fresh farm vegetables - herbs olive oil
- wild grains with fruit and kale
- **pastry chef's whole grain bread** - tomato jam

#### FROM OUR PASTRY SHOPPE

- mint short bread
- petite angel food cake - fresh macerated berries
- strawberries and honey yogurt cream

# GRAND EVENTS

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## LUNCH - BUFFET

PRICED BASED ON 60 MINUTES OF SERVICE

### BBQ LUNCH BUFFET | \$50

#### SOUP AND SALADS

- loaded potato soup
- grand garden salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- southern-style potato salad and poppy seed coleslaw
- compressed fruit salad - feta snow

#### ENTRÉES AND SIDES

- smoked chicken - satsuma glaze, fresh herbs
- slider display
  - kobe beef - smoked gouda, house made pickles, smoked ketchup
  - smoked pork - pimento cheese, pepper jelly greens
- whiskey baked beans
- grand spiced fried chips
- grilled corn - dukes mayo, house made blackening spice

#### FROM OUR PASTRY SHOPPE

- mixed berry cobblers - vanilla ice cream
- fudge brownies
- brown butter blondies



### TACO TRUCK | \$48

\*CHEF ATTENDANT FEE \$120

SOUP - chicken tortilla soup

#### TACO SALAD BAR

- crispy corn shells, jack cheese, pico de gallo, pickled peppers, romaine, guacamole, sour cream, fire-roasted salsa, chipotle buttermilk

#### SALADS AND SIDES

- cilantro marinated tomatoes with cotija, pickled red onions and pepitas
- roasted corn and black bean salad
- lime and cracked pepper slaw
- tri-colored tortillas chips with house made fire-roasted salsa served family-style

#### CHEF ATTENDED TACO STATION\*

- gulf shrimp, avocado, corn and black bean salsa
- braised beef barbacoa, pickled onions, cilantro
- pulled chicken, pepper and onion chimichangas
- cilantro-lime spanish rice and churro beans
- queso

#### FROM OUR PASTRY SHOPPE

- cinnamon churros
- sopaipillas with honey

# GRAND EVENTS

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## LUNCH - BUFFET

PRICED BASED ON 60 MINUTES OF SERVICE

FROM THE OLIVE TREE BUFFET | \$47

\*CHEF ATTENDANT FEE \$120

SOUP, SALADS, ENTREES AND SIDES

- vine-ripened tomato bisque
- grand garden salad bar – croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- roasted tomatoes, fresh mozzarella, basil oil salad
- braised italian vegetables
- mini caesar salads and salami pasta salad
- **pastry chef's herbed focaccia bread and olive oil**
- oregano roasted chicken - olive and mushroom ragoût

PASTA STATION\*

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

FRESH GRIDDLED PANINIS

- salami, roasted ham, havarti, olive tapenade, sweet bun
- roasted tomato jam, fresh mozzarella, basil pesto, ciabatta
- roast beef, gorgonzola, garlic aioli, peppers, onions, sourdough

FROM OUR PASTRY SHOPPE

- strawberry cheesecake bites, chocolate dipped biscotti, olive oil cake-sabayon



BUTCHER BLOCK DELI | \$46

SOUP, SALADS AND SIDES

- chicken noodle soup
- grand garden salad bar – croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- loaded potato salad
- poppy seed coleslaw
- baldwin county honey-pecan chicken salad
- compressed fruit salad with feta snow

CHEF ATTENDED GOURMET PANINI STATION\*

- reuben panini on rye
- quatro fromage
- grilled chicken, bacon jam, provolone on ciabatta

DELI SELECTIONS

- roast beef, smoked turkey, black forest ham, salami, herb grilled chicken breast
- jalapeño-jack cheese, poblano pimento cheese, cheddar cheese
- wraps, buns, wheat bread, white breads
- grand spiced potato chips

FROM OUR PASTRY SHOPPE

- fudge brownies, brown butter blondies, gourmet cookies

# GRAND EVENTS

unique + engaging + romantic + modern

## RECEPTION

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$85 PER PERSON

### HORS D'OEUVRES - COLD

\$7 PER PIECE

- parsnip puree - roasted roots and quinoa, pecan crunch
- heirloom tomato and mozzarella lollipop - sweet white balsamic
- cheddar - roasted jalapeño, granny smith apple
- honey pecan chicken salad - wonton cup
- bacon and deviled egg - bacon jam, creole deviled egg
- blt - **bill e's bacon, tomato jam, local arugula**, house made buns
- farmhouse brie tart - pepper jelly
- bama bruschetta - stewed tomato and okra, local goat cheese
- fresh vegetable crudités - buttermilk ranch
- compressed fruit skewer - feta snow



\$8 PER PIECE

- grilled gulf shrimp - smoked tomato gazpacho
- smoked gulf fish - pickled peppers, crostini
- tuna tartar tacos - chili oil, chimichurri, chipotle aioli
- local crab - pickled onions, chili vinaigrette
- shaved lamb loin – brioche, caramelized onion, cracked pepper aioli
- applewood smoked duck - satsuma bourbon glaze
- crab and avocado toast – red chili mint vinaigrette, toasted peanut, garden radish

\$9 PER PIECE

- antipasto martini - fresh mozzarella, grilled vegetables, salami, kalamata olives, balsamic reduction, focaccia crouton
- jumbo poached shrimp martini - zesty cocktail sauce, charred lemon
- crab cobb – avocado, bacon, blue cheese, romaine, buttermilk
- blackened rare tuna - boiled peanut relish
- mini lobster rolls - tarragon aioli
- foie mousse - grilled peach jam, pistachio
- smoked scallop crudo – satsuma, red pepper, cilantro

# GRAND EVENTS

unique + engaging + romantic + modern

## RECEPTION

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$85 PER PERSON

### HORS D'OEUVRES - HOT

\$8 PER PIECE

- vegetable spring rolls - pineapple sweet and sour
- pecan-crusted chicken tenders - maple honey mustard
- goat cheese fritter - sriracha, local honey
- **mac 'n cheese croquettes** - chipotle aioli
- fried green tomato canapé - tomato jam, feta
- loaded yukon gold smashed potatoes martini
- roasted tomato bisque en croûte

\$9 PER PIECE

- chipotle chicken quesadillas - leaping lizard sauce
- coconut shrimp - sweet chili sauce
- mini beef wellington - black truffle sauce
- beef satay - ginger garlic honey glaze, cilantro
- cajun crawfish bites - charred corn aioli
- braised lamb tart - apple mint slaw
- bbq beef empanada - white bbq sauce
- crispy duck rillettes - peach habañero



\$10 PER PIECE

- mini award winning gulf crab cake - spicy rémoulade
- **grilled spring lamb "lollipops"** - chimichurri sauce
- **lobster mac 'n cheese martini** - herbs, parmesan
- black truffle risotto martini - wild mushroom ragoût
- blackened shrimp martini - conecuh sausage, smoked tomato gravy, baldwin county grits

# GRAND EVENTS

unique + engaging + romantic + modern

## RECEPTION

### SMALL PLATES RECEPTION

\$98 PER PERSON - CHOICE OF SEVEN

\$119 PER PERSON - CHOICE OF NINE

cocktail reception style with passed small plates. perfect for a welcome reception. service fee will apply for groups with fewer than 25 guests

#### COLD

- blackened rare tuna - boiled peanut relish
- lobster roll - tarragon aioli
- crab cobb - avocado, bacon, blue cheese, romaine, buttermilk
- gulf shrimp roll - chipotle remoulade, avocado
- heirloom tomatoes - garden herb vinaigrette, boiled peanut, radish

#### HOT

- crispy duck rillettes - peach haba ero, cilantro slaw
- braised lamb tart - apple mint slaw
- **lobster mac 'n cheese martini** - herbs, parmesan
- cajun crawfish fritter - charred corn aioli
- kobe beef slider - smoked gouda, house made pickles, smoked ketchup
- burnt end bacon tacos - fennel apple slaw
- beef butchers cut - smoked potato mash, chimichurri
- fried green tomato - tomato jam, local goat cheese
- black truffle risotto martini - wild mushroom rago t
- nashville hot chicken thigh - buttermilk biscuit, pepper jelly



#### SWEET

- nutella freak shake - chocolate whipped cream, chocolate bark
- strawberries - mascarpone cream, shortbread crumble
- chocolate cherry moon pie - chocolate marshmallow, cherry compote, graham cookie
- lemon trifle - pie crust crumble, lemon curd, torched meringue
- trio of cream puffs – hazelnut, tahitian vanilla bean, pb & j

# GRAND EVENTS

unique + engaging + romantic + modern

## RECEPTION

PRICED PER PERSON AND BASED ON 90 MINUTES OF SERVICE  
75 PERSON MINIMUM | \*CHEF ATTENDANT FEE \$120

BLACK AND WHITE RECEPTION | \$150

### PASSED APPETIZERS

- foie mousse - grilled peach chutney, pistachio
- sweet potato - ancho honey, pecan, cilantro
- smoked gulf by catch - blini, caviar

### SEAFOOD DISPLAY

- alabama oysters - mignonette pearls, chive oil
- **lobster tail "cocktail"** - butter herb poached, cocktail dust
- king crab
- royal reds
- p.e.i. mussels

### SALAD MARTINIS

- roasted beets - spiced pecans, mint, caramelized apples
- wild arugula - crispy prosciutto, local goat cheese, strawberry vinaigrette
- heirloom tomato - boiled peanut, fresh herbs, pickled peppers

### RISOTTO STATION\*:

- sweet potato - candied pecans, crème fraîche
- duck confit - caramelized mushroom, pickled peppers
- jumbo lump crab - green onions, roasted tomatoes

### SMALL PLATES

- seared tuna - charred greens, peanut relish, yellow mojo
- beef carpaccio - gold leaves, crispy capers, blue cheese snow, lemon oil
- roasted colorado lamb - cranberry pepper jelly, parsnip purée
- waygu strip loin\* - bourbon glazed carrots, smoked cherry demi-glace, herb gremolata
- add pan seared foie \$15 per person

### DESSERTS

- seasonal petite gateaux
- macarons, pâte de fruit, golden chocolate truffles
- fire and ice desserts
  - almond mascarpone liquid nitrogen ice cream
  - seasonal fruit flambé
  - white chocolate crunch



# GRAND EVENTS

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## CULINARY DISPLAYS

PRICED PER PERSON

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$85 PER PERSON

### CAVIAR DISPLAY | \$68

- carolina osetra, rainbow trout roe, alabama paddlefish caviar (dependent on seasonal availability), egg mimosa, fried capers, fresh herbs, whipped cream cheese, toast points

### AMERICAN ARTISAN CHEESEBOARD | \$28

- thomasville tomme, **garrett's** ferry, truffle tremor, asher blue, georgia gold cheddar, honeycomb, fruit mustards, gourmet crackers

### DOMESTIC CHEESE DISPLAY | \$22

- poblano pimento with spiced pecans, gorgonzola dolce with whiskey marinated fruit, belle chèvre goat cheese with pepper jelly, lavash and 34 ° **crackers**

### SPREADS AND BREADS DISPLAY | \$15

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

### SNACKS DISPLAY | \$10

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



### GRAND SEAFOOD DISPLAY | \$40

- poached jumbo shrimp, alabama oysters, ceviche tasters, west indies crab salad, lemon wedges, cocktail, horseradish, house made hot sauce, crackers

### WARM CHEESE PAIRINGS | \$22

- blue and bacon tarts
- goat cheese fritter with local honey
- brie en croûte with seasonal preserves

### SOUTHWESTERN DISPLAY | \$18

- 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 | \$12

- 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

### GOURMET POPCORN DISPLAY | \$10

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

### SUSHI DISPLAY | \$48

- spicy tuna rolls, philadelphia style smoked salmon rolls, tuna tataki, local crab tempura roll, pickled ginger, wasabi, ponzu, wakame

# GRAND EVENTS

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## CULINARY STATIONS

PRICED PER PERSON | \*CHEF ATTENDANT FEE \$120

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$85 PER PERSON

MASON JAR SALADS | \$14

- blue and blue salad - asher blue cheese, quinoa, dried fruit, blueberry vinaigrette
- chop chop salad - iceberg, tomato, bacon, blue cheese, cucumber, avocado, egg and buttermilk ranch
- southern caesar salad - marinated kale, corn bread croutons, parmesan, bacon caesar dressing

GRAND GARDEN SALAD STATION | \$10

- 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

SALAD BAR | \$8

- grand salad mix, diced cucumbers, diced tomatoes, kalamata olives, feta cheese, chopped eggs, croutons, buttermilk ranch and balsamic dressings

BUILD YOUR OWN GUACAMOLE STATION\* | \$17

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

LETTUCE WRAP STATION\* | \$20

- szechuan beef, bibb lettuce, cilantro tomatoes, red onions
- miso-glazed salmon, romaine lettuce, pickled cucumber salad
- marinated noodle salad, napa cabbage, sprouts, ginger carrots



# GRAND EVENTS

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## CULINARY STATIONS

PRICED PER PERSON | \*CHEF ATTENDANT FEE \$120  
30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON  
90 MINUTE RECEPTION MINIMUM IS \$85 PER PERSON

### CHEF ATTENDED PASTA STATION\* | \$28

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

### CHEF ATTENDED MAC AND CHEESE STATION\* | \$30

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

### SLIDERS STATION | \$26

- smoked pork - pimento cheese, pepper jelly greens
- kobe beef - smoked gouda, house made pickles, smoked ketchup
- buffalo chicken - blue cheese, pickled celery

### CHEF ATTENDED FISH TACO STATION\* | \$28

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

### RISOTTO STATION\* | \$35

- sweet potato, candied pecans, crème fraiche
- duck confit, caramelized mushroom, pickled peppers
- local crab, green onions, roasted tomatoes

### FRIED GREEN TOMATO STATION\* | \$18

- seafood étouffé, spicy remoulade, chopped bacon, tomato jam, cotija cheese

### FIRE AND ICE STATION\* | \$40

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

### STREET TACO STATION\* | \$26

- gulf shrimp, avocado, corn and black bean salsa, grilled flour tortilla
- braised beef barbacoa, poppy seed slaw, crispy corn tortilla
- pork carnitas, pickled onions, cilantro, charred lime aioli, grilled flour tortilla

### BUILD YOUR OWN BUTTERMILK BISCUIT STATION | \$17

- nashville hot chicken, country-style conecuh sausage gravy, pepper jelly, seasonal preserves, grain mustard, pickles, local honey, whipped butter

### CHEF ATTENDED SHRIMP AND GRITS STATION\* | \$30

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

### CHEF ATTENDED WING STATION\* | \$28

- **wings tossed to order in guest's selection of house made sauces and spices.**  
served with ranch and blue cheese, celery, carrots
  - classic buffalo, ghost pepper, grand spiced nashville hot, smoked bbq, pb&j

# GRAND EVENTS

unique + engaging + romantic + modern

## CULINARY STATIONS - CARVING\*

PRICED PER PERSON | \*CHEF ATTENDANT FEE \$120

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$85 PER PERSON

ROASTED TENDERLOIN OF BEEF | \$33

- béarnaise sauce, demi-glace, artisan bread

SOUTHERN BONE IN HAM | \$23

- sorghum glazed, kitchen mustard, sister schubert rolls

HERB-RUBBED ROASTED STRIP LOIN OF BEEF | \$36

- roasted garlic demi-glace, horseradish cream, yorkshire pudding

CRAWFISH AND CRAB STUFFED PORK LOIN | \$26

- cajun cream sauce, jalapeño cornbread

**BILL-E'S SMOKED PORK BELLY CARVING STATION | \$21**

- house made red-eye gravy, local white bread

ROASTED TOMAHAWK PRIME RIB | \$45

- whiskey au jus, horseradish cream, yorkshire pudding

WHOLE SMOKED CHICKEN | \$19

- smoked blueberry sauce, white bbq sauce, local white bread

SMOKED PIG STATION | \$46

- carved smoked pork butt, spiced ribs, conecuh sausage, poppy seed slaw, potato salad, local white bread, beer bbq, mustard bbq, alabama white bbq

WHOLE HOG | \$45

- poppy seed slaw, potato salad, local white bread, beer bbq, mustard bbq, alabama white bbq



# GRAND EVENTS

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## CULINARY STATIONS - PASTRY

PRICED PER PERSON | \*CHEF ATTENDANT FEE \$120  
30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON  
90 MINUTE RECEPTION MINIMUM IS \$85 PER PERSON

### BANANAS FOSTER STATION\* | \$18

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

### FRIED AND STUFFED DOUGHNUTS\* | \$18

- nutella and peanut butter
- vanilla bean and powdered sugar
- fruity pebble stuffed and strawberry sugar

### FONDUE STATION\* | \$22

- spiced dark chocolate, salted caramel, godiva white chocolate
- dipping items - pound cake, strawberries, marshmallows, pretzels

### FREAK SHAKE UTOPIA (NON-ALCOHOLIC)\* | \$18

- chocolate candy, tropical spritzer, birthday cake

### FREAK SHAKE UTOPIA (ALCOHOL)\* | \$26

- chocolate candy and godiva, tropical spritzer with cava, birthday cake with frangelico



### VIENNESE STATION | \$20

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

### MARBLE SLAB ICE CREAM STATION\* | \$22

- ice cream flavors - chocolate and vanilla
- toppings - 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
- waffle cones

### TEXTURE TASTING\* | \$18

- powders - peanut butter snow, nutella snow
- bubbles - vanilla bean, chocolate, fruit caviar
- crunch - chocolate pop rocks, chocolate rocks
- crack - macadamia brittle, fruit shards

# GRAND EVENTS

unique + engaging + romantic + modern

## DINNER – PLATED

PRICED IS PER PERSON

### APPETIZERS

- shrimp cocktail | \$18 - u 10 gulf shrimp, finger lick, horseradish, cocktail, charred lemon aioli
- fried green tomatoes | \$14 - crusted green tomatoes fried to perfection, seafood étouffé
- award winning grand gulf crab cakes | \$22 - jumbo lump crabmeat cakes, green tomato chow chow, rémoulade
- alabama oyster trio | \$26 – wood-fired herb butter, crispy red pepper aioli, bill-e's **bacon and mushroom duxelles**
- beef carpaccio | \$18 – crispy capers, oven-dried tomatoes, lemon oil
- bronzed shrimp and grits | \$20 - bronzed shrimp, conecuh sausage, smoked tomato gravy, baldwin county cheese grits
- crispy pork rilletes | \$18 - rutabaga slaw, peach habañero sauce

### SOUPS | \$13

- grand seafood gumbo with rice
- roasted red pepper and truffle soup en croûte
- southern crab and corn chowder en croûte



### SALADS | \$12

- southern chopped salad - **chopped crisp lettuce, bill e's** bacon, roasted tomatoes, cornbread croutons, belle chèvre goat cheese, vidalia onion dressing
- grand caprese - fresh mozzarella, roasted tomatoes, fresh tomatoes, toasted pine nuts, arugula, basil oil, champagne vinaigrette
- magnolia salad - local lettuces, alabama belle chèvre goat cheese, baldwin county pecans, strawberry poppy seed vinaigrette
- wedge salad - iceberg wedge, fried shallots, chicken-fried bacon, diced tomatoes, artisan blue cheese dressing
- grand garden salad - baby greens, roasted tomatoes, cucumbers, pickled onions, carrots, choice of buttermilk ranch or balsamic

# GRAND EVENTS

unique + engaging + romantic + modern

## DINNER - PLATED

PRICED IS PER PERSON

### ENTRÉES

- grand filet | \$70 - whipped potatoes, beef and mushroom debris, roasted baby carrots, ratatouille
- lamb chops | \$68 - roasted american lamb chops, ratatouille, crispy onion, roasted garlic and demi glace
- butter-roasted red snapper | \$54 - corn and pepper maque choux, hot sauce butter, parsley puree
- grilled gulf grouper | \$56 - citrus herb fingerling potatoes, caramelized fennel, fennel apple slaw, red pepper vinaigrette
- seared roasted salmon | \$63 - warm quinoa, brunoised vegetable salad, kale, lemon herb vinaigrette
- pork tenderloin | \$48 - satsuma brined pork tenderloin, sweet potato purée, caramelized apple, pecan, kale salad
- grilled 16oz cowboy rib-eye | \$72 - rib-eye grilled medium-rare to medium, loaded smashed potatoes, farm vegetables, whiskey au jus
- gulf by-catch (sustainable) | \$52 - crab and charred lime pico de gallo, seafood dirty rice
- braised beef short rib | \$63 - braised beef short rib, truffle potato purée, wild mushroom ragoût, arugula salad
- tuscan marsala chicken | \$46 - black truffle, haricot vert, mixed potato hash
- lemon herb roasted chicken | \$42 - artichoke, feta, spinach, roasted tomato ragoût, lemon herb cous cous
- sweet potato and quinoa cake | \$45 - cranberry braised greens, root vegetable purée

CUSTOMIZE ANY ENTRÉE AND CREATE A DUO BY ADDING:

- herbed grilled chicken | \$9
- jumbo seared shrimp | \$16
- gulf coast lump crab cake | \$18
- broiled maine lobster tail | \$30

### DESSERTS | \$14

- layers of chocolate – crunch, mousse, cake
- caramel praline cake - butter cake, caramel mousse, dulcey ganache, praline crunch
- white chocolate berry - sponge cake, berry gel, crunch
- **kimberly's cheesecake** - shortbread cookie crust, strawberry compote
- create your own trio of desserts (choose three) | \$20

# GRAND EVENTS

unique + engaging + romantic + modern

## DINNER - PLATED

PRICED IS PER PERSON

SOUTHERN ROOTS DINING EXPERIENCE | \$130

*tasting style presentations from our southern roots menu*

### PASSED APPETIZERS

- wild mushroom toast
- oysters grandfeller

### 1<sup>ST</sup> COURSE

- gulf coast oyster stew - **fingerling potatoes, bill e's bacon, chervil parsley**

### 2<sup>ND</sup> COURSE

- arugula and apple salad - blue cheese, candied pecans, roasted fennel, apple cider vinaigrette

### 3<sup>RD</sup> COURSE

- diver scallops - cauliflower purée, brussel sprouts, sage brown butter

### 4<sup>TH</sup> COURSE

- smoked chicken thigh - grand noir blue, pickled celery root, fig jam

### 5<sup>TH</sup> COURSE

- beef tenderloin - braised beef brisket debris, whipped potatoes, braised onions, carrots

### 6<sup>TH</sup> COURSE

- chocolate cake - french buttercream, vanilla crème anglaise



# GRAND EVENTS

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## DINNER - PLATED

PRICED IS PER PERSON

### PRIVATE DINING EXPERIENCE | \$89

*our private dining area within the grand hotel restaurants will be the perfect venue for small dinner events. while overlooking the sunset on mobile bay, your guests will enjoy a private restaurant-style event while never leaving the picturesque scenery of the grand hotel . many activities are located right outside the dining space, including our putting green, horseshoes, croquet and many other fun games.*

*\*\*\*based on availability. \$1000 room rental. this private dining experience is custom designed specifically for 20-30 people\*\*\**

#### 1<sup>ST</sup> COURSE - SHARED APPETIZERS

- wild mushroom toast
- oysters grandfeller
- bbq shrimp

#### 2<sup>ND</sup> COURSE - choice of one

- grand seafood gumbo with white rice
- arugula and apple salad - blue cheese, candied pecans, roasted fennel, apple cider vinaigrette

#### 3<sup>RD</sup> COURSE - choice of one

- beef tenderloin - braised beef brisket debris, whipped potatoes, braised onions, carrots
- joyce farms chicken breast - corn, green bean and tomato salad, potato purée
- gulf shrimp and grits - local grits, conecuh sausage, smoked tomato gravy

#### 6<sup>TH</sup> COURSE - choice of one

- chocolate cake - french buttercream, vanilla crème anglaise
- grand hotel bread pudding with whiskey sauce



# GRAND EVENTS

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## *Sample #1 Plated Menu*

### *1<sup>st</sup> Course*

#### **Shrimp Cocktail**

*u 10 gulf shrimp, finger lick, horseradish,  
cocktail, charred lemon aioli*

### *2<sup>nd</sup> Course*

#### **Grand Seafood Gumbo With Rice**

### *3<sup>rd</sup> Course*

#### **Seasonal Sorbet**

### *4<sup>th</sup> Course*

*please choose one*

#### **Grand Filet**

*whipped potatoes, beef and mushroom debris,  
roasted baby carrots, ratatouille*

#### **Lamb Chops**

*roasted american lamb chops, ratatouille,  
crispy onion, roasted garlic and demi glace*

#### **Butter-roasted Red Snapper**

*corn and pepper maque choux,  
hot sauce butter, parsley puree*

### *5<sup>th</sup> Course*

#### **Layers of Chocolate**

*crunch, mousse, cake*

## MULTI-CHOICE ENTRÉES:

you can customize your menu, offering your guests a choice at dinner of three entrées by selecting a five-course meal (one course being our seasonal sorbet). we will print custom menus for your group to allow each guest their choice of entrée at the time of seating. price will reflect higher priced menu item chosen.

groups over 150 will need to predetermine their selections.

to the left and right, we have designed examples of what a choice of menu could look like.

## *Sample #2 Plated Menu*

### *1<sup>st</sup> Course*

#### **Award Winning Grand Gulf Crab Cakes**

*jumbo lump crabmeat cakes, green tomato  
chow chow, rémoulade*

### *2<sup>nd</sup> Course*

#### **Wedge Salad**

*iceberg wedge, fried shallots, chicken-fried bacon,  
diced tomatoes, artisan blue cheese dressing*

### *3<sup>rd</sup> Course*

#### **Seasonal Sorbet**

### *4<sup>th</sup> Course*

*please choose one*

#### **Grilled 16oz Cowboy Rib-eye**

*rib-eye grilled medium-rare to medium, loaded smashed  
potatoes, farm vegetables, whiskey au jus*

#### **Gulf By-Catch (Sustainable)**

*crab and charred lime pico de gallo, seafood dirty rice*

#### **Braised Beef Short Rib**

*braised beef short rib, truffle potato purée,  
wild mushroom ragoût, arugula salad*

### *5<sup>th</sup> Course*

#### **Kimberly's Cheesecake**

*shortbread cookie crust, strawberry compote*

# GRAND EVENTS

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## DINNER - BUFFET

PRICED PER PERSON | BASED ON 90 MINUTES OF SERVICE

### LOWER ALABAMA MENU | \$110

- seafood gumbo with white rice
- grand garden salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- west indies crab salad spoons
- boiled peanut tomato salad
- oysters grandfeller - blackened hollandaise, conecuh braised greens
- cornbread
- buttermilk biscuits
- cornmeal crusted catfish - charred lemon, remoulade
- shrimp boil - corn, red potatoes, peppers, conecuh sausage
- roasted chicken - pecan cajun cream
- blackened ribeye - whiskey demi and horseradish cream
- baldwin county grit bar - cheddar, bacon, green onion, butter, sour cream
- fried green tomatoes - tomato jam
- grand hotel bread pudding with whiskey sauce
- pecan tarts
- pralines
- mini red velvet cakes



### BBQ OLD SOUTH BUFFET | \$92

\*CHEF ATTENDANT FEE \$120

- grand garden salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- smoked potato salad
- poppy seed coleslaw
- ambrosia salad
- bacon and egg creole deviled eggs
- house made pickle display
- cornbread - local white bread
- grilled corn on the cobb - dukes mayo, blackening, herbs
- pimento cheese mac and cheese
- whiskey bacon baked beans
- satsuma glazed bbq chicken
- smoked station\*
  - spiced ribs
  - conecuh sausage
  - beef brisket
- beer bbq, mustard bbq, alabama white bbq
- mason jar desserts
  - banana pudding
  - triple chocolate
  - strawberry shortcake

# GRAND EVENTS

unique + engaging + romantic + modern

## DINNER - BUFFET

PRICED PER PERSON | BASED ON 90 MINUTES OF SERVICE

### THE BAYSIDE GRILL BUFFET | \$105

- grand seafood gumbo - white rice
- grand garden salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- romaine - garden tomatoes, crispy capers, parmesan, creamy roasted garlic and herbs, croutons
- pimento cheese
- gulf shrimp bubble over dips
- herb grilled ciabatta - lavash, crackers
- slider display
  - kobe beef - gouda, house made pickles, smoked ketchup
  - smoked pork - pimento cheese, pepper jelly greens
  - buffalo chicken - blue cheese, pickled celery
- **ultimate baked mac 'n cheese** – garden tomatoes, **bill-e's bacon**, **pulled chicken**
- pan-seared grouper - rock shrimp and wild rice jambalaya, red pepper vinaigrette
- local farm vegetables
- bread pudding with whiskey sauce
- flourless chocolate torte
- lemon buttermilk tarts



# GRAND EVENTS

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## DINNER - BUFFET

PRICED IS PER PERSON | BASED ON 90 MINUTES OF SERVICE

### DOWN HOME COMFORT BUFFET | \$103

- pot liquor soup - greens, local peas
- cornbread and buttermilk biscuits
- grand garden salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- southern kale salad - marinated kale, cornbread **croutons, alabama goat cheese, bill e's bacon**
- roasted potato salad - trinity, eggs, roasted red peppers
- smoked then fried chicken - peach scallion jam
- bacon wrapped meatloaf - brown sugar bbq glaze
- seared redfish - crawfish creole cream
- ultimate **baked mac 'n cheese** – garden tomatoes, **bill-e's bacon, pulled chicken**
- bacon braised green beans
- southern petite fours - chocolate, vanilla, strawberry, coconut



### GRAND TRADITIONS BUFFET | \$115

\*CHEF ATTENDANT FEE \$120

- grand seafood gumbo
- west indies lump crab salad spoons
- blackened #1 grade ahi tuna - boiled peanut relish
- wood fired alabama oysters - leek butter, grand barrel aged hot sauce
- baldwin county pecan chicken salad wonton crisps
- shrimp and grits station\* - bronzed shrimp with conecuh sausage, smoked tomato gravy, baldwin county stone ground cheese grits
- jubilee seafood pasta\* - seafood with bell peppers, mushrooms, spinach, penne pasta, cajun cream sauce
- rack of lamb\* - ratatouille, gremolata
- beef tenderloin\* - béarnaise sauce
- grand hotel bread pudding with a signature whiskey sauce
- 'nanner puddin'
- flourless chocolate pop rock bomb

# GRAND EVENTS

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## DINNER – DINE AROUND

PRICED PER PERSON AND BASED ON 90  
MINUTES OF SERVICE

### TASTE OF THE GRAND RECEPTION | \$120

*sample all of what the grand has to offer. this reception gives your guests a taste of all the **grand's** outlets. add a sampling of the 1847 to have the full grand experience.*

#### JUBILEE POOLSIDE GRILL

- beef slider - garden pimento, smoked ketchup, house made pickles
- crab and avocado toast - red chili mint vinaigrette, peanut, garden radish
- honey pecan chicken salad - crisp wonton

#### BUCKY'S

- smoked brisket debris - **"take the causeway"** ipa mustard, grilled bread
- pecan hummus - crudité, warm pita
- gulf shrimp cocktail - serrano cocktail, horseradish remoulade

#### BAYSIDE GRILL

- pimento cheese
- gulf bubble-over dip
- herb grilled ciabatta - lavash, crackers
- **ultimate baked mac 'n cheese** - garden tomatoes, **bill e's bacon**, pulled chicken

#### SOUTHERN ROOTS

- oysters grandfeller - braised greens, cajun **hollandaise**, **bill e's bacon**
- arugula and apple salad - blue cheese, candied pecans, roasted fennel, apple cider vinaigrette
- beef tenderloin\* - braised onions, candied carrots, debris sauce

#### LOCAL MARKET

- whole cake display

#### THE GRAND HALL

- macarons, chocolates

#### 1847 | \$14 ADDITIONAL COST PER DRINK

- 1847 cocktail – alabama dettling bourbon, homemade honey mint syrup, fresh squeezed lemon juice



# GRAND EVENTS

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## DINNER – DINE AROUND

### DINE AROUND CONTINUED

5 KITCHENS – 5 TASTINGS\* | \$300

minimum of 6 guests | maximum of 8 guests

\*please book 10 days in advance

*enjoy a five course-tasting menu hosted by a grand chef. while seeing what goes on **behind the scenes at the grand's kitchens**, visit five of our dining and catering venues, where each course will be served and paired with a beverage. this truly memorable evening will give guests an exclusive tour of a part of the hotel that most guests never have the opportunity to see!*



# GRAND EVENTS

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## BEVERAGES

### CHAMPAGNE

*listed milder to stronger*

conundrum, rosé, california | \$44

coste petrai, prosecco, italy | \$48

jacques pelvas, blanc de blancs, brut, france | \$44

gerard bertrand, brut, crémant de limoux, "cuvée thomas jefferson", languedoc, france | \$48

veuve clicquot, brut rosé, champagne, france | \$149

moët and chandon, **brut**, "impérial", **champagne**, france | \$99

veuve clicquot, **brut**, "yellow label", **champagne**, france | \$118

dom pérignon, brut, champagne, france | \$225

### SWEET WHITE WINES

anterra, moscato, delle venezie, italy | \$44

mönchhof, riesling, mosel, germany | \$60

### LIGHTER INTENSITY WHITE WINES

la fieria, pinot grigio, veneto, italy | \$44

rft, pinot grigio, italy | \$48

benziger family winery, sauvignon blanc, sustainably grown, california | \$48

proverb, sauvignon blanc, california | \$44

black stallion, sauvignon blanc, napa valley, california | \$60

emmolo, sauvignon blanc, napa valley, california | \$60

vrac, rosé, vin de pays de méditerranée, rhone, france | \$60



# GRAND EVENTS

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## BEVERAGES

### FULLER INTENSITY WHITE WINES

*listed milder to stronger*

grove ridge, chardonnay, california | \$44

mer soleil, chardonnay, unoaked, "silver", california | \$60

sea sun by caymus, chardonnay, california | \$48

cakebread cellars, chardonnay, napa valley, california | \$94

### LIGHTER INTENSITY RED WINES

trinity oaks, pinot noir, california | \$44

chloe, pinot noir, california | \$48

elouan, pinot noir, oregon | \$56

copper ridge, merlot, california | \$60

belle glos, pinot noir, "las alturas vineyard", california | \$94

tilia, malbec, sustainably grown, mendoza, argentina | \$48

jam, cabernet sauvignon, california | \$48

grove ridge, cabernet sauvignon, california | \$44

### FULLER INTENSITY RED WINES

conundrum, red blend, california | \$60

uppercut, cabernet sauvignon, napa valley, california | \$60

bonanza by caymus, cabernet sauvignon, california | \$60

simi, cabernet sauvignon, alexander valley, california | \$64

black stallion, cabernet sauvignon, napa valley, california | \$90

cakebread cellars, cabernet sauvignon, napa valley, california | \$130



# GRAND EVENTS

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## BEVERAGES

### 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.*

*we also have available an action station specifically for frozen drinks such as margaritas, strawberry daiquiris and piña coladas, just to name a few. these are available on a per drink consumption cost of \$9 - \$13 each depending on which tier of liquor you have chosen.*

*for your convenience we have selected **alabama's** most popular craft beers for you. your event manager will be happy to assist in customizing your bar in any way that you can imagine.*

*for responsible consumption, we limit open bars to four hours.*

*\$180 bartender fee per three hours | \$60 per additional hours*

### CRAFT BEERS (CANNED)

*from can to glass for quality purposes - listed progressively from light to strong*

- cheap sunglasses - koelsh, fairhope brewing, fairhope, al | \$7
- cart barn - light lager, back forty brewing, gadsden, al | \$7
- muchacho - mexican style lager, good people brewing, birmingham, al | \$7
- amber ale - blue pants brewery, madison, al | \$7
- **richter's** pilsner - german-style pilsner, goat island brewing, cullman, al | \$7
- fairhope 51 - pale ale, fairhope brewing, fairhope, al | \$7
- ipa - good people brewing, birmingham, al | \$7
- heinekin 0.0 | \$7

### CORDIAL SERVICE | \$9

kahlua, baileys irish cream, frangelico, disaronno amaretto, cointreau, grand marnier

### EACH BAR WILL INCLUDE:

spring waters | \$5 each  
soft drinks | \$4 each



# GRAND EVENTS

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## BEVERAGES

### WINE

*select your tier*

#### PREMIUM | \$11

- blanc de blancs, jacques pelvas, brut, france
- pinot grigio, la fiera, italy
- sauvignon blanc, proverb, california
- chardonnay, grove ridge, california
- pinot noir, trinity oaks, california
- merlot, copper ridge, california
- cabernet sauvignon, grove ridge, california

#### ELITE | \$12

- blanc de blancs, jacques pelvas, brut, france
- pinot grigio, rift, italy
- sauvignon blanc, benziger, california
- chardonnay, sea sun by caymus, california
- pinot noir, chloe, california
- malbec, tilia, argentina
- cabernet sauvignon, jam, california

#### RESERVE | \$15

- crémant de limoux, brut, gerard bertrand, "cuvée thomas jefferson", france
- rosé, vrac, france
- sauvignon blanc, emmolo, california
- chardonnay, mer soleil, "silver", california
- pinot noir, elouan, oregon
- red blend, conundrum, california
- cabernet sauvignon, bonanza by caymus, california



# GRAND EVENTS

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## BEVERAGES

### MIXED DRINKS

*select your tier*

#### PREMIUM WELL | \$10

smirnoff vodka, wheatley 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, dettling small batch bourbon

#### ULTRA PREMIUM CALL | \$11

titos 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 label, **seagram's** vo, courvoisser vs cognac

#### PLATINUM | \$13

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

### PACKAGE BAR

*\*maximum bar time is 4 hours\**  
*select your tier of liquor*

#### PREMIUM WELL

one hour | \$27 per person  
two hours | \$33 per person  
three hours | \$39 per person  
four hours | \$45 per person

#### ULTRA PREMIUM CALL

one hour | \$29 per person  
two hours | \$35 per person  
three hours | \$41 per person  
four hours | \$47 per person

#### PLATINUM

one hour | \$34 per person  
two hours | \$40 per person  
three hours | \$46 per person  
four hours | \$52 per person



# GRAND EVENTS

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## BEVERAGES

### HAND-CRAFTED SIGNATURE COCKTAILS

*each hosted bar will have a combination of the grand 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 fruit. the experience your guests will have when enjoying one of these delightful cocktails will leave an ever-lasting impression of their event.*

### MARTINI BAR

- martini - gin or vodka martinis any style with vermouth
- cosmopolitan - vodka, cointreau, fresh lime, cranberry
- french 75 - gin, lemon, champagne
- lemontini - vodka, lemon, sugar rim
- raspberry lemon drop - vodka, raspberries, lemonade, sugar rim
- accomplice - vodka, muddled strawberries, champagne

### GRAND MARGARITA BAR

*all margaritas contain fresh lime juice, simple syrup, jose cuervo gold*

- grand margarita - orange juice, cointreau, grand marnier
- classic margarita
- strawberry margarita
- raspberry margarita

### MOJITO BAR

*all mojitos contain mint, simple syrup and rum*

- mojito fruit medley
- classic mojito
- strawberry mojito
- blueberry mojito
- raspberry mojito

### WHISKEY BAR

*your selection of bourbon, scotch, irish or local whiskeys on a special designed whiskey bar*



# GRAND EVENTS

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## EVENT TECHNOLOGY

WE BREATHE LIFE INTO YOUR EVENT, NO MATTER WHERE YOUR VISION TAKES YOU.

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 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 and signage
  - additional support
  - lighting, theme development and creative services



# GRAND EVENTS

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## CUMULUS™

EXCLUSIVE MEETING SUPPORT

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.



# GRAND EVENTS

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## EVENT TECHNOLOGY

### 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. 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 normal business hours - \$75 per hour (five hour minimum)
- m-f overnight technician (anything event past 7pm) - \$112.50 per hour (five hour minimum if event starts after 7pm)
- weekend technician - \$112.50 (five hour minimum)
- holiday technician- \$150 (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.



# GRAND EVENTS

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## EVENT TECHNOLOGY

### 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

GPS PACKAGE | \$400



# GRAND EVENTS

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## EVENT TECHNOLOGY

### 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**
- laser 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 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



# GRAND EVENTS

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## EVENT TECHNOLOGY

### 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 help 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



# GRAND EVENTS

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## EVENT TECHNOLOGY

### 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 \$1000-\$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 - \$700 julep point bistro lights



# GRAND EVENTS

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## EVENT TECHNOLOGY

### 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 | \$450

- includes lcd client support package I and lcd projector
- rear screen (requires ultra short throw lens) additional \$300-only available on draped screen

### LCD CLIENT SUPPORT PACKAGE II | \$450

- grand ballroom meeting rooms
- includes **6'x10' or 7'6"x10'** fastfold 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 | \$650

- includes lcd client support package II and lcd projector
- rear screen (requires ultra short throw lens) additional \$300-only available on draped screen

### LCD CLIENT SUPPORT PACKAGE III | \$650

- magnolia 4 ballroom
- **includes up to 7'11"x14' sized widescreen** fastfold 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 III | \$850

- includes lcd client support package iii and lcd projector
- rear screen (requires ultra short throw lens) additional \$300-only available on draped screen



# GRAND EVENTS

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## EVENT TECHNOLOGY

### MEETING AUDIO EQUIPMENT

- wired microphone (requires mixer) | \$100
- wireless handheld/lavalier microphone (requires mixer) | \$175
- 6-channel mixer | \$100
- 12-channel mixer | \$150
  - sound system package (up to 200 people) | \$300
    - 1 jbl powered speaker
    - 6 channel mixer
    - wired standing microphone

### FLIPCHART PACKAGE | \$65

- flipchart stand
- pad
- (4) markers
- adhesive pad – add \$10

### MEETING ACCESSORIES

- digital seamless switcher | \$300
- laptop (mac or PC) | \$175
- presentation mouse with laser | \$70
- laptop audio interface | \$50 (requires mixer)

### 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**
  - mounted on semi-rigid board with directional arrows designed to be used with an a-framed easel

# GRAND EVENTS

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## EVENT TECHNOLOGY

### 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

### PROCEDURES AND CONDITIONS

our standard is to ensure all equipment will be set up 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).

prices are subject to change without notice. all equipment and services are also subject to encore event technologies terms and conditions to be provided with technology quote

