Wedding Catering Menus

crafted for you

GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA
One Grand Boulevard | Point Clear | Alabama 36564

www.marriottgrand.com
welcome to alabama

The meaning of the word Alabama is “here we rest”. Located on the sparkling waters of Mobile Bay, the Grand Hotel has provided a place to rest and so much more for all guests that have crossed its threshold since 1847.

The Event Management, Culinary and Beverage Teams are pleased to introduce you to the Grand Hotel banquet menus. Throughout all of our menus and our sumptuous creations, we incorporate Alabama and the Gulf Coast’s abundance of locally produced honey, cheeses, vegetables and seafood.

As you explore, you will begin to envision how your event can be elegant and memorable for your attendees while trusting in the Grand Hotel’s Catering and Event professionals to create an unforgettable experience, provide exceptional service and prepare amazing culinary delights.

Customize – Our banquet menus were developed to allow you to customize your menus to best suit the needs of your guests. You have the freedom to select and create your own unique menu.

If you dream it, we can make it happen. Our staff of trained and knowledgeable professionals are prepared to tailor a theme that will help you make a statement. We accomplish this through menu design, tabletop décor, floral accents, service style and entertainment, while tending to the needs of every guest. This will allow you to do exactly what “Alabama” calls for you to do...rest. Yes, rest assured that no detail will go unattended. You can sit back, relax and collect the compliments for designing a wonderful and grand memory.
To the Bride and Groom,

Weddings at the Grand Hotel are extraordinary! We can fulfill your wedding day wishes from beginning to end: after rehearsal dinner, bridesmaid luncheon, ceremony, reception and honeymoon accommodations. It is all here at the Grand Hotel.

We have several beautiful outdoor settings and three ballrooms giving every bride a selection to choose. We can accommodate weddings of any size.

It’s all here at the grand; we can help you obtain a minister, wedding consultant, flowers, music, cake and a photographer. For your guests, or even the bride and groom, special room accommodations are available.

We hope you enjoy our menus. All menu styles begin at 80.00 per person and please notice our à la carte section designed just for the bride who wants to customize her own menu.

We welcome the opportunity to meet with you and give you a tour of our incredible facility and breathtaking grounds.

Sincerely,

Cari Blanton
Wedding Specialist
251-990-6319
cari.blanton@marriottgrand.com

Charles Harris
Wedding Specialist
251-990-6359
charles.harris@marriottgrand.com

There is a difference between beautiful and breathtaking!
All weddings are special; let us make yours extraordinary at the Grand!
General Wedding Information

Food
We provide various banquet menu options and will also be happy to create a customized menu for you. Children’s and special dietary meals can also be arranged. It is not permitted to bring outside food (except wedding cakes) on property. Also any unconsumed items may not be removed from hotel property. All wedding food prices begin at 80.00 per person, plus service charge and tax, and are subject to change.

Alcohol
The Grand Hotel Marriott Resort, Golf Club & Spa is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into the Grand Hotel by outside vendors or individuals. The Hotel reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated.

Ballroom Selections
We will provide you with the most suitable room for your event. Accommodations will be made depending on the number of your expected guests. The Grand Hotel reserves the right to reassign the room if your numbers fall below the function minimum.

Guarantees
All details pertinent to your event will need to be finalized 30 days prior to the event date. Your final guaranteed number of expected guests must be given 3 business days prior to your event date. After this time, the guarantee number may not be reduced. If the actual attendance exceeds the guarantee number, additional charges per person will be added to your bill.

Deposit and Payment
A non-refundable advance deposit will be required upon the return of the signed contract. The deposit will be applied to the balance of your event. Final Payment three days in advance is required.
Service Charge and Tax  
A customary 22% taxable service charge and sales tax will be applied to all food, beverage, room rental and audio visual charges.

Set Up and Decorating  
Grand Hotel Marriott Resort, Golf Club & Spa must be made aware of any outside vendors (i.e. entertainment, florists, etc.) that requires access to any banquet space prior to the start of your event. Additional set up time may be arranged through your Catering Manager. Chair covers and custom linen may be arranged through private consultation.

Sound Ordinance  
Musical entertainment such as a Band or DJ, must end at 10:00pm for any outdoor functions.

Parking  
The hotel offers valet parking to all guests at a rate of 12.00 for overnight parking. Self-parking is complimentary.

Security  
The Grand Hotel Marriott Resort, Golf Club & Spa will not assume responsibility for the damage or loss of any personal property left unattended prior to, during, or following your event. Special security arrangements may be made with proper advance notice at $50.00 per hour per officer. Any items left from florists, etc. will not be the responsibility of the Hotel.

Weather  
For all events being held outdoors a backup decision will be made by 9:00 AM. Should the forecast of rain exceed 30% or winds exceed 15 knots, the backup space will be utilized. The Catering Manager will have the final decision.

Vendors  
Included in this packet of information, you will find a list of our preferred vendors. These vendors include: florists, pastry shops, entertainers, photographers, videographers, officiates and wedding consultants. These are based on our experiences.

Ceremonies  
For a minimum of 100 guests, there is a 2000.00 rental fee. This includes all setup and a backup location for outside functions in the event inclement weather occurs. We require ceremonies in conjunction with receptions only. We offer multiple outside ceremony locations to choose from. We can arrange ceremony rehearsals if desired, at no charge, depending on space availability.

Receptions  
For a minimum of 100 guests, there is a 2000-4000.00 rental fee depending on location. As with the ceremony, this charge includes all setup and a backup location site. We will accept a reception, if having the ceremony elsewhere. We offer various reception locations as well.

Guest Rooms  
Your sales manager may arrange for room rates for out of town guests.
Cakes
The Grand Hotel Pastry Shoppe
Pastry Chef John Jackson
Contact Your Catering Manager
251-928-9201

Florists
Elizabeth’s Garden
251-344-2654
Fiore
850-469-1930
Petal Pushers Flowers and Gifts
251-955-2325
Southern Veranda
251-928-4433
Zimlich Brothers Florist
251-473-6121

Transportation
Grand Hotel
251-928-9201 extension 6721
Beach Bum Trolley
850-941-2876

Marriage Licenses
Bay Minette Courthouse
251-937-0260
Mobile Courthouse
251-574-8494

Preferred Vendors

Entertainment

Ceremony
Atkinson Duo
251-973-0031
Steve Harmon
251-928-7369
Mahlon McCracken - Harpist
251-341-0773

Reception
Party People Entertainment
251-895-5554
Kyle and Karl
251-597-5608
A Better Choice Music
251-661-0111
Bust
251-455-5335
Prime Time Entertainment
850-438-8232
Roman Street
251-209-0751
Sam Hill Entertainment
404-496-5735

Beauty Specialist
The Spa at The Grand Hotel
251-990-6385

Customized Hospitality Gifts
Contact your Catering Manager

Photographers
Renaissance Portrait Studio
Several pictures in this menu were taken by Renaissance Portrait Studio.
251-928-5944
Renner Photography
251-928-8007
Funes Photography
850-748-1353
Jennifer Pharr Photography
251-564-1895
Adam and Jenn Photography
251-978-2493
Solife Studios
251-517-9006

Wedding Coordinators
Chic Weddings by Jacqueline
251-422-0026
Lydia Noble Events
251-533-1395
M. Elizabeth Events
205.746.2662
Melissa Wilt Events
251-284-2622

A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
Perfect Reception

welcome info RECEPTION dinner beverage technology

tiered receptions > hors d’oeuvres > displays > stations

ESSENCE
canapés spoons tasters hors d’oeuvres savory cones martini tasters action stations culinary displays carving stations

A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
platinum reception

customize your own wedding reception. we make it easy for you to have a great variety of different foods and presentations. please choose from either our platinum, gold or silver tiered custom reception menus.

platinum 95.95 | valued at 120.00

cold canapés: please choose three
spoons: please choose two
soup tasters: please choose two
savory cone: please choose one
savory cold martinis: please choose two
hot hors d'oeuvres: please choose three
carving station: please choose one at 16.95 or less
culinary displays: please choose one at 9.95 or less
action station or hot savory martini: please choose one at 14.95 or less
platinum custom cake

price is per person

A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
gold reception

customize your own wedding reception. we make it easy for you to have a great variety of different foods and presentations. please choose from either our platinum, gold or silver tiered custom reception menus.

**gold** 87.95 | valued at 107.00

cold canapés: please choose three
spoons: please choose two
soup tasters: please choose one
savory cone: please choose one
savory cold martinis: please choose one
hot hors d’oeuvres: please choose three
carving station: please choose one at 16.95 or less
culinary displays: please choose one at 9.95 or less
action station or hot savory martini: please choose one at 14.95 or less
gold wedding cake

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price is per person
silver reception

customize your own wedding reception. we make it easy for you to have a great variety of different foods and presentations. please choose from either our platinum, gold or silver tiered custom reception menus.

silver 80.00 | valued at 90.00

cold canapés: please choose two
spoons: please choose two
soup tasters: please choose one
savory cone: please choose one
savory cold martinis: please choose one
hot hors d’oeuvres: please choose two
carving station: please choose one at 16.95 or less
culinary displays: please choose one at 9.95 or less
action station or hot savory martini: please choose one at 14.95 or less

price is per person
**reception | hors d’oeuvres**

90 minute reception minimum is 80.00 per person

Your catering manager will work with you to build the perfect reception from our house made cold canapés, spoons, soup tasters, hot hors d’oeuvres, carving stations, culinary displays, action stations and dessert menu selections. Pricing is established allowing for a selection to be made to customize your reception. Please select enough choices to provide the correct quantity and variety for your guests.

<table>
<thead>
<tr>
<th>Cold Canapés</th>
<th>5.25 Per Piece</th>
<th>Spoons</th>
<th>5.25 Per Piece</th>
<th>Soup Tasters</th>
<th>5.25 Per Piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brie and Strawberry Crostini</td>
<td>Asian Duck Confit in a Crisp Wonton</td>
<td>Smoked Petite Mozzarella</td>
<td>Pear Tomato-Basil Salad</td>
<td>Tequila Shrimp Gazpacho</td>
<td>Roasted Tomato Bisque</td>
</tr>
<tr>
<td>Tomato-Basil Confit Bruschetta</td>
<td>Smoked Petite Mozzarella</td>
<td>Pear Tomato-Basil Salad</td>
<td>Crab Salad</td>
<td>Cucumber-Tomato Confit</td>
<td>Vichyssoise</td>
</tr>
<tr>
<td>Black Forest Ham and Herbed Cheese Pinwheels</td>
<td>Crab Salad</td>
<td>Cucumber-Tomato Confit</td>
<td>Seared #1 Grade Ahi Tuna</td>
<td>Medium Rare with Asian Vegetables and Crisp Rice Noodles</td>
<td>Avocado and Crab</td>
</tr>
<tr>
<td>Smoked Salmon on Pumpernickel</td>
<td>Diced Charred Tenderloin</td>
<td>Red Onion Marmalade</td>
<td>Seared #1 Grade Ahi Tuna</td>
<td>Medium Rare with Asian Vegetables and Crisp Rice Noodles</td>
<td>Roasted Pepper Trio</td>
</tr>
<tr>
<td>Prosciutto and Melon Skewers</td>
<td>Fried Brie Cheese</td>
<td>Grape Relish</td>
<td>Seared #1 Grade Ahi Tuna</td>
<td>Medium Rare with Asian Vegetables and Crisp Rice Noodles</td>
<td>Chef’s Selection of Two Tasters</td>
</tr>
</tbody>
</table>

Chef’s selection of two cold canapés | 9.50

Chef’s selection of two spoons | 9.50
reception | hors d’oeuvres
90 minute reception minimum is 80.00 per person

hot hors d’oeuvres | 6.25 per piece
chef’s selection of two hot hors d’oeuvres | 11.95

southern-fried shrimp and slaw
chipotle chicken quesadillas | leaping lizard sauce
vegetable spring rolls | pineapple sweet and sour sauce
mini award winning gulf crab cake | spicy rémoulade sauce
coconut shrimp | piña colada sauce
baby kobe beef foie gras burgers (7.25) | truffle aioli and freshly baked buns
jamaican jerk shrimp | pineapple glaze
pecan-crusted chicken tenders | maple-honey mustard
mini beef wellington | black truffle sauce
grilled spring lamb “lollipops” (7.25) | mint-infused demi-glace
blackened scallops (7.25) | warm bacon dressing
peking duck spring rolls | orange marmalade sauce
asian teriyaki-glazed snake river farms kobe beef satay

savory cones | 5.25 per piece
chef’s choice of two savory cones | 9.95

#1 grade asian tuna tartar in a sesame cone
smoked salmon mousse with caviar in a dill cone
trio of caviar and condiments in a blini cone
fine herb cheese mousse in a poppy seed cone

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reception | hors d’oeuvres
90 minute reception minimum is 80.00 per person

savory martinis – cold | 7.45 per piece
chef’s attended station with a choice of two cold savory martinis | 13.95
this is not your typical martini. at the grand hotel, we have turned it into a culinary delight. our culinary staff prepares only the freshest and finest quality gourmet food ingredients and places them into an elegant martini glass for your enjoyment.

antipasto | fresh mozzarella and provolone cheeses, grilled vegetables, kalamata olives, artichokes, italian meats and peppers with a pesto sauce and breadstick
two peeled jumbo bronzed gulf of mexico shrimp | cocktail sauce, horseradish and tabasco
freshly tossed caesar salads | grilled shrimp and chicken
house-smoked seafood and petite shell pasta salad presented with fresh tarragon
west indies grand crab salad | cucumber linguini
blackened #1 grade ahi tuna | prepared medium rare and presented with southern vegetable chow-chow
smoked duck breast | spicy petite arugula and a raspberry-pecan vinaigrette
pepper-crusted beef tenderloin | greek golden jewel couscous
reception | hors d’oeuvres
90 minute reception minimum is 80.00 per person

savory martinis – hot | 8.45 per piece
chef’s attended station with a choice of two hot savory martinis | 15.95
this is not your typical martini. at the grand hotel, we have turned it into a culinary delight. our culinary staff prepares only the freshest and finest quality gourmet food ingredients and places them into an elegant martini glass for your enjoyment.

lobster ravioli | sautéed lobster alfredo
tuscany vegetable and italian sausage piccolini pasta with a sun-dried tomato pesto
spicy asian stir fried snake river farms kobe beef presented on ginger risotto
black truffle risotto | wild mushroom ragoût
blackened gulf shrimp baldwin county stone ground grits
loaded yukon gold smashed potatoes
spiced duck confit | sweet potato purée and apple confit
hot and spicy thai chicken satay | fragrant jasmine rice
reception | culinary displays and petite plates
90 minute reception minimum is 80.00 per person

grand seafood display | 17.95
iced and peeled gulf of mexico shrimp, bon secour oysters, crawfish, mussels and clams with lemon wedges, cocktail, horseradish and tabasco sauces

fresh vegetable crudités petite plates | 5.95
chef’s selection of fresh vegetables, olives and peppers served with ranch, blue cheese and sun-dried tomato dips

brie en croûte display | 7.95
luxurious brie wrapped in puff pastry accompanied by chardonnay-apricot and pinot noir-fig preserves and gourmet crackers

american artisan cheeseboard | 12.95
alabama belle chèvre farms’ goat cheese, sweet grass dairy thomasville tomme, carr valley ménage cheese, wisconsin's finely-crafted snow white cheddar and oregon’s blue artisan cheese all served with fresh fruit garnish, chardonnay-apricot and pinot noir-fig preserves and gourmet crackers

domestic cheese display | 8.95
brie, cheddar, smoked gouda, swiss, pepper-jack, blue, havarti, boursin and goat cheese with fresh fruit garnish and gourmet crackers

fresh fruit kabobs petite plate | 6.95
fresh seasonal fruits with a key lime-yogurt sauce

spreads and breads display | 9.95
warm artichoke and spinach dip, hummus dip, gulf coast crab dip, garlic roasted eggplant dip, sun-dried tomato dip and herbed cheese dip with pita chips, french, focaccia and olive breads

price is per person

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reception | culinary displays and petite plates continued
90 minute reception minimum is 80.00 per person

southwestern display | 6.95
fried tri-colored tortilla chips presented with queso, guacamole, sour cream, house made fire-roasted salsa, black bean salsa and corn salsa

chips & dips display | 6.95
fresh house made cajun, sea salt and ranch flavored chips with blue cheese, french onion and sun-dried tomato dips

bon secour oysters display | 7.95
iced bon secour oysters on the half shell presented with lemon and cocktail, horseradish and tabasco sauces

smoked salmon petite plates | 9.95
delicately smoked salmon accompanied by chopped eggs, diced tomatoes, capers, chives and cream cheese served with mini bagels, flat bread and gourmet crackers

snacks display | 6.95
pretzels, gourmet mixed nuts, spicy snack mix and fiddler farms peanuts

gourmet popcorn display | 6.95
freshly popped popcorn with sea salt, truffle and parmesan cheese seasonings

price is per person
reception | culinary action stations
90 minute reception minimum is 80.00 per person

all culinary action stations are attended by chefs who prepare food to order for maximum freshness, flavor and presentation

savory martini station | 13.95
choice of two cold | 12.95
chef’s choice of two cold | 12.95
choice of two hot | 15.95
chef’s choice of two hot | 14.95

saltwater sushi station | 17.95
freshly made california rolls, marinated #1 grade ahi tuna, smoked salmon and shrimp rolls accompanied by wasabi, house made pickled ginger, and soy and ponzu dipping sauce

grand garden salad station | 8.95
baby mixed greens, baby spinach, fresh romaine lettuce, cucumbers, cherry tomatoes, olives, alfalfa sprouts, baby carrots, broccoli, mushrooms, trio peppers, red onions, diced eggs, bacon, chicken, shrimp, shredded cheddar cheese, house made croutons and three house made dressings

trio of mini potato station | 9.95
mini yukon gold baked potatoes with lobster, caviar or fully loaded

price is per person
reception | culinary action stations continued
90 minute reception minimum is 80.00 per person

award winning mini seafood burger | 15.95
lobster, shrimp, crawfish and bay scallops formed
into a cake, cooked to perfection and served
on a freshly baked bun with saffron aïoli

shrimp & grits station | 14.95
bronzed gulf of mexico shrimp sautéed to order with baldwin
county stone ground cheese grits

mini duck burger | 15.95
duck breast and tender duck confit combined to make
a mini duck burger presented on a freshly baked bun
with ginger-orange aïoli

gourmet mini kobe beef burger station | 14.95
mini kobe beef burgers served on freshly baked buns
accompanied by a choice of twelve toppings

gourmet mini tuna burger station | 14.95
#1 grade ahi tuna burger cooked medium rare and served
with teriyaki mayonnaise and asian slaw on a sesame seed bun

price is per person
reception  |  culinary carving stations
90 minute reception minimum is 80.00 per person
culinary carving stations accompanied by freshly baked rolls

roasted tenderloin of beef  |  19.95
béarnaise sauce

southern honey-baked pit ham  |  12.95
spiced pecan glaze, mayonnaise and creole mustard

herb-rubbed roasted strip loin of beef  |  15.95
roasted garlic demi-glace and horseradish cream

maple-glazed pork loin  |  11.95
apple-pecan demi-glace

roast leg of lamb  |  16.95
rosemary demi-glace and mint jelly

oven-roasted baron of beef  |  12.95
whiskey au jus and horseradish cream

seared #1 grade ahi tuna  |  13.95
prepared medium rare and served with a ginger-soy glaze

oven-roasted kobe beef tenderloin  |  39.95
trio of sauces including grand steak sauce,
roasted shallot demi-glace and horseradish cream

roasted tomahawk prime rib  |  18.95
whiskey au jus and horseradish cream

oven-roasted kobe flank steak  |  22.95
trio of sauces including grand steak sauce,
syrah demi-glace and horseradish cream

price is per person

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reception  |  culinary dessert stations
90 minute reception minimum is 80.00 per person

bananas foster station  |  11.95  
sliced bananas sautéed with brown sugar, vanilla, cinnamon and orange juice flambéed with 151 rum and served over vanilla ice cream

cherries jubilee station  |  11.95  
brandied bing cherries flambéed with 151 rum and served with vanilla ice cream

strawberries romanoff station  |  11.95  
fresh strawberries sautéed with pure cane sugar and vanilla flambéed with vodka and grand marnier and served over vanilla ice cream

chocolate fountain  |  11.95 - minimum guarantee 50 people
flowing luxurious white or dark chocolate in a beautiful fountain accompanied by your favorite dipping items - pound cake, strawberries, marshmallows, pretzels, pineapple, honeydew and cantaloupe

chocolate covered strawberry station  |  11.95  
chocolate covered strawberries to include the pastry chef’s custom strawberries: tuxedos, white chocolate and dark chocolate strawberries

price is per person
reception  |  culinary dessert stations continued
90 minute reception minimum is 80.00 per person

viennese station |  11.95
french and italian mini-pastries to include – fruit tartlets,
white and dark chocolate mousse cups, grand
hotel bread pudding, cheesecake and hand-dipped chocolate
covered strawberries

ice cream sundae and gourmet floats |  11.95
build your own sundae with chocolate and vanilla ice cream
accompanied by 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

nitro ice cream station | 11.95 - minimum guarantee 50 people
chocolate, vanilla and strawberry ice cream pearls
created before your eyes with liquid nitrogen by our
“mad scientist chef”

nitro dragon cake station |  11.95
minimum guarantee 50 people
squares of pound cake dipped in liquid nitrogen and served with
chocolate martinis in test tubes

price is per person
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themed receptions | around the world

Are you having a hard time deciding on what type of cuisine your attendees might enjoy? Then the around the world reception is your answer! We have adorned the culinary stations with decor from all over the world and chosen the most popular cuisine and beverages from those regions to give you that perfect reception. To pair perfectly with this theme, we suggest a jazz band | 1,500 for three hours.

food only - 88.95 | food with beverage pairing - 106.00

mediterranean
baba ghanoush and hummus with crisp pita chips
moroccan spiced new zealand spring lamb lollipops
tabouli spoons with grilled swordfish
beverage pairing | tastes of italian wines with a wine steward present to explain the wines

pacific rim
peking duck spring rolls | spicy orange marmalade sauce
fried coconut shrimp | with pineapple sweet and sour
saltwater sushi station | freshly made california rolls, marinated #1 grade ahi tuna, smoked salmon and shrimp rolls accompanied by wasabi, house made pickled ginger, soy and ponzo dipping sauce
beverage pairing | sake tasting station

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

choose one item from each of the following appetizers, soups, salads, entrées and dessert sections to create your own multi-course meal that includes freshly baked rolls, whipped butter and the grand coffee and tea service.

appetizers

shrimp cocktail "martini" | 13.95
gulf of mexico shrimp presented with a zesty cocktail sauce in a martini glass with a lemon angel

fried green tomatoes | 8.95
cornmeal-crusted green tomatoes fried to perfection served with baby greens and creole aioli

award winning grand gulf crab cakes | 12.95
delicate lump crab meat cakes served golden brown with southern chow-chow and a spicy rémoulade sauce

certified angus beef tenderloin | 13.95
steak tartare presented with a garlic crustini

alabama belle chèvre tart | 9.95
sundried tomatoes, basil and a pesto cream sauce

gulf of mexico bronzed shrimp | 11.95
gulf shrimp with baldwin county stone ground cheese grits in a southern cream sauce

tri-colored crab & lobster ravioli | 12.95
tender crab and lobster in three flavored ravioli shells presented with a tomato-basil ragoût in a brandy-lobster sauce

appetizer duo | 15.95
fried green tomatoes and grand hotel crab cakes

price is per person

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plated custom dinner

house made soups

grand seafood gumbo | 10.95
fresh lobster bisque | 10.95
with a cognac foam
smoked tomato soup | 8.25
with polenta “croutons”
gulf coast crab soup | 9.95
southern corn chowder | 8.25

salads

baby wedge salad | 8.95
a petite baby iceberg wedge
presented with fried shallots,
prosciutto bacon and artesan
blue cheese dressing

grand garden salad | 9.95
mixed baby greens, cherry tomatoes,
cucumbers, enoki mushrooms, alfalfa
sprouts, and carrot threads and your
choice of three house made dressings

salads continued

spinach salad | 8.95
fresh baby spinach accompanied
by house made croutons, boiled eggs,
sliced mushrooms, shredded parmesan
cheese and a warm bacon dressing

caesar salad | 8.95
crisp cut romaine lettuce accompanied
by homemade croutons, shredded
parmesan cheese and our
grand caesar dressing

tomato mozzarella tower | 9.95
vine-ripened tomato presented
with fresh mozzarella cheese, basil oil
and a balsamic vinegar reduction

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

intermezzo

rose sorbet | 4.95
passion fruit sorbet | 4.95
pastry chef’s seasonal sorbet | 4.95
mojito sorbet | 4.95

price is per person
plated custom dinner

entrees

grand filet | 58.95
grilled filet of beef accompanied by roasted garlic yukon smashed potatoes and asparagus with a port wine sauce

mahi-mahi | 39.95
macadamia crusted mahi-mahi presented with jasmine rice, stir-fry vegetables and tropical fruit relish with a piña colada sauce

lamb chops | 49.95
grilled new zealand lamb chops served with black truffle fingerling potatoes and glazed baby carrots in a merlot demi-glace

tuscany chicken | 39.95
grilled frenched chicken breast presented with pesto risotto, tuscany vegetable ragoût and a parmesan cheese sauce

alabama snapper | 39.95
bronzed local snapper accompanied by a red bean polenta cake, crawfish-succotash ragoût in a zesty crawfish sauce

point clear pork chop | 39.95
grilled double-cut kurobuta pork chop presented with sweet potato purée, andouille sausage and roasted vegetable relish with a honey-barbeque demi-glace

grilled prime new york strip | 51.95
grilled new york strip accompanied by cabernet whipped potatoes, the grand twelve vegetable medley with a roasted shallot demi-glace

price is per person

A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
### platted custom dinner continued

#### entrées

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>the grand seafood trio</td>
<td>$52.95</td>
</tr>
<tr>
<td>Gulf coast crab cake, bronzed gulf shrimp and pan seared gulf grouper served with Baldwin county stone ground grits and the grand twelve vegetable medley with a lemon-caper butter sauce</td>
<td></td>
</tr>
<tr>
<td>grilled 16oz cowboy rib-eye</td>
<td>$53.95</td>
</tr>
<tr>
<td>Rib-eye grilled to a perfect medium accompanied by loaded smashed potatoes and the grand twelve vegetable medley with a whiskey au jus</td>
<td></td>
</tr>
<tr>
<td>beef wellington</td>
<td>$51.95</td>
</tr>
<tr>
<td>Filet of beef and mushrooms duxelle wrapped in a puff pastry purse presented with asparagus and a rich périgourdine sauce</td>
<td></td>
</tr>
<tr>
<td>saltwater's redfish</td>
<td>$42.95</td>
</tr>
<tr>
<td>Redfish filled with a seafood stuffing and presented with saltwater rice and vegetables</td>
<td></td>
</tr>
</tbody>
</table>

---

**Price is per person**

### customize any entrée and create a duo by adding:

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled chicken with a rosemary demi-glace</td>
<td>$4.95</td>
</tr>
<tr>
<td>Jumbo gulf shrimp with a garlic sauce</td>
<td>$8.95</td>
</tr>
<tr>
<td>Gulf coast lump crab cake with a lemon-caper butter</td>
<td>$7.95</td>
</tr>
<tr>
<td>Broiled maine lobster tail with melted butter</td>
<td>$17.95</td>
</tr>
</tbody>
</table>

---

**Price is per person**

### multi-choice entrées:

You can customize your menu, offering your guests a choice at dinner of up to three entrée choices by selecting a four-course or five-course meal. We will print custom menus for your group to allow each guest their choice of entrée at the time of seating.
plated custom dinner

from our pastry shoppe

triple chocolate decadence | 9.95
mini chocolate flourless cake, white chocolate taster and a milk chocolate pyramid

southern trio | 9.95
mini grand hotel bread pudding, s’more parfait and baldwin county pecan tarts

crème dream trilogy | 9.95
mini brûlée, mini chocolate parfait and mini new york style-cheesecake

seasonal dessert trio | 9.95
pastry chef’s selection of fresh local ingredients

price is per person

enhance your desserts by adding the following from our pastry shoppe:

custom logoed or painted plate | 3.95
chocolate truffles | 4.95
chocolate strawberries | 3.95
chocolate tuxedo strawberries | 4.95
mignardise | 4.95
selection of petite confections, truffles, cookies and mini tartlets

culinary dessert stations | see page 17 and 18

price is per person

A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA  
One Grand Boulevard | Point Clear | Alabama 36564  
251-928-9201 | www.marriottgrand.com

Wedding Catering Menus

**buffered dinners**

**seafood jubilee buffet | 88.95**

- house made soup
- seafood bisque

**grand seafood display**
- iced and peeled gulf shrimp, bon secour oysters, crawfish, mussels and clams with lemon wedges and cocktail, horseradish and tabasco sauces

**salads**
- grand garden salad | six condiments and three house made dressings
- west indies grand crab salad spoons
- sour cream and dill potato salad
- southern coleslaw
- smoked seafood salad martini | tarragon vinaigrette

**entrees**
- oven-roasted beef tenderloin carving station | béarnaise sauce
- broiled flounder | seafood jubilee ragoût
- chef attended fry station | fried shrimp, oysters, cocktail sauce and a spicy rémoulade
- hushpuppies
- saltwater grill rice medley
- fresh local seasonal vegetables
- from our pastry shoppe
- groom’s cake

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

A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
buffer dinners
welcome to L.A. (lower Alabama) buffet  |  84.95

house made soup
grand seafood gumbo with steamed rice
salads
grand garden salad  |  six condiments and three house made dressings
coleslaw with crawfish
southern potato salad
gulf coast crab salad spoons
entrées
herb-roasted rib of beef carving station  |  whiskey au jus
back water bayou with good ol’ fashioned gulf of mexico shrimp, conecuh sausage, corn and new potato boil
fried alabama catfish with spicy rémoulade sauce and hushpuppies
blackened chicken with cajun cream sauce
baldwin county stone ground grits station  |  bacon, diced ham, cheddar cheese, butter and scallions
chef’s local seasonal vegetable
freshly baked rolls and buttermilk biscuits with whipped butter

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

dinner is served at a communal table style setting.

from our pastry shoppe


groom’s cake

A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
Wedding Catering Menus

Buffet Dinners

Bubba Gump's Shrimp Shack | $88.95

House Made Soup
Gump's Gulf Shrimp Bisque with Sherry
Salads
Mama's Grand Garden Salad | Six Condiments and Three House Made Dressings
Southern Gulf of Mexico Shrimp and Vegetable Chow-Chow
“Green Bow”-Tie Pasta Salad
Country Coleslaw
Bubba's Broccoli, Bacon, Ham and Cheese Salad
Chilled Jumbo Gulf of Mexico Shrimp with a Zesty Cocktail Sauce
Entrées
Fried Gulf of Mexico Shrimp | Cocktail Sauce and Spicy Rémoulade Sauce
“Run Chicken Run” Chicken Creole
Bubba's Blended Dirty Rice Medley
Forrest's Fresh Peas and Carrots
Butter Milk Biscuits and Cornbread
Baldwin County Honey Butter

Stations
Chef Attended Bayou Barbeque
Gulf of Mexico Shrimp Station
Bronzed Gulf of Mexico Shrimp and Baldwin County Stone Ground Grits Station | Bacon, Diced Ham, Cheddar Cheese, Butter and Scallions
Lieutenant Dan's Carving Station
Oven-Roasted Beef Tenderloin Presented with a Cajun Béarnaise Sauce

From Our Pastry Shoppe
Groom's Cake

Price is per person and based on ninety minutes of service minimum guarantee 75 people.
Wedding Catering Menus

Buffet Dinners
Grand Steakhouse Buffet | 88.95

Appetizers, Salads and Sides
Extra Large Shrimp Cocktail Martini | Zesty Cocktail Sauce
Baby Iceberg Petite Plate | Fried Shallots, Prosciutto Bacon
Steakhouse Wedge-Cut French Fries
Mini Skillets of Creamed Corn
Loaded Baby Yukon Gold Potatoes

Steakhouse Carving Station
Grilled Tomahawk Rib-Eye
Oven-Roasted Tenderloin of Beef
Grilled Ashley Farms Rosemary Chicken Breast

Grand Sauce Station
Whiskey Sauce, Béarnaise, Grand Steak Sauce,
Horseradish Sauce, Mushroom Ragoût, Peppers and Onions
Freshly Made Rosemary Rolls

From Our Pastry Shoppe
Groom’s Cake

Price is per person and based on ninety minutes of service
Minimum Guarantee 75 People

A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
Wedding Catering Menus

buffet dinners
southern plantation steak fry | 88.95

house made soup
southern corn chowder

salads
miss scarlett’s grand garden salad | six condiments and three house made dressings
tara’s potato salad
melanie’s grilled vegetable salad
old south gulf of mexico shrimp succotash salad

entrées
rhett butler’s barbeque grill station
choose one steak: 12oz prime new york strip, 16oz rib-eye steak or 8oz filet mignon with béarnaise sauce, sautéed mushrooms and caramelized onion demi-glace
prissy’s grilled rosemary chicken | rosemary demi-glace
ashley’s asparagus
mamie’s fried okra station
miss bell’s baked potato station | whipped butter, sour cream, shredded cheese, bacon bits and green onions
buttermilk biscuits and cornbread with baldwin county honey butter

from our pastry shoppe
groom’s cake

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

A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
buffet dinners
mardi gras extravaganza buffet  |  84.95

house made soup
grand seafood gumbo

salads
grand garden salad  | six condiments
and three house made dressings
tri-colored pasta salad
mardi gras black-eyed pea spoons
confetti vegetable salad

entrées
blackened prime rib of beef carving station  | whiskey au jus
the saint’s chicken jambalaya
new orleans barbequed shrimp
gulf coast crab cakes  | spicy rémoulade
red beans and rice combined with conecuh sausage
fried green tomatoes  | crawfish cream sauce
cajun vegetable ragoût
buttermilk biscuits and chef’s freshly baked rolls  | baldwin county honey butter

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

from our pastry shoppe
groom’s cake

A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
sparkling wines
listed milder to stronger

prosecco, extra dry, tenuta santome, marca trevigiana, venteto, italy 40.00

brut, blanc de blancs, veuve de vernay, france 32.00

brut rosé, veuve clicquot, champagne, france 149.00

brut, moët and chandon, “impérial”, champagne, france 99.00

brut, dom pérignon, champagne, france 225.00

brut, veuve clicquot, “yellow label”, champagne, france 112.00

brut, piper sonoma, sonoma county, california 44.00
white | blush wines

listed milder to stronger

moscato d’asti, beni di batasiolo, “bosc d’la rei”, piedmont, italy 44.00
pinot grigio, black ridge, california 29.00
sauvignon blanc, grand cru, california 29.00
pinot gris, king estate, “acrobat”, western oregon 44.00
sauvignon blanc, dry creek vineyard, dry creek valley, california 44.00
chardonnay, coastal vines, california 29.00
viognier, mcmanis, california 40.00
chardonnay, alexander valley vineyards, alexander valley, california 44.00
chardonnay, la crema, sonoma coast, california 56.00
chardonnay, cakebread cellars, napa valley, california 94.00
chardonnay, trefethen, oak knoll district, napa valley, california 64.00
red wines
listed from milder to stronger

pinot noir, grand cru vineyards, california  29.00

pinot noir, alexander valley vineyards, alexander valley, california  52.00

pinot noir, belle glos, “meomi”, central coast, california  56.00

merlot, maison nicolas, bordeaux, france  44.00

merlot, alexander valley vineyards, alexander valley, california  40.00

merlot, markham, napa valley, california  64.00
A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
themed hand-crafted bars

based on the theme of your event, we will feature cocktails to enhance that theme. on the following pages, you will choose your tier of wine as well as your tier of liquor. hand-crafted cocktails made with absolutely fresh ingredients will be passed as your group arrives for the event. in addition to cocktails that fit your theme, we will also feature our signature mojitos, margaritas and martinis. please see page 43 for detailed descriptions of these hand-crafted beverages.

we also have available an action station specifically for frozen drinks such as margaritas, strawberry daiquiris, piña coladas and mudslides, just to name a few. these are available on a per drink consumption cost of 8.00-10.50 each depending on which tier of liquor you have chosen.

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

beer
specialty beer | 5.75
corona extra, mexico truck stop honey, alabama southern pecan, louisiana blue moon, usa

domestic beer | 5.00
miller lite coors light michelob ultra

each bar will include:
spring waters | 4.25 each
soft drinks | 3.50 each

200.00 bartender fee per bar
four hour maximum

A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
mixed drinks | select your tier:
- premium well | 7.50
  smirnoff vodka, bama vodka, beefeater gin,
  cruzan aged light rum, jose cuervo especial gold tequila,
  jim beam white label bourbon whiskey, canadian club
  whisky, dewar's white label scotch, korbel brandy
- ultra premium call | 8.50
  absolut vodka, tanqueray gin, bacardi superior rum,
  captain morgan original spiced rum, 1800 silver tequila,
  jack daniel's tennessee whiskey, maker's mark bourbon,
  johnnie walker red scotch, seagram's vo,
  courvoiser vs cognac
- platinum | 10.00
  grey goose vodka, hendrick's gin, 10 cane rum, patron
  tequila, booker's bourbon, knob creek bourbon-whiskey,
  johnnie walker black scotch

package bar
the package bar includes the tier of mixed drinks you
select, the “premium” tier of wine, both specialty
and domestic beers, soft drinks and mineral waters.

select your tier of liquor:
- premium well
  one hour | 21.00 per person
  two hours | 27.00 per person
  three hours | 33.00 per person
  four hours | 39.00 per person
- ultra premium call
  one hour | 24.00 per person
  two hours | 30.00 per person
  three hours | 36.00 per person
  four hours | 42.00 per person
- platinum
  one hour | 28.00 per person
  two hours | 34.00 per person
  three hours | 40.00 per person
  four hours | 46.00 per person

cordial service | 9.00
kahlua, baileys irish cream, frangelico,
grand marnier

A customary 22% taxable service charge and sales tax will be added to prices. All menus, items, prices, service charge and sales tax are subject to change.
select your tier of wine

premium | 7.25
- pinot grigio
  - black ridge, california
- sauvignon blanc
  - grand cru, california
- chardonnay
  - coastal vines, california
- pinot noir
  - grand cru, california
- cabernet sauvignon
  - douglass hill, california

elite | 10.00
- moscato d’asti
  - beni di batasiolo, italy
- pinot gris
  - king estate, acrobat, oregon
- chardonnay
  - alexander valley, california
- pinot noir
  - alexander valley, california
- merlot
  - alexander valley, california
- cabernet sauvignon
  - alexander valley, california

reserve | 13.00
- prosecco
  - tenuta santome, italy
- sauvignon blanc
  - dry creek, dry creek valley, california
- chardonnay
  - la crema, sonoma coast, california
- pinot noir
  - belle glos, central coast, california
- zinfandel
  - artezin, mendocino, california
- cabernet sauvignon
  - raymond, north coast, california

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hand-crafted signature cocktails

Each hosted bar will have a combination of the Grand Villa Margarita Bar, the Grand Mojito Bar and the Grand Martini Bar as a part of the selected package. Our special hand-crafted signature cocktails will be built especially for your guests using fresh ingredients, house made simple syrup, fresh squeezed lime juice and muddled fresh mint and fresh fruit. The experience your guests will have when enjoying one of these delightful cocktails will leave a lasting impression of their event.

The Grand Villa Margarita Bar

Grand Margarita | lime juice, orange juice, simple syrup, Jose Cuervo Gold and triple sec
Classic Margarita | lime juice, simple syrup, Jose Cuervo Gold and triple sec
Strawberry Margarita | lime juice, strawberries, simple syrup, Jose Cuervo Gold and triple sec
Raspberry Margarita | lime juice, raspberries, simple syrup, Jose Cuervo Gold and triple sec

The Grand Mojito Bar

Classic Mojito | mint, simple syrup, limes and rum
Strawberry Mojito | strawberries, mint, simple syrup and rum
Blueberry Mojito | blueberries, mint, simple syrup and rum
Raspberry Mojito | raspberries, mint, simple syrup and rum
Mojito Medley | fruit muddled to perfection with mint, simple syrup and rum

The Grand Martini Bar

Martini | gin or vodka martinis any style with vermouth
Chocotini | chocolate liqueur, vodka, chocolate syrup and a splash of cream
Lemontini | vodka, fresh lemon with a sugar rim
Raspberry Lemon Drop | vodka, fresh raspberries and lemonade with a sugar rim
Accomplice | vodka, freshly muddled strawberries and champagne

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FLAWLESS
engage
persuade
inspire
the power to make a lasting impression

you have planned every detail of your special day and it is time for the special finishing touches. let our event technology team help you create a personalized atmosphere for you and your guests.

with many options to choose from, we can help all of your events be moments to remember and ones that will be talked about for years to come. from subtle additions to elaborate elements, the latest in technology can help create your dream wedding.

your special guests have gathered and the time to begin your life together is here. the setting is perfect, the flowers are exactly as you want and you are the center of attention. as the ceremony begins, each and every guest hears every exchange and every emotion of your union. our technology team utilizes a perfectly designed sound system that ensures that none of the moments pass without everyone sharing in the experience.

you have gathered to share cocktails and greet your guests. you hear stories of your day and even memories of times past with your family and friends. we can bring those moments back to life with a video montage of all your special moments until now.

with strategically placed video monitors for all your guests can see you as you have grown into the couple you are now.

it is time to made your way to your venue for the evening. all the details have been covered and it is time to enjoy everything you have planned for you and your guests. we can help transform you venue into a personalized atmosphere. lighting elements wash your room with your themed colors while also making a bold statement of you as a couple. specialty lighting fixtures shine on you as you dance the night away.

these are just a few of the possibilities. the options are as limitless as your imagination and we are here to assist bringing your vision to your guests.

wedding technology elements

- customized room up-lighting packages  |  300.00
- personalized custom lighting gobo  |  150.00
- wedding cake lighting  |  100.00
- wedding ceremony sound system package  |  275.00
- moon balloon  |  150.00
- julep point lighting package  |  600.00