

Grand **WEDDINGS**

grand1847.com | 251.928.9201 | [main menu](#)



GRAND WEDDINGS

engaging service + entertaining spaces + authentic gastronomy

WELCOME LETTER

LETTER FROM
THE CHEF

HISTORY

GENERAL
INFORMATION

ACTIVITIES & ENHANCEMENTS

EVENT
TECHNOLOGY

PREFERRED VENDORS



CONTINENTAL
BREAKFAST

BREAKFAST
ENHANCEMENTS

SO “SUITE”
ADDITIONS

FAREWELL
BRUNCH

BRIDESMAID
LUNCHEON

TIERED
RECEPTIONS

CULINARY
DISPLAYS

RECEPTIONS

CULINARY
STATIONS

DINNER
PLATED

INDULGENT
DESSERTS

LATE NIGHT
SNACK

BEVERAGE

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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. We can accommodate weddings of any size. It is all here at the Grand Hotel.

We have several beautiful outdoor settings and four ballrooms giving every bride a selection to choose. We welcome the opportunity to meet and give you a tour of our incredible venue and breathtaking grounds.

Sincerely,

*There is a difference between beautiful and breathtaking!
All weddings are special; let us make yours extraordinary at the Grand!
Please call 251.928.9201 to speak with a Grand Hotel Wedding Specialist.*



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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 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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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 \$100.00 per person, plus service charge and tax, and are subject to change.
- **ALCOHOL** - The Grand Hotel is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol on to the Grand Hotel property 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 4 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 30 days in advance is required.
- **SERVICE CHARGE AND TAX** - A customary 24% taxable service charge and sales tax will be applied to all food, beverage, room rental and audio visual charges.
- **WEDDING COORDINATORS** - the Grand Hotel requires that a professional wedding coordinator must be hired to ensure that all of the details of your wedding events are planned and executed properly.



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GENERAL WEDDING INFORMATION

- **SET UP AND DECORATING** – The Grand Hotel must be made aware of any outside vendors that requires access to any banquet space 10 days prior to the start of your event (i.e. entertainment, florists, etc.) Additional set up time may be arranged through your Catering Manager. Chair covers and custom linen may be arranged through private consultation. All vendors must provide proof of insurance 10 days in advance. It is required that all vendors check-in through security for access to the property.
- **GUEST ROOMS** - Your sales manager may arrange room rates for your guests.
- **PARKING**- Overnight valet parking is available to all guests for a charge. Self-parking is complimentary.
- **CEREMONIES** - We require ceremonies in conjunction with receptions only. We offer multiple outside ceremony locations from which you can choose. We can arrange ceremony rehearsals if desired, at no charge, depending on space availability.
- **RECEPTIONS** - We will accept a reception, if having the ceremony elsewhere. We offer various reception locations as well.
- **SOUND ORDINANCE** - Musical entertainment such as a Band or DJ, must end at 10:00pm for any outdoor functions.
- **SECURITY** - The Grand Hotel 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 vendors. will not be the responsibility of the Hotel.
- **WEATHER** - For all events being held outdoors a backup decision will be made by 10:00 AM on the function date. Should the forecast of rain exceed 30% or winds exceed 12 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.



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PREFERRED VENDORS

- **MARRIAGE LICENSES**
 - Bay Minette Courthouse - 251-937-0260
 - Mobile Courthouse - 251-574-8494
- **LOCAL CHURCHES**
 - Anglican - St. Francis at the Point Anglican Church - 251-928-1255
 - Baptist - First Baptist Church of Fairhope - 251-928-8685
 - Catholic - St. Lawrence Catholic Church - 251-928-5931 ; Sacred Heart Chapel (Summers Only) - 251-928-5931
 - Episcopal - St. James Episcopal Church - 251-928-2912
 - Lutheran - Redeemer Lutheran Church - 251-928-8397
 - Presbyterian - Trinity Presbyterian Church - 251-928-2524
 - Methodist - Fairhope United Methodist Church - 251-928-1148
- **TRANSPORTATION**
 - Grand Hotel - 251-990-6370
 - Beach Bum Trolley - 850-941-2876
- **TECHNOLOGY AND LIGHTING**
 - Encore - Justin Harris - Justin.Harris@encoreglobal.com - 251-929-2733



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PREFERRED VENDORS

- **WEDDING COORDINATORS**

- Chic Weddings by Jacqueline - 251-422-0026
- Jenna Laine Weddings and Events - 251-517-9530
- Noble Events - 251-533-1395
- Weddings by Mandy, Mandy White – 251-605-4495
- Wed with Style, Victoria Stankoski – 251-751-1000

- **PHOTOGRAPHERS**

- Renaissance Portrait Studio - Several pictures in this menu were taken by Renaissance Portrait Studio - 251-928-5944
- Life House Wedding Films - 251-623-9079
- Adam and Jenn Photography - 251-978-2493
- Solife Studios - 251-517-9006
- Rae Latham - 850-554-2538
- Stephen Savage - 251-401-0008

- **CAKES** - Grand Hotel Pastry Shoppe - Contact Your Catering Manager

- **FLORISTS**

- The Grand Florist – 251-990-6328

- **CUSTOMIZED HOSPITALITY GIFTS** - Contact your Catering Manager

- **BEAUTY SPECIALIST** - The Spa at the Grand Hotel - 251-990-6385



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PREFERRED VENDORS

- **EQUIPMENT RENTALS**

- Soho Events & Rentals - 251-517-7322
- Decal Doodle - 251-210-1663
- Gulf Coast Events & Rentals - 251-621-1233

- **CEREMONY ENTERTAINMENT**

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

- **RECEPTION ENTERTAINMENT**

- A Better Choice Music - 251-661-0111
- Prime Time Entertainment - 850-438-8232
- Roman Street - 251-209-0751
- Sam Hill Entertainment - 404-496-5735
- John Cochran - 251-583-3434



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ACTIVITIES & EXTRAS

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

\$300 for 1 hour for up to 50 people

\$400 for 1 hour for 51-100 people

\$500 for 1 hour for 101 or more people

\$50 for every additional hour

beverages available at an additional charge

OTHER HOTEL ACTIVITIES

Speak with your event manager to plan an activity for your group.

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



GRAND HOTEL WELCOME GIFT BAGS | \$20 PER BAG

*given to guests at check-in - no charge

*\$5.00 room delivery fee per bag

- enhance your guests stay by gifting one of our Grand Hotel gift bags, to include -
 - non-logoed craft paper bag with white tissue paper
 - Grand Hotel bottled water
 - sea salt potato chips
 - fruit and nut mix
 - breath savers mints
 - peanut butter crackers
 - Grand Hotel coozie
- we will be happy to add any personalized items such as maps, letters, décor, etc. that you provide
- to customize your gift bag with other food or beverage items, please contact our Local Market for more options - 251.990.4350

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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 - 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 | \$29

- orange juice, apple juice and cranberry juice
- whole fruit
- individual chobani yogurt
- **the pastry shoppe's daily selection of house baked pastries** - danishes, blueberry muffins, croissants, whipped butter and house made preserves
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas

BAYSIDE STROLL CONTINENTAL BREAKFAST | \$35

- orange juice, apple juice and cranberry juice
- whole fruit
- individual chobani yogurt
- peach smoothies and local blueberry smoothies
- smoked salmon - herbed cream cheese, pickled onions, egg mimosa, bagel chips
- hard boiled eggs
- breakfast cereals with 2% and skim milk
- **the pastry shoppe's daily selection of house made pastries** - danishes, muffins, croissants, baldwin county pecan sticky buns, whipped butter, house made preserves
- grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas



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CONTINENTAL ENHANCEMENTS

MINIMUM GUARANTEE OF 15 GUESTS | BASED OFF THIRTY MINUTES OF SERVICE | \$3 PER PERSON ADDITIONAL FOR SIXTY MINUTES OF SERVICE
*CHEF ATTENDANT FEE \$180

STATIONS | PRICED PER PERSON

- omelet station* - bacon, diced ham, spinach, peppers, diced tomatoes, green onions, cheddar and white cheddar cheese, 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, pimento cheese, grain mustard, tasso ham, country-style sausage gravy | \$17
- eggs benedict* - poached eggs, country ham, tasso ham, cajun hollandaise, pepper jelly, toasted english muffins | \$18

FROM THE PASTRY SHOP | PRICED PER DOZEN

- danishes - **the pastry shoppe's daily selection, freshly baked** | \$44
- muffins - **the pastry shoppe's daily selection, freshly baked** | \$44
- granola bars | \$44
- fresh glazed doughnuts | \$44
- scones - clotted cream | \$44
- sticky buns | \$44
- cinnamon rolls | \$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 | \$6
- baldwin county grits | \$5
- buttermilk biscuits and country-style sausage gravy | \$9
- steel cut oatmeal bar - pecan compote, maple anglaise, dried fruit, fresh berries, peach preserves | \$10

HEALTHY SIDE ENHANCEMENTS | PRICED PER PERSON

- egg white frittata - spinach, mushrooms, peppers | \$8
- parfait bar - yogurt, granola, berries, local honey, pecans, seasonal preserves | \$7

*MINIMUM GUESTS FEE FOR FEWER THAN 15 GUESTS
*CHEF ATTENDANT FEE \$180



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 - **smoked bacon, bill e's slab bacon, brown sugar pepper bacon** | \$13

BREAKFAST SANDWICHES | PRICED PER DOZEN

- sausage biscuit - house made sausage patty and biscuit | \$70
- breakfast croissant - smoked gouda, bacon and omelet croissant | \$80
- breakfast burrito – eggs, chorizo, potato, pepper jack, peppers, onions, tortilla | \$90
- grand egg muffin sandwich - canadian bacon, scrambled eggs, cheddar cheese, english muffin | \$80

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FAREWELL BRUNCH | \$84

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

*CHEF ATTENDANT FEE \$180

- orange juice, apple juice and cranberry juice.
- freshly sliced fruit - a variety of three seasonal fruits
- parfait bar - greek yogurt, granola, berries, local honey, 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, muffins, croissants, baldwin county pecan sticky buns, whipped butter
- smoked salmon - herbed cream cheese, pickled onions, egg mimosa, bagel chips
- farm fresh cage free scrambled eggs
- benedict in a jar - english muffin croutons, hollandaise, diced ham, poached egg
- gulf shrimp and grits martini - local grits, conecuh sausage, smoked tomato gravy
- waffle breaded chicken tenders - maple pecan syrup
- sorghum glazed carved ham - kitchen mustard
- three potato and sausage hash
- grilled asparagus and crab hollandaise
- country-style sausage gravy with fresh buttermilk biscuits
- bacon tasting - **smoked bacon, bill e's slab bacon, brown sugar pepper 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



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BRIDESMAID LUNCHEON

4 COMPARTMENT PLATED | PRICED PER PERSON

SALAD TRIO | \$39

honey pecan chicken salad, gulf shrimp salad; grilled french bread; kale and quinoa salad; vanilla bean cheesecake

SMOKED BEEF BRISKET AND PIMENTO CHEESE SLIDERS | \$38

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

GULF SHRIMP AND BALDWIN COUNTY GRITS | \$38

shrimp and grits - local grits, conecuh sausage, smoked tomato gravy; magnolia salad - tangled greens, local goat cheese, spiced pecans, strawberries, strawberry poppy seed vinaigrette; sorghum roasted farm vegetables; pecan pie cake | maximum of 75 people

KOBE SLIDERS | \$36

smoked ketchup, gouda cheese, house made pickles; grand spiced chips; baby wedge salad; nutella mousse | maximum of 75 people

MINI SANDWICHES | \$34

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

ENHANCEMENTS

- [refer to page 46](#) for adding beverages to your luncheon



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SO “SUITE” ADDITIONS

PRICE IS PER PERSON AND BASED ON 60 MINUTES OF SERVICE | MINIMUM GUARANTEE OF 25 PEOPLE

BRIDAL SUITE | \$35

TEA TIME BREAK

- mini sandwiches
 - cucumber, salmon, dill, cream cheese on wheat
 - egg salad on white
 - avocado crab toast, red chili vinaigrette, radish, peanuts
 - ham & cheddar with dijonaise on sour dough
 - turkey, brie, seasoned preserves, wheat
- scones flavors - blueberry, rosemary, vanilla bean
- scone toppings - lemon curd and clotted cream
- macarons
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas, house made flavored creamers to include dulce de leche, vanilla and a seasonal selection
- [refer to page 46](#) for adding alcoholic beverages to your suite



GROOM’S SUITE | \$35

- kobe beef sliders
 - smoked gouda
 - house made pickles
 - smoked ketchup
- chicken tenders
 - ranch, bbq, honey mustard
- vegetable crudités
- fruit skewers, honey-vanilla yogurt sauce
- grand spiced potato chips
- chocolate chunk cookies
- super fudgealicious brownies
- [refer to page 46](#) for adding alcoholic beverages to your suite

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RECEPTION

WEDDING BY THE BAY - \$98

*CHEF ATTENDANT FEE \$180

HORS D'OEUVRES

- farmhouse brie tart - pepper jelly
- heirloom tomato and mozzarella lollipop - sweet white balsamic
- crab and avocado toast - red chili mint vinaigrette, toasted peanut, garden radish
- vegetable spring rolls - pineapple sweet and sour
- loaded smashed potatoes martini

GRAND SALAD BAR

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

BREADS AND SPREADS DISPLAY

- 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

JUBILEE SEAFOOD PASTA

- local seafood with bell peppers, mushrooms, spinach, penne pasta, cajun sauce

BLACKENED PRIME RIB*

- whiskey demi, horseradish cream and assorted rolls

LOCAL FARM VEGETABLES



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RECEPTION

A SOUTHERN WEDDING - \$114

*CHEF ATTENDANT FEE \$180

HORS D'OEUVRES

- bama bruschetta - stewed tomato and okra, local goat cheese
- honey pecan chicken salad spoon - grapes, arugula
- magnolia salad martini - tangled greens, local goat cheese, spiced pecans, strawberries, strawberry poppy seed vinaigrette
- peppadew and goat cheese croquettes
- smoked shrimp and grit fritter - hot sauce aioli

GRAND SALAD BAR

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

DOMESTIC CHEESE DISPLAY

- pimento cheese, bailey hazen, belle chèvre goat cheese, sharp cheddar, spiced pecans, whiskey marinated fruit, pepper jelly, lavosh and 34° crackers

FRIED GREEN TOMATO STATION

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

MAC AND CHEESE STATION

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

BLACKENED PRIME RIB*

- whiskey demi, horseradish cream and assorted rolls

LOCAL FARM VEGETABLES



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RECEPTION

COASTAL DREAM WEDDING - \$128

*CHEF ATTENDANT FEE \$180

HORS D'OEUVRES

- tuna tartar tacos - chili oil, chimichurri, chipotle aioli
- farmhouse brie tart - pepper jelly
- jumbo poached shrimp martini - zesty cocktail sauce, charred lemon
- magnolia salad martini - magnolia salad - tangled greens, local goat cheese, spiced pecans, strawberries, strawberry poppy seed vinaigrette
- mini beef wellington - black truffle sauce
- award winning mini gulf crab cake - spicy rémoulade

GRAND SALAD BAR

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

CHEF'S FAVORITE CHEESE DISPLAY

- **a selection of aged cow's milk, triple cream, aged blue, semi soft and hard cheeses** with fried crackers, spiced nuts, preserves and pepper jelly

BREADS AND SPREADS DISPLAY

- 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

SHRIMP AND GRITS STATION

- local grits, conecuh sausage and smoked tomato gravy

ROASTED TENDERLOIN OF BEEF*

- béarnaise sauce, demi-glace, artisan bread

LOBSTER MAC AND CHEESE WITH BOURSIN

GRILLED BROCOLINNI - GARLIC AND OLIVE OIL



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RECEPTION

CUSTOM SELECTIONS TIER I - \$138

HORS D'OEUVRES (*PICK FOUR*):

- heirloom tomato and mozzarella lollipop - sweet white balsamic
- honey pecan chicken salad spoon - grapes, arugula
- creole deviled egg - **bill e's bacon, bacon jam**
- blt - **bill e's bacon, tomato jam, local** arugula
- farmhouse brie tart - pepper jelly
- bama bruschetta - stewed tomato and okra, local goat cheese
- fresh vegetable crudité - buttermilk ranch
- fried green tomato canapé - tomato jam, feta
- peppadew and goat cheese croquettes
- vegetable spring rolls - pineapple sweet and sour
- pecan crusted chicken tenders – maple honey mustard
- **mac 'n cheese croquettes** - chipotle aioli
- loaded smashed potato martini
- chipotle chicken quesadillas - leaping lizard sauce
- smoked shrimp and grit fritters - hot sauce aioli

INCLUDED:

- pimento cheese, bailey hazen, belle chèvre goat cheese, sharp cheddar, spiced pecans, whiskey marinated fruit, pepper jelly, lavosh and 34 ° **crackers**
- 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
- local farm vegetables



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RECEPTION

CUSTOM SELECTIONS TIER I CONTINUED- \$138

DISPLAYS AND STATIONS (*PICK FOUR*):

SALAD STATION

- magnolia salad - tangled greens, local goat cheese, spiced pecans, strawberries, strawberry poppy seed vinaigrette
- chop salad - iceberg, tomato, bacon, blue cheese, cucumber, egg and buttermilk ranch
- lemon marinated kale - sweet potato, quinoa, dried fruit

FRIED GREEN TOMATO STATION

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

BUILD YOUR OWN BUTTERMILK BISCUIT STATION

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



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RECEPTION

CUSTOM SELECTIONS TIER I CONTINUED- \$138

DISPLAYS AND STATIONS CONTINUED:

*CHEF ATTENDANT FEE \$180

MAC AND CHEESE STATION

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

PASTA STATION

- farfalle pasta - alfredo, roasted garlic chicken
- penne pasta - sausage, peppers, onions, tomatoes
- cavatappi ratatouille

SLIDERS STATION

- pulled pork - pimento cheese, pepper jelly, braised greens
- kobe beef - smoked gouda, house made pickles, smoked ketchup
- smoked chicken - cheddar, bacon, ranch

CHEF ATTENDED STREET TACO STATION*

- 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

CRAWFISH AND CRAB STUFFED PORK LOIN*

- cajun cream sauce, jalapeño cornbread

BILL-E'S SMOKED PORK BELLY CARVING STATION*

- house made red-eye gravy, local white bread, biscuits

SOUTHERN BONE IN HAM*

- sorghum glazed, kitchen mustard, sister schubert rolls

WHOLE SMOKED CHICKEN STATION*

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

BLACKENED PRIME RIB CARVING STATION*

- whiskey demi, horseradish cream, assorted rolls



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RECEPTION

CUSTOM SELECTIONS TIER II - \$148

HORS D'OEUVRES (PICK SIX FROM HERE):

- tuna tartar tacos - chili oil, chimichurri, chipotle aioli
- heirloom tomato and mozzarella lollipop - sweet white balsamic
- crab and avocado toast - red chili mint vinaigrette, toasted peanut, garden radish
- jumbo poached shrimp martini - zesty cocktail sauce, charred lemon
- blackened rare tuna - boiled peanut relish
- lobster crostini - tarragon aioli
- honey pecan chicken salad spoon - grapes, arugula
- creole deviled egg - **bill e's bacon, bacon jam**
- blt - **bill e's bacon, tomato jam, local** arugula
- farmhouse brie tart - pepper jelly
- bama bruschetta - stewed tomato and okra, local goat cheese
- fresh vegetable crudité - buttermilk ranch
- fried green tomato canapé - tomato jam, feta

- peppadew and goat cheese croquettes
- coconut shrimp - sweet chili sauce
- mini beef wellington - black truffle sauce
- beef satay - ginger-garlic-honey glaze, cilantro
- mini award winning gulf crab cake - spicy rémoulade
- **grilled spring lamb "lollipops"** - chimichurri sauce
- black truffle risotto martini - wild mushroom ragu
- blackened shrimp martini - conecuh sausage, smoked tomato gravy, baldwin county grits
- vegetable spring rolls - pineapple sweet and sour
- pecan crusted chicken tenders – maple honey mustard
- **mac 'n cheese croquettes** - chipotle aioli
- loaded smashed potato martini
- chipotle chicken quesadillas - leaping lizard sauce
- smoked shrimp and grit fritters - hot sauce aioli



GRAND WEDDINGS

engaging service + entertaining spaces + authentic gastronomy

RECEPTION

CUSTOM SELECTIONS TIER II CONTINUED- \$148

INCLUDED:

CHEF'S FAVORITE CHEESES DISPLAY

- a selection of aged cow's milk, triple cream, aged blue, semi soft and hard cheeses with fried crackers, spiced nuts, preserves and pepper jelly

BREADS AND SPREADS DISPLAY

- 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

LOBSTER MAC 'N CHEESE WITH BOURSIN CHEESE

GRILLED BROCOLINNI - GARLIC AND OLIVE OIL



DISPLAYS AND STATIONS (*PICK FOUR*):

*CHEF ATTENDANT FEE \$180

GRAND SEAFOOD DISPLAY

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

FIRE AND ICE STATION*

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

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RECEPTION

CUSTOM SELECTIONS TIER II CONTINUED- \$148

DISPLAYS AND STATIONS CONTINUED:

FRIED GREEN TOMATO STATION

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

BUILD YOUR OWN BUTTERMILK BISCUIT STATION

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

SALAD STATION

- magnolia salad - tangled greens, local goat cheese, spiced pecans, strawberries, strawberry poppy seed vinaigrette
- chop salad - iceberg, tomato, bacon, blue cheese, cucumber, egg and buttermilk ranch
- lemon marinated kale - sweet potato, quinoa, dried fruit



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RECEPTION

CUSTOM SELECTIONS TIER II CONTINUED- \$148

DISPLAYS AND STATIONS CONTINUED:

*CHEF ATTENDANT FEE \$180

CHEF ATTENDED RISOTTO STATION*

- sweet potato, candied pecans, crème fraîche
- beef debris, caramelized mushroom, pickled peppers
- local crab, green onions, roasted tomatoes

CHEF ATTENDED STREET TACO STATION*

- 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

CHEF ATTENDED FISH TACO STATION (ONE CHEF ATTENDANT PER 75 PEOPLE) *

- 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

ROASTED TOMAHAWK PRIME RIB*

- whiskey au jus, horseradish cream, yorkshire pudding

ROASTED TENDERLOIN OF BEEF*

- béarnaise sauce, demi glace, artisan bread

CRAWFISH AND CRAB STUFFED PORK LOIN*

- cajun cream sauce, jalapeño cornbread

BILL-E'S SMOKED PORK BELLY CARVING STATION*

- house made red-eye gravy, local white bread, biscuits



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RECEPTION

SMALL PLATES RECEPTION

\$98 PER PERSON - CHOICE OF NINE

\$119 PER PERSON - CHOICE OF ELEVEN

cocktail reception style. perfect for a welcome reception.

minimum charge for less than 25 guests. these items are passable*

COLD

- *blackened rare tuna - boiled peanut relish
- magnolia salad martini - tangled greens, local goat cheese, spiced pecans, strawberries, strawberry poppy seed vinaigrette
- honey pecan chicken salad spoons- arugula, grapes
- *gulf shrimp toast - chipotle remoulade, avocado
- *crab & heirloom tomato salad - garden herb vinaigrette, asparagus, radish

HOT

- crispy duck rillettes - peach haba ero, cilantro slaw
- *braised lamb tart - apple mint slaw
- **lobster mac 'n cheese martini** - herbs, parmesan
- 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, feta cheese
- black truffle risotto martini - wild mushroom rago t
- nashville hot chicken thigh - buttermilk biscuit, pepper jelly



SWEET

- *nutella mousse - 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

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RECEPTION

BLACK AND WHITE RECEPTION | \$150

PRICED PER PERSON AND BASED ON 90 MINUTES
OF SERVICE | *CHEF ATTENDANT FEE \$180

PASSED APPETIZERS

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

SEAFOOD DISPLAY

- alabama oysters - black pepper mignonette, 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
- crab & heirloom tomato salad - garden herb vinaigrette, asparagus, radish

RISOTTO STATION*:

- sweet potato, candied pecans, crème fraîche
- beef debris, caramelized mushroom, pickled peppers
- local crab, green onions, roasted tomatoes

SMALL PLATES

- seared tuna - charred greens, peanut relish, yellow mojo
- roasted colorado lamb - cranberry pepper jelly, parsnip purée
- waygu strip loin* - bourbon glazed carrots, smoked cherry demi-glace, herb gremolata
- add pan seared foie gras \$15 per person

DESSERTS

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



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RECEPTION

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$100 PER PERSON

HORS D'OEUVRES - COLD

\$7 PER PIECE

- heirloom tomato and mozzarella lollipop - sweet white balsamic
- cheddar - roasted jalapeño, granny smith apple
- honey pecan chicken salad spoon - grapes, arugula
- creole deviled egg - **bill e's bacon, bacon jam**
- blt - **bill e's bacon, tomato jam, local** arugula
- farmhouse brie tart - pepper jelly
- bama bruschetta - stewed tomato and okra, local goat cheese
- fresh vegetable crudités - buttermilk ranch
- compressed fruit skewer - feta snow
- southern pickled vegetables - olive oil, sprouts



\$8 PER PIECE

- gulf shrimp remoulade - fresh herbs
- tuna tartar tacos - chili oil, chimichurri, chipotle aioli
- local crab - pickled onions, chili vinaigrette
- crab and avocado toast – red chili mint vinaigrette, toasted peanut, garden radish
- antipasto skewers - salami, olives, peppadew

\$9 PER PIECE

- 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 crostini - tarragon aioli

GRAND WEDDINGS

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RECEPTION

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$100 PER PERSON

HORS D'OEUVRES - HOT

\$8 PER PIECE

- vegetable spring rolls - pineapple sweet and sour
- pecan-crusted chicken tenders - maple honey mustard
- peppadew goat cheese croquettes
- **mac 'n cheese croquettes** - chipotle aioli
- fried green tomato canapé - tomato jam, feta
- loaded smashed potato martini
- black pepper bacon & brussel sprout skewer

\$10 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
- smoked shrimp and grit fritter - hot sauce aioli



\$12 PER PIECE

- **“award winning” mini 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
- gulf shrimp and grits martini - local grits, conecuh sausage, smoked tomato gravy

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CULINARY DISPLAYS

PRICED PER PERSON

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$100 PER PERSON

CHEF'S FAVORITE CHEESES | \$28

- a selection of aged cow's milk, triple cream, aged blue, semi soft and hard cheeses with fried crackers, spiced nuts, preserves and pepper jelly

DOMESTIC CHEESE DISPLAY | \$24

- pimento cheese, bailey hazen, belle chèvre goat cheese, sharp cheddar, spiced pecans, whiskey marinated fruit, pepper jelly, lavosh and 34 ° crackers

BREADS AND SPREADS DISPLAY | \$18

- 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



GULF SEAFOOD DISPLAY | \$35

- poached jumbo shrimp, alabama oysters, lemon wedges, horseradish, cocktail, remoulade, house made hot sauce, crackers

GRAND SEAFOOD DISPLAY | \$40

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

WARM CHEESE TARTS | \$22

- bacon and blue cheese tarts
- peppadew goat cheese fritters
- brie en croûte

SNACKS DISPLAY | \$10

- pretzels, gourmet mixed nuts, spicy snack mix, local farm peanuts

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CULINARY STATIONS

PRICED PER PERSON | *CHEF ATTENDANT FEE \$180
30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON
90 MINUTE RECEPTION MINIMUM IS \$100 PER PERSON

SALAD STATION | \$14

- lemon marinated kale - sweet potato, quinoa, dried fruit
- chop chop salad - iceberg, tomato, bacon, blue cheese, cucumber, egg, buttermilk ranch
- magnolia salad - tangled greens, local goat cheese, spiced pecans, strawberries, strawberry vinaigrette

CHEF ATTENDED FISH TACO STATION* (ONE CHEF ATTENDANT PER 75 PEOPLE) | \$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

CHEF ATTENDED 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

SLIDERS STATION | \$26

- pulled pork - pimento cheese, pepper jelly, braised greens
- kobe beef - smoked gouda, house made pickles, smoked ketchup
- smoked chicken - cheddar, bacon, ranch



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CULINARY STATIONS

PRICED PER PERSON | *CHEF ATTENDANT FEE \$180

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$100 PER PERSON

PASTA STATION | \$28

- farfalle pasta - alfredo, roasted garlic chicken
- penne pasta - sausage, peppers, onions, tomatoes
- cavatappi ratatouille

MAC AND CHEESE STATION | \$30

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

CHEF ATTENDED RISOTTO STATION * | \$35

- sweet potato, candied pecans, crème fraîche
- beef debris, caramelized mushroom, pickled peppers
- local crab, green onions, roasted tomatoes

THE BAYSIDE BOWL STATION * | \$36

- tuna - black rice and gochujang
- salmon - peanuts, cilantro, benne marinated noodles
- local crab - apple, charred lemon, mint

FRIED GREEN TOMATO STATION | \$18

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

CHEF ATTENDED FIRE AND ICE STATION* | \$50

- freshly shucked alabama oysters prepared three ways and served with horseradish, mignonette, house made cocktail, miso mustard, remoulade, 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

BUILD YOUR OWN BUTTERMILK BISCUIT STATION | \$17

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

SHRIMP AND GRITS STATION | \$32

- gulf shrimp - local grits, conecuh sausage, smoked tomato gravy

WING STATION | \$28

- ranch, blue cheese, celery, carrots
- classic buffalo, grand spiced, truffle parmesan

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CULINARY STATIONS - CARVING

PRICED PER PERSON | *CHEF ATTENDANT FEE \$180

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$100 PER PERSON

ROASTED TENDERLOIN OF BEEF* | \$40

- béarnaise sauce, demi-glace, artisan bread

HERB-RUBBED ROASTED STRIP LOIN OF BEEF* | \$38

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

ROASTED TOMAHAWK PRIME RIB* | \$41

- whiskey au jus, horseradish cream, yorkshire pudding

SMOKED PIG STATION (MINIMUM OF 50 PEOPLE) * | \$41

- 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* | \$36

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

SOUTHERN BONE IN HAM* | \$25

- sorghum glazed, kitchen mustard, sister schubert rolls

CRAWFISH AND CRAB STUFFED PORK LOIN* | \$28

- cajun cream sauce, jalapeño cornbread

BILL-E'S SMOKED PORK BELLY CARVING STATION* | \$23

- house made red-eye gravy, local white bread, biscuits

WHOLE SMOKED CHICKEN* | \$21

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



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CULINARY STATIONS - PASTRY

PRICED PER PERSON | *CHEF ATTENDANT FEE \$180
30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON
90 MINUTE RECEPTION MINIMUM IS \$100 PER PERSON

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

*BARTENDER FEE \$180

- 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



FRIED AND STUFFED DOUGHNUTS | \$18

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

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

PRE-BUILT HOUSEMADE S'MORES | \$16

- strawberry marshmallow - citrus shortbread, white chocolate, fruity pebbles
- bourbon brown sugar marshmallow - graham cracker cookie, milk chocolate, candied pecans
- chocolate marshmallow - chocolate wafer cookie, dark chocolate, pop rocks

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DINNER – PLATED

PRICED IS PER PERSON

enhance your dinner by adding house made focaccia, gourmet cheese and olive display to each table \$25 per table

APPETIZERS

- shrimp cocktail | \$18 - jumbo gulf shrimp, finger lick, horseradish, cocktail, remoulade
- fried green tomatoes | \$14 - crusted green tomatoes fried to perfection, seafood étouffé
- award winning grand gulf crab cake | \$22 - jumbo lump crabmeat cake, green tomato chow chow, rémoulade
- alabama oyster trio | \$26 – wood-fired herb butter, crispy red pepper aioli, **bill-e's bacon and mushroom duxelles**
- gulf shrimp and grits | \$20 - local grits, conecuh sausage, smoked tomato gravy
- pork belly | \$18- red chili barbeque glazed, sweet potato, popcorn
- curried local eggplant | \$15 - tomatoes with basmati rice
- cheese and charcuterie | \$14 - handmade and locally sourced cheese, charcuterie, mustard, pickles



SOUPS | \$14

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

SALADS | \$13

- 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 - tangled greens, local goat cheese, spiced pecans, strawberries, strawberry poppy seed vinaigrette
- wedge salad - iceberg wedge, fried shallots, chicken-fried bacon, tomatoes, artisan blue cheese dressing
- grand garden salad - baby greens, roasted tomatoes, cucumbers, pickled onions, carrots, choice of buttermilk ranch or balsamic vinaigrette

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DINNER – PLATED

PRICED IS PER PERSON

ENTRÉES

- grand filet | \$76 - whipped potatoes, roasted baby carrots, brocolinni, demi glaze
- crabmeat oscar grand filet | \$86 - whipped potatoes, roasted baby carrots, broccolini, hollandaise
- grilled 16oz cowboy rib-eye | \$72 - rib-eye grilled medium-rare to medium, loaded smashed potatoes, farm vegetables, whiskey au jus
- braised beef short rib | \$63 - braised beef short rib, truffle potato purée, wild mushroom ragoût, arugula salad
- lamb chops | \$68 - roasted american lamb chops, ratatouille, roasted garlic and demi glace
- pork chop | \$48 - satsuma brined pork chop, sweet potato purée, caramelized apple, pecan, kale salad
- truffle herb chicken | \$44 - shitake mushroom and haricot vert, herb smashed potatoes, mushroom velouté
- lemon herb roasted chicken | \$48 - artichoke, spinach, roasted tomato ragoût, herb and feta cous cous
- butter-roasted red snapper | \$54 - corn and pepper maque choux, parsley puree
- grilled gulf grouper | \$63 - citrus herb fingerling potatoes, caramelized fennel, escobèche, red pepper vinaigrette
- seared roasted salmon | \$63 - warm quinoa, vegetable salad, kale, lemon herb vinaigrette
- gulf catch | \$57 - crab and charred lime pico de gallo, seafood dirty rice
- sweet potato and quinoa cake [vegan] | \$45 - cranberry braised greens, root vegetable purée
- black bean and kale croquettes [vegan] | \$45 - roasted corn purée, cilantro vinaigrette
- grilled roots and greens [vegan] | \$45 - turnips, baby carrots, sweet potatoes, brussels sprouts, fingerling potatoes, broccolini, olive oil, herbs

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

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Sample #1 Plated Menu

1st Course

Grand Seafood Gumbo With Rice

2nd Course

Shrimp Cocktail

*jumbo gulf shrimp, horseradish cocktail,
remoulade*

3rd Course

Seasonal Sorbet

4th Course

please choose one

Grand Filet

*whipped potatoes, roasted baby carrots,
brocolinni, demi glaze*

Lamb Chops

*roasted American lamb chops, ratatouille,
roasted garlic and demi glaze*

Butter-Roasted Red Snapper

*corn and pepper maque choux,
parsley purée*

5th Course

Alabama Chocolate Layer Cake

French buttercream, vanilla crème anglaise

DINNER - PLATED 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

1st Course

Award Winning Grand Gulf Crab Cakes

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

2nd Course

Wedge Salad

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

3rd Course

Seasonal Sorbet

4th 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*

5th Course

Kimberly's Cheesecake

shortbread cookie crust, strawberry compote

GRAND WEDDINGS

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DINNER - PLATED

PRICED IS PER PERSON

SOUTHERN ROOTS DINING EXPERIENCE | \$130

tasting style presentations from our southern roots menu

PASSED APPETIZERS

- mini tomato pies - sweet onion, San Andreas cheese, yellow tomato butter, frisée salad
- crab beignets - hot sauce aioli

1ST COURSE

- grand seafood gumbo with rice

2ND COURSE

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

3RD COURSE

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

4TH COURSE

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

5th COURSE

- alabama chocolate layer cake - layered chocolate cake, chocolate buttercream, dark chocolate ganache



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INDULGENT DESSERTS

25 PERSON MINIMUM | PRICED PER PERSON

TRADITIONAL GRAND DESSERTS \$37

- two or three tiered cake
- whole flourless chocolate torte with raspberries
- mini key lime tarts with toasted meringue
- banana fosters macarons
- chocolate covered strawberries
- mini bread puddings with whiskey sauce
- vanilla bourbon bundt cake with sugar glaze



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INDULGENT DESSERTS

PRICED PER PERSON

PREMIUM DESSERT SELECTIONS \$30

- two or three tiered cake
- chocolate covered pretzels
- chocolate covered marshmallows
- assorted mini cookies
- chocolate covered strawberries
- strawberry shortcake



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INDULGENT DESSERTS

50 PERSON MINIMUM | PRICED PER PERSON

ELITE DESSERT SELECTIONS \$40

- two or three tiered cake
- macaron tree
- croquembouche (cream puff tower)
- choice of two tarts
 - bubble berry
 - lemon meringue
 - chocolate ganache
 - dulcey pecan tart
- choice of one parfait in glassware
 - strawberry shortcake
 - banana pudding
 - nutella mousse
- choice of three additional desserts
 - doughnut holes
 - cake pop truffles
 - lemon bundt cake
 - shortbread cookies with sweet buttercream
 - pralines
 - chocolate covered strawberries



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INDULGENT DESSERTS

50 PERSON MINIMUM | PRICED PER PERSON

PLATINUM DESSERT SELECTIONS \$50

- **choice of one mini 3" cake**
 - traditional wedding cake with raspberry filling
 - pink champagne with strawberry filling
- choice of three parfaits in glassware
 - banana pudding
 - dulcety blondie parfait
 - lemon raspberry with shortbread
 - strawberry shortcake
 - **s'mores**
 - milk chocolate shooter with godiva
- gold or silver chocolate truffles
- vanilla bean petit fours
- mini doughnuts *customizable color
- decorated shortbread cookies *customizable
- bundt cake with sugar glaze
- two or three tiered cake
- macaron tree
- croquembouche (cream puff tower)
- choice of three tarts
 - bubble berry
 - golden chocolate tart
 - fresh fruit mascarpone tart
 - s'mores tart
 - white chocolate cheesecake
- choice of one petite gateaux
 - strawberry champagne kiss
 - dulcety spiced apple
 - white chocolate raspberry almond



GRAND WEDDINGS

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LATE NIGHT SNACK

BASED ON 30 MINUTES OF SERVICE | *CHEF ATTENDANT FEE \$180

- energy and recovery- biolyte - *the IV in a bottle* - berry and melon | \$8 each
- biscuit bar - seasonal preserves, pimento cheese, grain mustard, tasso ham, country-style sausage gravy | \$17 per person
- breakfast burrito – eggs, chorizo, potato, pepper jack, peppers, onions, tortilla | \$90 per dozen
- pecan fried chicken and waffles - maple pecan syrup | \$16 per person
- kobe beef slider - smoked gouda, house made pickles, smoked ketchup | \$10 per piece
- pulled pork slider – pimento cheese, pepper jelly braised greens | \$9 per piece
- conecuh sausage dog – bacon onion jam | \$9 per piece
- truffle fries | \$6 per person
- grilled cheese | \$16 per person
 - brie, bacon, berry on wheat
 - **mac 'n cheese on white**
 - ham and cheddar, creole mayonnaise on sourdough
- bananas foster station* – sliced bananas sautéed with brown sugar, vanilla, cinnamon and orange juice flambéed with 151 rum and served over vanilla ice cream | \$18 per person
- fried and stuffed doughnuts – nutella and peanut butter, vanilla bean and powdered sugar, fruity pebble stuffed and strawberry sugar | \$18 per person



GRAND WEDDINGS

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BEVERAGES

WINE SERVICE

LISTED PROGRESSIVELY FROM LIGHT TO FULL BODIED

CHAMPAGNE & SPARKLING

coste petrai, prosecco, italy | \$52

jacques pelvas, blanc de blancs, brut, france | \$48

decoy by duckhorn, brut cuvee sparkling wine, california | \$72

lanson, le rosé, champagne, france | \$120

lanson, **brut, “le black label”, champagne**, france | \$98

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

dom pérignon, brut, champagne, france | \$275

SWEET WHITE WINES

anterra, moscato, delle venezie, italy | \$48

WHITE WINES

trimbach, riesling, alace, france | \$72

trinity oaks, pinot grigio, california | \$52

gotas de mar, albarino, galicia, spain | \$52

decoy by duckhorn, sauvignon blanc, california | \$72

emmolo, sauvignon blanc, napa valley, california | \$52

fabre en provence, rosé, provence, france | \$60

jean-luc colombo, cape bleue rosé, provence, France | \$48



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BEVERAGES

WINE SERVICE

WHITE WINES CONTINUED

trinity oaks, chardonnay, california | \$48
mer soleil, chardonnay, unoaked, "silver", california | \$60
decoy by duckhorn, chardonnay, California | \$60
sea sun by caymus, chardonnay, california | \$52
cakebread cellars, chardonnay, napa valley, california | \$115

RED WINES

trinity oaks, pinot noir, california | \$48
decoy by Duckhorn, pinot noir, california | \$72
sea sun, pinot noir, california | \$52
belle glos, pinot noir, "las alturas vineyard", california | \$94
jam, cabernet sauvignon, california | \$52
emmolo, merlot, california | \$112
conundrum, red blend, california | \$60
decoy by duckhorn, zinfandel, california | \$72
uppercut, cabernet sauvignon, napa valley, california | \$60
bonanza by caymus, cabernet sauvignon, california | \$60
decoy by duckhorn, cabernet sauvignon, california | \$72
black stallion, cabernet sauvignon, napa valley, california | \$90
cakebread cellars, cabernet sauvignon, napa valley, california | \$150
caymus, cabernet sauvignon, napa valley, california | \$160

p. 47 A 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED.
MENU AND PRICING SUBJECT TO CHANGE



WEDDING MENUS | GRAND HOTEL | BEVERAGE | MAIN MENU →

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FULL BAR SERVICE

for your convenience, we have selected some of the industries leading wines and spirits and packaged them together in three different tiers for you and your guests to enjoy while celebrating this special occasion!

in addition to your tier selection, you may chose to libate your guests on a consumption basis or a flat per-person fee

please note, for responsible consumption all bars are strictly limited to four hours

\$180 fee will be applied per bartender

\$60 per hour after 3 hours

1 bartender per 75 guests is required

EACH FULL BAR WILL INCLUDE THE FOLLOWING:

HAND-CRAFTED COCKTAILS

each hosted bar will have a combination of grand margaritas, mojitos and martinis as a part of the selected package. our special hand-crafted cocktails will be made especially for your guests using fresh ingredients including house made simple syrup, fresh squeezed lime juice, fresh mint and muddled fruit.

NON-ALCOHOLIC

BEVERAGES:

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

CRAFT BEERS | \$8

*we have selected some of **alabama's** most popular craft beers for your guests to enjoy while experiencing our regional beer culture.*

- grand hotel light lager, ghost train brewing co., birmingham, al
- seasonal crush- sour, braided river, mobile, al
- muchacho - mexican style lager, good people, birmingham, al
- ramber- american rye amber, common bond, montgomery, al
- fairhope 51 - pale ale, fairhope brewing, fairhope, al
- ipa - good people brewing, birmingham, al
- beer here now- german ale, braided river, mobile, al
- heinekin 0.0
- miller lite
- michelob ultra

our beer program at the resort is exclusive to cans for environmental and quality purposes:

- *cans are 100% recyclable and may be recycled indefinitely; they require less packaging material, creating less waste*
- *cans are impervious to the damaging effects of light; they are air tight & hermetically sealed, preventing oxygen from damaging the beer*



GRAND WEDDINGS

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FULL BAR SERVICE PREMIUM TIER

PREMIUM LIQUOR | \$11

- wheatley vodka
- beefeater gin
- don q crystal rum
- jose cuervo especial gold tequila
- jim beam white label bourbon
- canadian club whisky
- **dewar's** white label scotch
- korbel brandy

PREMIUM WINE | \$13

Trinity Oaks

**one tree planted for each bottle sold*

- pinot grigio, trinity oaks, california
- chardonnay, trinity oaks, california
- pinot noir, trinity oaks, california
- merlot, trinity oaks, california
- cabernet sauvignon, trinity oaks, california

PREMIUM PACKAGE PRICING

one hour | \$35 per person
two hours | \$42 per person
three hours | \$49 per person
four hours | \$56 per person



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FULL BAR SERVICE ELITE TIER

ELITE LIQUOR | \$12

- titos vodka
- tanqueray gin
- bacardi superior rum
- 1800 silver tequila
- crown royal
- jack **daniel's** tennessee whiskey
- **maker's mark** bourbon
- clyde mays alabama style whiskey
- johnnie walker red label
- courvoisser vs cognac

ELITE WINE | \$14

Wagner Family Wines

- sauvignon blanc, emmolo, california
- chardonnay, mer soleil silver, california
- pinot noir, sea sun, california
- red blend, conundrum, california
- cabernet sauvignon, bonanza, california

ELITE PACKAGE PRICING

one hour | \$43 per person
two hours | \$49 per person
three hours | \$56 per person
four hours | \$63 per person



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FULL BAR SERVICE PLATINUM TIER

PLATINUM LIQUOR | \$14

- grey goose vodka
- **hendrick's** gin
- diplomatico reserve exclusive dark rum
- diplomatico planas white rum
- patron silver tequila
- casamigos anejo tequila
- michters rye bourbon
- dettling small batch alabama bourbon
- knob creek bourbon
- the glenlevit scotch
- remy martin vsop

PLATINUM WINE | \$16

Decoy by Duckhorn

- sparkling brut, decoy, california
- rosé, decoy, california
- sauvignon blanc, decoy, california
- chardonnay, decoy, california
- pinot noir, decoy, california
- zinfandel, decoy, california
- cabernet sauvignon, decoy, california

PLATINUM PACKAGE

PRICING

- one hour | \$51 per person
- two hours | \$58 per person
- three hours | \$65 per person
- four hours | \$72 per person



GRAND WEDDINGS

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BEVERAGES BAR ENHANCEMENTS

*COMPLIMENTARY BAR ENHANCEMENTS

- a signature hand-crafted cocktail to match the theme of your event
- passed beverage service for the convenience of your guests as they arrive
- tableside wine service for plated dinners

*MOJITOS

all mojitos contain mint, lime, simple syrup and rum

- classic mojito
- seasonal fruit mojito

*MARGARITAS

all margaritas contain our in-house sour mix made with fresh lemon, fresh lime and simple syrup

- classic margarita
- seasonal fruit margarita

*MARTINIS

- martini - gin or vodka martinis any style, with vermouth
- lemontini - vodka, lemon, sugar rim

BLOODY MARY'S | \$12

- fresh seasonal accoutrements

CHAMPAGNE COCKTAILS | \$12

complimentary for platinum bars

- mimosa
- poinsettia
- french 75

CORDIAL SERVICE | \$12

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



GRAND WEDDINGS

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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

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. Our exceptional on site team works closely with our clients to develop the best solutions to communicate, entertain and engage your attendees. 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.

