

Wedding Catering Menus

welcome

info

reception

dinner

beverage

technology



crafted for you

GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

One Grand Boulevard | Point Clear | Alabama 36564

www.marriottgrand.com



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One Grand Boulevard | Point Clear | Alabama 36564

251-928-9201 | www.marriottgrand.com

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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.



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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. 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,

Melissa Montgomery
Wedding Specialist
251-990-6359

Melissa.Montgomery@marriottgrand.com

Cari Blanton
Wedding Specialist
251-990-6319

Cari.Blanton@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

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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.



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General Wedding Information

Service Charge and Tax

A customary 22% taxable service charge and 8% 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, tuxedo rentals, photographers, videographers, officiates and wedding consultants. These are based on our experiences.

Ceremonies

For a minimum of 100 guests, there is a 1000.00 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 2000.00 rental fee. As with the ceremony, this charge includes all setup and a backup location site. There is a charge of 3000.00 for Julep Point, our bayside pavilion. 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.

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Preferred Vendors

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
Jubilee Flowers
251-990-6664
Petal Pushers Flowers and Gifts
251-955-2325
Southern Veranda
251-928-4433

Transportation

Grand Hotel
251-928-9201 extension 6721
Any Occasion Limousine Service
251-964-8020

Beauty Specialist

The Spa at The Grand Hotel
251-990-6385

Entertainment

Ceremony

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

Reception

A Better Choice Music
251-661-0111
David Ellis
251-990-8231
Bust
251-455-5335
Prime Time Entertainment
850-438-8232
Roman Street
251-209-0751
Sam Hill Entertainment
404-496-5735

Marriage Licenses

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

Customized Hospitality Gifts

Contact your Catering Manager

Photographers

Renaissance Portrait Studio
Several pictures in
this menu were taken by
www.renaissanceportraits.com
251-928-5944
Renner Photography
251-928-8007
Rae Leytham Photography
850-554-2438
Funes Photography
850-748-1353

Wedding Coordinators

Chic Weddings by Jacqueline
251-422-0026
Debra Smith Weddings
251-633-6133
Lydia Noble Events
251-533-1395
M. Elizabeth Events
205.746.2662
Pat Herndon
Bridal Director & Consultant
251-599-1247

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Perfect Reception

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ESSENCE

canapés

spoons

tasters

hors d'oeuvres

savory cones

martini tasters

action stations

culinary displays

carving stations

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[reception](#) | [hors d'oeuvres](#)

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.

90 minute reception minimum is 80.00 per person

[cold canapés](#) | 5.25 per piece

brie and strawberry crostini

smoked salmon mousse pinwheels

tomato-basil confit bruschetta

black forest ham and herbed
cheese pinwheels

smoked salmon on pumpernickel

parmesan tostadas
served with prosciutto and melon salsa

smoked salmon lollipop
with a pistachio crust

fine herb cheese lollipop
with a pistachio crust

[chef's selection of two
cold canapés](#) | 9.50

[spoons](#) | 5.25 per piece

asian duck confit
in a crisp wonton

smoked petite mozzarella
with a pear tomato-basil salad

crab salad
with a cucumber-tomato confit

diced charred tenderloin
served with red onion marmalade

seared # 1 grade ahi tuna
prepared medium rare with asian
vegetables and crisp rice noodles

fried brie cheese
accompanied by grape relish

[chef's selection of two
spoons](#) | 9.50

[soup tasters](#) | 5.25 per piece

tequila shrimp gazpacho

ceviche-margarita

roasted tomato bisque

avocado and crab
with key lime foam

roasted pepper trio

[chef's selection of two tasters](#) | 9.50



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reception | hors d'oeuvres

hot hors d'oeuvres | 6.25 per piece

southern-fried shrimp and slaw

chipotle chicken quesadillas

accompanied by leaping lizard sauce

vegetable spring rolls

served with a pineapple sweet and sour sauce

mini gulf coast crab cake

with a spicy rémoulade sauce

coconut shrimp

accompanied by a piña colada sauce

baby kobe beef foie gras burgers

with truffle aioli and freshly baked rosemary buns

jamaican jerk shrimp

accompanied by a pineapple glaze

pecan-crusted chicken tenders

served with a maple-honey mustard sauce

mini beef wellington

presented with a black truffle sauce

grilled spring lamb "lollipops"

accompanied by a mint-infused demi-glaze

blackened scallops

served with a warm bacon dressing

peking duck spring rolls

presented with an orange marmalade sauce

asian teriyaki-glazed snake river farms kobe beef satay

[chef's selection of two hot hors d'oeuvres | 11.95](#)

savory cones | 5.25 per piece

#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

[chef's choice of two savory cones | 9.95](#)



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reception | hors d'oeuvres

savory martinis – hot | 7.95 a piece

this is not your typical martini. at the grand hotel, we have turned it into a culinary delight. our culinary staff prepares only the freshest and finest quality gourmet food ingredients and places them into an elegant martini glass for your enjoyment.

lobster ravioli

served with sautéed lobster alfredo

tuscany vegetable and italian sausage piccolini pasta

with sun-dried tomato pesto

spicy asian stir fried snake river farms kobe beef

presented on ginger risotto

black truffle risotto

accompanied by a wild mushroom ragoût

blackened gulf shrimp

with baldwin county stone ground grits

loaded yukon gold smashed potatoes

spiced duck confit

presented with sweet potato purée and an apple confit

hot and spicy thai chicken satay

with fragrant jasmine rice

chef attended station with choice of

two hot savory martinis | 14.95



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reception | hors d'oeuvres

savory martinis – cold | 6.95 per piece

this is not your typical martini. at the grand hotel, we have turned it into a culinary delight. our culinary staff prepares only the freshest and finest quality gourmet food ingredients and places them into an elegant martini glass for your enjoyment.

antipasto | fresh mozzarella and provolone cheeses, grilled vegetables, kalamata olives, artichokes, italian meats and peppers with a pesto sauce and breadstick

peeled jumbo wild alabama gulf shrimp
presented with cocktail sauce, horseradish and tabasco

freshly tossed caesar salads with grilled shrimp and chicken

house-smoked seafood and petite shell pasta salad
presented with fresh tarragon

west indies grand crab salad with cucumber linguini

blackened #1 grade ahi tuna
prepared medium rare and presented
with southern vegetable chow-chow

smoked duck breast
accompanied by spicy petite arugula
and a raspberry-pecan vinaigrette

pepper-crusted beef tenderloin
accompanied by greek golden jewel couscous

chef's attended station with a choice of two
cold savory martinis | 12.95



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reception | [culinary displays and petite plates](#)

[grand seafood display | 16.95](#)

iced and peeled gulf 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

[fresh fruit kabobs petite plate | 6.95](#)

fresh seasonal fruits with a key lime-yogurt sauce

[domestic & international cheese display | 8.95](#)

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

[price is per person](#)



[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

[american artisan cheeseboard | 12.95](#)

alabama belle chèvre farms' goat cheese, wisconsin's finely-crafted snow white cheddar, oregon's blue artisan cheese, california cypress grove farms' midnight madness and truffle tremor all served with fresh fruit, chardonnay-apricot, pinot noir-fig preserves and gourmet crackers

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[reception](#) | [culinary displays](#) and [petite plates](#) continued

[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](#) | 5.95

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](#) | 5.95

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

[gourmet popcorn display](#) | 6.95

freshly popped popcorn with a variety of different flavors and seasonings

[price is per person](#)



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reception | [culinary action stations](#)

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

[savory martini station](#) -

choice of two hot | 15.95

chef's choice hot | 14.95

choice of two cold | 14.95

chef's choice cold | 13.95

[saltwater sushi station](#) | 16.95

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

price is per person

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reception | culinary action stations continued

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 mini bun with saffron aioli

wild alabama shrimp & grits station | 14.95

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 rosemary bun with ginger-orange aioli

gourmet mini kobe beef burger station | 13.95

mini kobe beef burgers served on a freshly baked rosemary parmesan roll accompanied by a choice of twelve toppings

gourmet mini tuna burger station | 13.95

#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



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reception | culinary carving stations

culinary carving stations accompanied by freshly baked rolls

roasted tenderloin of beef | 18.95

béarnaise sauce

southern honey-baked pit ham | 11.95

pineapple-glaze

herb-rubbed roasted strip loin of beef | 14.95

roasted garlic demi-glaze and horseradish cream

maple-glazed pork loin | 11.95

apple-pecan demi-glaze

roast leg of lamb | 14.95

rosemary demi-glaze and mint jelly

oven-roasted baron of beef | 12.95

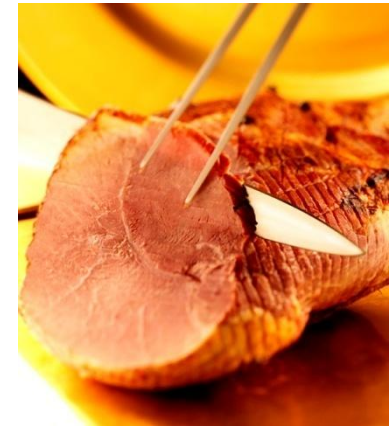
whiskey au jus and horseradish cream

seared #1 grade ahi tuna | 13.95

prepared medium rare

served with a ginger-soy glaze

price is per person



oven-roasted kobe beef tenderloin | 39.95

trio of sauces including grand steak sauce,
roasted shallot demi-glaze and horseradish cream

roasted bison 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-glaze, and horseradish cream

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reception | culinary dessert stations

viennese station | 12.95

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

bananas foster station | 10.95

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

chocolate fountain | 10.95 - 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

ice cream sundae and gourmet floats | 9.95

build your own sundae with chocolate, vanilla and strawberry ice creams accompanied by m&m's, oreo crumbs, chocolate sprinkles, candy sprinkles, trio of fruit compotes, baldwin county pecans, whipped cream and cherries with gourmet sodas added to make your special ice cream float

cherries jubilee station | 10.95

brandied bing cherries flambéed with 151 rum and served with vanilla ice cream

nitro ice cream station | 12.95 - minimum guarantee 50 people

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



chocolate covered strawberry station | 6.95

chocolate covered strawberries to include the pastry chef's custom strawberries: tuxedos, white chocolate and dark chocolate strawberries

nitro dragon cake station | 12.95

minimum guarantee 50 people

squares of pound cake dipped in liquid nitrogen and served with chocolate martinis in test tubes

strawberries romanoff station | 10.95

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

price is per person

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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



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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



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



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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 décor from all over the world and chosen the most popular cuisine and beverages from those regions to give you that perfect reception.

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
with a 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 ponzu dipping sauce

beverage pairing | mini martini station featuring ume wine, ume martinis and tasters of different sakes

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



latino

tequila-shrimp gazpacho tasters

paella station

beef fajita tamales

beverage pairing | hand-crafted mini fruit-infused mojitos and margaritas

french

bananas foster station with vanilla ice cream

mini gourmet french pastries, tasters and spoons

beverage pairing | cordial station to include french cognacs and an international coffee station

american

mini kobe beef hamburgers with twelve toppings

gourmet mini corn dogs

house made potato chips

beverage pairing | microbrews to include alabama's truck stop honey and southern pecan

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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

[gulf shrimp cocktail "martini" | 13.95](#)

fresh gulf 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

[grand hotel crab cakes | 12.95](#)

delicate lump crab meat cakes served golden brown with southern chow-chow and a spicy rémoulade sauce

[saltwater sushi trio | 11.95](#)

california roll, #1 grade spicy ahi tuna roll and vegetable roll accompanied by wasabi, house made pickled ginger, soy and a ponzu dipping sauce

[wild alabama blackened shrimp | 11.95](#)

fresh wild alabama blackened shrimp accompanied by 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  | 9.95

fresh lobster bisque | 9.95
with a cognac foam

smoked tomato soup | 7.25
with polenta "croutons"

gulf coast crab soup | 8.95

southern corn chowder | 7.25

salads

baby wedge salad | 8.95
a petite baby iceberg wedge
presented with fried shallots,
prosciutto bacon and artesian
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

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plated custom dinner



entrées

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

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plated custom dinner continued

entrées

the grand seafood trio | 52.95

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

grilled 16oz cowboy rib-eye | 53.95

rib-eye grilled to a perfect medium accompanied by loaded smashed potatoes and the grand twelve vegetable medley with a whiskey au jus

beef wellington | 51.95

filet of beef and mushrooms duxelle wrapped in a puff pastry purse presented with asparagus and a rich périgourdine sauce

saltwater's redfish | sustainable | 42.95

redfish filled with a seafood stuffing and presented with saltwater rice and vegetables

price is per person

customize any entrée and create a duo by adding:

grilled chicken with a rosemary demi-glace | 4.95

jumbo gulf shrimp with a garlic sauce | 8.95

gulf coast lump crab cake with a lemon-caper butter | 7.95

broiled maine lobster tail with melted butter | 17.95

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

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plated custom dinner

from our pastry shoppe

triple chocolate decadence | 8.95

mini chocolate flourless cake, white chocolate taster
and a milk chocolate pyramid

southern trio | 8.95

mini grand hotel bread pudding ,
s'more parfait and baldwin county pecan tarts

crème dream trilogy | 8.95

mini brûlée, mini chocolate parfait and mini new york-cheesecake

seasonal dessert trio | 8.95

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 strawberries | 3.95

chocolate truffles | 4.95

chocolate tuxedo strawberries | 4.95

culinary dessert stations | see page 17

mignardise | 4.95
selection of petite confections, truffles,
cookies and mini tartlets

price is per person

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buffet dinners

seafood jubilee buffet | 88.95

are you in the mood for some of the best tasting local seafood around? if you answered yes, then the seafood jubilee is just what you are looking for. as you enter the room, you will be greeted with fresh hand-crafted mojitos and margaritas passed on silver trays. the coastal-themed up-lit walls accompanied by the smooth sounds of a steel drum band will enhance the mood of your dining experience. whether you desire fresh broiled flounder or fried shrimp and oysters, this buffet will keep you coming back for more.

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 with 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

tossed in a tarragon vinaigrette



entrées

oven-roasted beef tenderloin carving station
presented with a delicate béarnaise sauce

broiled flounder

accompanied by a seafood jubilee ragoût

chef attended fry station

fried shrimp and oysters with 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

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buffet dinners

[welcome to L.A. \(lower alabama\) buffet](#) | 84.95

welcome to L.A. ! what makes lower alabama so special? our food and southern hospitality! upon arrival, you will be greeted with our mobile bay sunset and our peach whiskey smash signature cocktails while you enjoy the sounds of bluegrass music. your fare for the evening is abundant in locally grown ingredients and fresh southern seafood. choose this buffet and see just what makes our version of L.A. so special!

[house made soup](#)

grand seafood gumbo with steamed rice 

[salads](#)

grand garden salad

with 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

with whiskey au jus

back water bayou with good ol' fashioned gulf 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

with bacon, diced ham, cheddar cheese, butter and scallions

chef's local seasonal vegetable

freshly baked rolls and "bama drop" biscuits with whipped butter

[price is per person and based on ninety minutes of service](#)

[minimum guarantee 75 people](#)



[from our pastry shoppe](#)
[groom's cake](#)

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buffet dinners - bubba gump's shrimp shack | 94.95

in the words of bubba himself, "there's grilled shrimp, barbequed shrimp, fried shrimp, shrimp bisque..." pretty much any way you can cook shrimp; bubba gump's shrimp shack has it! as you arrive, you will be greeted with southern sweet tea and rum punch cocktail. coastal themed up-lighting will highlight the decor as zydeco music fills the air.

house made soup

gump's gulf shrimp bisque with sherry

salads

mama's grand garden salad
with six condiments and three house
made dressings

southern gulf shrimp and vegetable
chow-chow

"green bow"-tie pasta salad

country coleslaw

bubba's broccoli, bacon, ham
and cheese salad

chilled jumbo gulf shrimp
zesty cocktail sauce

entrées

fried gulf shrimp
cocktail sauce and spicy rémoulade sauce

"run chicken run" chicken creole

bubba's blended dirty rice medley

forrest's fresh peas and carrots

"bama drop" biscuits and cornbread
baldwin county honey butter

stations

chef attended bayou barbeque
gulf shrimp station

blackened gulf 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



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buffet dinners - grand steakhouse buffet | 88.95

as you enter the grand steak house, you will be greeted by classic martinis, hand-passed on silver trays by attendants with white gloves. the smooth sound of jazz will circle the room that is embellished with up-lit walls and filled with candlelit tables which are sure to set the mood for an elegant evening. you will be waited on hand and foot by one of the south's most experienced staff. to complete the evening, be sure to indulge in our assorted desserts featuring our signature bananas foster dessert freshly prepared for you. please enjoy this classic steakhouse experience!

appetizers, salads and sides

extra large shrimp cocktail martini
accompanied by zesty cocktail sauce

baby iceberg petite plate
fried shallots, prosciutto bacon
and an artesan blue cheese dressing

steakhouse wedge-cut french fries
mini skillet 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

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buffet dinners - southern plantation steak fry | 88.95

our southern plantation steak fry serves you sizzling steaks, right from the grill. upon arrival, you will be greeted with hand-crafted mint juleps passed on silver trays. pure southern charm radiates throughout as orange and white up-lighting surround you and the sounds of country music fill the air.

house made soup

southern corn chowder

salads

miss scarlett's grand garden salad

with six condiments and three house made dressings

tara's potato salad

melanie's grilled vegetable salad

old south gulf 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

served with a 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

"bama drop" 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

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buffet dinners - mardi gras extravaganza buffet | 80.00

it's mardi gras year round here in point clear. upon your arrival, you will be greeted by a masked reveler dressed in colorful attire passing new orleans buck cocktails and hurricanes. the atmosphere is enchanted by the sounds of new orleans jazz, while the colors of mardi gras dance across the room. our chef de cuisine has prepared a festive cajun-themed buffet that will take you to the streets of the french quarter. laissez les bon temp rouler (let the good times roll)!

house made soup

grand seafood gumbo 

salads

grand garden salad

with 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 cake station

served with spicy rémoulade

red beans and rice

combined with conecuh sausage

fried green tomatoes

accompanied by a crawfish cream sauce

cajun vegetable ragoût

"bama drop" biscuits and chef's freshly baked rolls

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

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Beverage

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ENJOY

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

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sparkling wines

listed milder to stronger

brut, domaine ste. michelle, "cuvée",
columbia valley, washington 32.00

brut, blanc de noirs, gruet, new mexico 44.00

brut, mumm, "prestige", napa valley, california 110.00

brut, moët and chandon, "impérial", champagne, france 99.00

brut, dom pérignon, champagne, france 225.00

brut rosé, veuve clicquot, champagne, france 149.00

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white | blush wines

listed milder to stronger



riesling, snoqualmie, columbia valley, washington	36.00
white blend, conundrum, california	48.00
pinot grigio, pasqua, "vigneti del sole", delle venezie, italy	40.00
pinot gris, king estate, "acrobat", western oregon	44.00
sauvignon blanc, canyon road, california	29.00
sauvignon blanc, geo wines, "rayun", central valley, chile	28.00
sauvignon blanc, dry creek vineyard, dry creek valley, california	44.00
viognier, loredona, monterey county, california	36.00
chardonnay, alexander valley vineyards, alexander valley, california	44.00
chardonnay, black ridge, california	29.00
chardonnay, lioco, sonoma county, california	60.00
chardonnay, la crema, sonoma coast, california	56.00
chardonnay, cakebread cellars, napa valley, california	92.00

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red wines

listed from milder to stronger



pinot noir, la crema, monterey county, california 56.00

pinot noir, hardy's, "nottage hill", south australia 29.00

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

merlot, maison nicolas, bordeaux, france 40.00

red, peirano estate, "the other", lodi, california 40.00

cabernet sauvignon, black ridge, california 29.00

merlot, markham, napa valley, california 64.00

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fuller intensity red wines

listed from milder to stronger

cabernet sauvignon, raymond, "sommelier selection", north coast, california	56.00
merlot, franciscan oakville estate, napa valley, california	48.00
merlot, alexander valley vineyards, alexander valley, california	40.00
cabernet sauvignon, simi, alexander valley, california	64.00
zinfandel, ballentine vineyards, "old vine", napa valley, california	48.00
cabernet sauvignon, uppercut, napa valley, california	60.00
cabernet sauvignon, alexander valley vineyards, alexander valley, california	44.00
cabernet sauvignon, cakebread cellars, napa valley, california	130.00

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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 42 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 9.00-12.00 each depending on which tier of liquor you have chosen.

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

beer

specialty beer | 5.50

corona extra, mexico
samuel adams, usa
truck stop honey, alabama
southern pecan, louisiana
blue moon, usa

domestic beer | 4.75

miller lite
coors light
michelob ultra

each bar will include:

spring waters | 4.00 each

soft drinks | 3.25 each

150.00 bartender fee per bar
four hour maximum



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create your own bar

mixed drinks | select your tier:

premium | 7.00

gordon's vodka, gordon's gin, cruzan aged light rum,
jose cuervo especial gold tequila, jim beam white label
bourbon, seagram's 7 or canadian club whisky,
grant's family reserve scotch, korbel brandy

super premium | 7.50

smirnoff vodka, bama vodka, beefeater gin,
bacardi superior rum or captain morgan original spiced
rum, jose cuervo especial gold tequila, jack daniel's
tennessee whiskey or maker's mark bourbon, canadian
club whisky, dewar's white label scotch, korbel brandy

ultra premium | 9.50

grey goose vodka, bombay sapphire gin, bacardi 8 rum,
sauza conmemorativo tequila, gentleman jack whiskey,
johnnie walker red scotch

platinum | 11.00

chopin vodka, hendrick's gin, 10 cane rum, patron
tequila, booker's bourbon, knob creek bourbon-whiskey,
johnnie walker black scotch

package bar | select your tier of liquor:

premium

one hour | 18.00 per person
two hours | 24.00 per person
three hours | 30.00 per person
four hours | 36.00 per person

super premium

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

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 premium

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

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select your tier of wine

premium | 7.25

sauvignon blanc
canyon road, california

pinot grigio
stone cellars, california

chardonnay
black ridge, california

pinot noir
hardy's, south australia

cabernet sauvignon
black ridge, california



elite | 10.00

riesling
snoqualmie, washington

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

white blend
conundrum, california

sauvignon blanc
dry creek, dry creek valley, california

chardonnay
la crema, sonoma coast, california

pinot noir
la crema, monterey county, california

cabernet sauvignon
raymond, north coast, california

cabernet sauvignon
ballentine vineyards, napa
valley, 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 ever-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 bama vodka martinis any style with vermouth

berry baytini | absolut raspberry, blueberries and raspberries

chocotini | godiva chocolate liqueur, absolut vanilla vodka and a splash of cream

lemontini | absolut citron and lemon

raspberry lemon drop | bama vodka, fresh raspberries and lemonade with a sugar rim

safe harbor | bama vodka, hpnotiq liqueur, pineapple juice and a sugar rim

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events by Marriott

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FLAWLESS

engage

persuade

inspire



Wedding Catering Menus

welcome

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TECHNOLOGY

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
- video playback system | 450.00