

# events by Marriott



welcome greener grand activities breakfast breaks lunch reception dinner beverage technology

## crafted for you

**GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA**

One Grand Boulevard | Point Clear | Alabama 36564

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



## GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

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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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# a greener grand

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> sustainable > green meetings  
> certifications and awards > green hotel

## SUSTAINABLE

seafood  
vegetables  
local  
house made  
hand made  
compost  
future  
reuse  
reduce  
recycle



## sustainable food & beverage

at the grand hotel, we are proud of our beaches and bays that surround our property, therefore we are dedicated to protecting the environment. our mission is to serve you the most sustainable ingredients that we can find. first, we look to source all of our products locally. if it is not produced locally then we look towards businesses that utilize sustainable methods to produce their goods or services. this ensures that you are provided the freshest and tastiest food and beverage. please ask your event manager for more information regarding our green practices at the grand hotel.

- honey | magli honey company, daphne, alabama
- bibb lettuce | marc, mobile, alabama
- pottery | tom jones pottery, baldwin county, alabama
- sweet potatoes | penry farms, baldwin county, alabama
- pecans | b&b pecans, baldwin county, alabama
- oysters | point aux pins, grand bay, alabama
- stone ground grits | claude's stone ground grits, baldwin county, alabama
- sausage | conecuh sausage, conecuh county, alabama
- potato chips | golden flake potato chips, alabama
- peaches | durbin farms, chilton county alabama
- produce | l & m farms, summerdale, alabama
- produce | martin farms, baker, florida
- peanuts | fidler farms, baldwin county, alabama
- produce | mckensie farms, robertsdale, alabama
- produce | b & j farms, elberta, alabama
- produce | nolte farms, baldwin county, alabama
- vinegar | perdido vineyards, perdido, alabama



## sustainable food & beverage continued



**point aux pins oyster** | nurtured in the pristine natural nutrient rich waters of grand bay, alabama, the point aux pins oyster is a succulent savory delight. the oyster begins life in the auburn shellfish laboratory where native cedar point, alabama, oysters are induced to spawn in the spring of the year. when the spat have set on microculch and are large enough (2-4 mm), they are moved to the point aux pins site on grand bay. we use the australian off-bottom long-line method to raise the oyster to market size some 12-18 months later. these methods produce a premium quality specimen of consistent shape and size. the meat is firm and moderately briny.

**alabama farm raised catfish** | a specialty of the southeastern u.s., channel catfish is now one of the most commonly farmed fish in the u.s., generating the largest volume and revenue of all farmed seafood. as a result, catfish has become one of america's most popular seafood items. raised in closed, inland ponds using recirculated fresh water and fed a mostly vegetarian diet of soybeans, corn and rice, u.s. farmed catfish is considered to be one of the most sustainable fish species available. closed, inland ponds dramatically reduce the risk of farmed fish escaping and spreading disease to native wild populations. their primarily vegetarian diet, with extremely low levels of fishmeal, reduces the number of wild fish caught.

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> sustainable > green meetings > certifications and awards > green hotel

## green meetings

our green meeting program minimizes harm to the environment during meetings and events. please contact your event manager to learn how to "green" your meeting.

- catering, wedding and restaurant menus are available online
- e-sales kits and e-brochures utilized
- meeting diagram and specifications available on line
- recycled pens and 100% recycled paper used in meeting rooms
- recycled box lunch program and recycled to go containers made from biodegradable material
- cardboard coolers versus styrofoam coolers are used from group excursions
- eco-friendly water service available-using water pitchers versus bottled water in meeting rooms



> sustainable > green meetings > certifications and awards > green hotel



## awards, recognition and certifications

- audubon certified resort and golf club
- eastern shore chamber of commerce "environmental award for 2008-2009"
- 2009 baldwin county "environmental achievement award"
- 2010 best of mobile award by the us commerce association (usca)
- "being green award" from earth day mobile
- eco-star – first hotel in alabama to be certified by the state

## green partnerships

- participants in the annual coastal cleanup (alabama's coastal cleanup is coordinated through the alabama department of conservation & natural resources, state lands division, coastal section and the alabama people against a littered state (pals)
- members of the green coast council
- partnership with the city of fairhope
- participants in earth day mobile
- partnership with the nature conservancy
- working with vendors to keep us and them on sustainable practices
- working with the state of alabama on a green certification for hotels, restaurants and bars



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## green hotel

### food and beverage

- all soda cans are purchased in fridge packs versus plastic six-pack rings to eliminate plastic waste
- any compostable item is composted
- local honey, meats, cheeses, produce, oysters, markets, vendors are utilized
- fresh produce and herbs grown in chef's garden and utilized on plates for garnish
- bio dynamic wines available
- over 57,000 wine/liquor bottles were recycled in 2012
- eliminated harmful chemicals from cleaning supplies (99.8% phosphate free)
- assisted adem with their program for green certification of hotels, restaurants and bars

### spa and resort shop

- certified organic skin care line
- spa retail shop sells bamboo clothing and soy retail products
- hair care line uses no plastic, made from plant-vegetable products, and uses little water and no preservatives
- resort shop carries a line of "green" and "eco-friendly" items

### grounds department

- green buffer areas to preserve habitat
- saltwater solution utilized to kill weeds versus round up
- fertigation utilized for water and chemical efficiencies
- retention ponds utilized for irrigation versus using city water

### property wide initiatives

- audubon certified
- guest room folios can be emailed to the guests.
- paperless billing thru accounting
- recycle printer toner cartridges
- email daily communications plan versus printing it for every department
- recycle all bottles, cans, newspapers, magazines, copy paper and cardboard
- governor's suite flooring redone utilizing bamboo flooring
- guest hvac automatically turns off when patio door is opened to conserve energy
- echo program in place by not washing sheets and towels every day in guests rooms (unless requested)
- removed paper hand towels from public restrooms and replaced with washable hand towels
- tissues are made from 20-30% recycled fiber.
- low flow sinks and toilets
- replacing incandescent light bulbs with compact fluorescent light bulbs
- property management system used for hvac to control public space
- cooling towers that recycle water used to cool the condensers on the chillers (hvac)
- carpet cleaning process reuses water that is passed through cleaning process & is drinkable
- web based payroll system (no paper checks)
- 45% reduction of landfill materials 2007 to 2012
- rechargeable candles used in some areas

# activities

welcome greener grand **ACTIVITIES** breakfast breaks lunch reception dinner beverage technology

culinary classes > wine & mixology classes > chef for the day > team building



## EXPERIENCE

cook  
learn  
experience  
motivate  
build  
play  
revitalize  
taste  
create

welcome greener grand ACTIVITIES breakfast breaks lunch reception dinner beverage technology

culinary classes > wine & mixology classes > chef for the day > team building



## cooking demonstration class

10 days notice required

40.00 per person | 20 person minimum

join a grand chef, in one of our fun and informative cooking demonstration classes. you will be part of a two-hour long class in which you will learn some of our grand chef's cooking secrets that you can apply at home. You will also have the pleasure of tasting the food prepared & asking questions, as well as receiving recipes & a grand hotel cooking academy diploma.

## culinary classes

### cooking class and lunch

10 days notice required

65.00 per person | 20 person minimum

one of our grand chefs will conduct a fun & educational cooking class and when completed, you will get to eat the finished product! you will receive an educational cooking class, lunch, recipes, a grand hotel cooking academy diploma, and not to mention, you will have an amazing time learning.



welcome greener grand ACTIVITIES breakfast breaks lunch reception dinner beverage technology

culinary classes > wine & mixology classes > chef for the day > team building

## culinary classes

### team building cooking challenge

10 days notice required  
75.00 per person

one of our grand chefs will guide your group through a fun and exciting workshop where each team will be given a mystery basket of food, containing the same ingredients. the challenge... come up with a dish that not only looks great but taste great as well. the winning team must be well organized, exhibit creativity and maintain sanitation standards. pre-select either a sweet or savory basket for your group. teams will be divided based on the size of your group.



### golden spatula challenge

10 days notice required  
125.00 per person  
20 person minimum | 40 person maximum

join one of our grand chefs in a 2.5 hour experience full of fun and team building. your group will be split into four teams. first, each team will work amongst themselves to cook their portion of the menu. all teams will come together to make a sumptuous buffet that you will all be sure to enjoy. organization, team work, creativity, sanitation, presentation and taste all determine which team will take home the golden spatula.



welcome greener grand ACTIVITIES breakfast breaks lunch reception dinner beverage technology

culinary classes > wine & mixology classes > chef for the day > team building



## the wine experience

tier one 45.00 person | tier two 55.00 per person  
10 person minimum | 30 person maximum

unleash the secrets of your tongue! this fun and informative class will help you with your relationship...with wine that is! our beverage manager will walk you through the different flavor categories and techniques to find the perfect match for you. you will learn about progressive wine lists which will expand your knowledge regarding wine varietals. this knowledge will give you the confidence to experiment with other wines and grapes. let us help you with your relationship!

## the perfect cocktail

40.00 per person

10 person minimum | 30 person maximum

join the beverage team for some fun as you learn how to make hand-crafted, well-balanced cocktails made from absolutely fresh ingredients. cocktails that are presented and made will include perfect mojitos and fresh juice martinis. during the one-hour bartending course, guests will learn how to make any cocktail using the balanced method. bartending techniques and tools of the trade will be discussed and will be part of the interactive class.



welcome greener grand ACTIVITIES breakfast breaks lunch reception dinner beverage technology

[culinary classes](#) > [wine & mixology classes](#) > [chef for the day](#) > [team building](#)

pastry chef for the day | 199.00 per person

2 person minimum - 4 person maximum

join us in our pastry kitchen and work with our pastry chef at the grand hotel. spend two hours learning about breads, pastries, pies, cakes and decorating, all of which you have seen in our elegant presentations at the grand hotel. your experience will include a chef's coat, apron, two hours of cooking, a tour the grand hotel kitchens, recipes and take-home samples of confections that you helped to prepare.



executive chef for the day | 250.00 per person

2 person minimum - 4 person maximum

work alongside a grand chef, as they tour you through the grand hotel kitchens. you will work in the grand dining room, main kitchen, pastry shoppe, garde manger, banquet kitchen and the chef's garden. your experience includes a chef's coat, apron, two hours of cooking, a tour of the grand hotel kitchens, recipes and a six-course meal which you helped prepare.



welcome greener grand ACTIVITIES breakfast breaks lunch reception dinner beverage technology

culinary classes > wine & mixology classes > chef for the day > team building

## mission impossible

"this is your mission...should you choose to accept it"

your leader has been kidnapped and is being held for ransom! which team will be the one to break the codes and rescue the "top gun"? this team building activity involves cooperation, communication, motivation and many more skills that are sure to bring your team to a new level.

### rules:

your group will be divided into teams of no more than 10 people.

each team will receive an envelope with a clue.

solve the riddle and proceed to the location. at the location, the team will encounter a "grand agent" who will challenge them with a "task". successful completion of the task will reward the team with the next clue.

the entire team must complete the task for it to be successful!

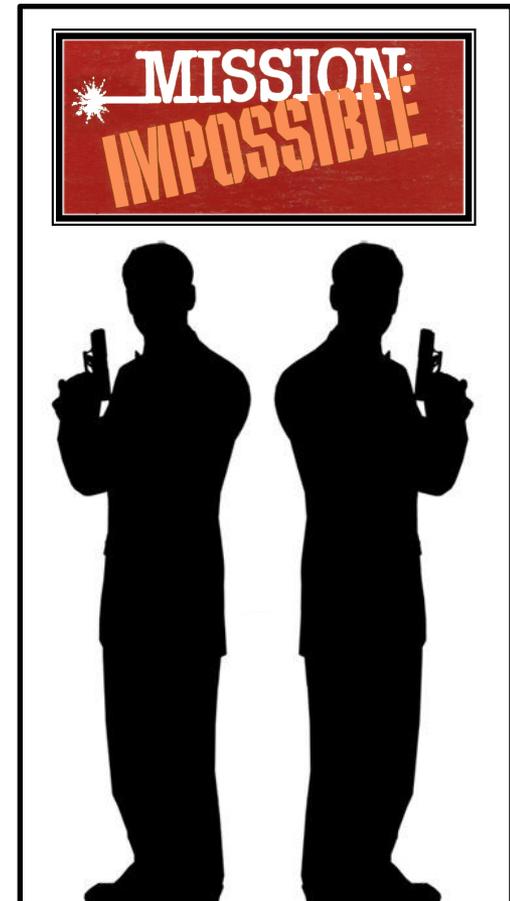
### objective:

the first of the teams to run the mission to full completion and return with your group's leader will be the "top agents".

cost | 300.00 per team

time | one and half hours

prizes can be provided at an additional cost



welcome greener grand ACTIVITIES breakfast breaks lunch reception dinner beverage technology

**culinary classes > wine & mixology classes > chef for the day > team building**

## grand boat building regatta

ahoy mates! are you ready to set sail? the grand boat building regatta is an event that focuses on team member interaction, creativity, leadership discovery and attention to directions. this event is guaranteed to be a crowd pleaser!

### rules:

each team is given a pile of materials and written, and verbal instructions, on building a floating vessel capable of carrying a human (of their choosing). the vessel must be "sea worthy" for competition.

sounds easy, huh? teams must use all of the materials given to them, no leftovers allowed!

teams can be divided by our recreation staff or predetermined by you prior to arrival.

teams are required to come up with a team cheer prior to competition which they must proudly shout to the world!

participants are given a limited amount of time to complete their task.

### objective:

so what exactly is the "competition"?...a bonified boat race in mobile bay aboard the very vessel that they have built! once cheers have been shouted and the vessels properly christened (champagne, of course!), boats and the courageous "sailors" shove off shore and await to see which team developed the most perfect product capable of meeting the objectives. it's not about winning...it's about not sinking!

cost | 295.00 per 3 to 5 person teams (there is a minimum of 2 teams)

time | one and half hours

prizes can be provided at an additional cost



welcome greener grand ACTIVITIES breakfast breaks lunch reception dinner beverage technology

culinary classes > wine & mixology classes > chef for the day > team building

## team olympics

have you ever secretly wished to see your coworkers cut loose and act completely zany? if your answer is yes, then this one's for you. forget about asking for descriptions of the event; this one's all a surprise!

### rules:

teams are chosen completely at random to eliminate any advantages. team olympics vies teams against each other - olympic style - to go for the gold (or silver or bronze)!

teams are assigned and are required to come up with a team anthem prior to competition which they must proudly shout to the world!

the games end with the presentation of the medals and the official singing of the team anthems.

participants are given a limited amount of time to complete their task.

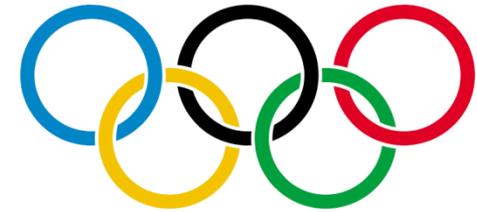
you can choose six events from the following:

- |                   |                       |
|-------------------|-----------------------|
| orange under neck | egg toss              |
| fill the cup      | blind mine field      |
| egg drop relay    | one handed volleyball |
| balloon crawl     | wheelbarrow           |
| team skills       | soccer relay          |
| crab walk         | waiter run            |

cost | 265.00 per 5 person team (minimum of 4 teams)

time | one and half hours

prizes can be provided at an additional cost



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culinary classes > wine & mixology classes > chef for the day > team building



## night spiker volleyball

black lights and glow-in-the-dark equipment surround the volleyball court. this is a game of volleyball where there is as much fun prior to the game as during the actual play. night spiker is fun and appropriate for all ages.

### rules:

guests are provided glow-in-the-dark body paints and will have fun reverting back to childhood as they finger paint glow-in-the-dark art on their bodies and clothing.

white clothing is recommended.

once the game begins, everything is aglow!

you can select the teams or leave it up to us but random draw.

winner is determined by elimination play.

cost | 225.00 per 6 person team (2 team minimum)

time | depending on how many participants/teams will be playing

prizes can be provided at an additional cost

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culinary classes > wine & mixology classes > chef for the day > team building

## minute-to-win-it

be prepared for plenty of laughter and fun with this one! based on the hit t.v. show, teams will compete in a number of 60 second challenges varying in difficulty to earn points for their teams.

### rules:

each team will be given a list of ten activities. they will have one minute to assign each activity to the team member that believes they can perform the best for the specific task.

we will then lead the teams through each "minute-to-win-it" until they have attempted all ten.

teams will be awarded points for each successful task.

the goal is to earn as many points as possible, and the team that manages to score the most by the end of the event will be our champions!

cost | 215.00 per team of 5 to 8 participants

time | one and half hours

prizes can be provided at an additional cost



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culinary classes > wine & mixology classes > chef for the day > team building



## other fun stuff

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 | 100.00 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 | 150.00 for up to 20 people for 1 hour. 50.00 per hour after the first hour. 5.00 per person for each additional person.

live entertainment available at an additional charge

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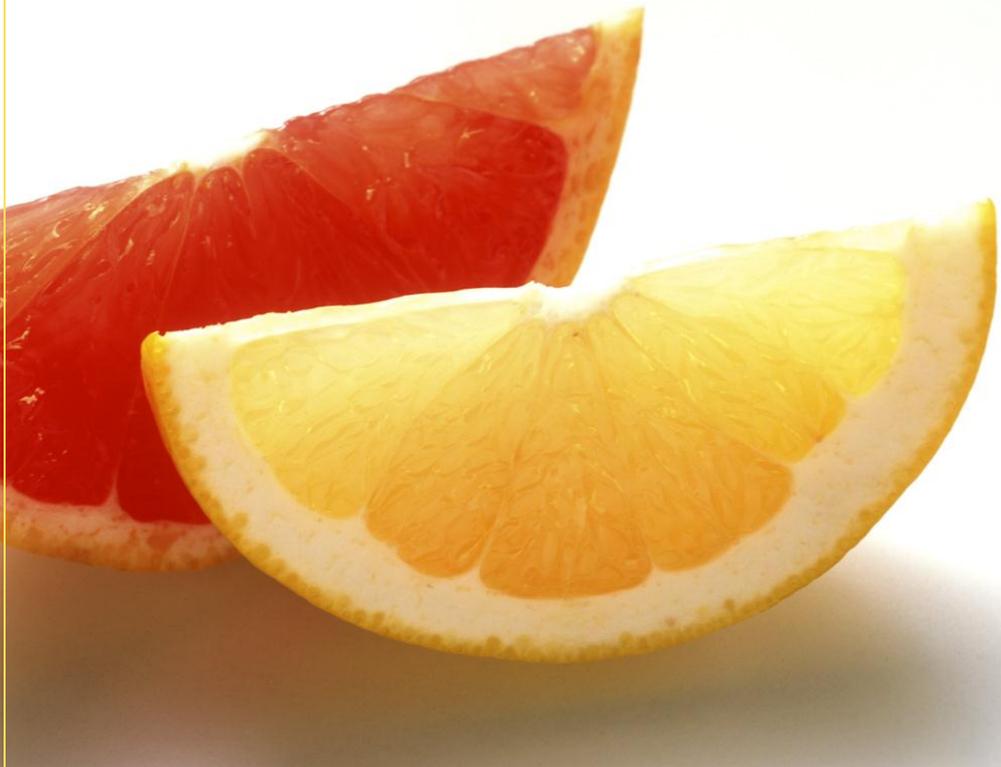
# breakfast

welcome greener grand activities **BREAKFAST** breaks lunch reception dinner beverage technology

> continental > plated > boxed > buffet

## SEASON

cereals  
juices  
coffee  
teas  
pastries  
milk  
yogurt  
eggs



> continental > plated > boxed > buffet

## continental breakfast

### the azalea | 19.95

freshly squeezed orange juice

grapefruit and cranberry juice

freshly sliced fruit: pineapple, honeydew and cantaloupe

local fruit (seasonal)

the pastry shoppe's daily selection of house baked pastries including breakfast breads, muffins and croissants with whipped butter and house made preserves

grand gourmet coffee, decaffeinated coffee and taylor's of harrogate teas

### the magnolia | 21.95

freshly squeezed orange juice

grapefruit and cranberry juice

freshly sliced fruit: pineapple, honeydew and cantaloupe

local fruit (seasonal)

dannon yogurts

ham, egg and cheese croissant

the pastry shoppe's daily selection of house baked pastries including house made danishes, breakfast breads, muffins and croissants with whipped butter and house made preserves

grand gourmet coffee, decaffeinated coffee and taylor's of harrogate teas



price is per person and based on thirty minutes of service additional 2.00 per person based on sixty minutes of service

> continental > plated > boxed > buffet

## continental breakfast

the grand continental breakfast | 22.95

freshly squeezed orange juice

grapefruit juice and cranberry juice

freshly sliced fruit: pineapple, honeydew, cantaloupe  
with wild berry-honey yogurt dressing

local fruit (seasonal)

smoothie tasters

fruit, yogurt and granola parfaits

choice of: country-fried steak biscuits,  
ham, egg and cheese croissant or breakfast burrito

breakfast cereals with 2% and skim milk

the pastry shoppe's daily selection of house baked pastries  
including house made danishes, breakfast breads, muffins,  
croissants, baldwin county pecan sticky buns, whipped butter  
and house made preserves

grand gourmet coffee, decaffeinated coffee  
and taylor's of harrogate teas



price is per person and based  
on thirty minutes of service  
additional 2.00 per person based  
on sixty minutes of service

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> continental > plated > boxed > buffet

## the morning grand spa continental | 21.95

freshly squeezed orange juice

grapefruit juice and cranberry juice

freshly sliced fruit: pineapple, honeydew and cantaloupe

local fruit (seasonal)

dannon yogurts and granola bars

three gourmet smoothies: strawberry, mango and wild berry smoothies blended with yogurt and honey

heart healthy muffins: banana-macadamia nut, bran muffin and whole wheat coffee cake

granola with skim and soy milk

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas



price is per person and based on thirty minutes of service

additional 2.00 per person based on sixty minutes of service

## continental breakfast enhancements

may only be added to existing continental breakfasts

scrambled eggs | 4.75

light and fluffy

ham, egg and cheese croissant | 6.95

ham, fluffy scrambled eggs and cheddar cheese on freshly baked croissant

breakfast burrito | 6.50

scrambled eggs with sautéed trio of peppers, onions and jalapeños wrapped in a flour tortilla with house made fire-roasted salsa

country-fried steak biscuit | 6.95

country-fried steak served on a freshly baked biscuit

buttermilk pancake station | 5.95

served golden brown with your choice of blueberries, chocolate chips or baldwin county pecans and served with maple syrup

the grand egg muffin | 6.95

canadian bacon, fluffy scrambled eggs and cheddar cheese on a freshly toasted english muffin

french toast station | 6.95

sliced french baguettes dipped in grand marnier batter, cooked to perfection and served with maple syrup

gourmet belgian waffle station | 6.95

delicious belgian waffles with your choice of strawberry, blueberry, baldwin county pecan compote, maple syrup and whipped cream

grits station | 4.95

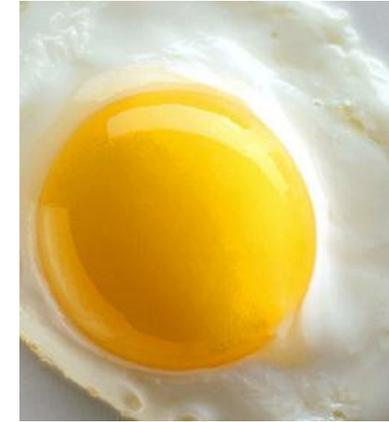
baldwin county stone ground grits topped with your choice of bacon, diced ham, cheddar cheese, butter and scallions

omelet station | 10.95

bacon, diced ham, trio of peppers, diced tomatoes, green onions, cheddar and monterey jack cheeses and house made fire-roasted salsa

torte milanese | 6.95

scrambled eggs, diced ham, swiss cheese, fresh spinach and roasted red peppers layered in puff pastry



price is per person and based on thirty minutes of service

additional 2.00 per person based on sixty minutes of service

> continental > plated > boxed > buffet

## continental breakfast enhancements

may only be added to existing continental breakfasts

bottled spring water | 4.25 each

**gourmet bottled water | 4.25 each**  
perrier, perrier with lime

**vitamin waters | 4.00 each**  
essential orange,  
power c (dragon fruit flavor),  
xxx (blue pomegranate-acai flavor)

**bottled fruit juices | 4.00 each**  
apple, cranberry and orange

**carafes of milk | 3.50 per person**  
2%, skim or chocolate milk

**sodas | 3.50 each**  
coca cola, diet coke, coke zero,  
sprite, sprite zero, dr pepper,  
diet dr pepper, lemonade,  
mellow yellow and root beer

**jones gourmet sodas | 3.75 each**  
root beer, cream soda,  
berry lemonade and strawberry-lime



**energy drinks | 4.50 each**  
red bull, red bull sugar-free  
and monster lo-carb

**iced tea | 48.00 per gallon**  
unsweetened and sweetened

**freshly squeezed  
lemonade | 48.00 per gallon**

**arnold palmer | 48.00 per gallon**  
combination of lemonade  
and iced tea

**powerade | 4.50 each**  
red fruit punch, zero calorie mixed  
berry, mountain blast blue and orange

**the grand coffee and hot tea  
service | 65.00 per gallon**

**coffee delights | 5.95 per person**  
coffee flavor shots,  
whipped cream, flavored creams,  
rock candy stirrers, chocolate  
shavings and cinnamon sticks

**smoothie station | 5.95 per person**  
strawberry, mango and wild berry  
smoothies blended with yogurt  
and honey

**the juice stand | 4.95 per person**  
freshly squeezed juices to include:  
strawberry, kiwi, mango,  
pineapple, cantaloupe  
and watermelon

## continental breakfast enhancements

may only be added to existing continental breakfasts

**mini danishes** | 42.00 per two dozen  
the pastry shoppe's daily selection of freshly baked fruit and cheese filled danishes

**muffins** | 42.00 per dozen  
the pastry shoppe's daily selection of freshly baked large muffins

**freshly sliced fruit** | 8.95 per person  
pineapple, honeydew, cantaloupe and local fruit (seasonal)

**dannon yogurts** | 4.00 each

**granola bars** | 3.25 each

**breakfast martinis** | 4.25 per person

**citrus trio martini**

**freshly sliced fruit martini**  
pineapple, honeydew, cantaloupe and a local fruit (seasonal)

**grand granola spa parfait**



## plated breakfast

all plated breakfasts include a starter, an entrée and a fresh local fruit centerpiece

choose one of the following starters:

**baldwin county martini**  
fruit cocktail served in a martini glass

**grand granola spa parfait**  
fruit, yogurt and granola parfait

**citrus trio**  
orange, grapefruit and mandarin orange segments

**mini sampler trio**  
mini portions of the baldwin county martini, grand granola spa parfait and citrus trio

all plated breakfasts include:

hash browns, o'brien potatoes or cottage-fried potatoes

the pastry shoppe's daily selection of freshly baked pastries with house made preserves

freshly squeezed orange juice along with grapefruit juice and cranberry juice, 100% grand gourmet coffee, decaffeinated coffee and taylor's of harrogate teas

choose one of the following entrées:

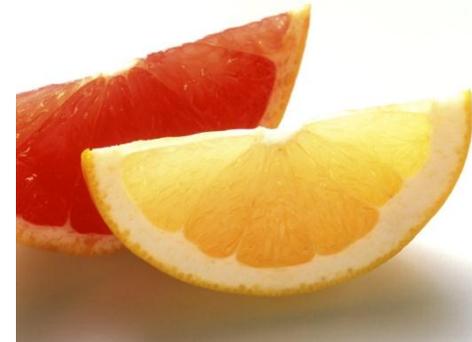
**grand eggs benedict** | 22.95  
fried green tomatoes, crab cake, poached eggs with cajun hollandaise

**point clear egg casserole** | 21.95  
eggs, trio of peppers, conecuh sausage all topped with cheddar cheese

**cinnamon bun french toast** | 21.95  
made with french bread topped with butter, maple syrup and your choice of bacon, ham or conecuh sausage

**fairhope scramble** | 21.95  
fluffy scrambled eggs presented with diced ham, vine-ripened tomatoes and asparagus topped with hollandaise

**grand petite breakfast sampler plate** | 24.95  
a sampler portion of the point clear frittata, grand eggs benedict and cinnamon bun french toast



price is per person



## boxed breakfast

croissant | 18.95

bottled orange juice

whole fruit, granola bar, danish

ham, egg and cheese croissant

sausage biscuit | 18.95

bottled orange juice

whole fruit, granola bar, danish

country-fried sausage biscuit

price is per person

## breakfast buffets

### the bay breakfast buffet | 27.95

breakfast cereals served with 2% and skim milk

freshly sliced fruit: pineapple, honeydew and cantaloupe with wild berry-honey yogurt dressing

local fruit (seasonal)

dannon yogurts

the pastry shoppe's daily selection of freshly baked danishes, breakfast breads, muffins, croissants and buttermilk biscuits with whipped butter and house made seasonal preserves

omelet station with bacon, diced ham, trio of peppers, diced tomatoes, green onions, cheddar and monterey jack cheeses and house made fire-roasted salsa

scrambled eggs

crisp bacon strips

conecuh sausage

o'brien breakfast potatoes

baldwin county stone ground grits

freshly squeezed orange juice, grapefruit juice and cranberry juice

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

price is per person and based on sixty minutes of service  
minimum guarantee of 40 people



## GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

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# events by Marriott

welcome greener grand activities BREAKFAST breaks lunch reception dinner beverage technology

## breakfast buffets

### the point clear breakfast buffet | 29.95

breakfast cereals served with 2% and skim milk

freshly sliced fruit: pineapple, honey dew and cantaloupe  
with wild berry-honey yogurt dressing

local seasonal fruit

fruit, yogurt and granola parfaits

the pastry shoppe's daily selection of freshly baked danishes,  
breakfast breads, muffins, croissants and buttermilk biscuits  
with whipped butter and house made seasonal preserves

gourmet belgian waffles served with strawberry, blueberry and baldwin county  
pecan compote, maple syrup and whipped cream

baldwin county stone ground grits station with bacon, diced ham, cheddar  
cheese, butter and scallions

omelet station with crabmeat, bacon, diced ham, trio of peppers,  
diced tomatoes, green onions, cheddar and monterey jack cheeses  
and house made fire-roasted salsa

scrambled eggs

country-style conecuh sausage gravy with fresh buttermilk biscuits

crisp bacon strips

conecuh sausage

cottage-fried breakfast potatoes

freshly squeezed orange juice, grapefruit juice and cranberry juice

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

> continental > plated > boxed > buffet



price is per person and based  
on sixty minutes of service  
minimum guarantee of 50 people

> continental > plated > boxed > buffet

## breakfast buffet



### the grand custom breakfast buffet | 35.95

breakfast cereals served with 2% and skim milk

freshly sliced fruit: pineapple, honeydew, cantaloupe  
with wild berry-honey yogurt dressing

local fruit (seasonal fruit)

dannon yogurts and granola bars

fruit, yogurt and granola parfaits

farm-fresh scrambled eggs

### chef's egg station | choose one of the following:

omelet station with crab meat, bay shrimp, diced ham, bacon,  
trio of peppers, diced tomatoes, green onions, cheddar and monterey  
jack cheeses and house made fire-roasted salsa

point clear breakfast casserole - trio of peppers, conecuh sausage  
all topped with cheddar cheese

traditional eggs benedict topped with a slice of canadian ham,  
poached eggs and a dollop of hollandaise sauce

the grand eggs benedict with a fried green tomato, a grand crab cake,  
topped with a poached egg and a touch of cajun hollandaise

### breakfast meats | choose two of the following:

conecuh sausage, applewood smoked bacon or black forest grilled ham

price is per person  
and based on sixty  
minutes of service

minimum guarantee  
of 50 people

> continental > plated > boxed > buffet

## breakfast buffet

### the grand breakfast buffet continued



breakfast potatoes | choose one of the following:  
o'brien, cottage-fried or hash brown potatoes

culinary action station | choose one of the following:  
french toast, pancake, belgian waffle or breakfast blintz

breakfast enhancements | choose one of the following:  
baldwin county stone ground grits and oatmeal  
country-style conecuh sausage gravy with fresh buttermilk biscuits  
baldwin county pecan sticky buns

breakfast includes:  
the pastry shoppe's daily selection of house baked pastries including house made danishes, breakfast breads, muffins and croissants with whipped butter and house made preserves  
fresh juice stand to include freshly squeezed orange juice, grapefruit juice, cranberry juice, pineapple juice, strawberry juice and mango juice  
grand smoothie duo: strawberries and mango mixed separately with vanilla yogurt and baldwin county honey  
grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

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price is per person  
and based on sixty  
minutes of service

minimum guarantee  
of 50 people

# breaks

welcome greener grand activities breakfast BREAKS lunch reception dinner beverage technology



## DELIGHT

muffins  
juices  
nuts  
popcorn  
pretzels  
cakes  
soda  
fruit

## themed breaks

a great way to get your team energized, as well as provide an opportunity to network. we have several themed breaks to enhance your event. we will happily customize a themed break to meet your gold key objectives. combine two of your favorite breaks for 17.95.

### **gourmet panini break | 14.95**

french toast panini with egg, ham, cheese and maple preserves

peanut butter and banana with house made jelly

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

### **the chocoholic break | 15.95**

fresh from the oven...jumbo chocolate chunk, triple chocolate and white chocolate macadamia nut cookies

double chocolate fudge brownies

chocolate covered strawberries

mini chocolate candy bars

ice-cold chocolate milk, 2% milk and skim milk

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

### **grilled cheese break | 14.95**

brie cheese and apricot-chardonnay preserves

snow white cheddar pimento

caprese | mozzarella, tomato and basil

jones gourmet sodas and soft drinks

### **the movie break | 12.95**

freshly popped popcorn

nacho station | jalapeños, pico de gallo and spiced queso

jones gourmet sodas

bottled root beers

movie candy to include: raisinets, junior mints, chewy lemonheads, mini chocolate candy bars, mike and ike candies and swedish fish



price is per person and based on thirty minutes of service

## themed breaks

a great way to get your team energized, as well as provide an opportunity to network. we have several themed breaks to enhance your event. we will happily customize a themed break to meet your gold key objectives. combine two of your favorite breaks for 17.95.

### alabama produce stand | 14.95

green apples, red apples, oranges, bananas, fresh seasonal local fruits, grapes, fresh fruit cocktail, chilton county peaches in syrup, fresh pickles, fresh pickled okra and chow-chow

house made baldwin county pralines and spiced pecans

fresh warm chips and vidalia onion dip

smoothie station | grand smoothie duo: strawberries and mango mixed separately with vanilla yogurt and baldwin county honey

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

jones gourmet sodas and soft drinks

### lower alabama break | 13.95

house made baldwin county pecan pralines station

baldwin county spiced bourbon pecans, orange glazed pecans

white and dark chocolate "pecan bark" and chocolate turtles

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

sweet iced tea



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price is per person and based  
on thirty minutes of service  
minimum guarantee 50 people

## themed breaks

a great way to get your team energized, as well as provide an opportunity to network. we have several themed breaks to enhance your event. we will happily customize a themed break to meet your gold key objectives. combine two of your favorite breaks for 17.95.

### health nut break | 14.95

smoothie station | strawberry, mango and wild berry smoothies blended with yogurt and honey

fruit, yogurt and granola parfaits

house made grand gourmet granola bars: white chocolate macadamia, chocolate chip and peanut granola bars

trail mix

gourmet bottled spring water

vitamin waters | essential orange, power c (dragon fruit flavor), xxx (blue pomegranate-acai flavor)

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

### grand spa break | 14.95

protein and granola bars

garden-fresh vegetable crudité's with low-fat ranch dip

mini fresh fruit martinis

trail mix and oatmeal raisin mini cookies

gourmet spring waters to include: perrier and perrier with lime

vitamin waters to include: essential orange, power c (dragon fruit flavor), xxx (blue pomegranate-acai flavor)

smoothie station | grand smoothie duo: strawberries and mango mixed separately with vanilla yogurt and baldwin county honey

neck massages: one of our trained masseuses will be present during your break to help relieve tension

200.00 per 50 people



price is per person and based on thirty minutes of service

## themed breaks

a great way to get your team energized, as well as provide an opportunity to network. we have several themed breaks to enhance your event. we will happily customize a themed break to meet your gold key objectives. combine two of your favorite breaks for 17.95.

### ice cream sundae station | 14.95

ice cream flavors: chocolate and vanilla

toppings to include: strawberry, blueberry and baldwin county pecan compote, chopped pecans, oreo's, m&m's, reese's crumbles, chocolate sprinkles, hot fudge, caramel, whipped cream, sliced bananas and cherries

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

2% milk or skim milk

### ice cream parlor station | 13.95

gourmet ice cream bars and frozen fruit bars

vanilla ice cream floats made with bottled coke, root beer and jones gourmet sodas

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

### the county fair break | 12.95

fried twinkie and snickers station

freshly popped popcorn

baldwin county peanuts

warm jumbo pretzels served with a trio of mustards

freshly squeezed lemonade



### mad scientist chef break | 14.95

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

nitro dragon cake station | squares of pound cake dipped in liquid nitrogen and served with chocolate martinis in test tubes

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

price is per person and based on thirty minutes of service  
minimum guarantee 50 people

## themed breaks

a great way to get your team energized, as well as provide an opportunity to network. we have several themed breaks to enhance your event. we will happily customize a themed break to meet your gold key objectives. combine two of your favorite breaks for 17.95.

### grand baked cookies | 13.95

please choose four types of cookies:

fresh from the oven...chocolate chunk, sugar, white chocolate macadamia nut, oatmeal raisin, triple chocolate and peanut butter

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

2% milk, skim milk and chocolate milk

### new orleans beignet shoppe | 12.95

fresh beignet station prepared by our chefs

"king cake" cinnamon rolls

coffee flavor shots

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

minimum guarantee 50 people

### cup cake break | 13.95

gourmet cup cakes: triple chocolate, carrot cake and red velvet

milk bar | 2% milk, skim milk and chocolate milk

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

price is per person and based on thirty minutes of service.



### doughnut factory | 12.95

house made doughnuts, hot and fresh!

glazed, chocolate glazed, sprinkles and powdered sugar doughnut holes

freshly sliced fruit martini | pineapple, honeydew, cantaloupe and local fruit (seasonal)

milk bar | 2% milk, skim milk and chocolate milk

grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

minimum guarantee 50 people

## coffee break enhancements

may only be added to existing coffee break

brownies | 42.00 per dozen

double chocolate fudge and blondie brownies

cookies | 42.00 per dozen

choose your dozen: jumbo chocolate chunk, sugar, white chocolate macadamia nut, oatmeal raisin, triple chocolate or peanut butter

gourmet ice cream bars | 4.75 each

ice cream novelties | 4.25 each

fruit juice bars | 4.50 each

chocolate covered strawberries | 32.00 per dozen

smoothie station | 7.95 per person

grand smoothie duo: strawberries and mango mixed separately with vanilla yogurt and baldwin county honey



GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

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events by Marriott

# lunch

welcome greener grand activities breakfast breaks LUNCH reception dinner beverage technology

> plated > buffet > boxed

## ESSENCE

- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches



## GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

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# events by Marriott

welcome greener grand activities breakfast breaks LUNCH reception dinner beverage technology

> plated > buffet > boxed

## plated four compartment lunches

### deli sampler | 29.95

all-natural roast beef, turkey and ham mini sandwich and pecan-chicken salad mini sandwich served with provençal pasta salad, loaded potato salad, mini triple chocolate brownie mousse sandwich and crème brûlée

### beef tenderloin | 32.95

chilled pepper crusted sliced beef tenderloin with roasted peppers and tobacco onion rings, fingerling german potato salad, mini caesar salad, mini chocolate truffle cake and white chocolate taster

### barbeque mini kobe beef sandwiches | 32.95

slow-cooked barbequed kobe beef mini sandwiches on freshly made buns presented with baked beans, southern coleslaw, s'mores parfait and praline cheesecake lollipop | maximum of 150 people

### farm to table | 32.95

mini magnolia salad with marc bibb lettuce, alabama belle chèvre goat cheese, spiced pecans and casa perdido satsuma vinaigrette, chow-chow salad, bronzed gulf of mexico shrimp and baldwin county stone ground grits, white chocolate praline cheesecake lollipop and penry farms sweet potato tart

### afternoon tea | 29.95

all-natural roast beef and turkey mini sandwich, pecan-chicken and gulf crab salad mini sandwiches presented with freshly baked scones and sweet vanilla cream, tropical fruit salad martini, chocolate-covered strawberry, mandolins and mini cookies

### burger, fries and a shake | 29.95

mini kobe beef burger served on a freshly baked bun, accompanied by wedge-cut fries, tobacco onion rings, baby wedge salad and a petite flourless chocolate cake and strawberry shake  
maximum of 150 people



price is per person

> plated > buffet > boxed

## plated lunch

choose one item from each of our soup or salad, chilled entrée or hot entrée and dessert selections to create your own multi-course menu that includes the pastry shoppe's daily selection of freshly baked rolls, whipped butter and grand coffee and iced tea service.

### house made soups | 7.00

grand gumbo 

gazpacho | chilled vegetable soup

gulf of mexico shrimp bisque  
with crème fraîche

### salads | 6.75

garden salad | mixed baby greens, iceberg lettuce, local hydroponic bibb lettuce, radicchio and belgian endive with cherry tomatoes, cucumbers, sliced mushrooms, alfalfa sprouts, carrot threads and your choice of grand house made dressings

spinach salad | spinach, hard-boiled eggs, cherry tomatoes and fried shallots served with a warm bacon dressing

caesar salad | crisp-cut romaine lettuce accompanied by house made croutons, shredded parmesan cheese and grand caesar dressing

southern chopped salad | chopped iceberg and romaine lettuce served with green tomato relish, vegetable chow-chow, bacon, tomatoes, green onions and a roasted vidalia onion dressing

### plated chilled entrees

chicken caesar wrap | 16.95  
grilled chicken breast, romaine lettuce, parmesan cheese and diced tomatoes in an herb wrap with caesar dressing and greek pasta salad

the grand seafood cobb salad | 17.95  
spring mix, crab meat, bay shrimp, bay scallops, bacon, hard-boiled egg, tomatoes, avocado, blue cheese and cheddar cheese

asian salad | 16.95  
grilled chicken presented on napa cabbage, baby greens, asian vegetables and mandarin oranges served with sesame-soy vinaigrette and cellophane noodles



price is per person

> plated > buffet > boxed

## plated lunch continued

### plated hot lunch entrées

#### **gulf coast grouper** | 20.95

cornmeal-crusted grouper pan-seared on baldwin county stone ground cheese grits, wilted greens and a roasted red pepper coulis

#### **baldwin county chicken** | 19.95

pecan-crusted butterflied chicken breast, southern green beans, wild rice and a peach-maple glaze

#### **rosemary chicken breast** | 19.95

grilled butterflied chicken breast, smashed yukon potatoes, twelve vegetable medley and a rosemary demi-glaze

#### **oriental flank steak** | 23.95

grilled oriental flank steak with jasmine rice, stir-fried vegetables and a teriyaki glaze

#### **slow roasted pork loin** | 23.95

pineapple rum raisin sauce, penry farms sweet potato purée and asparagus

#### **shrimp and grits** | 20.95

bronzed gulf of mexico shrimp, twelve vegetable medley and baldwin county stone ground cheese grits

#### **petite filet** | 28.95

grilled petite filet mignon, yukon smashed potatoes, honey-glazed baby carrots, tobacco onion rings and roasted shallot demi-glaze



### plated lunch desserts | 7.25

#### **key lime tart**

real key lime custard in a tart shell, garnished with whipped cream, lime and a cherry

#### **grand hotel bread pudding**

a time honored tradition at the grand served with a signature whiskey sauce

#### **crème brûlée**

vanilla bean custard with a caramelized sugar crust with whipped cream and berries

#### **new york style cheesecake**

#### **baldwin county pecan tart**

#### **chocolate truffle cake**

#### **pastry chef's seasonal dessert**

### beverage service

soft drinks | 3.50 each

jones gourmet soda | 3.75 each

bottled spring water | 4.25 each

gourmet bottled water | 4.25 each

price is per person



indicates grand hotel signature item

## GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

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# events by Marriott

welcome greener grand activities breakfast breaks LUNCH reception dinner beverage technology

> plated > buffet > boxed

## plated themed lunch | grand traditions

this taste of the grand hotel features food and beverage recipes from our official grand hotel *grand traditions* book. grand coffee and iced tea service provided.

### plated lunch | 34.95

#### salad

baby greens and goat cheese salad with strawberry-poppy seed vinaigrette accompanied by mini drop biscuits and mini cornbread muffins

#### entrée

shrimp and grits  
bronzed gulf of mexico shrimp, twelve vegetable medley and baldwin county stone ground cheese grits

#### from our pastry shoppe

dessert duo  
grand hotel bread pudding  with a signature whiskey sauce and chocolate flourless cake



price is per person

### customize this plated themed lunch by adding:

#### hors d'oeuvres | 9.95

as guests arrive, hors d'oeuvres will be passed on silver trays by servers in white gloves

grand west indies crab salad spoons

honey pecan chicken salad served in phyllo cups

#### grand hotel souvenir *grand traditions* book | 29.95

at each setting, we will place our official *grand traditions* book which will remind your attendees of the wonderful experience they have had during their event.

> plated > buffet > boxed



## lunch buffets

the grand custom lunch buffet | 38.95

### soups | choose one of the following:

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

### salads

grand garden salad bar  
with six condiments and three house made dressings

composed salads | choose three of the following:  
cucumber and red onion salad, gourmet five-bean salad, southern coleslaw, point clear pasta salad, baldwin county fruit salad, house-smoked seafood salad, mini caesar salad or mini wedge salad

### entrées | choose two of the following:

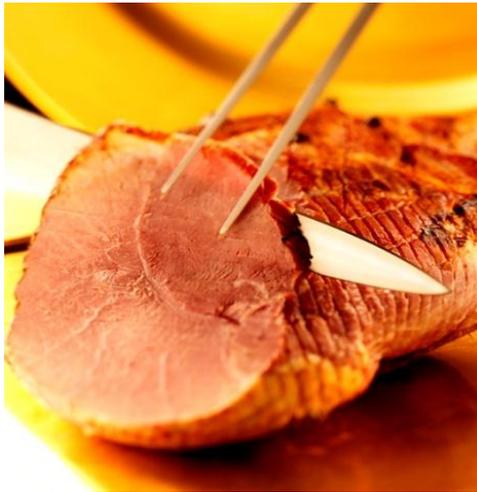
bronze-seared grouper accompanied by a crawfish ragoût  
slow roasted pork loin with a pineapple rum raisin sauce  
sliced slow-roasted baron of beef with a whiskey au jus  
grilled rosemary chicken  
grilled flank steak accompanied by a wild mushroom sauce

all lunch buffets include grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

preset iced tea

price is per person and based on sixty minutes of service

minimum guarantee 50 people



## lunch buffets

### the grand custom lunch buffet continued

#### action station | choose one of the following:

##### chef attended pasta provençal station

penne and bow tie pasta with alfredo and marinara sauces

##### chef attended shrimp and grits station

bronzed gulf of mexico shrimp and baldwin county stone ground cheese grits

##### maple-glazed pork loin carving station

baldwin county pecan-apple demi-glaze

##### southern honey-baked pit ham carving station

accompanied by a spiced pecan glaze

#### vegetables | choose one of the following:

the grand twelve vegetable medley

southern-style green beans

baldwin county pecan-maple glazed baby carrots

local seasonal fresh vegetables

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price is per person and based  
on sixty minutes of service

minimum guarantee 50 people

## GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

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# events by Marriott

welcome greener grand activities breakfast breaks **LUNCH** reception dinner beverage technology

> plated > buffet > boxed

## lunch buffets

the grand custom lunch buffet continued

starch | choose one of the following:

herb-roasted new potatoes

confetti rice pilaf

yukon smashed potatoes

bread | the pastry shoppe's daily selection  
of freshly baked dinner rolls with whipped butter

from our pastry shoppe | choose four of the following:

grand hotel bread pudding   
with a signature whiskey sauce

southern baldwin county pecan tartlets

petite flourless chocolate cakes

new york-style mini cheesecakes

key lime tartlets

gourmet petite cookies

chocolate mousse skillet

crème brûlée

pastry chef's seasonal dessert

price is per person and based on sixty minutes of service  
minimum guarantee 50 people



## lunch buffets

### gulf coast buffet | 37.95

enjoy some fresh local lunch favorites with the gulf coast buffet. this buffet has the perfect blend of surf and turf to appease any appetite. should you choose to add add a bar, we recommend fresh fruit-infused mojitos to give your function that extra "wow". the smooth sounds of jimmy buffet style music playing will enhance the atmosphere as well as your dining experience.

### soup station

grand seafood gumbo 

### salads

grand garden salad bar | six condiments and three house made dressings

southern-style potato salad

coleslaw with crawfish

cucumber and onion salad

### entrées

southern-fried steak with country gravy

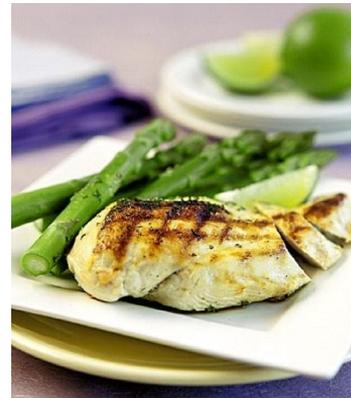
bronzed chicken with creole cream sauce

fried alabama catfish | harvest select sustainable, alabama catfish accompanied by a spicy rémoulade sauce

local farmer's succotash

yukon smashed potatoes

freshly baked biscuits served family-style | baldwin county honey butter



### from our pastry shoppe

southern baldwin county pecan tartlets

mississippi mud tartlets

pastry chef's seasonal dessert

grand hotel bread pudding with a signature whiskey sauce 

price is per person and based on sixty minutes of service minimum guarantee 50 people

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# events by Marriott

welcome greener grand activities breakfast breaks **LUNCH** reception dinner beverage technology

> plated > buffet > boxed

## lunch buffets

### all american buffet | 36.95

do you miss those good ol' backyard cookouts with friends? if so, the all american buffet is exactly what you've been missing! enjoy freshly prepared hamburgers, jumbo hot dogs, chicken breast and sausage all right off the grill. add some locally selected craft beers (\$) to your cook out to make it complete. the sounds of 50s sock hop and red, white and blue décor, will enhance the atmosphere of this casually themed event.

## salads

grand garden salad | six condiments and three house made dressings

point clear potato salad

macaroni salad

"alabama caviar" black-eyed pea salad spoon

## entrées

chef attended grill station with grilled mini kobe beef patties, mini all-beef hot dogs, chicken breast and smoked conecuh sausage

house made hamburger buns and hot dog buns

house made chili served with white onions and shredded cheese

shredded lettuce, sliced tomatoes and onions, dill pickles, pepperoncini peppers, relish, ketchup, mustard and mayonnaise

american, jalapeño jack, cheddar and swiss cheeses

sautéed onions and mushrooms

sauerkraut

country-style baked beans and fresh house made potato chips



## from our pastry shoppe

apple cinnamon cobblers,  
vanilla ice cream, fudge brownies  
and petite gourmet cookies

price is per person and based on sixty minutes  
of service - minimum guarantee 50 people

## lunch buffets

### italian lunch buffet | 36.95

benvenuto! we have brought the taste and experience of a bistro lunch in italy directly to you in "grand style". your menu has been carefully selected to reflect only the most authentic italian regional cuisine. add a white and red italian wine selection to your function to make it authentic. sounds of the mediterranean and the italian décor will make you feel like you have been transported to italy.

#### soup

minestrone soup

#### salads

grand garden salad | six condiments and three house made dressings

mini caesar salad savory martini | crisp baby romaine lettuce, breadstick, shredded parmesan and the grand caesar dressing

antipasto pasta salad

tomato-basil salad spoon topped with fresh mozzarella

#### entrées

grilled chicken pesto with an olive ragoût

italian sausage with peppers and onions

chef attended pasta provençal station with penne and bow tie pasta with alfredo and marinara sauces

gourmet vegetable pizza with sun-dried tomato pesto sauce, artichokes, kalamata olives, peppers, red onions, fresh basil and four cheeses

balsamic oven-roasted vegetables

garlic bread and focaccia breads  
with tomato and basil chef-infused oils



#### from our pastry shoppe

tiramisu presented in a chocolate cup

chocolate chip cannoli

amaretto panna cotta

spumoni semifreddo

price is per person and based on sixty minutes of service  
minimum guarantee 50 people

> plated > buffet > boxed



price is per person and based  
on sixty minutes of service  
minimum guarantee 50 people

## lunch buffets

south of the border lunch buffet | 36.95

spice up your lunch with this mexican fiesta! our mexican lunch buffet is exactly what you need to get your attendees in the festive spirit. pair fresh, hot, sizzling fajitas alongside hand-crafted, fruit-infused margaritas (\$) to make your fiesta muy caliente! the sounds of mariachi music and the southwestern-themed décor will make this event remarkable and memorable for your guests.

### house made soup

tortilla soup

### salads

grand garden salad with six condiments and three house made dressings

pineapple tequila-shrimp salad

roasted corn salad

black bean salsa

### entrées

chef attended quesadilla station: beef, chicken or cheese quesadillas

margarita mahi mahi with mango salsa

beef and chicken fajitas with shredded lettuce, sliced jalapeños,  
sour cream, pico de gallo and cheddar cheese

spanish rice and charro beans

crisp and flour tortillas

jalapeño-honey cornbread

tri-colored tortillas chips with fresh house made fire-roasted salsa, queso  
and guacamole

### from our pastry shoppe

cinnamon churros, mexican flan, mini tres leches cake and sopaipillas

> plated > buffet > boxed

## lunch buffets - grand spa lunch buffet | 36.95

join us for a relaxing spa experience...while dining! this buffet features some of the healthiest and leanest choices that can be offered. start out with shrimp gazpacho and then work your way to a fillet of fresh steamed salmon or a grilled rosemary chicken breast. add mimosas and bloody marys (\$) to your event to allow for even more relaxation. smooth mind-easing music and spa decor enhance the already zen-like atmosphere of the spa lunch buffet.

### house made soup

shrimp gazpacho tasters

### salads

grand garden salad with six condiments and three house made dressings

chef attended caesar salad savory martinis with crisp romaine lettuce, toasted croutons, shredded parmesan and the grand caesar dressing

cucumber, onion and tomato salad

israeli couscous salad spoons

hearts of palm salad

### entrées

rosemary grilled chicken breast with a roasted vegetable relish

steamed salmon with a tropical fruit salsa

steamed brown confetti rice

steamed curried vegetable medley

pastry chef's daily selection of rolls, wraps and low-calorie breads

### from the pastry shoppe

pastry chef's daily sorbet

fresh fruit brochettes with a key lime sauce

petite angel food cake with fresh macerated strawberries

raspberry sugar-free mousse



price is per person and based  
on sixty minutes of service  
minimum guarantee 50 people

> plated > buffet > boxed

## lunch buffets - butcher block gourmet deli lunch buffet | 36.95

create your own delicious sandwich or salad with our gourmet deli buffet. the gourmet deli buffet features house made potato chips and a chef attended panini station with three chef specialty paninis, made fresh before your eyes. add mimosas or a bloody mary bar (\$) to your event and make it even more memorable for your guests. the sounds of easy listening jazz will enhance the already amazing atmosphere of the gourmet deli lunch buffet.

### house made soup

chicken noodle

### salads

grand garden salad with six condiments and three house made dressings

loaded potato salad

southern coleslaw

tuna salad

baldwin county honey-pecan chicken salad

### entrées

chef attended gourmet panini station with three "chef specialty" paninis: reuben panini, tomato, mozzarella and basil panini on ciabatta or muffaletta panini

all-natural premium deli meats: roast beef, smoked turkey, black forest ham, pastrami, salami and grilled chicken breast

american, jalapeño-jack, swiss, provolone and cheddar cheeses wraps, ciabatta, onion, rye, wheat and white breads

fresh house made potato chips

### from our pastry shoppe

gourmet petite cookies, double fudge brownies, hello dolly bars and tropical fruit martini with spiced rum



price is per person and based on  
sixty minutes of service  
minimum guarantee 50 people

> plated > buffet > boxed

## design your own market-style boxed lunch | 25.95

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

your choice of three of the following:

### turkey

shaved smoked turkey breast and swiss cheese served on a flakey croissant with herb mayonnaise

### honey ham

sliced honey ham and cheddar cheese on a poppy seed kaiser roll with dijonaise

### roast beef

sliced slow-roasted beef and smoked gouda cheese served on a rosemary bun with horseradish

### the veggie

balsamic roasted vegetables, baby mixed greens with sun-dried tomato-boursin cheese spread on a spinach wrap

your choice of two of the following:

southern-style potato salad, pasta salad or southern coleslaw

your choice of three of the following:

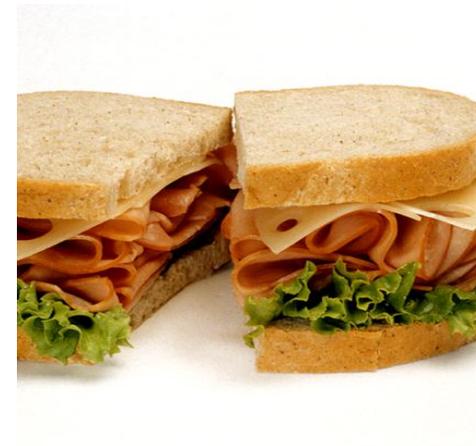
fudge brownies, chocolate chip cookies, white chocolate macadamia nut cookies or blondie brownies

### southwestern chicken

spicy grilled chicken, roasted peppers, baby mixed greens and jalapeño-jack cheese on a jalapeño wrap with chipotle mayonnaise

### italian hoagie

sliced prosciutto, ham, salami, provolone cheese, shredded lettuce, balsamic vinaigrette and pepperoncini peppers served on ciabatta



price is per person

# perfect reception

welcome greener grand activities breakfast breaks lunch RECEPTION dinner beverage technology

enhancements > hors d'oeuvres > displays > stations



## ESSENCE

- canapés
- spoons
- tasters
- hors d'oeuvres
- savory cones
- martini tasters
- action stations
- culinary displays
- carving stations

## reception | enhancements



### enhancements > hors d'oeuvres > displays > stations

your event manager will be happy to discuss the numerous ways that we can assist in making your event memorable.

custom ice carvings  
starting at \$375.00 and can include a cocktail luge or your company logo

grand traditions book  
as a souvenir for your attendees, add a *grand traditions* book to any event for 29.95.

#### table centerpieces

- house made bread loaves, gourmet cheeses and olive display presented on a wooden block
- fresh-picked grand chef's garden herb centerpieces displayed in mason jars
- floral centerpieces designed by a local florist

specialty table linens and chair covers

southern trail maids

enhancements > hors d'oeuvres > displays > stations

## reception | hors d'oeuvres

30-minute reception minimum is 26.00 per person | 90 minute reception minimum is 72.00 per person  
your event 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.

cold canapés | 5.25 per piece

brie and strawberry crostini

tomato-basil confit bruschetta

black forest ham and herbed

cheese pinwheels

smoked salmon on pumpernickel

prosciutto and melon skewers

smoked salmon lollipop | pistachio crust

fine herb cheese lollipop | 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 | pear tomato-basil salad

crab salad | cucumber-tomato confit

diced charred tenderloin | red onion marmalade

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

fried brie cheese | grape relish

chef's selection of two spoons | 9.50

soup tasters | 5.25 per piece

tequila shrimp gazpacho

roasted tomato bisque

vichyssoise

avocado and crab | crème fraîche

roasted pepper trio

chef's selection of two tasters | 9.50



enhancements > hors d'oeuvres > displays > stations

## reception | hors d'oeuvres

30-minute reception minimum is 26.00 per person | 90 minute reception minimum is 72.00 per person

hot hors d'oeuvres | 6.25 per piece

chef's selection of two hot hors d'oeuvres | 11.95

southern-fried shrimp and slaw

chipotle chicken quesadillas | leaping lizard sauce

vegetable spring rolls | pineapple sweet and sour sauce

mini award winning gulf crab cake | spicy rémoulade sauce

coconut shrimp | piña colada sauce

baby kobe beef foie gras burgers (7.25) | truffle aioli  
and freshly baked buns

jamaican jerk shrimp | pineapple glaze

pecan-crust chicken tenders | maple-honey mustard

mini beef wellington | black truffle sauce

grilled spring lamb "lollipops" (7.25) | mint-infused demi-glace

blackened scallops (7.25) | warm bacon dressing

peking duck spring rolls | orange marmalade sauce

asian teriyaki-glazed snake river farms kobe beef satay

savory cones | 5.25 per piece

chef's choice of two savory cones | 9.95

#1 grade asian tuna tartar in a sesame cone

smoked salmon mousse with caviar in a dill cone

trio of caviar and condiments in a blini cone

fine herb cheese mousse in a poppy seed cone



## reception | hors d'oeuvres

30-minute reception minimum is 26.00 per person | 90 minute reception minimum is 72.00 per person

enhancements > hors d'oeuvres > displays > stations

savory martinis – cold | 7.45 per piece

chef's attended station with a choice of two cold savory martinis | 13.95

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

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

two peeled jumbo bronzed gulf of mexico shrimp | cocktail sauce, horseradish and tabasco

freshly tossed caesar salads | grilled shrimp and chicken

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

west indies grand crab salad | cucumber linguini

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

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

pepper-crusted beef tenderloin | greek golden jewel couscous



enhancements > hors d'oeuvres > displays > stations

## reception | hors d'oeuvres

30-minute reception minimum is 26.00 per person | 90 minute reception minimum is 72.00 per person

savory martinis – hot | 8.45 per piece

chef's attended station with a choice of two hot savory martinis | 15.95

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

lobster ravioli | sautéed lobster alfredo

tuscany vegetable and italian sausage piccolini pasta  
with a sun-dried tomato pesto

spicy asian stir fried snake river farms kobe beef  
presented on ginger risotto

black truffle risotto | wild mushroom ragoût

blackened gulf shrimp baldwin county stone ground grits

loaded yukon gold smashed potatoes

spiced duck confit | sweet potato purée and apple confit

hot and spicy thai chicken satay | fragrant jasmine rice



enhancements > hors d'oeuvres > displays > stations

## reception | culinary displays and petite plates

30-minute reception minimum is 26.00 per person | 90 minute reception minimum is 72.00 per person

### grand seafood display | 17.95

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

### fresh vegetable crudités petite plates | 5.95

chef's selection of fresh vegetables, olives and peppers served with ranch, blue cheese and sun-dried tomato dips

### brie en croûte display | 7.95

luxurious brie wrapped in puff pastry accompanied by chardonnay-apricot and pinot noir-fig preserves and gourmet crackers

### american artisan cheeseboard | 12.95

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

### domestic cheese display | 8.95

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

price is per person



### fresh fruit kabobs petite plate | 6.95

fresh seasonal fruits with a key lime-yogurt sauce

### spreads and breads display | 9.95

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

GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

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# events by Marriott

welcome greener grand activities breakfast breaks lunch RECEPTION dinner beverage technology

enhancements > hors d'oeuvres > displays > stations

## reception | culinary displays and petite plates continued

30-minute reception minimum is 26.00 per person | 90 minute reception minimum is 72.00 per person

### southwestern display | 6.95

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

### chips & dips display | 6.95

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

### bon secour oysters display | 7.95

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

### smoked salmon petite plates | 9.95

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

### snacks display | 6.95

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

### gourmet popcorn display | 6.95

freshly popped popcorn with sea salt, truffle and parmesan cheese seasonings

price is per person



enhancements > hors d'oeuvres > displays > stations

## reception | culinary action stations

30-minute reception minimum is 26.00 per person | 90 minute reception minimum is 72.00 per person

all culinary action stations are chef attended in order to ensure for maximum freshness, flavor and presentation

### savory martini station -

choice of two cold | 13.95

chef's choice of two cold | 12.95

choice of two hot | 15.95

chef's choice of two hot | 14.95

### saltwater sushi station | 17.95

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

### grand garden salad station | 8.95

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

### trio of mini potato station | 9.95

mini yukon gold baked potatoes with lobster, caviar or fully loaded



price is per person

enhancements > hors d'oeuvres > displays > stations

## reception | culinary action stations continued

30-minute reception minimum is 26.00 per person | 90 minute reception minimum is 72.00 per person

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

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

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

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

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

price is per person



enhancements > hors d'oeuvres > displays > stations

## reception | culinary carving stations

30-minute reception minimum is 26.00 per person | 90 minute reception minimum is 72.00 per person  
all culinary carving stations are accompanied by freshly baked rolls

roasted tenderloin of beef | 19.95  
béarnaise sauce

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

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

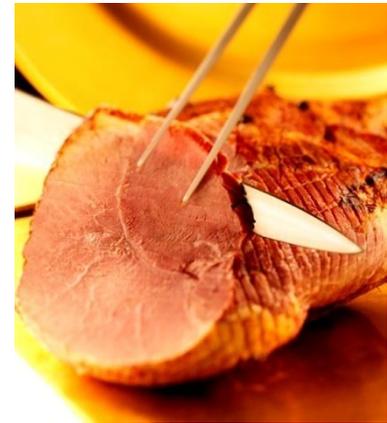
maple-glazed pork loin | 11.95  
apple-pecan demi-glace

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

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

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

price is per person



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

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

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

enhancements > hors d'oeuvres > displays > stations

## reception | culinary dessert stations

30-minute reception minimum is 26.00 per person | 90 minute reception minimum is 72.00 per person

### bananas foster station | 11.95

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

### cherries jubilee station | 11.95

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

### strawberries romanoff station | 11.95

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

### chocolate fountain | 11.95 - minimum guarantee 50 people

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

### chocolate covered strawberry station | 11.95

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

price is per person



enhancements > hors d'oeuvres > displays > stations

## reception | culinary dessert stations continued

30-minute reception minimum is 26.00 per person | 90 minute reception minimum is 72.00 per person

### viennese station | 11.95

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

### ice cream sundae and gourmet floats | 11.95

build your own sundae with chocolate and vanilla ice cream accompanied by strawberry, blueberry and baldwin county pecan compote, chopped pecans, oreo's, m&m's, reese's crumbles, chocolate sprinkles, hot fudge, caramel, whipped cream, sliced bananas and cherries

### nitro ice cream station | 11.95 - minimum guarantee 50 people

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

### nitro dragon cake station | 11.95

minimum guarantee 50 people

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

price is per person



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events by Marriott

# dinner

welcome greener grand activities breakfast breaks lunch reception DINNER beverage technology

themed receptions > plated > themed restaurant-style  
> buffet > boxed

## FLAVOR

appetizers

house made soups

salads

fish

poultry

filet

lamb

custom desserts



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# events by Marriott

welcome greener grand activities breakfast breaks lunch reception DINNER beverage technology

themed receptions > plated > restaurant-style plated themed > buffet > boxed

## themed receptions - grand traditions | 79.95

this "taste" of the grand hotel highlights food and beverage recipes from our official *grand traditions* grand hotel book. mojitos, margaritas and mint juleps are our featured hand-crafted well-balanced cocktails that will be muddled in front of your guest's eyes. each food station will showcase some of our signature dishes including our historical gumbo recipe, jubilee seafood pasta and our pastry chef's dessert creations. grand traditions books are available as souvenir gifts for 29.95 as memory of your special event. to pair perfectly with this theme, we suggest a string quartet | 1,500 for three hours.

### appetizers

west indies crab salad spoons  
asian seared #1 grade ahi tuna | stir-fried vegetable salad in mini chinese boxes  
pecan chicken salad pinwheel bites | spiced baldwin county pecans  
magnolia bisque taster | luxurious lobster and asparagus bisques served side by side with succulent lobster meat

### entrees

shrimp and grits station | bronzed gulf of mexico shrimp sautéed to order with our baldwin county stone ground cheese grits  
saltwater grill seafood jubilee pasta | shrimp, scallops and crawfish with sea shell pasta and a lobster cream sauce served with our house made cornbread  
grand dining room lamb | hoe cakes and swiss chard  
grand dining room beef tenderloin | on a himalayan salt block



price is per person and based on ninety minutes of service  
minimum guarantee 50 people

## themed receptions

### grand traditions reception continued

### from our pastry shoppe

grand hotel bread pudding   
with a signature whiskey sauce

strawberries romanoff | sautéed fresh strawberries with sugar,  
vanilla and grand marnier served over vanilla ice cream

godiva white chocolate tasters

flourless chocolate cake

grand hotel crème brûlée  
vanilla custard with a caramelized sugar crust

price is per person and based on ninety minutes of service

minimum guarantee 50 people



themed receptions > plated > restaurant-style plated themed > buffet > boxed

## 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. to pair perfectly with this theme, we suggest a jazz band | 1,500 for three hours.

food only - 88.95 | food with beverage pairing - 106.00

### mediterranean

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

### pacific rim

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

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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# events by Marriott

welcome greener grand activities breakfast breaks lunch reception DINNER beverage technology

themed receptions > plated > restaurant-style plated themed > buffet > boxed

## themed receptions | alabama county fair

"peanuts, peanuts, get your fresh peanuts!" exciting and entertaining are just some of the words used to describe the county fair themed reception. your guests will enjoy fun and games that will entertain them throughout the evening.  
food only - 78.95 | food with beverage pairing - 96.95

### alabama produce stand

local hydroponic bibb lettuce

house made pickled okra

local fresh fruit

baby wedge salad | vidalia onion dressing with fried vidalia onions

country red bliss potato salad

macaroni salad

local fried green tomato station with spicy remoulade sauce

**mini gourmet kobe beef hamburger station** | fresh house made buns with twenty-item condiments: swiss, cheddar, jalapeño jack, smoked gouda, shredded lettuce, sliced yellow and red tomatoes, red onions, pickles, caramelized onions, mushrooms, bacon, jalapeño and house made mayonnaise, mustards, ketchup, barbeque sauce and spicy remoulade

**mini gourmet corn dog station** | hand-dipped conecuh sausage in a zesty cajun batter served with dijon, creole and yellow mustards

**gulf shrimp mini po-boy station** | fried gulf of mexico shrimp and oysters on a mini po-boy bun and house made cocktail and remoulade sauces

### on the side

fried tri-colored tortilla chips | queso, guacamole and house made fire-roasted salsa

nachos

gourmet popcorn display with a variety of flavors and seasonings

fiddler farms peanuts



### dessert station

jones gourmet sodas  
and root beer float station

baldwin county pralines  
and spiced pecans

funnel cake

snow cones

cotton candy

fried twinkies and snickers

welcome greener grand activities breakfast breaks lunch reception DINNER beverage technology

themed receptions > plated > restaurant-style plated themed > buffet > boxed

## themed receptions | alabama county fair continued

### beverage pairings

southern sweet tea | sweet tea vodka, lemonade, fresh mint

baldwin county cocktail | bourbon mixed with fresh raspberries, mint, lime and honey syrup

tri-county lemonade | bama vodka, lemon juice and house made simple syrup

### county fair carnival games | 800.00

tickets will be given for each event. the higher the points they score, the more tickets they will receive. the person with the most tickets will win a two-night stay at the grand hotel!

balloon darts | test your hand-eye coordination (and luck!) with this popular carnival game. throw three darts at the board covered in balloons. win one ticket for the first balloon, three tickets for two balloons and 10 tickets for all three.

pong toss | how many points can you score? have fun trying to bounce your way to victory!

spin to win | this is a classic game of luck and great for all ages! just give it a spin to see what you win!

tic-tac-toss | this game combines the best of tic-tac-toe and bean bag toss. the objective of the game is to line them up in a row to win vertically, horizontal or diagonal.

ladder golf | a lot like horseshoes, but with a fun twist! toss the "bolos" at the ladder and earn points based on which target you hit. no carnival is complete without this promising game!



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

## plated custom dinner

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

### appetizers

shrimp cocktail "martini" | 13.95

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

fried green tomatoes | 8.95

cornmeal-crust ed green tomatoes fried to perfection served with baby greens and creole aioli

award winning grand gulf crab cakes | 12.95

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

certified angus beef tenderloin | 13.95

steak tartare presented with a garlic crustini

alabama belle chèvre tart | 9.95

sundried tomatoes, basil and a pesto cream sauce

gulf of mexico bronzed shrimp | 11.95

gulf shrimp with baldwin county stone ground cheese grits in a southern cream sauce

tri-colored crab & lobster ravioli | 12.95

tender crab and lobster in three flavored ravioli shells presented with a tomato-basil ragoût in a brandy-lobster sauce

appetizer duo | 15.95

fried green tomatoes and grand hotel crab cakes



price is per person

welcome greener grand activities breakfast breaks lunch reception DINNER beverage technology

themed receptions > plated > restaurant-style plated themed > buffet > boxed

## plated custom dinner

### house made soups

grand seafood gumbo  | 10.95

fresh lobster bisque | 10.95  
with a cognac foam

smoked tomato soup | 8.25  
with polenta "croutons"

gulf coast crab soup | 9.95

southern corn chowder | 8.25

### salads

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

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

### salads continued

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

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

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

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

### intermezzo

rose sorbet | 4.95

passion fruit sorbet | 4.95

pastry chef's seasonal sorbet | 4.95

mojito sorbet | 4.95



price is per person

themed receptions > plated > restaurant-style plated themed > buffet > boxed  
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 | 42.95

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 berkshire 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



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 of mexico 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

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

grilled chicken with a rosemary demi-glace | 4.95

jumbo gulf of mexico 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 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

themed receptions > plated > restaurant-style plated themed > buffet > boxed

## plated custom dinner

### from our pastry shoppe

triple chocolate decadence | 9.95

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

southern trio | 9.95

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

crème dream trilogy | 9.95

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

seasonal dessert trio | 9.95

pastry chef's selection of fresh local ingredients

price is per person



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

custom logoed or painted plate | 3.95

chocolate strawberries | 3.95

chocolate truffles | 4.95

chocolate tuxedo strawberries | 4.95

culinary dessert stations | see page 66 & 67

mignardise | 4.95

selection of petite confections, truffles,  
cookies and mini tartlets

price is per person

welcome greener grand activities breakfast breaks lunch reception DINNER beverage technology

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## restaurant-style plated themed dinners - the grand steak house | 86.95

as you enter the grand steak house restaurant, you will be greeted with manhattans and red wine, 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 (\$300) and filled with candlelit tables which are sure to set the mood for an elegant evening. once you have finished enjoying your cocktail, you will be waited on hand and foot by one of the south's most experienced wait staff. the only challenge you may experience during the evening is deciding which one of our fabulous entrées to select from the menu. please enjoy this classic steak house experience.

we recommend starting with the alexander valley chardonnay for your first course, then the alexander valley cabernet sauvignon with your entrée course.

### appetizer:

shrimp cocktail | jumbo shrimp cocktail presented with house made cocktail sauce

the wedge | a petite baby iceberg wedge presented with fried shallots, prosciutto bacon and artisan blue cheese dressing

### intermezzo:

mojito sorbet

### guest's choice of entrée:

entrées are served with loaded yukon gold smashed potatoes, fresh asparagus and tobacco onion rings

filet of beef | accompanied by a béarnaise sauce

saltwater's cedar plank salmon | presented with a crawfish-herb butter

new york strip | accompanied by a shiraz-shallot sauce

all-natural ashley farms frenched chicken breast | rosemary chardonnay sauce

### dessert:

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



price is per person

welcome greener grand activities breakfast breaks lunch reception DINNER beverage technology

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## restaurant-style plated themed dinners – old world french | 84.95

prepare to be transported to a parisian dining experience! upon your arrival, a garçon will greet you dressed in french bistro attire passing wines specially selected by our sommelier. the atmosphere is enhanced by classical french instrumental jazz, the colors of the french flag streaming across the walls (\$300) and wrought-iron candelabra centerpieces, adding to the intimate dining experience. our chef de cuisine has selected several masterpieces that will dazzle your palate. bon appetit!

we recommend starting with the trimbach french gewürztraminer for your first course, then the georges duboeuf beaujolais-villages with your entrée course.

### appetizer:

vol au vent aux fruit de mer | sautéed seafood with a cognac lobster sauce encased in puff pastry

pâté de foie gras truffle | pate of foie gras with truffles and a sauterne aspic

### intermezzo:

champagne sorbet

### guest's choice of entrée:

beef wellington | filet of beef with mushroom duxelle surrounded by puff pastry, presented with asparagus and pèrigourdine sauce

roulade an sole et crabe | fillet of sole stuffed with crabmeat with rice pilaf, asparagus and a lemon caper butter sauce

chicken coq au vin | game hen roasted in bordeaux wine with fingerling potatoes and glazed baby carrots

canard rôti á la cerise | oven-roasted duckling with potato purée, glazed baby carrots and sun-dried cherry demi-glaze

### dessert:

grande bananas foster á la mode

### mignardise:

petite pastries



price is per person

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## restaurant-style plated themed dinners - grand orient | 82.95

your journey to the east has landed you at our pacific rim restaurant. the trip begins with a stop at our ume fruit-infused martini and fine sake station. to further enhance your experience, the atmosphere will be filled with the colors and music of the far east while the waitstaff are in asian-flaired attire. freshly prepared regional cuisine and hand-rolled sushi are the focal points of your unique voyage to the pacific rim. this experience is certain to bring good fortune!

we recommend starting with mini sake martini's for your first course, then the mcmanis viognier with your entrée course

### appetizer:

duck confit spring rolls | spicy mango sweet and sour sauce

sushi trio plate | california roll, #1 ahi spicy tuna roll, vegetable roll with wasabi, house made pickled ginger and a ponzu dipping sauce

### intermezzo:

green tea sorbet

### guests choice of entrée:

mandarin orange duck breast | jasmine rice, asian vegetables and a mandarin orange sauce

ginger-soy glazed filet of beef | fried rice and asian stir fried vegetables

kahlua pork chops | pineapple-raisin chutney, coconut jasmine rice and spicy green beans

tempura snapper | cilantro-wasabi rémoulade with fried rice and sesame wok vegetables

### dessert:

taste of the orient | banana ginger spiced cake, chocolate-fruit sushi roll and white chocolate macadamia nut crème brûlée



price is per person

## GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

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## restaurant-style plated themed dinners - il grand ristorante | 84.95

benvenuto! we have brought the taste and experience of a night in italy right to you in *grand style*. in the beginning, you will be greeted by traditional italian dressed servers pouring the finest italian wines. the sounds of classical italian music, decadent candlelit tables, and mood setting up-lights themed to the colors of the italian flag (\$300) will fill the room. your menu has been carefully selected to reflect only the most authentic italian regional cuisine. now that's amore!

we recommend starting with the attems pinot grigio for your first course,  
then the frescobaldi nipozzano chianti rufina with your entrée course

### appetizer:

wild mushroom risotto | porcini and a blend of wild mushrooms  
in a chardonnay cream sauce presented with black truffle risotto

caprese salad | fresh mozzarella accompanied by heirloom tomatoes,  
basil oil and aged balsamic reduction with micro basil

### intermezzo:

melon sorbetto with prosciutto

### guests choice of entrée:

tournedo rossini | seared filet of beef presented on a polenta cake  
with seared foie gras, asparagus and a madeira-truffle wine sauce

veal saltimbocca | seared veal medallion with prosciutto and sage, potato  
gnocchi with white truffle oil, balsamic roasted vegetables and a chianti sauce

seafood neptune pasta | shrimp, scallops, crawfish, lobster and crab  
sautéed with shell pasta, trio peppers, red onions, shitake mushrooms  
and spinach in a rich lobster alfredo sauce

tuscany chicken | grilled all-natural ashley farms frenched chicken breast  
served on a bed of polenta, a tuscany vegetable ragoût and a parmesan  
cream sauce

### dessert:

amore trilogy | rich tiramisu presented in a chocolate coffee cup,  
amaretto panna cotta and white chocolate cannoli



price is per person

## restaurant-style plated themed dinners - seafood market | 84.95

are you tired of the same old fried seafood restaurants? join us at the seafood market restaurant for a fresh and exciting dining experience unlike any other. before you *dive* into your meal, you will be greeted at the door with our signature safe harbor cocktail. as you enjoy one of our fresh all-natural cocktails, you will be enamored by the deep blue lights swimming up the walls (\$300) and the sound of upbeat island music filling the restaurant. whether you're in the mood for grouper, salmon, or surf and turf, your appetite will not escape the jaws of our chef selected menu.

we recommend starting with the **acrobat pinot gris** for your first course, then the **alexander valley chardonnay and pinot noir** with your entrée course

### appetizer:

crab three ways | crab cake, west indies salad and a petite crab spring roll with a chili sauce

lobster bisque | rich lobster bisque served with a cognac foam

### intermezzo:

mango sorbet

### guests choice of entrée:

pecan-crusting grouper | pecan-crusting grouper with peach chutney

saltwater's redfish (sustainable) | redfish filled with a seafood stuffing and presented with a cajun hollandaise

hickory-smoked salmon | house-smoked salmon with jubilee seafood sauce

surf and turf | grilled filet of beef presented with skewered jumbo shrimp served with a cabernet demi-glace and a sauvignon beurre blanc

### dessert:

saltwater symphony dessert | key lime tartlet, triple chocolate brownie-mousse sandwich and strawberry cheesecake parfait



price is per person

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## restaurant-style plated themed dinners - chef's table

have you ever wished you had a personal chef to create delicious fare exclusively for you? if this question has passed through your mind, then let our culinary team stimulate your palate with extraordinary cuisine and astonishing presentations. choose wines from our extensive captain's list that will graciously compliment the artistically prepared food. we will set the mood for this evening with our culinary team preparing the extravagant meal right in front of your guests' eyes. our ingenious beverage team will hand craft original cocktails produced with ingredients straight from our chef's garden. you're sure to enjoy this one-of-a-kind experience.



two ounces of wine will be poured with each course

price is per person

foie gras pyramid | foie gras and black truffle terrine with sauternes gélee paired with romeiu lacost, sauternes

lobster cappuccino | rich lobster bisque with velvety lobster meat served with a vanilla bean foam paired with la crema chardonnay

grand salad | chef's garden baby greens served with carrot threads, enoki mushrooms, pear tomatoes, belgian endive and a 25-year-old balsamic vinaigrette paired with acrobat pinot gris

crab cake | award winning grand gulf crab cake paired with a fried green tomato and a creole mustard aioli paired with trefethen chardonnay

intermezzo | kir royal sorbet

kobe filet | grilled kobe filet of beef, dauphinoise potatoes, white asparagus and a port wine demi-glace paired with uppercut cabernet sauvignon

american artisan cheese | seasonal berries paired with mcmanis viognier

choose your favorite trio (page 78) paired with a godiva chocolate taster

mignardise | petite pastries

seven course | 125.00  
with wine pairing | 149.00

eight course | 130.00  
with wine pairing | 157.00

nine course | 135.00  
with wine pairing | 165.00

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## family-style plated themed dinners – farm to table | 82.95

take yourself back to a time when simply prepared food came straight from the fields and was prepared in front of your eyes. most of us have never experienced this type of home cooking before, however we are recreating this amazing feeling here at the grand hotel. straight from the farms of baldwin county and the counties surrounding, we have sourced vegetables, dairy, poultry, beef, pork, seafood and pecans from within our community. we will also be featuring freshly muddled beverages with local fruits from the farm. shopping locally reduces the amount of pesticides and preservatives that are utilized on food, which in turn leads to a healthier product being served.



award winning grand gulf crab cakes | southern chow chow

hydroponic bibb lettuce salad | alabama belle chèvre goat cheese with house made chardonnay vinaigrette and spiced baldwin county pecans

the following will be served family-style:

- bronzed shrimp and grits | bronzed gulf of mexico shrimp and baldwin county stone ground grits
- ashley farm's chicken | tasso cream sauce
- white oak farm's grass fed beef tenderloin | with a whiskey demi-glace
- penry farm's sweet potato purée
- local seasonal vegetables
- breads, rolls and butter

baldwin county pecan trio | praline cheesecake lollipop, pecan tartlet and southern turtle parfait

minimum guarantee 35 people

## 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 point clear of stress cocktails passed on silver trays. the coastal-themed up-lit walls (\$300) 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. to pair perfectly with this theme, we suggest a steel drum duo 800.00 for three hours.

#### house made soup

seafood bisque

#### grand seafood display

iced and peeled gulf shrimp, bon secour oysters, crawfish, mussels and clams with lemon wedges and cocktail, horseradish and tabasco sauces

#### salads

grand garden salad | six condiments and three house made dressings

west indies grand crab salad spoons

sour cream and dill potato salad

southern coleslaw

smoked seafood salad martini | tarragon vinaigrette



#### entrées

oven-roasted beef tenderloin carving station | béarnaise sauce

broiled flounder | seafood jubilee ragoût

chef attended fry station | fried shrimp, oysters, cocktail sauce and a spicy rémoulade

hushpuppies

saltwater grill rice medley

fresh local seasonal vegetables

#### from our pastry shoppe

key lime tartlets, coconut cream tartlets, chocolate flourless cakes, fruit gelée panna cotta tasters and crème brûlée

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! to pair perfectly with your theme, we suggest a toe-tappin' blue grass band who will provide amazing ambience for this event | 1,500 for three hours.

### house made soup

grand seafood gumbo with steamed rice 

### salads

grand garden salad | six condiments and three house made dressings

coleslaw with crawfish

southern potato salad

gulf coast crab salad spoons

### entrées

herb-roasted rib of beef carving station | whiskey au jus

back water bayou with good ol' fashioned gulf of mexico shrimp, conecuh sausage, corn and new potato boil

fried alabama catfish with spicy rémoulade sauce and hushpuppies

blackened chicken with cajun cream sauce

baldwin county stone ground grits station | bacon, diced ham, cheddar cheese, butter and scallions

chef's local seasonal vegetable

freshly baked rolls and buttermilk biscuits with whipped butter

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



### from our pastry shoppe

southern baldwin county pecan tartlets, fudge tartlets, pastry chef's seasonal dessert, mini red velvet cakes and grand hotel bread pudding with a signature whiskey sauce 

welcome greener grand activities breakfast breaks lunch reception DINNER beverage technology

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## buffet dinners - bubba gump's shrimp shack | 88.95

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 our southern sweet tea and rum punch cocktail. coastal themed up-lighting (\$300) will highlight the decor as zydeco music fills the air. zydeco band | 1,500 for three hours.

### house made soup

gump's gulf shrimp bisque with sherry

### salads

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

southern gulf of mexico shrimp and vegetable chow-chow

"green bow"-tie pasta salad

country coleslaw

bubba's broccoli, bacon, ham and cheese salad

chilled jumbo gulf of mexico shrimp with a zesty cocktail sauce

### entrées

fried gulf of mexico shrimp | cocktail sauce and spicy rémoulade sauce

"run chicken run" chicken creole

bubba's blended dirty rice medley

forrest's fresh peas and carrots

butter milk biscuits and cornbread  
baldwin county honey butter

### stations

chef attended bayou barbeque  
gulf of mexico shrimp station

bronzed gulf of mexico shrimp and baldwin county stone ground grits station  
bacon, diced ham, cheddar cheese, butter and scallions

lieutenant dan's carving station  
oven-roasted beef tenderloin  
presented with a cajun béarnaise sauce

### from our pastry shoppe

chef attended jenny's house made short cake station | fresh strawberries, peaches, bananas, fresh whipped cream and lieutenant dan's ice cream

"life's a box of chocolates"

southern baldwin county pecan tartlets

grand hotel bread pudding  
with a signature whiskey sauce 



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 manhattans and red wine, 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 (\$300) 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 chef inspired desserts featuring our signature bananas foster freshly prepared for you. please enjoy this classic steakhouse experience! to pair perfectly with your theme, we suggest a jazz band who will provide amazing ambience for this event | 1,500 for three hours.

### appetizers, salads and sides

extra large shrimp cocktail martini | 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  
bananas foster station

white chocolate macadamia  
cheesecake lollipops

s'mores parfait

mini chocolate mousse cake

petite crème brûlée

price is per person and based  
on ninety minutes of service

minimum guarantee 75 people

## 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 (\$300) surround you and the sounds of a string quartet fill the air. to pair perfectly with this theme, we suggest a string quartet | 800.00 for three hours. southern trail maids can also be arranged as greeters to make your event memorable for your guests.

### house made soup

southern corn chowder

### salads

miss scarlett's grand garden salad | six condiments and three house made dressings

tara's potato salad

melanie's grilled vegetable salad

old south gulf of mexico shrimp succotash salad

### entrées

rhatt butler's barbeque grill station

choose one steak: 12oz prime new york strip, 16oz rib-eye steak or 8oz filet mignon with béarnaise sauce, sautéed mushrooms and caramelized onion demi-glace

prissy's grilled rosemary chicken | rosemary demi-glace

ashley's asparagus

mamie's fried okra station

miss bell's baked potato station | whipped butter, sour cream, shredded cheese, bacon bits and green onions

butter milk biscuits and cornbread with baldwin county honey butter



### from our pastry shoppe

"i don't give a damn" mini carrot cakes, aunt pitty pat's southern pecan tartlets, hello dolly bars, chocolate praline parfais, grand hotel bread pudding  with a signature whiskey sauce

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

welcome greener grand activities breakfast breaks lunch reception DINNER beverage technology

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## buffet dinners - old south barbeque | 79.95

lookin' for some finger lickin' good barbeque? let us prepare it for you...the ol' south way. as you enter the room, you will be greeted with our signature baldwin county cocktail. orange and white lighting (\$300) will enhance the walls as the sounds of country music fill the air. whether you're in the mood for mesquite barbeque pork ribs or pecan smoked chicken, or both for that matter, the old south barbeque is sure to fulfill any hankerin' you might have. to pair perfectly with this theme, we suggest a country band | 800.00 for three hours.

### house made soup

vidalia onion soup

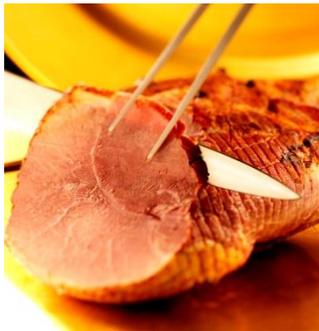
### salads

grand garden salad | six condiments and three house made dressings

old-fashioned potato salad

vegetable pasta salad

crawfish coleslaw



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

### entrées

southern honey baked ham carving station  
with a spiced pecan glaze

### from the grill

mesquite barbeque pork ribs

pecan-smoked barbeque chicken

barbeque conecuh sausage

grilled corn on the cob

whiskey baked beans

old-fashioned potato au gratin

butter milk biscuits and cornbread with baldwin  
county honey butter

### from our pastry shoppe

chilton county peach cobbler

southern baldwin county pecan tartlets

cinnamon-apple cupcake with cream cheese icing

premium vanilla ice cream

mississippi mud tartlets

welcome greener grand activities breakfast breaks lunch reception DINNER beverage technology

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## buffet dinners - mardi gras extravaganza buffet | 79.95

it's mardi gras year round here in point clear. upon your arrival, you will be greeted by a masked reveler passing new orleans buck cocktails and hurricanes. the atmosphere is enchanted by the sounds of new orleans jazz, while the colors (\$300) of mardi gras dance across the room. our chef has prepared a festive cajun-themed buffet taking you to the streets of the french quarter. laissez les bon temp rouler (let the good times roll)! we suggest a mardi gras-style jazz band to provide the perfect entertainment to enhance your event | 1,200 for three hours

house made soup  
grand seafood gumbo 

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

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



from our pastry shoppe  
baldwin county pralines  
mini king cakes  
mini crème brûlée  
white chocolate bread pudding   
with a signature whiskey sauce  
beignet station

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

welcome greener grand activities breakfast breaks lunch reception DINNER beverage technology

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## bento boxed dinner

bento boxes are complete dinners packaged to go for your convenience. price is per person.

### beef tenderloin box | 65.00

petite caesar salad  
with grilled shrimp

chili pepper  
crusted beef tenderloin  
fingerling german potato  
salad, roasted peppers  
and tobacco onion rings  
served with a sweet  
vidalia onion dressing

new york style cheesecake



### tuscany box | 65.00

fresh buffalo mozzarella  
and vine-ripe tomato salad  
yellow and red tomatoes  
with basil oil and balsamic  
reduction

chilled jumbo pesto  
grilled shrimp  
prosciutto de parma, grilled  
asparagus, roasted peppers  
and fine kalamata olives

tiramisu



### asian box | 65.00

california sushi rolls  
wasabi, house made  
pickled ginger and a ponzu  
dipping sauce

seared medium rare  
sushi grade ahi tuna  
asian stir-fry vegetable  
salad with soba noodles

ginger tuile cookie  
in a white chocolate  
mousse cup



# beverage

welcome greener grand activities breakfast breaks lunch reception dinner BEVERAGE technology

> wine service > create your own



## ENJOY

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

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> wine service > create your own



## sparkling wines and champagne

listed milder to stronger

prosecco, extra dry, tenuta santome, marca trevigiana, venteto, italy	40.00
brut, blanc de blancs, veuve de vernay, france	32.00
brut rosé, veuve clicquot, champagne, france	149.00
brut, moët and chandon, "impérial", champagne, france	99.00
brut, dom pérignon, champagne, france	225.00
brut, veuve clicquot, "yellow label", champagne, france	112.00
brut, piper-heidsieck, champagne, france	44.00

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# events by Marriott

welcome greener grand activities breakfast breaks lunch reception dinner BEVERAGE technology

> wine service > create your own



## white wines

listed milder to stronger

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

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## lighter intensity red wines

listed from milder to stronger

pinot noir, grand cru vineyards, california	29.00
pinot noir, alexander valley vineyards, alexander valley, california	52.00
pinot noir, belle glos, "meiomi", central coast, california	56.00
merlot, maison nicolas, bordeaux, france	44.00
merlot, alexander valley vineyards, alexander valley, california	40.00
merlot, markham, napa valley, california	64.00

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## fuller intensity red wines

listed from milder to stronger

zinfandel, artezin, mendocino county, california	44.00
cabernet sauvignon, raymond, "sommelier selection", north coast, california	56.00
cabernet sauvignon, douglass hill, sonoma county, california	29.00
cabernet sauvignon, uppercut, napa valley, california	60.00
cabernet sauvignon, simi, alexander valley, california	64.00
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 102 for detailed descriptions of these hand-crafted beverages.

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

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

### beer specialty beer | 5.75

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

### domestic beer | 5.00

miller lite  
coors light  
michelob ultra

### each bar will include:

spring waters | 4.25 each

soft drinks | 3.50 each

150.00 bartender fee per bar  
four hour maximum



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# events by Marriott

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> wine service > create your own

## create your own bar

### mixed drinks | select your tier:

#### premium well | 7.50

smirnoff vodka, bama vodka, beefeater gin,  
cruzan aged light rum, jose cuervo especial gold tequila,  
jim beam white label bourbon whiskey, canadian club  
whisky, dewar's white label scotch, korbel brandy

#### ultra premium call | 8.50

absolut vodka, tanqueray gin, bacardi superior rum,  
captain morgan original spiced rum, 1800 silver tequila,  
jack daniel's tennessee whiskey, maker's mark bourbon,  
johnnie walker red scotch, seagram's vo,  
courvoisser vs cognac

#### platinum | 10.00

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

### package bar | select your tier of liquor:

#### premium well

one hour | 21.00 per person  
two hours | 27.00 per person  
three hours | 33.00 per person  
four hours | 39.00 per person

#### ultra premium call

one hour | 24.00 per person  
two hours | 30.00 per person  
three hours | 36.00 per person  
four hours | 42.00 per person

#### platinum

one hour | 28.00 per person  
two hours | 34.00 per person  
three hours | 40.00 per person  
four hours | 46.00 per person

### cordial service | 9.00

kahlua, baileys irish cream, frangelico,  
grand marnier

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> wine service > create your own

## select your tier of wine

premium | 7.25

pinot grigio  
black ridge, california

sauvignon blanc  
grand cru, california

chardonnay  
coastal vines, california

pinot noir  
grand cru, california

cabernet sauvignon  
douglass hill, california



elite | 10.00

moscato d'asti  
beni di batasiolo, italy

pinot gris  
king estate, acrobat, oregon

chardonnay  
alexander valley, california

pinot noir  
alexander valley, california

merlot  
alexander valley, california

cabernet sauvignon  
alexander valley, california



reserve | 13.00

prosecco  
tenuta santome, italy

sauvignon blanc  
dry creek, dry creek valley, california

chardonnay  
la crema, sonoma coast, california

pinot noir  
belle glos, central coast, california

zinfandel  
artezin, mendocino, california

cabernet sauvignon  
raymond, north coast, california



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# events by Marriott

welcome greener grand activities breakfast breaks lunch reception dinner BEVERAGE technology

> wine service > create your own

## 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 vodka martinis any style with vermouth

chocotini | chocolate liqueur, vodka, chocolate syrup and a splash of cream

lemontini | vodka, fresh lemon with a sugar rim

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

accomplice | vodka, freshly muddled strawberries and champagne

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events by Marriott

# technology

welcome greener grand activities breakfast breaks lunch reception DINNER beverage technology



## FLAWLESS

engage  
persuade  
inspire



## the power to make a lasting impression

successful meetings don't just happen—they are created and executed by the professional meeting planner, the hotel and their technology partner. with the grand hotel marriott resort and avi-spl by your side, you can be assured that your event will be a complete success.

our professional team of experts provide full-service event production including audio, video and lighting. whether it's through video, interactive media or the action of a live event, we can help you fulfill your communication goals. from audio, lighting and large-format displays to modular and even portable solutions, we deliver the resources you need, ensuring that complex events and supporting technology executes flawlessly. from general sessions, to breakout meetings, to perfectly themed events, we can make certain all of your messages are communicated in a manner that will be remembered.

avi-spl's technology group provides everything from simple projector rentals, to onsite lighting, sound, projection, video, recording, broadcast, computers, staging and exhibit displays. let us help you transition your event space into your unique custom venue.



our exceptional on site team works closely with our clients to develop the best solutions to communicate, entertain and engage your attendees. technologies and services offered include:

- audiovisual and i.t. equipment rentals
- complete trade show and meeting staging
- trade show services including exhibits, signage
- additional support
- lighting, theme development and creative services

## meeting g.p.s.

the grand hotel's new group presentation solution (g.p.s) allows you to pack more into your small meeting or break out. boasting a massive 70" lcd touch screen, built in video conference system, internet and much more our new g.p.s is sure to impress the most discerning attendee. please call our audio visual department for details and availability (251.929.2733).

- 70" display
- touchscreen
- "always on" internet access
- clean, space saving meeting technology
- leave your laptop at the office
- avoid the inconvenience of traveling with your projector
- use built in web conferencing tools
- keep multiple documents and applications open
- easily switch between documents and applications
- share and collaborate



## easy as 1-2-3

1. upload content prior to meeting
2. access content during meeting
3. collaborate and engage your audience

## themed-menu events | 300.00

you have taken the time to carefully plan your menu and theme for your event; now let us help you take your event to the next level. working with your chosen themed menu, we will help to transform or fine-tune your venue in a way that all the elements come together. by providing visual and audio elements, we can help your banquet be a true experience. our team of technicians will utilize lighting fixtures to add the colors that embody your theme and our music will help set the tone for your special guests.

enjoying our gulf coast menu? imagine walking onto our outdoor patio enjoying the wonderful gulf coast views and weather. you are greeted with a tropical cocktail as your step into a world of brilliant blues and wonderful sunset lighting effects. in the background, you will find yourself going back to the first time you saw jimmy buffet and the fun you had. this is sure to set the stage for the wonderful event to come.

mardi gras is a wonderful experience...one that excites all of our senses. picture yourself in the middle of a mardi gras celebration, a brass band playing and the excitement all around you as your venue is filled with purple and gold light. you can not help but be a part of the magic.

or, perhaps you have taken your guests to the grand steakhouse for the evening. you are greeted with a classic cocktail with the sounds of modern jazz filling the room. the warmth of burgundy and gold lighting guides you to your most memorable dining experience.



an evening with your close friends and family is always a wonderful experience. in the garden, the smell of fresh flowers and herbs and the sea air fill the air. a family-style meal is what you have chosen for the evening. the garden is a-glow with warm light that allows you to see all the wonderful offerings as well as mingle with your guests. soft music in the background takes you back to a simpler time where you can just relax and enjoy yourself.

you can utilize our suggested combinations for any menu or fine-tune them to your tastes.

## video systems

### projection/data monitors

our full assortment of high definition projection systems and data monitors provide you with the proper technology for any need. from custom rear screen projection, to pieces for any size venue, we are ready to bring your message to your audience. we will assist you in making the best choice for your specific needs, allowing you to sit back and watch the show.

- 42" data monitors
- Video projection systems

### screens

we have a full assortment of projection screens to ensure that your audience has opportunity to see and retain everything that you've created for them. from small insta-theater screens, to large format hd fast-fold screens and outdoor screens, we have everything you need to make a visual impression.

- high contrast specialty theater screens
- theatrical drape

### switching systems

make the seamless transition between computer generated presentations, to video roll, then to live images of your c.e.o. on stage and make it look like a broadcast newscast. we have multiple switching systems for every need on site. keeping your meeting flowing between speakers and media, will keep your audience engaged and excited. let us create a perfect solution for your event.

- seamless broadcast switchers and scan converters-keeps your event flowing





## cameras

as technology changes, count on us to have latest pieces to help make your meeting a truly amazing event. our inventory of camera systems can record, project and archive every moment you are here. add an "award show feel" to your live event with image magnification on large screens or help your sales team grow with immediate feedback of role playing. we can also record that great teambuilding competition while at the resort and show it at your evening function. allow us to create a custom video so that you can remember your event for years to come.

- studio configured cameras
- hand held digital video cameras

## audio

whether your event is a sales conference, product launch, awards gala or employee meeting, we know how important it is to ensure your attendees are treated to the best audio presentation possible. by offering the latest in audio technology and employing highly trained and experienced technicians, we are fully prepared to ensure a successful event. choosing the right sound systems, microphones and accessories, enhance the impact your meeting will have with your attendees. our knowledge of how to utilize the proper technology paired with our knowledge of the resort, will help make that special event outside even more spectacular while also making that keynote address more impactful and keeping your guests on the dance floor all night long.

- sound systems for every venue
- full inventory of wired and wireless microphones
- specialty microphones
- audio mixers for any event
- playback devices





## lighting

in today's environment there is no better way to transform a room into a custom venue designed by you with your theme and even your menu. with the wide variety of equipment in our lighting inventory, we can create that amazing events. imagine a venue warmed in your corporate colors and logos moving through the room creating excitement. we can also take the spectacular menu you've built and create a feel that carries the theme throughout your entire event. picture pastel colors while sipping your tropical cocktail and listening to the sounds of the islands. envision your employee of the year being announced to the flash of strobe lights as they walk to the stage and take their well-deserved place in the spotlight. we know that you have taken great effort and care to choose just the right dresses, linens and flowers. why stop there? carry your special colors through your entire room with a lighting package.

- complete stage lighting packages
- specialty intelligent lighting
- custom gobo creation
- room lighting packages

## décor

the atmosphere of your event can make the difference from "good to great". we are here to assist you in bringing "amazing" to all of your guests. our staff will work with you to take your guests wherever you want to go by utilizing many current trends in décor, soft sets and the latest technology. keeping your guests engaged is the goal and with a venue that is exciting and functional, you can do just that.

- theatrical pipe and drape in numerous colors
- spandex pieces in many shapes and sizes
- spandex columns
- acrylic podiums and specialty tables
- theatrical lighting



## packages

### lcd client support package I | 200.00

- small meeting rooms
- includes up to 80" pop-up projector screen, skirted projector table, a/c cable package, connective cabling and up to one hour of on-site technical support. does not include projector.

### lcd data projector package I | 350.00

- includes lcd client support package I and lcd projector.

### lcd client support package II | 400.00

- ballroom meeting rooms
- includes 7.5'x10' draped projector screen, skirted projector table, a/c cable package, connective cables and up to one hour of on-site technical support. does not include projector.

### lcd data projector package II | 550.00

- includes lcd client support package II and lcd projector.

### lcd client support package III | 600.00

- magnolia 4 ballroom
- includes 9'x12' draped projector screen, skirted projector table, a/c cable package, connective cables and up to one hour of on site technical support. does not include projector.

### lcd data projector package III | 750.00

- includes lcd client support package III and lcd projector

### sound system package I | 275.00 up to 200 people

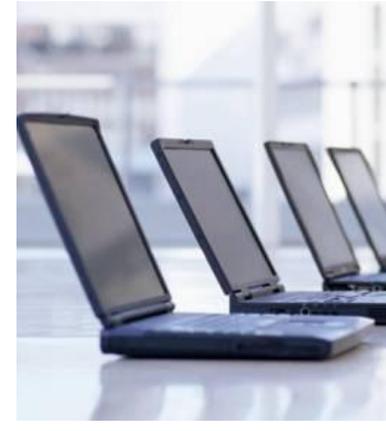
- (1) wired microphone with stand
- (1) 4-channel mixer
- (2) jbl speakers (15" driver) with stands
- requires audio technician

### sound system package II | 750.00 up to 350 people

- (1) wired microphone with stand
- (1) 16-channel mixer
- (1) full processing rack
- (2) bose speakers with stands
- requires audio technician

### flipchart package | 60.00

- (1) flipchart stand
- (1) pad
- (2) markers



package pricing does not include service charge

## internet services - conference center

do you need access to the internet to show your guests the latest trends, your corporate site or just to stay in touch? if so, we can assist you with your needs. from one connection to a dedicated band-width, we will make sure you are in touch with the world.

- one to four connections | 75.00 each
- five to nine connections | 65.00 each
- 10 connection buy out | 600.00
- 15 connection buy out | 825.00
- 50 connection buy out | 1250.00

## accessories

it is the little things that seem to make life easier sometimes and in presentations they are crucial. we have a full array of accessories to make your meetings more efficient and enable them to flow smoothly.

- computers
- wireless mice
- que lights
- speaker timer
- office equipment

## business center

we also offer a fully stocked and staffed business center to be your office away from work. we have computer workstations available 24-hours a day as well as a fully staffed facility during normal business hours. our services include popular offerings such as copies, fax services, scanning and other computer related needs. if your group is in need of professional signage, we can provide you with numerous options.

- 8.5" x 11" signage – full color | 5.00

for registration desks, table signage, door signage, and much more. optional 8" x 10" frame mount.

- 11" x 17" signage – full color | 12.00

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

- exhibitor signage – black color | 15.00

exhibitor identification signage. designed to be hung from exhibit booth backdrop.



## labor

### service charge

all basic equipment orders are subject to service charges for installation and dismantle. additional labor charges will apply to more complicated requirements. the audio visual innovations representative will supply a complete cost summary.

### operators

- basic equipment operator (five hour minimum) \$65 per hour



## procedures and conditions

all equipment will be set up 1 hour prior to meeting start time based on room availability. rental prices are per room, per day unless otherwise noted. prices are subject to availability and can change without notice.