



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

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



# GRAND EVENTS

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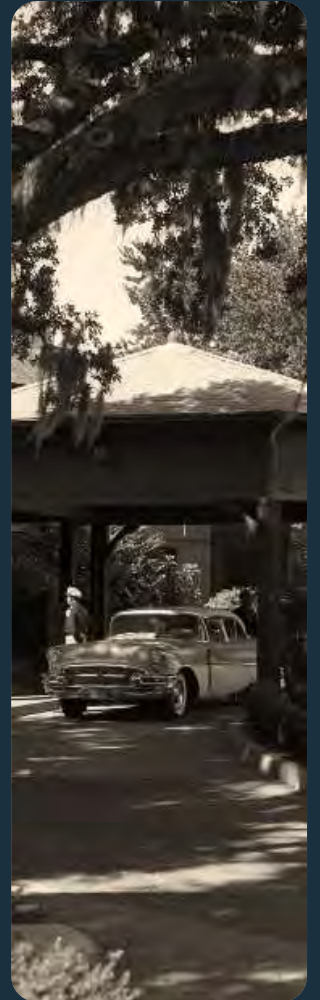
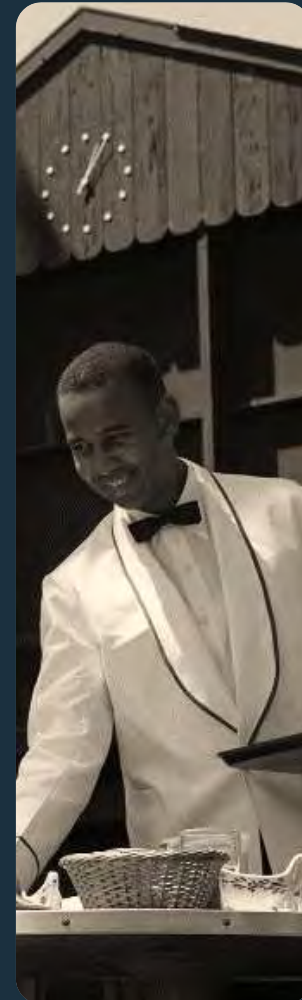
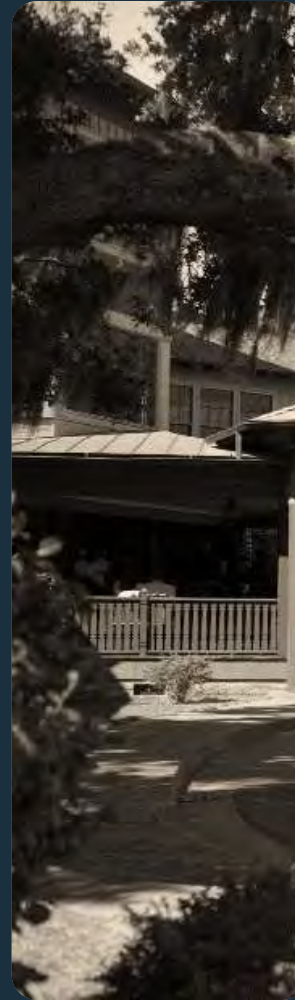
## THE HISTORY

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

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

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

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





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## GRAND HOTEL APP

### OUR PROPERTY AT THE TOUCH OF A BUTTON

an easy way for you and your attendees to stay up-to-date with our property information.

#### some of the features include...

- resort map
- daily activity guides
- spa information and appointments
- hotel reservations
- pictures of hotel rooms
- dining information and reservation links
- golf tee times
- cabana and lounge rentals
- fire pit rentals
- general property information
- local information
- bike and watercraft waivers



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## EVENT ENHANCEMENTS

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

### TABLE CENTERPIECES

- fresh-picked grand **chef's** garden herb centerpieces displayed in mason jars \$15 per table
- floral centerpieces designed by our grand florist through oak & azalea boutique at the grand hotel
- specialty table linens and chair covers
- centerpiece price points
- \$100 - round or long and low 10 top or 8-16 ft. rectangle (no minimum)
- \$79 - round or long and low 10 top or 8 ft. rectangle (2 minimum)
- \$59 - round 10 top or 8 top (6 minimum)
- \$39 - petite very small compact 2 top or end table (10 minimum)
- all may include any combination of the following: hydrangea, snaps/stock, roses, fugi mums, pompoms, peruvian lily, magnolia greens and other seasonal accent flowers



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## TRANSPORTATION SERVICES

- AIRPORT TRANSPORTATION  
(RESERVATIONS ARE REQUIRED, BASED UPON AVAILABILITY)
- airport transportation is available from the mobile, pensacola, and fairhope airports
  - fairhope from/to the grand hotel: \$40 per vehicle | 4hr notice required | pop up \$50 per vehicle
  - group rates will vary on contract. multi-passenger rates available. no more than 10 people with luggage.
  - normal operating hours 6:30pm – 11pm – early departures prior to 6:30 a.m. or late arrivals after 10 p.m. is an additional \$35 per person. early and late bookings based on availability.
  - private car service, \$395 up to 2 people, \$90 for third person

# People	1	2-3	4-6	7-8	9-up
Price/Person	\$120.00	\$90.00	\$85.00	\$80.00	\$75.00
One way trip	\$120.00	\$180-\$270	\$340-\$510	\$560-\$640	\$675-up
% Off Rate		25%	29%	33%	37%

- TRANSPORTATION AROUND FAIRHOPE  
(BASED UPON AVAILABILITY)
- restaurant transport as follows with 20% gratuity for parties of 5 or more.
    - fairhope restaurants - \$20 per person, round trip
    - wash house restaurant - \$15 per person, round trip
    - jesse's restaurant - \$35 per person, minimum of 8 people, round trip
    - oak hollow farm - \$25 per person, round trip
    - hertz | enterprise - \$40 per person, one way
  - transportation after 10pm based on availability at double rate
  - other locations must be quoted

- CANCELLATION POLICY | FLIGHT CHANGE POLICY
- 72 hour cancellation notice is required. 100% of estimated fee will apply if notice not provided. the 25 passenger minibus requires a two week cancellation notice.
  - if changes to pickup or departure times within the 72 hour notice are given outside weather delays/airline changes flight, additional fee will be incurred.

- ADDITIONAL INFORMATION
- all fees will be charged to the room or master account
  - no beverage of any kind allowed in the grand hotel vehicles
  - no smoking is allowed in the grand hotel vehicles



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## GREENER GRAND

SUSTAINABLE FOOD & BEVERAGE

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

- local honey –grand hotel bees, alabama
- sweet potatoes-sirmon farms, baldwin county, alabama
- pecans-b&b pecans, baldwin county, alabama
- oysters-local farm raised, alabama
- stone ground grits-**claudé's** stone ground grits, baldwin county, alabama
- sausage-conecuh sausage, conecuh county, alabama
- peaches-chilton county alabama
- produce-covey rise farms, louisiana
- catfish-harvest select, uniontown, alabama
- produce-**grand hotel chef's garden**
- produce-local appetite
- produce-urban pepper farm





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## GREENER GRAND

SUSTAINABLE FOOD & BEVERAGE

### ALABAMA FARM RAISED OYSTERS

farm raising oysters is something that's fairly new to alabama. because the oysters are grown in baskets, they are raised above the muddy bottom. that way they get all the nutrients of the water without ingesting any mud. the oysters are graded and run through a tumbler to polish the shell and keep them smaller with a deep bottom shell (known as the cup). the result is a creamy, plump oyster with a buttery, fresh, and crisp taste. some have even compared the taste of the oyster to salted butter. oysters are a reflection of the place they grow as they carry the flavor of each place—the water, the environment, the weather.





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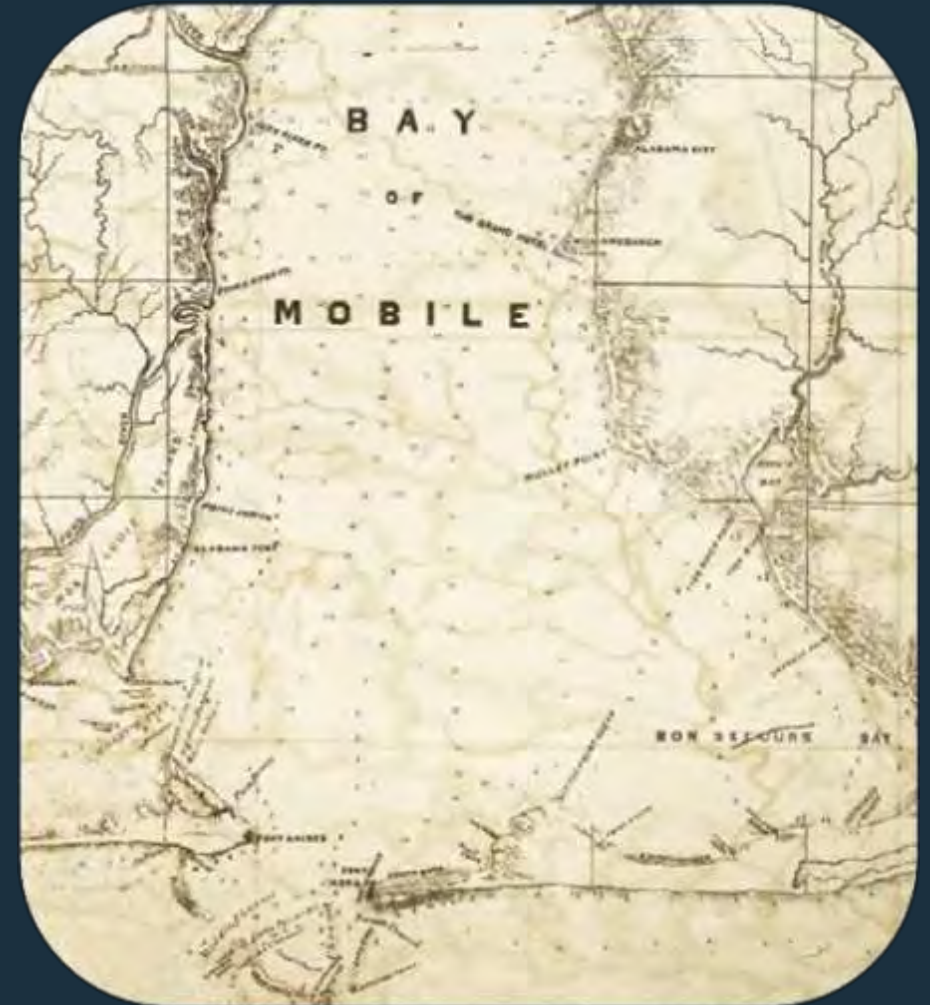
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## GREENER GRAND

### GREEN MEETINGS

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

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



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## GREENER GRAND

### AWARDS, RECOGNITION AND CERTIFICATIONS

- audubon certified resort and golf club
- eastern shore chamber of commerce “**environmental** award for 2008-2009”
- 2024 baldwin county “**environmental** achievement award”
- 2010 best of mobile award by the u.s. commerce association (usca)
- “**being green award**” from earth day mobile
- eco-star – first hotel in alabama to be certified by the state

### GREEN PARTNERSHIPS

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



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## GREENER GRAND

### FOOD AND BEVERAGE

- any compostable item is composted
- local honey, meats, cheeses, produce, oysters, markets, vendors are utilized
- **fresh produce and herbs grown in chef's garden**
- bio dynamic wines available
- over 57,000 wine and liquor bottles are recycled each year
- eliminated harmful chemicals from cleaning supplies (99.8% phosphate free)
- assisted alabama department of environmental management with their program for green certification of hotels, restaurants and bars

### SPA, GOLF AND RESORT SHOP

- certified organic skin care line
- spa retail shop sells bamboo clothing and soy retail products
- hair care line uses no plastic, made from plant-vegetable products, and uses little water and no preservatives
- **resort shop carries a line of "green" and "eco-friendly" items**
- grounds department
- green buffer areas to preserve habitat
- saltwater solution utilized to kill weeds versus round up
- fertigation utilized for water and chemical efficiencies
- retention ponds utilized for irrigation versus using city water

### PROPERTY WIDE INITIATIVES

- audubon certified
- paperless billing and guest folios
- recycle printer toner cartridges
- recycle bottles, cans, newspapers, magazines, paper and cardboard
- hvac automatically turns off in guest rooms when patio door is opened to conserve energy and controls public space
- echo program in place by not washing sheets and towels every day in guests rooms (unless requested)
- tissues are made from 20-30% recycled fiber
- low flow sinks and toilets
- replacing incandescent light bulbs with compact fluorescent light bulbs or l.e.d.
- property management system used for hvac to control public space
- cooling towers that recycle water used to cool the condensers on the chillers (hvac)
- carpet cleaning process reuses water that is passed through cleaning process & is drinkable
- web based payroll system (no paper checks)
- 45% reduction of landfill materials 2007 to 2012
- rechargeable candles used in some areas
- **your choice program for "points" or "plant a tree"**



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## TEAM ACTIVITIES

choose from our following options of classes...

### FLORAL DEMONSTRATION CLASS

10 days notice required

\$40 per person | 10 person minimum | 25 person maximum | 90 minutes

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

### FLORAL HANDS-ON CLASS

10 days notice required

\$60 per person | 10 person minimum | 25 person maximum | 90 minutes

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



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## CULINARY CLASSES

CHEF ATTENDANT REQUIRED FOR EVERY 10 GUESTS AT \$250 EACH

### TEAM BUILDING COOKING CLASS

30 days notice required | 10 person minimum- 30 person max

lunch - \$150 per person

dinner - \$250 per person

this is a hands-on fun class to get your team engaged in learning how to cook. your team will be broken up into groups and each group will participate in creating a specific portion of your chosen menu with the skilled guidance of one of our culinarians.

### PRIVATE CHEF EXPERIENCE

30 days notice required | 20 person minimum

lunch - \$85 per person

dinner - \$165 per person

one of our grand chefs will conduct a fun & educational cooking class and when completed, you will get to eat the finished product! choose from one of our three menu options or contact your event manager so a chef can create a custom class fit your **group's desires. you will receive an educational cooking class,** lunch, recipes, and not to mention, you will have an amazing time learning.

### SOUTHERN TREATS CLASS AND FAMILY-STYLE DINNER

- shrimp and grits
- bacon braised greens
- pan-fried chicken cutlets
- potato hash
- heirloom salad
- broccoli and ham salad
- chocolate mousse
- southern cobbler

### JUBILEE FAMILY-STYLE TEAM COOKING

- escabèche salad – onions, peppers, lemon, lime, herbs, spring mix
- corn mâque choux
- conecuh and chicken étouffé
- mobile bay crab cakes
- court-bouillon - peel and eat shrimp
- corn bread
- bananas foster

### 3<sup>rd</sup> COAST KITCHEN TEAM BUILDING

- asparagus & tomato salad
- lemon-herbed cous cous
- apple mint slaw
- creole-glazed chicken
- crab cake
- pickled shrimp
- flambéed apples & oat crumble

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## BEVERAGE ACADEMIES

30 days notice required

\$80 per person | 10 person minimum | 30 person maximum

**the grand hotel's beverage team will be teaching lecture-**style classes that are aimed at expanding the participants knowledge of beverage basics while also incorporating more advanced techniques. whether you are a beginner or an expert, the classes are a fun experience. in each beverage academy you will receive a one hour beverage demonstration, recipes and a beverage sampling.

choose from the following classes:

- history of the american cocktail
- bourbon demystified
- intro to gin
- wine 101
- scotch - **a gentlemen's delight**
- intro to tequila
- rum - the pirate juice
- the world of liquor and cordials
- warm drinks - cold nights





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## THE GRAND AMAZING RACE

just like the famous television show, your team must work together to conquer all obstacles in this high energy team building event. our updated amazing race allows the teams and the facilitator to check the leaderboards, view and display pictures & videos in real time, and be able to relive the fun with a direct link to the image gallery and leaderboard that can be viewed at any time

overview:

- **team members can be pre-assigned**, or randomized at the start of the event
- **each team will be provided a link for their individual tasks** - tasks are randomized to prevent crowding
- **teams will receive clues that will lead them across the property, where they will complete tasks, upload pictures & videos, create a team chant, and race to be the first to complete this interactive challenge**
- **teams must correctly complete each task to earn points and receive the next clue**
- **teams must complete all the tasks and finish the amazing race together**

objective:

the first team to correctly complete all tasks together and earn the most points is the winner

cost | \$300 per team

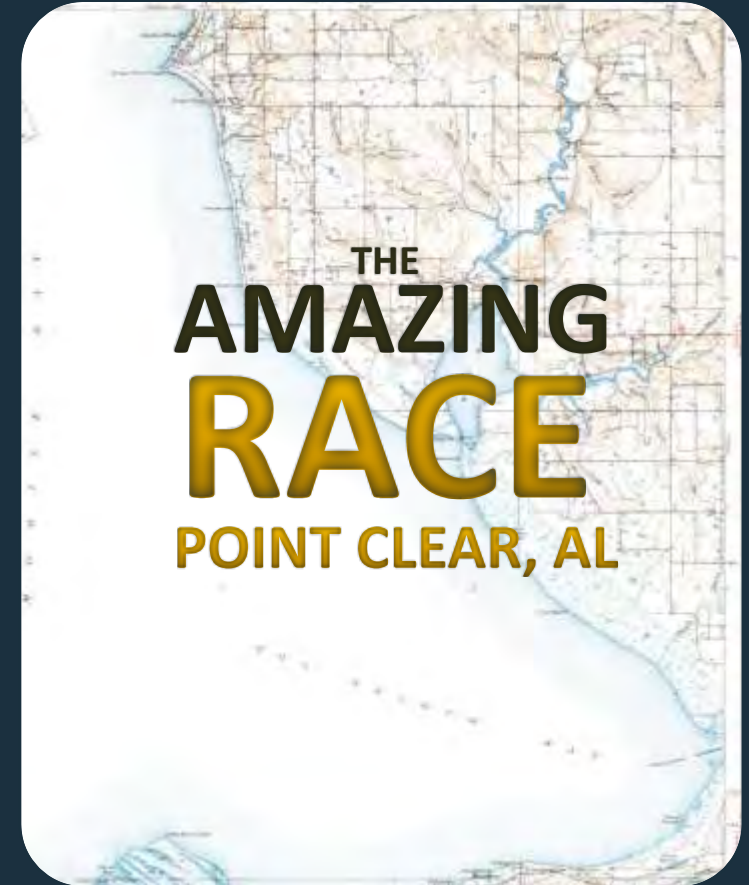
time | one and a half hours - fifteen minute introduction, one hour competition, fifteen minute wrap up

2 team minimum | 15 team maximum | 8-10 people per team maximum

add ons

medals | \$10 per medal

team bandanas | \$2 per person



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## THE GRAND BOAT BUILDING REGATTA

ahoy mates! are you ready to set sail? the grand boat building regatta focuses on team interaction, creativity, leadership discovery and attention to directions. this event is guaranteed to be a crowd pleaser! our updated software allows the teams and the facilitator to check the leaderboards, view and display pictures & videos in real time, and be able to relive the fun with a direct link to the image gallery and leaderboard that can be viewed at any time.

overview:

- **teams are given materials to craft a vessel capable of carrying the first mate across the finish line**
- **team members can be pre-assigned, or randomized at the start of the event**
- **teams will have 10 minutes of design time and 60 minutes to build a boat matching their design**
- **each team must select a captain, first mate and a navigator**
- **the captain must lead the team from design, to build out, to launch**
- **the navigator will be provided a link and must track their progress, documenting the event**
- **the first mate must board the boat and will sink, swim, or sail across the finish line**
- **points are awarded for design, seaworthiness, time afloat, fastest time, team flag, team chant, and more...**

objective:

build out a boat that closely resembles the initial design, design your team flag, craft your chant, launch your boat with first mate aboard, and paddle across the finish line

cost | \$400 per team | 2 team minimum | 10 team maximum | 8-10 people per team

*\*boat building regatta recommended time is 2-hours, but can be reduced to 1-½ hours if needed*

add ons:

medals | \$10 per medal

hydration station | price charged on consumption

champagne toast | bartender required and price based on consumption



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## THE GRAND GAMES

feeling competitive, or just looking for some fun?! we have a variety of options you and your groups are sure to enjoy. our recreation team can provide games or setup a **tournament including a judge, referee and scorekeeper for bragging rights...**

### GAMES

choose from a selection of large outdoor or indoor games for your event, recreation associates are available upon request to maintain and reset games, referee or scorekeepers are available for competitions

• **cornhole** • **giant jenga** • **ladderball** • **bocce ball** • **giant connect 4** • **mega chess** • **giant checkers** • **and more...**

cost | \$50 per game — \$50 per attendant, per hour — \$50 per referee or scorekeeper

### TOURNAMENTS

gather your team and compete for bragging rights, includes setup and equipment, recreation associates are available upon request to maintain and reset games, referee or scorekeepers are available for competitions

• **bingo** • **horseshoes** • **croquet** • **volleyball** • **team olympics**

cost | \$150 per hour — \$50 per attendant, per hour — \$50 per referee or scorekeeper

### 5K OR FUN RUN

race across the property in a 2k or 5k run, our team will set the course, provide directional signage, and start the race, recreation associates are available upon request to direct the runners, timekeepers are available for competitions - one timekeeper required for each group (age, gender, etc.)

cost | \$250 — \$50 additional attendant, per hour — \$50 per timekeeper



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## PICKLEBALL TOURNAMENT

pickleball is a sport that is fun for the whole family as it combines many elements of tennis, badminton, and ping-pong. it is quite easy to pick up, which contributes to its popularity. pickleball is an excellent opportunity to make friends, move your body, and enjoy the gorgeous alabama sun. with stunning views and a world-class staff, your expectations are sure to be exceeded. our facility includes a covered pavilion with chairs, tvs, a bar, and men/women's restrooms, (11) lighted hard surface courts, and state-of-the-art led lighting for night play through 9pm. the tennis shop sells pickleball racquets, balls, and apparel. our team of professionals offer lessons and clinics, regular open play sessions, and round robin tournaments.

cost | \$30 per player

8 player minimum | 32 player maximum

includes court fees for two hours, equipment, and assistance from our professional. Prizes are not included.



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## PROFESSIONAL CROQUET TOURNAMENT

the grand hotel started offering croquet in the mid-1940s. our game has been elevated with the addition of 2 championship 6 wicket golf croquet lawns at our lakewood club. golf croquet is a version of the game that is very popular due to the fact that new players can be introduced to the game rather quickly and can begin playing after learning just a few basic concepts and skills. the croquet lawns are tif-eagle bermuda, an ultra-dwarf grass, which is the same used on the (2) lakewood golf courses. each lawn is regulation size (84 feet by 105 feet) with boundaries around the perimeter. our tennis shop sells croquet apparel and mallets. the croquet courts are reserved for 90 minutes and the croquet mallets are complimentary to use. associates are available onsite for assistance should you require it and we offer weekly lesson, clinics, and structured play opportunities.

cost | \$30 per player

8 player minimum | 24 player maximum

includes court fees for two hours, equipment, and assistance from our professional. prizes are not included



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## THE GRAND ACTIVITIES

relax, unwind, or learn about the rich history of our property

### OLD FASHIONED BONFIRE AND S'MORES:

relaxing on the beach and roasting marshmallows will bring back memories and this event is sure to help create new ones!

- \$500 for 1 hour for up to 50 people
- \$100 for each additional 50 people
- \$100 for each additional hour
- \$50 per attendant per hour

### GRAND SANDCASTLE CLASS:

our team will provide the tools, equipment, and know how to help you build the castle of your dreams

\$100 per group

2 groups minimum | 10 groups maximum | 4-5 people per group maximum

### GRAND HOTEL HISTORY TALK:

a complete history of the hotel from the civil war to current times followed by a q&a with our award winning historian. av presentation available for an additional charge

\$200 — \$150 additional for av presentation

*\*third party vendors must be licensed and insured, and must provide a certificate of liability prior to being scheduled for any group events - prices vary per event/vendor.*





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## SET SAIL ON THE JUBILEE

jubilee, a 22' bay island duffy boat, is perfect for a relaxing and breathtaking cruise on mobile bay. jubilee is equipped with ample seating for up to 6 passengers, driven by a uscg captain, forward and aft tables that are perfect for picnics, cocktails, or charcuterie, with 360 degree views of the water.

the best part? since she is fully electric, your cruise will be quiet and soothing!

the excursion time is set at 1.5 hours from the grand hotel marina, this is including loading and unloading.

your event manager can guide you through our food and beverage options **that are “bay worthy” and available to enhance your mobile bay excursion.**

VISIT THE FOLLOWING LINK FOR MORE INFORMATION ABOUT BOOKING THE JUBILEE

<https://easternshorecharter.com/pricing/booking>



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## SPA ACTIVITIES

30 DAY NOTICE REQUIRED

### WELLNESS LOUNGE

RATES SUBJECTIVE TO ACTIVITIES OF CHOICE | 25 PERSON MINIMUM

allow us to bring the serenity and the wellness of the spa to you. choose from a selection of stations below for your guests to relax and enjoy during breakout sessions or during your registration period.

- tea and kombucha bar
- meditation station | recovery boots | relaxation goggles | hand hydration application
- knesko eye and/or lip mask application
- portable table massages up to two providers 5-10 minutes each

### ZEN DEN

\$150/HR OR \$800 FULL DAY (8 HOURS) | 20 PERSON MINIMUM

enjoy your own personal sanctuary complete with audio and visual imagery, individual meditation cushions, tea and infused water station, and stretching area. please note this is a zero talking environment, meant to deeply unwind, recharge and re-energize the mind and body.

### MAKE YOUR OWN SCRUB BAR

\$40 PER PERSON | 10 PERSON MINIMUM

enjoy this event as a team building activity or an individual experience. our spa staff will assist you in selecting the right blend of oil, texture of sugar crystals, and added essential **oils and accoutrements, hand picked from our very own chef's garden.** take home your personalized scrub for yourself, a loved one, or a co-worker!



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## SPA ACTIVITIES

30 DAY NOTICE REQUIRED

**SPA AFTER HOURS \$1500-\$5000++ (3 HOURS) 50 PERSON MAXIMUM**

enjoy the spa facilities without the usual crowd and embrace the quiet environment for a relaxing experience. spa attendants will be on hand to serve a beverage of your choice and ensure your exclusive experience is exceptional. after hour spa services such as massage and facials may be arranged for an additional fee. please inquire with the spa directly on availability.

- access to steam, sauna, locker facilities, whirlpool & relaxation lounge
- complimentary glass of champagne, mimosa, poinsettia, red or white wine
- additional catering can be arranged through your event manager

**SOUND MEDITATION \$50/PP++ 5 PERSON MINIMUM/NO MAXIMUM- PRIVATE SESSION**

hello fellow seekers of peace and relaxation! experience the power of sound healing and meditation to soothe your mind and body. immerse yourself in the calming vibrations of our hand crafted tibetan singing bowls designed to restore and rebalance your energy. studies show that singing bowls activate brain waves that synchronize with the vibrational frequencies of the **rhythm. this rhythm facilitates meditation, relaxation and is theorized to realign the body's cells** to vibrate harmoniously and calm the nervous system. this event offers a safe space for you to unwind, release stress, and find inner harmony. no experience is required, just bring an open mind and a willingness to unwind.

can also be offered as a float experience at one of our pools for an additional fee. please inquire with your event manager.





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## TEAM BUILDING GOLF ACTIVITIES

GOLF EXPERIENCE WITH A PGA PROFESSIONAL

INDIVIDUAL AND COUPLES LESSONS AT THE EXPERIENCE DRIVING RANGE

\$150 FOR INDIVIDUAL | \$50 FOR AN ADDITIONAL PERSON | TRACKMAN ALSO AVAILABLE FOR AN ADDITIONAL \$50 | 48 HOUR NOTICE REQUIRED

looking to work on your game? enjoy a private lesson with our PGA golf professional. whether **you're a beginner, intermediate or advanced player, we will customize the lesson to fit your golfing** needs. wanting to gain a few yards off the tee, get out of those dreaded bunkers or learn how to put? we are here to help you accomplish your golfing goals.

PLAYING LESSON WITH THE PRO

72 hour notice required | 9 hole individual or group playing lesson and lunch

- 1 golfer | \$300 plus \$75 cart & green fee
- 2 golfers | \$150 per player - \$300 plus \$75 cart and green fee per player
- 3 golfers | \$100 per player - \$300 plus \$75 cart and green fee per player

wanting to get out on the golf course with a PGA professional? allow our PGA golf professional to show you how to maneuver your way around one of our amazing golf courses. up to 3 guests can enjoy this fun experience getting tips about your swing and understanding how and when to hit certain shots throughout your round. once the 9-holes is complete, enjoy a complimentary lunch in our clubhouse.





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## TEAM BUILDING GOLF ACTIVITIES

GOLF EXPERIENCE WITH A PGA PROFESSIONAL

FUNDAMENTALS OF THE SWING CLINIC AT THE EXPERIENCE DRIVING RANGE

30 day notice required | 8 person minimum | 36 person maximum

\$50 per person for 90 minutes (instructor fee) plus \$15 driving range fee per player

choose one of the following options:

- full swing
- putting
- chipping
- pitching

this is a fun, hands-on activity that will teach anyone the fundamentals of swinging a golf club. **whether you're an experienced golfer or someone that's never held a club before,** allow us to teach you how to make golf simple.

NIGHT GOLF PUTTING EVENT

30 day notice required | 8 person minimum | 36 person maximum

\$50 per person for 90 minutes (instructor fee) plus \$15 driving range fee per player

have a fun night on the putting green on a glow in the dark putting course built just for you. enjoy glow sticks, music, food and fun competition as your team works together to turn in the lowest scores.



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## POOL & BEACH CABANAS | BUCKY'S FIREPITS

**CABANA AND POOLSIDE LOUNGER RENTALS** - [grandhotel.ipoolside.com](http://grandhotel.ipoolside.com)

- beach cabanas include
  - 4 bottles of water
  - 2 koozies
  - a fruit tray
  - access to a bluetooth speaker and refrigerator
- pool cabanas include
  - 4 bottles of water
  - 2 koozies
  - a fruit tray
  - fans
  - misters
  - access to a bluetooth speaker and refrigerator
  - internet & tv

**BUCKY'S LOUNGE FIREPIT RENTALS** - [grandhotel.ipoolside.com](http://grandhotel.ipoolside.com)

located on **ucky's lawn**, our six firepits are the resort's most desired settings to relax & unwind.

- seating for 5 people
- gourmet chips and dip
- bottled waters
- take-home leather coasters
- fleece blankets to use while at the firepits
- dedicated concierge



# GRAND EVENTS

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engaging service + entertaining spaces + authentic gastronomy

## LETTER FROM THE CHEF

Welcome to the Grand,

We want to offer our sincere gratitude to you for selecting the Grand Hotel for your upcoming event. I want to personally guarantee you will be delighted in our southern charm and exceptional cuisine. The Grand Hotel is a place exactly like no where else and holds a special place in my heart. You will have a wonderful experience whether it's your first visit or a cherished return with us- we will continue to delight with world class service and the finest quality culinary arts.

At the Grand, we embrace rich culinary traditions and focus on perfection in every bite. We pride ourselves in sourcing only the freshest ingredients from local farms, fisheries, ranches, and even grow our own herbs and produce here on the estate grounds. The dedication to fresh, local flavors allows us to showcase the bounty of the South in every dish. Our cuisine is focused heavily in our Southern Roots and draws inspiration from the coastal flavors of lower Alabama. This foundation is elevated by the global influences brought by our diverse team of chefs providing a unique culinary experience that you cannot get anywhere else.

We intend on exceeding your expectations by offering expert and hospitable planning in every phase with **top tier event planners who work closely with the Grand's culinarians, ensuring a perfect and personalized experience.**

I am honored to have the opportunity to craft an unforgettable dining experience for your event, and we look forward to welcoming you soon!

Thank you for being our guests,

*Mike Wehner*  
Executive Chef



# GRAND EVENTS

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engaging service + entertaining spaces + authentic gastronomy

## BREAKFAST - PLATED

### ALL AMERICAN | \$35

- fruit martini
- blueberry muffin
- farm fresh scrambled eggs
- herb roasted potatoes
- smoked bacon

### TRUE SOUTHERN GRITS BOWL | \$36

- fruit martini
- scrambled eggs, conecuh sausage, bacon, cheddar, green onion, diced tomato, baldwin county grits
- buttermilk biscuits

### BAYSIDE | \$41

- fruit martini
- croissant
- lump crab scramble
- fingerling potatoes & asparagus

### ALL PLATED BREAKFASTS INCLUDE:

- orange juice, apple juice and cranberry juice, grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas





# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## BREAKFAST - CONTINENTAL

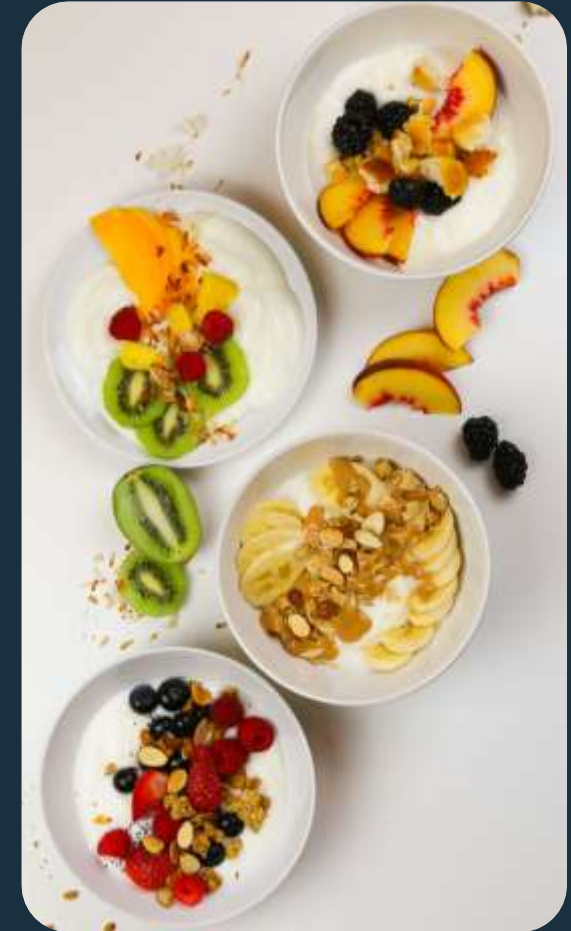
MINIMUM CHARGE OF 15 GUESTS | BASED ON THIRTY MINUTES OF SERVICE  
10% INCREASE FOR AN ADDITIONAL THIRTY MINUTES OF SERVICE

### THE POINT CONTINENTAL BREAKFAST | \$34

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

### OLD SOUTH CONTINENTAL | \$36

- orange juice, apple juice and cranberry juice
- fruit cup
- **chef's selection of two fruit smoothies**
- parfait bar - yogurt, granola, fresh berries, local honey, pecans, seasonal fruit preserves
- breakfast cereals with 2% and skim milk
- **the pastry shoppe's daily selection of house made pastries** - danishes, muffins, croissants, baldwin county pecan sticky buns, whipped butter
- build your own biscuit bar - chicken tenders, country-style sausage gravy, pimento cheese, pickles, tasso ham, pepper jelly, maple mustard, seasonal preserves
- grand gourmet coffee, decaffeinated coffee and taylor's of harrogate teas



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## BREAKFAST - CONTINENTAL

MINIMUM GUEST FEE FOR FEWER THAN 15 GUESTS BASED ON THIRTY MINUTES OF SERVICE | 10% INCREASE FOR AN ADDITIONAL THIRTY MINUTES OF SERVICE

### BAYSIDE STROLL CONTINENTAL BREAKFAST | \$37

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



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## CONTINENTAL ENHANCEMENTS

MINIMUM GUEST FEE FOR FEWER THAN 15 GUESTS | BASED ON THIRTY MINUTES OF SERVICE | 10% INCREASE FOR AN ADDITIONAL THIRTY MINUTES OF SERVICE | \*CHEF ATTENDANT FEE \$250

### STATIONS | PRICED PER PERSON

- omelet station\* - bacon, diced ham, spinach, peppers, diced tomatoes, green onions, cheddar and white cheddar cheese, barrel aged house hot sauce | \$21
- grand omelet station\* - **local crab, gulf shrimp, bill e's bacon, country ham, pickled** peppers, pico de gallo, spinach, diced tomatoes, grilled onions, caramelized mushrooms, feta cheese, cheddar cheese, barrel aged house hot sauce | \$25
- build your own biscuit bar - chicken tenders, country-style sausage gravy, pimento cheese, pickles, tasso ham, pepper jelly, maple mustard, seasonal preserves | \$22
- eggs benedict\* - poached eggs, country ham, tasso ham, cajun hollandaise, pepper jelly, toasted english muffins | \$21

### FROM THE PASTRY SHOP | PRICED PER DOZEN

- danishes - **the pastry shoppe's daily selection, freshly baked** | \$50
- muffins - **the pastry shoppe's daily selection, freshly baked** | \$50
- canelés | \$46
- fresh glazed doughnuts | \$50
- **chef's favorite flavored doughnuts** | \$54
- scones - clotted cream | \$48
- sticky buns | \$48
- cinnamon rolls | \$50





# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## CONTINENTAL ENHANCEMENTS

BASED ON THIRTY MINUTES OF SERVICE | 10% INCREASE FOR  
AN ADDITIONAL THIRTY MINUTES OF SERVICE

\*MINIMUM GUESTS FEE FOR FEWER THAN 15 GUESTS

### SIDES | PRICED PER PERSON

- herb-roasted potatoes | \$6
- bacon, cheddar, green onion loaded hash browns | \$7
- baldwin county grits | \$6
- buttermilk biscuits and country-style sausage gravy | \$10
- steel cut oatmeal bar - pecan compote, maple anglaise, dried fruit, fresh berries, peach preserves | \$11
- waffles- maple syrup, whipped cream, fresh berries, pecan compote | \$11

### HEALTHY SIDE ENHANCEMENTS | PRICED PER PERSON

- egg white frittata - spinach, mushrooms, peppers | \$9
- **chef's selection of two fruit smoothies** | \$9
- parfait bar - yogurt, granola, berries, local honey, pecans, seasonal preserves | \$8



### PROTEINS | PRICED PER PERSON

- scrambled eggs | \$7
- hard boiled eggs | \$6
- smoked bacon | \$8
- conecuh sausage | \$8
- benedict in a cup - english muffin croutons, hollandaise, diced ham, poached egg | \$12
- smoked salmon - herbed cream cheese, pickled onions, bagel chips | \$15
- point clear quiche - diced ham, swiss cheese, fresh spinach | \$12
- bacon tasting - **smoked bacon, bill e's bacon, brown sugar pepper** bacon | \$14

### BREAKFAST SANDWICHES | PRICED PER DOZEN

- sausage biscuit - house made sausage patty and biscuit | \$96
- breakfast croissant - smoked gouda, bacon and omelet croissant | \$108
- breakfast burrito – eggs, potato, house made chorizo, pepper jack, fire-roasted salsa, tortilla wrap | \$120
- grand egg muffin sandwich - canadian bacon, scrambled eggs, cheddar cheese, english muffin | \$108



# GRAND EVENTS

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engaging service + entertaining spaces + authentic gastronomy

## BREAKFAST - BUFFETS

BAYSIDE BREAKFAST | \$47

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

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



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## BREAKFAST - BUFFETS

GREAT OAKS BREAKFAST | \$49

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

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



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## BREAKFAST - BUFFETS

WELLNESS BREAKFAST | \$49

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

\*CHEF ATTENDANT FEE \$250

- orange juice, apple and cranberry juice
- freshly juiced fruits and vegetables\*:
  - beet, strawberry, mint
  - kale, apple, kiwi
  - carrot, pineapple, ginger
- freshly sliced fruit - a variety of three seasonal fruits and seasonal whole fruit
- strawberry-banana and local blueberry smoothies
- heart healthy breads - bran muffins, banana nut muffins
- breakfast cereals with 2% and skim milk
- parfait bar - yogurt, granola, fresh berries, local honey, pecans, seasonal preserves
- smoked salmon - herbed cream cheese, pickled onions, chopped eggs, bagel chips
- egg white frittata - spinach, caramelized mushrooms, peppers
- hard boiled eggs
- smoked turkey
- chicken and apple sausage
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas





# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## BREAKFAST - BUFFETS

BRUNCH AT THE GRAND | \$86

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

\*CHEF ATTENDANT FEE \$250

- orange juice, apple juice and cranberry juice
- freshly sliced fruit - a variety of three seasonal fruits
- parfait bar - greek yogurt, granola, berries, local honey, pecans, seasonal fruit preserves
- grand garden salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- **the pastry shoppe's daily selection of house made pastries** - danishes, muffins, croissants, baldwin county pecan sticky buns, whipped butter
- smoked salmon - herbed cream cheese, pickled onions, chopped egg, bagel chips
- farm fresh cage free scrambled eggs
- gulf shrimp and grits - local grits, conecuh sausage, smoked tomato gravy
- pecan chicken & waffle skewers - maple pecan syrup
- sorghum glazed carved ham - kitchen mustard
- three potato and sausage hash
- grilled asparagus and crab hollandaise
- bacon tasting - **smoked bacon, bill e's bacon, brown sugar pepper bacon**
- breakfast tasters
  - conecuh gravy with fried biscuit croutons
  - oatmeal with fruit and nut compote
  - bacon, green onion and cheese frittata



- grand omelet station\* - **local crab, gulf shrimp, bill e's bacon,** country ham, pickled peppers, pico de gallo, spinach, diced tomatoes, grilled onions, caramelized mushrooms, feta cheese, cheddar cheese, barrel aged house hot sauce
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## BREAKS - AM

PRICE IS PER PERSON AND BASED ON 30 MINUTES OF SERVICE  
10% INCREASE FOR AN ADDITIONAL 30 MINUTES OF SERVICE

### FARMER'S MORNING BREAK | \$25

- green apples, red apples, oranges, bananas, blueberries, raspberries, seasonal whole fruits, grapes
- compressed local fruit martini
- biscuit bar - chicken tenders, country-style sausage gravy, pimento cheese, pickles, tasso ham, pepper jelly, maple mustard, seasonal preserves
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas
- gourmet sodas and soft drinks

### DOUGHNUT AND COFFEE BREAK | \$26

MINIMUM GUARANTEE OF 40 PEOPLE

- glazed, chocolate pop rock, blueberry pecan, key lime, maple bacon, strawberry and sprinkles
- doughnut holes with flavored sugars: cocoa, cinnamon sugar, vanilla
- milk bar -2% milk, skim milk, chocolate milk
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas

### COFFEE SHOPPE BREAK | \$23

- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas
- house made flavored creamers to include dulce de leche, vanilla and a seasonal selection
- macarons, mini coffee cakes, short bread spoon, palmiers
- house made iced coffee



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## BREAKS – ENHANCEMENTS

\*BARTENDER FEE \$200

- mimosa | \$14 each\*
- bloody mary | \$14 each\*
- bottled spring water | \$6 each
- gourmet bottled water | \$7 each  
perrier, perrier with lime
- bottled fruit juices | \$7 each  
apple, cranberry, orange
- freshly prepared lemonade | \$65 per gallon
- arnold palmer | \$65 per gallon  
combination of lemonade and iced tea
- carafes of milk | \$8 per person  
2%, skim or chocolate milk



- energy drink | \$7 each  
red bull, red bull sugar-free, monster ultra paradise
- hydration station | \$7 each  
selection of sports drinks
- beverage break | \$6 each  
coca cola, diet coke, coke zero, sprite, dr pepper,  
diet dr pepper, flavored sparkling waters
- gourmet sodas | \$7 each  
selection of local and craft made sodas
- grand gourmet coffee and hot tea service | \$95 per gallon
- coffee delights | \$18 per person  
freshly whipped cream, cinnamon sticks,  
chocolate shavings
- flavored coffee syrups | \$5  
french vanilla, caramel, hazelnut

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## BREAKS - PM

PRICE IS PER PERSON AND BASED ON 30 MINUTES OF SERVICE | 10% INCREASE FOR AN ADDITIONAL 30 MINUTES OF SERVICE | MINIMUM GUARANTEE OF 25 PEOPLE

### CHOCOHOLIC BREAK | \$28

- chocolates
  - fudge brownies
  - chocolate macarons
  - nutella mousse cups
  - chocolate covered strawberries
- milk bar
  - 2% milk
  - skim milk
  - chocolate milk
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas
- hot chocolate
  - house made marshmallows
  - whipped cream
  - chocolate shavings

### COOKIE MONSTER BREAK | \$28

- cookies
  - black & white
  - i love you a latte
  - blueberry cobbler
  - key lime
  - salted brown sugar
  - everything but the kitchen sink
- milk bar
  - coco puff milk
  - fruity pebbles milk
  - cinnamon toast crunch milk
  - 2% milk
  - whole milk

### TEA TIME BREAK | \$32

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

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## BREAKS - PM

PRICE IS PER PERSON AND BASED ON 30 MINUTES OF SERVICE | 10% INCREASE FOR AN ADDITIONAL 30 MINUTES OF SERVICE | MINIMUM GUARANTEE OF 25 PEOPLE  
\*CHEF ATTENDANT FEE \$250

### MOVIE BREAK | \$22

- bagged popcorn
- nacho station - jalapeños and queso
- local & craft gourmet sodas
- movie candy to include
  - sour patch kids
  - peanut **m&m's**
  - milky way
  - snickers
  - plain **m&m's**
  - whoppers
  - swedish fish

### ICE CREAM PARLOR STATION\* | \$24

- ice cream novelties
- vanilla ice cream floats made with coke, root beer and jones gourmet sodas
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas
- whipped cream, chocolate shavings, candied pecans



### MEDITERRANEAN BREAK | \$29

- house made hummus with, almonds, olives, house cured meats, sweet peppers, tomato, cucumbers, celery, carrots
- tzatziki dip
- pita chips
- bottled water
- flavored sparkling waters
- perrier and perrier with lime

### CANDY SHOPPE | \$ 24

- candies
  - plain **m&m's**
  - peanut **m&m's**
  - sour patch kids
  - twizzlers
  - **reese's** pieces
  - gummy bears
  - caramels
- local & craft gourmet sodas
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## BREAKS – PM

### BAKED GOODS | PRICED PER DOZEN

- warm jumbo salted pretzels – mustard, queso | \$45
- double fudge brownies and brown butter blondies | \$60
- macarons | \$72
- fresh baked jumbo cookies | \$60
  - chocolate chunk
  - sugar
  - white chocolate macadamia nut
  - oatmeal raisin
  - gluten friendly peanut butter
- chocolate covered strawberries | \$48
- freak cupcakes | \$96
  - chocolate ice cream sundae
  - cinnamon churro
  - lemon pie

### SWEET | PRICED PER PERSON

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



### SAVORY | PRICED PER PERSON

- crudités cubes - low fat ranch | \$7
- hummus - spiced pita chips | \$12
- house spiced potato chips | \$8

### WRAPPED ITEMS | PRICED PER PIECE

- large candy bars | \$5 each
- frios all-natural fruit bars | \$9 each
- kind bars | \$6 each
- luna bars | \$7 each
- granola bars | \$6 each
- potato chips | \$4
- pretzels | \$5
- bagged popcorn | \$6

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## TRAVELER'S BAGS - BAGGED

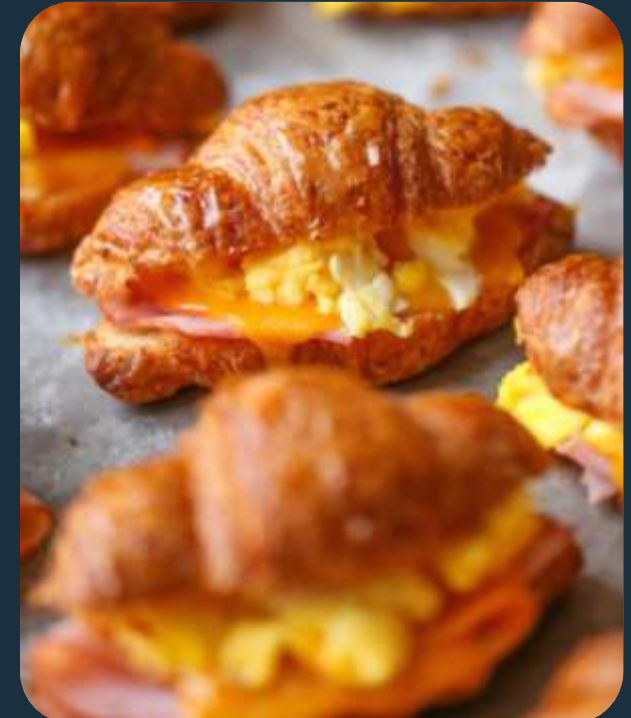
BREAKFAST TRAVELER'S BAGS | PRICED PER PERSON

SMOKED GOUDA, BACON & OMELET CROISSANT | \$29

- blueberry muffin
- bottled juice
- whole fruit
- granola bar

BREAKFAST BURRITO | \$29

- eggs, potato, house made chorizo, pepper jack, fire-roasted salsa, tortilla wrap
- blueberry muffin
- bottled juice
- whole fruit
- granola bar



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## LUNCH TRAVELER'S BAGS

PRE-SELECTED AND PRE-PACKED | \$35 PER PERSON

MARKET STYLE TO-GO | \$42 PER PERSON

preselected and packed in a brown bag for you or presented market style so that your guests can choose their own selections. travelers bag lunches are served with fresh fruit, potato chips and bottled water.

YOUR CHOICE OF ONE OF THE FOLLOWING FOR PRE-PACKED  
OR FOR MARKET STYLE PRESENTATION CHOOSE THREE:

- house smoked turkey breast, bacon, brie cheese and seasonal preserves served on wheat bread
- ms. **lillie's** gulf shrimp salad, lemon herb slaw on croissant
- prime rib, smoked gouda, bacon onion jam and arugula with herb truffle aioli on a brioche bun
- mediterranean veggie wrap – hummus, feta, olive oil, grilled veggies and greens in a tortilla wrap
- baldwin county honey pecan chicken salad on a croissant

YOUR CHOICE OF ONE OF THE FOLLOWING FOR PRE-PACKED  
OR FOR MARKET STYLE PRESENTATION, CHOOSE THREE:

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

YOUR CHOICE OF ONE OF THE FOLLOWING FOR PRE-PACKED  
OR FOR MARKET STYLE PRESENTATION, CHOOSE TWO:

fudge brownies, chocolate chip cookies, white chocolate macadamia nut cookies, gluten friendly peanut butter cookies or oatmeal raisin cookies



# GRAND EVENTS

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engaging service + entertaining spaces + authentic gastronomy

## LUNCH – PLATED

4 COMPARTMENT | PRICED PER PERSON  
MAXIMUM OF 75 PEOPLE

### SALAD TRIO | \$41

- honey pecan chicken salad
- gulf shrimp salad
- grilled french bread
- kale and quinoa salad
- coconut cream pie

### SMOKED BEEF BRISKET AND PIMENTO CHEESE SLIDERS | \$42

- ms. **lillie's** potato salad
- southern poppy seed coleslaw
- strawberry shortcake

### GULF SHRIMP AND BALDWIN COUNTY GRITS | \$44

- shrimp and grits - local grits, conecuh sausage, smoked tomato gravy
- garlic bread
- magnolia salad - tangled greens, local goat cheese, spiced pecans, strawberries, strawberry poppy seed vinaigrette
- banana pudding

### KOBE SLIDERS | \$42

- smoked gouda cheese, house made pickles, smoked ketchup
- grand spiced chips
- baby wedge salad- cherry tomato, fried onion, blue cheese crumbles, buttermilk dressing
- indulgent brownie

### MINI SANDWICHES | \$40

- mini cold cut sandwiches to include -
  - prime rib on a brioche bun
  - turkey and brie on wheat
  - pecan chicken salad croissant
- ms. **lillie's** broccoli salad
- loaded potato salad
- little **stephie's** snack



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## LUNCH – PLATED

SALADS | PRICED PER PERSON

### L.A. CAESAR SALAD | \$29

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

### 3RD COAST COBB SALAD | \$33

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

### BLACKENED RIBEYE SALAD | \$34

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



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## LUNCH - PLATED

PRICED PER PERSON

### SOUPS | \$11

- loaded baked potato
- vine-ripened tomato bisque

### SALADS | \$10

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



### ENTREES

- lemon-herb brined chicken - wild rice, farm vegetables, chicken velouté | \$35
- grilled by catch - roasted vegetables, lemon vinaigrette | \$41
- black bean and kale croquettes– chipotle corn purée, cilantro vinaigrette | \$32
- grilled roots and greens - turnips, baby carrots, sweet potatoes, brussels sprouts, fingerling potatoes, brocolinni, olive oil, herbs | \$33
- blackened redfish - herb grits, peppers, green beans, brown butter | \$40
- satsuma brined pork loin - wild mushroom cream, sirmon farms sweet potato purée, asparagus mushroom charred tomato salad | \$34
- gulf shrimp and grits- local grits, conecuh sausage, smoked tomato gravy | \$39
- 6oz beef filet - herbed garlic smashed yukon potatoes, braised green beans, tomato demi-glace | \$52

### DESSERTS | \$10

- key lime - torched meringue
- grand hotel bread pudding - signature whiskey sauce
- sour cream cheesecake - strawberry compote
- nutella tart

# GRAND EVENTS

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engaging service + entertaining spaces + authentic gastronomy

## MARKET STYLE LUNCH BUFFET

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

### MARKET STYLE LUNCH | \$51

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

#### YOUR CHOICE OF THREE OF THE FOLLOWING:

- house smoked turkey breast, bacon, brie cheese and seasonal preserves served on wheat bread
- ms. **lillie's** gulf shrimp salad, lemon herb slaw on croissant
- prime rib, smoked gouda, bacon onion jam and arugula with herb truffle aioli on a brioche bun
- mediterranean veggie wrap – hummus, feta, olive oil, grilled veggies and greens in a tortilla wrap
- baldwin county honey pecan chicken salad croissant

#### YOUR CHOICE OF TWO OF THE FOLLOWING:

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

#### YOUR CHOICE OF THREE OF THE FOLLOWING:

fudge brownies, chocolate chip cookies, white chocolate macadamia nut cookies, gluten friendly peanut butter cookies or oatmeal raisin cookies



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## LUNCH - BUFFET

PRICE BASED ON 60 MINUTES OF SERVICE

MINIMUM GUARANTEE OF 50 PEOPLE\*

*\*10% upcharge for guarantees under 50 people*

*choose two of the following entrees \$56*

*choose three of the following entrees \$61*

### THE GRAND CUSTOM LUNCH BUFFET

*SOUPS - choose one of the following:*

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

### SALAD

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

### BREADS

- freshly baked artisan rolls with whipped butter

*SIDES - choose two of the following:*

- corn and hominy maque choux
- southern-style green beans
- fresh farm vegetables with herbs olive oil
- wild rice with dried fruit and pecans
- herb-roasted fingerling potatoes
- vegetable succotash
- whiskey baked beans
- smashed potatoes
- bacon braised greens
- grand spiced chips
- grilled corn - dukes mayo, house made blackening spice

*COMPOSED SALADS - choose two of the following:*

- cucumber, onion and feta salad
- poppy seed coleslaw
- point clear pasta salad
- ms. **lillie's** broccoli salad
- roasted root veggie salad
- creamy potato salad
- kale and quinoa salad
- fruit salad - cantaloupe, strawberry, pineapple, grapes

*Continued on the next page...*



# GRAND EVENTS

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engaging service + entertaining spaces + authentic gastronomy

## LUNCH - BUFFET

### THE GRAND CUSTOM LUNCH BUFFET

*...continued*

#### ENTRÉES

- blackened redfish - cajun cream sauce
- slow-roasted pork loin - wild mushroom ragoût
- lemon brined chicken - herb vinaigrette
- slow roasted salmon – hemp crusted, blueberry salsa
- chimichurri grilled flank steak
- smoked chicken - satsuma glaze, fresh herbs
- short ribs - blistered tomato demi
- bronzed chicken - cajun cream sauce
- cornmeal crusted grouper - charred lemon, spicy rémoulade sauce
- black bean & kale croquettes - chipotle corn purée

#### FROM OUR PASTRY SHOPPE

*choose three of the following:*

- grand hotel bread pudding with whiskey sauce
- southern baldwin county pecan tartlets
- mini flourless chocolate pop rock bomb
- caramel pudding with vanilla bourbon croutons
- key lime tartlets
- chocolate mousse
- strawberry shortcake



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## LUNCH - BUFFET

PRICED BASED ON 60 MINUTES OF SERVICE

### GULF COAST LUNCH BUFFET | \$59

#### SOUP AND SALADS

- grand seafood gumbo
- grand garden salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- ms. **lillie's** broccoli slaw
- poppy seed coleslaw
- cucumber, feta and onion salad

#### ENTRÉES AND SIDES

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

#### FROM OUR PASTRY SHOPPE

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



### SPA LUNCH BUFFET (GLUTEN FRIENDLY) | \$55

#### SOUP AND SALADS

- roasted vegetable soup
- spa salad – pumpkin seeds, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, balsamic dressing
- lemon marinated kale - sweet potato, goat cheese and spiced pecans
- shaved beef salad – char grilled green beans & peppers, herb vinaigrette
- roasted root vegetable salad

#### ENTRÉES AND SIDES

- lemon brined chicken – herb vinaigrette
- slow-roasted salmon - hemp-crusted, blueberry salsa
- fresh farm vegetables - herbs olive oil
- wild rice with dried fruit and pecans

#### FROM OUR PASTRY SHOPPE

- macarons
- vanilla panna cotta - fresh macerated berries
- chocolate covered strawberries

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## LUNCH - BUFFET

PRICED BASED ON 60 MINUTES OF SERVICE

### BBQ LUNCH BUFFET | \$57

#### SOUP AND SALADS

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

#### ENTRÉES AND SIDES

- smoked chicken - satsuma glaze, fresh herbs
- slider display
  - kobe beef - smoked gouda, house made pickles, ketchup
  - smoked pork - pimento cheese, pepper jelly, greens
- whiskey baked beans
- grand spiced fried chips
- fried brussels – sorghum chili

#### FROM OUR PASTRY SHOPPE

- seasonal fruit cobbler - vanilla ice cream
- baldwin county pecan pie bites



### TACO BUFFET | \$57

#### SOUP

- chicken tortilla soup

#### ENTRÉES AND SIDES

- tomatillo braised chicken- caramelized peppers and onions
- cilantro marinated tomatoes with cotija, pickled red onions and pepitas
- street corn salad - cotija, cilantro, pico de gallo, buttermilk
- tri-colored tortillas chips with house made fire-roasted salsa
- cilantro-lime spanish rice
- churro beans
- queso

#### BUILD YOUR OWN TACO & TACO SALAD STATION

- grilled gulf shrimp, braised beef barbacoa
- three alarm chili, jack cheese, queso, pico de gallo, pickled jalapeños, pickled onions, cilantro, chopped lettuce, guacamole, corn & black bean salsa, guacamole, sour cream, jalapeño buttermilk dressing
- grilled flour tortilla, fried corn tortilla

#### FROM OUR PASTRY SHOPPE

- cinnamon churros, tres leches



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## LUNCH - BUFFET

PRICED BASED ON 60 MINUTES OF SERVICE

### BUTCHER BLOCK DELI | \$57

#### SOUP, SALADS AND SIDES

- loaded potato soup
- grand garden salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- poppy seed coleslaw
- ms. **lillie's** gulf shrimp salad
- baldwin county honey-pecan chicken salad
- fruit salad - cantaloupe, strawberry, pineapple, grapes

#### GOURMET PANINI STATION

- reuben panini on rye- croutons. swiss cheese, corned beef
- pimento grilled cheese- dukes mayonnaise, white bread
- grilled chicken, bacon jam, pesto, provolone on ciabatta

#### DELI SELECTIONS

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

#### FROM OUR PASTRY SHOPPE

- fudge brownies, gluten friendly peanut butter cookies, gourmet cookies



### FROM THE OLIVE TREE BUFFET | \$56

#### SOUP, SALADS, ENTREES AND SIDES

- vine-ripened tomato bisque
- grand garden salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- oregano roasted chicken - puttanesca sauce
- roasted tomatoes, fresh mozzarella, basil oil salad
- braised italian vegetables
- antipasto boards - salami, prosciutto, artichoke, olives, pickled peppers, havarti
- **pastry chef's herbed focaccia bread and olive oil**

#### PASTA STATION

- cavatappi pasta - alfredo, roasted garlic chicken
- penne pasta - sausage, peppers, onions, tomatoes
- baked ziti- mushroom marinara

#### FRESH GRIDDLED PANINIS

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

#### FROM OUR PASTRY SHOPPE

- cheesecake cannolis, italian butter cookies, tiramisu



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## LUNCH - BUFFET

PRICED BASED ON 60 MINUTES OF SERVICE

### CARIBBEAN HEAT | \$57

#### SOUP AND SALAD

- curried shrimp and chick pea soup
- grand salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic vinaigrette
- tropical salad – grilled onions, mango, goat cheese, crispy noodles, pineapple vinaigrette
- fruit salad – toasted coconut

#### ENTREES & SIDES

- grilled local fish –escabeche
- smoked jerk chicken – scallions, jerk sauce
- caribbean stewed beef – vegetables
- rice & peas
- fried plantains
- coconut curried vegetables

#### FROM OUR PASTRY SHOPPE

- rum cake
- tropical fruit tart



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## LUNCH - BUFFET

PRICED BASED ON 60 MINUTES OF SERVICE

TAILGATE BUFFET | \$57

10% INCREASE FOR AN ADDITIONAL THIRTY MINUTES OF SERVICE

### THE HEALTHY STUFF

- chop chop salad - iceberg, tomato, bacon, blue cheese, cucumber, egg, buttermilk ranch
- fresh fruit skewers
- celery, carrots, sweet peppers, cucumbers – buttermilk ranch

### NACHO STATION

- three alarm chili
- grand spiced tortilla chips
- fire-roasted salsa
- queso
- guacamole
- pickled jalapeños
- sour cream
- shredded lettuce
- pico de gallo

### SLIDERS STATION

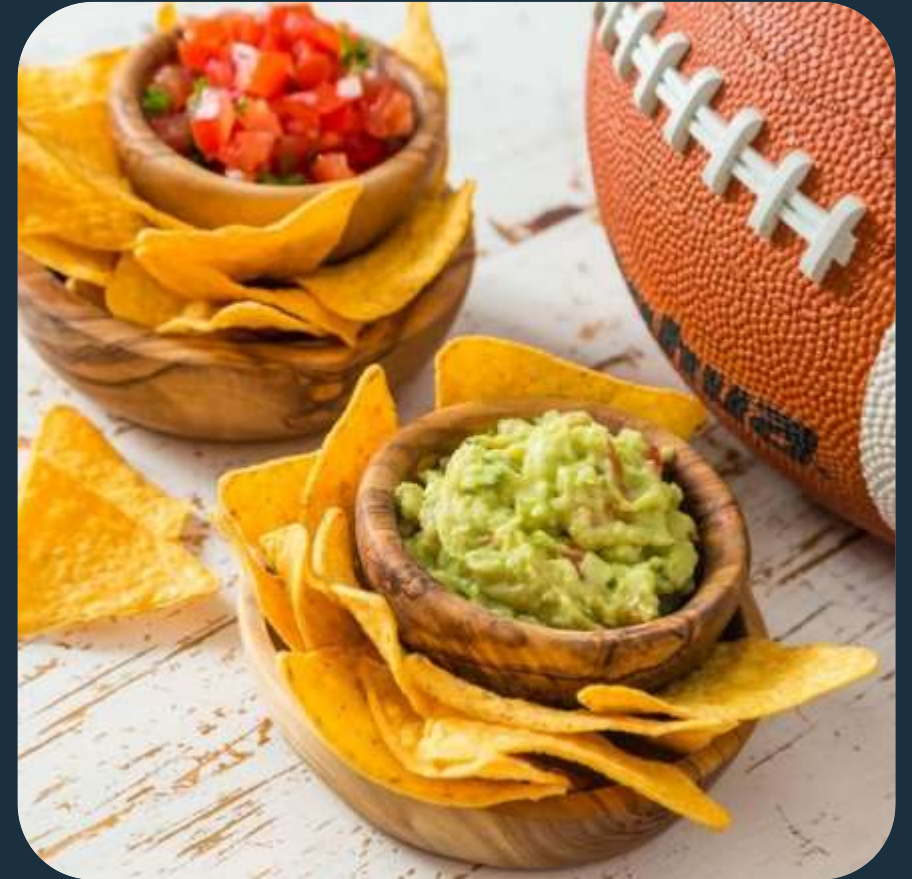
- pulled pork – cheddar, pepper jelly, braised greens
- kobe beef - smoked gouda, house made pickles, smoked ketchup
- smoked chicken - cheddar, bacon, ranch

### WINGS & TOTS STATION

- tater tots
- flavored wings- naked, crack sauce, buffalo, garlic parmesan
- ranch, blue cheese, honey mustard, ketchup

### FROM OUR PASTRY SHOPPE

- marshmallow brownie bites
- double doozy cookies



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## RECEPTION

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$95 PER PERSON

to ensure a variety of items and to have proper quantities, we require these minimums

### HORS D'OEUVRES - COLD

#### \$8 PER PIECE

- heirloom tomato and mozzarella lollipop - sweet white balsamic
- honey pecan chicken salad spoon - grapes, arugula
- creole deviled egg - **bill e's bacon, bacon jam**
- blt - **bill e's bacon, tomato jam, local arugula**
- farmhouse brie tart - pepper jelly
- bruschetta – tomato jam, farm cheese
- fresh vegetable crudités - buttermilk ranch
- compressed fruit skewer - feta snow
- southern pickled vegetables - olive oil, sprouts
- boudin balls – spicy rémoulade



#### \$9 PER PIECE

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

#### \$10 PER PIECE

- jumbo poached shrimp martini - zesty cocktail sauce, charred lemon
- crab cobb – guacamole, bacon, blue cheese, romaine, buttermilk
- duck confit -pineapple pistachio relish
- sesame glazed rare tuna – marinated rice salad
- lobster crostini - tarragon aioli

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## RECEPTION

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$95 PER PERSON

to ensure a variety of items and to have proper quantities, we require these minimums

## HORS D'OEUVRES - HOT

\$9 PER PIECE

- vegetable spring rolls - pineapple sweet and sour
- pecan-crusted chicken tenders - maple honey mustard
- peppadew goat cheese croquettes
- **mac 'n cheese croquettes** - chipotle aioli
- mini tomato pies
- cuban **"cigars"** - creole mustard



\$11 PER PIECE

- chipotle chicken quesadillas - leaping lizard sauce
- coconut shrimp - sweet chili sauce
- mini beef wellington - black truffle sauce
- jambalaya arancini – conecuh sausage
- crawfish pie – herb aioli

\$13 PER PIECE

- **"award winning" mini gulf crab cake** - spicy rémoulade
- **grilled spring lamb "lollipops"** - chimichurri sauce
- **lobster mac 'n cheese** - herbs, parmesan
- black truffle risotto - braised beef and wild mushroom debris
- gulf shrimp and grits - local grits, conecuh sausage, smoked tomato gravy



# GRAND EVENTS

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engaging service + entertaining spaces + authentic gastronomy

## RECEPTION

BAY BREEZE RECEPTION - \$136

\*CHEF ATTENDANT FEE \$250

### HORS D'OEUVRES

- tuna tartar – wonton, chili oil, chimichurri, chipotle aioli
- farmhouse brie tart - pepper jelly
- jumbo poached shrimp martini - zesty cocktail sauce, charred lemon
- mini beef wellington - black truffle sauce
- award winning mini gulf crab cake - spicy rémoulade

### SALAD STATION

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

### HOT ITEMS

- lobster mac and cheese – boursin cheese
- grilled broccolini - garlic and olive oil
- shrimp and grits station - local grits, conecuh sausage and smoked tomato gravy
- roasted tenderloin of beef\* - béarnaise sauce, demi-glace, artisan bread

### CHEF'S FAVORITE CHEESE DISPLAY

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

### BREADS AND SPREADS DISPLAY

- warm artichoke and spinach dip, hummus, gulf coast crab dip, corn & bean relish, sundried tomato dip, herbed cheese dip, pita chips, french bread, house fried crackers, garlic herb sour dough, naan

### DESSERTS

- lemon tart with glazed blueberries
- praline cheesecake
- s'mores parfait

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## RECEPTION

### SMALL PLATES RECEPTION

\$112 PER PERSON - CHOICE OF NINE

\$125 PER PERSON - CHOICE OF ELEVEN

cocktail reception style and perfect for a welcome reception.

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

#### COLD

- \*sesame glazed rare tuna – marinated rice salad
- magnolia salad martini - tangled greens, local goat cheese, spiced pecans, strawberries, strawberry poppy seed vinaigrette
- honey pecan chicken salad spoon- arugula, grapes
- \*gulf shrimp toast - chipotle remoulade, avocado
- \*crab & heirloom tomato salad - garden herb vinaigrette, asparagus, radish

#### HOT

- crispy duck rillettes - peach habañero, cilantro slaw
- \*braised lamb tart - apple mint slaw
- **lobster mac 'n cheese** - herbs, parmesan
- kobe beef slider - smoked gouda, house made pickles, smoked ketchup
- burnt end bacon tacos - fennel apple slaw
- beef butchers cut - smoked potato mash, chimichurri
- \*mini tomato pies
- black truffle risotto – braised beef and wild mushroom debris
- nashville hot chicken thigh - buttermilk biscuit, pepper jelly

#### SWEET

- sugar crusted bourbon cake – spiced apple compote
- praline cheesecake – brown sugar chantilly
- lemon tart- glazed blueberries
- peach tart- oat streusel
- **s'mores parfait**
- grand cake - chocolate coffee hazelnut



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## RECEPTION

BLACK AND WHITE RECEPTION | \$175

PRICED PER PERSON AND BASED ON 90 MINUTES OF SERVICE

75 PERSON MINIMUM | \*CHEF ATTENDANT FEE \$250

### PASSED APPETIZERS

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

### SEAFOOD DISPLAY

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

### SALAD MARTINIS

- roasted beets - spiced pecans, mint, caramelized apples
- wild arugula - crispy prosciutto, local goat cheese, strawberry vinaigrette
- crab & heirloom tomato salad - garden herb vinaigrette, asparagus, radish

### CHEF ATTENDED RISOTTO STATION \*

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

### SMALL PLATES

- sesame glazed rare tuna – marinated rice salad
- roasted colorado lamb - cranberry pepper jelly, parsnip purée
- waygu strip loin\* - bourbon glazed carrots, smoked cherry demi-glace, herb gremolata
- add pan seared foie gras \$15 per person

### DESSERTS

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



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## RECEPTION

GRAND TRADITIONS RECEPTION | \$132

PRICED PER PERSON AND BASED ON 90 MINUTES OF SERVICE  
75 PERSON MINIMUM | \*CHEF ATTENDANT FEE \$250

### PASSED APPETIZERS

- local oysters – fermented pepper & herb purée
- mini tomato pies
- honey pecan chicken salad spoon – grapes, arugula

### SOUPS AND SALADS

- grand seafood gumbo – white rice
- west indies lump crab salad martini – pickled apples, mint
- roasted beets martini – arugula, spiced pecans
- heirloom tomato – sweet peas and agave, herb vinaigrette

### SMALL PLATES

- gulf seafood jubilee bowl – local shrimp, scallops, crawfish cream sauce, herb and aged cheese grits
- grilled local vegetables – chimichurri

### CHEF ATTENDED CARVING STATION \*

- beef tenderloin - parsnip purée, asparagus & roasted tomato salad

### DESSERTS

- grand hotel bread pudding with whiskey sauce
- banana pudding
- bourbon chocolate cake





# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## CULINARY DISPLAYS

PRICED PER PERSON

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$95 PER PERSON

to ensure a variety of items and to have proper quantities, we require these minimums

### CHEF'S FAVORITE CHEESES | \$30

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

### DOMESTIC CHEESE DISPLAY | \$26

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

### TABLE SNACKS | \$14

- pretzels
- gourmet mixed nuts



### GULF SEAFOOD DISPLAY | \$38

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

### GRAND SEAFOOD DISPLAY | \$44

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

### WARM CHEESE PAIRINGS | \$26

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

### BREADS AND SPREADS DISPLAY | \$21

- warm artichoke and spinach dip, hummus, gulf coast crab dip, corn & bean relish, sundried tomato dip, herbed cheese dip, pita chips, french bread, house fried crackers, garlic herb sour dough, naan

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## CULINARY STATIONS

PRICED PER PERSON | \*CHEF ATTENDANT FEE \$250

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$95 PER PERSON

to ensure a variety of items and to have proper quantities, we require these minimums

### SALAD STATION | \$18

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

### CHEF ATTENDED STREET TACO STATION\* | \$30

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

### SLIDERS STATION | \$30

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



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## CULINARY STATIONS

PRICED PER PERSON | \*CHEF ATTENDANT FEE \$250

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$95 PER PERSON

to ensure a variety of items and to have proper quantities, we require these minimums

### PASTA STATION | \$32

- cavatappi pasta - alfredo, roasted garlic chicken
- penne pasta - sausage, peppers, onions, tomatoes
- baked ziti - mushroom marinara

### MAC AND CHEESE STATION | \$34

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

### CHEF ATTENDED RISOTTO STATION \* | \$37

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

### THE BAYSIDE BOWL STATION \* | \$39

- tuna - seasoned rice and hot sauce aioli
- salmon - peanuts, cilantro, benne marinated noodles
- local crab – apple salad, charred lemon, mint

### FRIED GREEN TOMATO STATION | \$20

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

### CHEF ATTENDED FIRE AND ICE STATION\* | \$65

*two attendants required per 100 guests*

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

- freshly shucked alabama oysters raw on the half shell
- grilled oysters with bacon braised greens and blackened hollandaise
- crispy fried oysters

### BUILD YOUR OWN BUTTERMILK BISCUIT STATION | \$25

- chicken tenders, country-style sausage gravy, pimento cheese, pickles, tasso ham, pepper jelly, maple mustard, seasonal preserves

### SHRIMP AND GRITS STATION | \$35

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

### WING STATION | \$32

- ranch, blue cheese, celery, carrots
- classic buffalo, naked, truffle parmesan, crack sauce

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## CULINARY STATIONS - CARVING

PRICED PER PERSON | \*CHEF ATTENDANT FEE \$250

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$95 PER PERSON

to ensure a variety of items and to have proper quantities, we require these minimums

ROASTED TENDERLOIN OF BEEF\* | \$42

- béarnaise sauce, demi-glace, artisan bread

ROASTED TOMAHAWK PRIME RIB\* (MINIMUM OF 30 PEOPLE) | \$41

- whiskey au jus, horseradish cream, artisan bread

WHOLE HOG\* (MINIMUM OF 55 PEOPLE) | \$36

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

SOUTHERN BONE IN HAM\* | \$27

- sorghum glazed, kitchen mustard, sister schubert rolls

CRAWFISH AND CRAB STUFFED PORK LOIN\* | \$34

- cajun cream sauce, sweet cornbread

**BILL-E'S SMOKED PORK BELLY CARVING STATION\*** | \$29

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

WHOLE SMOKED CHICKEN\* | \$25

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

CHEF ATTENDED FISH TACO STATION\* | \$30

*(one chef attendant per 75 people)*

- house smoked whole gulf fish – tropical fruit relish, pico de gallo, cabbage slaw, red onion-cilantro, house made hot sauce, flour & corn tortillas





# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## CULINARY STATIONS - PASTRY

PRICED PER PERSON | \*CHEF ATTENDANT FEE \$250  
30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON  
90 MINUTE RECEPTION MINIMUM IS \$95 PER PERSON  
MINIMUM OF 25 PEOPLE

to ensure a variety of items and to have proper quantities, we require these minimums

### ICE CREAM \* | \$28

- vanilla waffle cones
- vanilla ice cream
- chocolate ice cream
- chocolate sauce
- caramel sauce
- peanut butter sauce
- strawberry jam
- seasonal jam
- whipped cream
- cherries
- sprinkles
- crushed oreos
- pecans
- candied peanuts
- chocolate chips



### BANANAS FOSTER STATION\* | \$24

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

### PÂTE À CHOUX STATION\* | \$26

- crème puffs
- classic eclairs
- pâte à choux swans
- caramel pecan paris-brest
- cinnamon churros
- peanut butter religious



### VIENNESE STATION (MINIMUM OF 25 PEOPLE) | \$26

- french and italian mini-pastries to include
  - macaroons
  - dulcey mousse cup
  - madeleines
  - cannoli
  - hand-dipped chocolate covered strawberries

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## DINNER – PLATED

PRICED IS PER PERSON

*enhance your dinner by adding house made focaccia,  
gourmet cheese and olive display to each table \$12 per person*

### APPETIZERS

- shrimp cocktail | \$19 - jumbo gulf shrimp, finger lick, horseradish cocktail, remoulade
- fried green tomatoes | \$16 - crusted green tomatoes fried to perfection, seafood étouffé
- award winning grand gulf crab cake | \$24 - jumbo lump crabmeat cake, green tomato chow chow, rémoulade
- alabama oyster trio | \$26 - wood-fired herb butter, crispy red pepper aioli, bill-e's **bacon and mushroom duxelles**
- gulf shrimp and grits | \$20 - local grits, conecuh sausage, smoked tomato gravy
- pork belly | \$19 - red chili barbeque glazed, sweet potato, popcorn
- curried local eggplant | \$17 - tomatoes with jasmine rice



### SOUPS | \$15

- lobster bisque en croûte
- roasted red pepper and truffle soup en croûte
- southern crab and corn chowder en croûte

### SALADS | \$14

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

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## DINNER – PLATED

PRICED IS PER PERSON

### ENTRÉES

- grand filet | \$79 - whipped potatoes, roasted baby carrots, broccolini, demi glaze
- crabmeat oscar grand filet | \$92 - whipped potatoes, roasted baby carrots, broccolini, hollandaise
- grilled delmonico rib-eye | \$79 - rib-eye grilled medium-rare to medium, loaded smashed potatoes, farm vegetables, whiskey au jus
- braised beef short rib | \$67– demi glaze, asparagus and wild mushroom risotto
- lamb chops | \$72 - roasted american lamb chops, ratatouille, roasted garlic, demi glaze
- pork chop | \$52 - satsuma brined pork chop, sweet potato purée, caramelized apple, pecan, kale salad
- truffle herb chicken | \$49 - haricot vert, cacio peppe, risotto, mushroom ragout
- lemon herb roasted chicken | \$52 – grilled fingerling potatoes, red peppers, broccolini, cauliflower, carrots, chimichurri sauce
- butter-roasted red snapper | \$61 - corn and pepper maque choux, garlic-herb compound butter and pickled peppers
- grilled gulf grouper | \$67 - caribbean rice & peas, escabeche, red pepper vinaigrette
- seared roasted salmon | \$65 - lemon herb vinaigrette, herb smashed fingerling potato, broccolini, sweet peppers
- gulf catch | \$61 - crab and charred lime pico de gallo, seafood dirty rice
- sweet potato and quinoa cake | \$49 - cranberry braised greens, root vegetable purée
- black bean and kale croquettes | \$49 - chipotle corn purée, tomato & pepper relish, cilantro vinaigrette
- grilled roots and greens | \$49 - turnips, baby carrots, sweet potatoes, brussels sprouts, fingerling potatoes, broccolini, olive oil, herbs

CUSTOMIZE ANY ENTRÉE AND CREATE A DUO BY ADDING:

- herbed grilled chicken | \$11
- jumbo seared shrimp | \$16
- gulf coast lump crab cake | \$24
- broiled maine lobster tail | \$48

### DESSERTS | \$14

- dulcely mousse cake – butter cake, dulcely mousse, feuilletine crunch
- **kimberly's cheesecake** – graham cracker crust, seasonal compote
- red berry gateau- berry mousse, strawberry filling, shortbread cookie
- chocolate peanut butter tart - milk chocolate custard, peanut butter mousse, caramel peanut butter popcorn

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## *Sample #1 Plated Menu*

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

**Lobster Bisque en Croûte**

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

**Shrimp Cocktail**

*jumbo gulf shrimp,  
horseradish cocktail, remoulade*

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

**Seasonal Sorbet**

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

*please choose one*

**Grand Filet**

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

**Truffle Herb Chicken**

*haricot vert, cacio peppe, risotto, mushroom ragout*

**Grilled Gulf Grouper**

*caribbean rice & peas, escabeche, red pepper vinaigrette*

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

**Chocolate Peanut Butter Tart**

*milk chocolate custard, peanut butter mousse,  
caramel peanut butter popcorn*

## DINNER - PLATED MULTI-CHOICE ENTRÉES:

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

groups over 80 will need to predetermine their selections.

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

## *Sample #2 Plated Menu*

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

**Award Winning Grand Gulf Crab Cake**  
*jumbo lump crabmeat cake, green tomato  
chow chow, rémoulade*

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

**Magnolia Salad**

*tangled greens, local goat cheese, spiced pecans,  
strawberries, strawberry vinaigrette*

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

**Seasonal Sorbet**

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

*please choose one*

**Pork Chop**

*satsuma brined pork chop, sweet potato purée,  
caramelized apple, pecan, kale salad*

**Butter-Roasted Red Snapper**

*corn and pepper maque choux, garlic-herb compound  
butter and pickled peppers*

**Braised Beef Short Rib**

*demi glaze, asparagus, wild mushroom risotto*

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

**Kimberly's Cheesecake**

*graham cracker crust, seasonal compote*



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## DINNER - PLATED

PRICED IS PER PERSON

SOUTHERN ROOTS DINING EXPERIENCE (MAXIMUM OF 75 PEOPLE) | \$138

*tasting-style presentations from our southern roots menu*

### PASSED APPETIZERS

- mini tomato pies - sweet onion, san andreas cheese
- west indies salad - pickled cucumbers, hot sauce crackers

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

- lobster bisque en croûte

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

- baby wedge salad - pork belly, baily hazen blue, heirloom tomatoes, onion, roasted garlic buttermilk dressing

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

- cast iron grouper - **seasonal vegetables, southern roots' butter**

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

- beef tenderloin - potato puree, charred vegetables, demi glace

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

- dulcey mousse cake - butter cake, dulcey mousse, feuilletine crunch



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## DINNER - BUFFET

PRICED PER PERSON | BASED ON 90 MINUTES OF SERVICE  
MINIMUM GUARANTEE OF 50 PEOPLE

\*CHEF ATTENDANT FEE \$250 | \*\*CHEF ATTENDANT FEE  
REQUIRED ON FRIED ITEMS FOR OUTDOOR EVENTS

### LOWER ALABAMA MENU | \$115

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



### BBQ OLD SOUTH BUFFET | \$120

- grand garden salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- smoked potato salad
- poppy seed coleslaw
- ambrosia salad
- creole deviled egg - **bill e's bacon, bacon jam**
- house made pickle display
- corn & pepper maque choux
- pimento cheese mac and cheese
- whiskey bacon baked beans
- satsuma glazed bbq chicken
- smoked station
  - **alton's** spiced ribs
  - conecuh sausage
  - beef brisket
- beer bbq, mustard bbq and alabama white bbq sauces
- cornbread and local white bread
- mini trifle desserts
  - banana pudding
  - **grand'eos**
  - strawberry shortcake

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## DINNER - BUFFET

PRICED PER PERSON | BASED ON 90 MINUTES OF SERVICE | \*CHEF ATTENDANT FEE \$250  
MINIMUM GUARANTEE OF 50 PEOPLE

### THE BAYSIDE GRILL BUFFET | \$125

- grand seafood gumbo - white rice
- cornbread and buttermilk biscuits
- grand garden salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- ms. **lillie's** shrimp salad with house fried crackers
- shaved beef salad - grilled green beans, sweet peppers, chimichurri
- shrimp and grits - herbed cheese grits, bacon creole sauce
- gh cheeseburger slider - cheddar, house made pickles, ketchup
- old south roasted chicken- sorghum glaze
- fried brussels – sorghum chili
- southern squash casserole
- traditional mac & cheese with toppings - smoked chicken, bacon, green onions, poached shrimp, caramelized mushrooms, pickled jalapeños, cheese blend, buttery panko crust
- bread pudding with whiskey sauce
- flourless chocolate torte
- butterscotch pudding – bourbon vanilla croutons





# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## DINNER - BUFFET

PRICED IS PER PERSON | BASED ON 90 MINUTES OF SERVICE  
MINIMUM GUARANTEE OF 50 PEOPLE

### DOWN HOME COMFORT BUFFET | \$120

- pot liquor soup - greens, local peas
- cornbread and buttermilk biscuits
- grand garden salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- southern kale salad - marinated kale, cornbread croutons, **alabama goat cheese, bill e's bacon**
- roasted potato salad - trinity, eggs, roasted red peppers
- smoked then fried chicken - peach scallion jam
- beef short rib – pot roast, potatoes, carrots
- seared redfish - crawfish creole cream
- **ultimate mac 'n cheese** – garden tomatoes, bill-e's bacon, pulled chicken
- bacon braised green beans
- miniature southern pies - coconut cream, blueberry, chocolate chess, buttermilk





# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## BEVERAGES

### WINE SERVICE

*LISTED PROGRESSIVELY FROM LIGHT TO FULL BODIED*

#### CHAMPAGNE & SPARKLING

santa margherita, prosecco, italy | \$78

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

prince alexandre, sparkling rosé, france | \$56

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

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

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

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

#### SWEET WHITE WINES

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

#### LIGHTER INTENSITY WHITE WINES

chateau st. michelle, reisling, california | \$32

trinity oaks, pinot grigio, california | \$52

springfield estate, albarino, south africa | \$84

unshackled by prisoner, sauvignon blanc, california | \$64

alexander valley vineyards, gewurztraminer, california | \$56

bayede “**the princess**”, rosé, south africa | \$56

fabre en provence, rosé, france | \$40

alexander valley vineyards, sauvignon blanc, california | \$56



# GRAND EVENTS

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engaging service + entertaining spaces + authentic gastronomy

## BEVERAGES

### WINE SERVICE

#### WHITE WINES CONTINUED

trinity oaks, chardonnay, california | \$48  
alexander valley vineyards, chardonnay, california | \$56  
unshackled by prisoner, chardonnay, california | \$64  
sea sun by caymus, chardonnay, california | \$52  
cakebread cellars, chardonnay, napa valley, california | \$115

#### RED WINES

trinity oaks, pinot noir, california | \$48  
unshackled by prisoner, pinot noir, california | \$64  
sea sun, pinot noir, california | \$52  
belle glos, pinot noir, "las alturas vineyard", california | \$94  
alexander valley vineyards, cabernet, california | \$72  
emmolo, merlot, california | \$112  
alexander valley vineyards, red blend, california | \$72  
alexander valley vineyards, zinfandel, california | \$72  
unshackled by prisoner, red blend, california | \$64  
bonanza by caymus, cabernet sauvignon, california | \$60  
unshackled by prisoner, cabernet sauvignon, california | \$64  
black stallion, cabernet sauvignon, napa valley, california | \$100  
cakebread cellars, cabernet sauvignon, napa valley, california | \$150  
caymus, cabernet sauvignon, napa valley, california | \$160

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p. 74    A 25% SERVICE CHARGE AND SALES TAX WILL BE ADDED.  
MENU AND PRICING SUBJECT TO CHANGE



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EVENT MENUS | GRAND HOTEL | BEVERAGE | MAIN MENU ➔

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## FULL BAR SERVICE

for your convenience, we have selected some of the industries leading wines and spirits and packaged them together in three **different tiers for you to select based on your group's demographics** and expectations. in addition to your tier selection, you may chose to libate your guests on a consumption basis or a flat per-person fee.

- \$200 fee will be applied per bartender
- \$75 per hour after 2 hours
- 1 bartender per 75 guests is required\*

*\*requests for additional bartenders over the 1 per 75 standard will require additional fees\**

*\*\*please note, in order to ensure responsible consumption - all bars are strictly limited to four hours\*\**

## EACH FULL BAR WILL INCLUDE THE FOLLOWING: HAND-CRAFTED COCKTAILS

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

## NON-ALCOHOLIC BEVERAGES:

- spring waters | \$6 each
- soft drinks | \$6 each



## CRAFT BEERS | \$8

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

- grand hotel blonde ale – back forty beer company, gadsden, al
- seasonal crush - sour, braided river, mobile, al
- muchacho - mexican style lager, good people, birmingham, al
- judge roy bean - american stout, fairhope brewing, fairhope, al
- hazy snake - hazy ipa, good people brewing co., birmingham, al
- fairhope 51 - pale ale, fairhope brewing, fairhope, al
- ipa - good people brewing, birmingham, al
- heinekin 0.0
- miller lite
- michelob ultra

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

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

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## FULL BAR SERVICE PREMIUM TIER

*please note, in order to ensure responsible consumption - all bars are strictly limited to four hours*

### PREMIUM LIQUOR | \$13

- wheatley vodka
- **ford's gin**
- don q crystal rum
- hornitos reposado tequila
- jim beam white label bourbon
- canadian club whisky
- **dewar's** white label scotch
- korbel brandy

### PREMIUM WINE | \$14

#### TRINITY OAKS

*\*one tree planted for each bottle sold*

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

### PREMIUM PACKAGE PRICING

one hour | \$35 per person

two hours | \$42 per person

three hours | \$49 per person

four hours | \$56 per person





# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## FULL BAR SERVICE ELITE TIER

*please note, in order to ensure responsible consumption - all bars are strictly limited to four hours*

### ELITE LIQUOR | \$14

- titos vodka
- bombay sapphire gin
- bacardi superior rum
- corazon reposado tequila
- crown royal
- sazerac rye whiskey
- **maker's mark bourbon**
- clyde mays alabama style whiskey
- johnnie walker red label
- courvoisier vs cognac

### ELITE WINE | \$16

#### ALEXANDER VALLEY VINEYARDS

- rosé
- sauvignon blanc
- chardonnay
- zinfandel
- homestead red
- cabernet

### ELITE PACKAGE PRICING

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



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## FULL BAR SERVICE PLATINUM TIER

*please note, in order to ensure responsible consumption - all bars are strictly limited to four hours*

### PLATINUM LIQUOR | \$16

- grey goose vodka
- **hendrick's** gin
- diplomatico reserve exclusive dark rum
- plantation 3 stars white rum
- don fulano blanco tequila
- tres generaciones anejo tequila
- dread river, rye whiskey
- woodford reserve, bourbon
- knob creek, bourbon
- the glenlivet, scotch
- remy martin vsop

### PLATINUM WINE | \$18 PRISONER COLLECTION

- unshackled by prisoner, sauvignon blanc, california
- unshackled by prisoner, sparkling rose, california
- unshackled by prisoner, chardonnay, california
- unshackled by prisoner, pinot noir, california
- unshackled by prisoner, cabernet sauvignon, california

### PLATINUM PACKAGE PRICING

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



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## BEVERAGES BAR ENHANCEMENTS

### COMPLIMENTARY BAR ENHANCEMENTS

- upon request, a signature hand-crafted cocktail or mocktail to match the theme of your event
- passed beverage service for the convenience of your guests as they arrive

### MOJITOS

*all mojitos contain mint, lime, simple syrup and rum*

- classic mojito
- seasonal fruit mojito

### MARGARITAS

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

- classic margarita
- seasonal fruit margarita

*\*MARTINIS (not included in passed service)*

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

### BLOODY MARY'S | \$14

- fresh seasonal accoutrements

### CHAMPAGNE COCKTAILS | \$12

- mimosa
- poinsettia
- french 75
- aperol spritz

### CORDIAL SERVICE | \$14

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



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## EVENT TECHNOLOGY

### EVENTS THAT TRANSFORM

Encore's onsite team is passionate about producing events that transform. When people get together with a common purpose, ideas get formed, relationships are built and new possibilities emerge. Transformation happens.

Our skilled experts are ready to help you create a transformative event through solutions that will **enhance the attendee experience**. Our team members' unique knowledge of the venue provides for a creative and efficient planning process. Using a combination of traditional and innovative technology, we will help you bring your event to life.

### UNMATCHED RESOURCES

In addition to our onsite resources, you have the support of thousands of trained production **professionals in the encore family**. With unmatched creative and technical resources, encore's production teams can help enhance your event even further. No matter the event type, all of **encore's teams ensure your event receives the individual attention, creative direction and solutions** that will provide the best results.

Please [click here](#) to visit our webpage or utilize the following url:

<https://www.encoreglobal.com/locations/accor/al/grand-hotel-resort/>





# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## EVENT TECHNOLOGY

### MEETING ROOM PACKAGES

#### BOARD ROOM & BREAKOUT ROOM PACKAGE

- **70"-80" mounted LED monitors with built-in** audio speakers

#### LAGOON ROOM SCREEN PACKAGE

- **10' drop down screen**
- mounted 4k (lumens) projector
- video cable & adaptor included

#### AZALEA BALLROOM SCREEN PACKAGES

- **10' widescreen front projection screen**
- 4k (lumens) hdmi projector
- video cable & adaptor included

#### GRAND BALLROOM SCREEN PACKAGES

- **12' widescreen front/rear projection screen**
- 7k laser hdmi projector
- ultrashort projection lens
- video cable & adaptor included

#### MAGNOLIA BALLROOM SCREEN PACKAGES

- **14' widescreen front/rear projection screen**
- 7k laser hdmi projector
- ultrashort projection lens
- video cable & adaptor included

### OTHER ENHANCEMENTS

#### PRESENTER SUPPORT OPTIONS

- **43" confidence monitors**
- wireless slide advancers
- flipcharts (standard & post-it pads available)
- white boards
- large display speaker timers

#### HYBRID OPTIONS

- meeting owl pro
- logitech rally
- logitech meetup

#### AUDIO OPTIONS

- wired & wireless microphones
- catchbox
- multichannel analog & digital mixers
- professional concert grade external speakers

#### INTERNET OPTIONS

- basic hardline & wi-fi capabilities
- dedicated bandwidth capabilities
- custom network capabilities

#### DYNAMIC SCENIC OPTIONS

- acrylic panels
- custom LED lighting capabilities
- pipe and drape
- custom string lighting
- GOBO

# GRAND EVENTS

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engaging service + entertaining spaces + authentic gastronomy

## EVENT TECHNOLOGY

### SETS THE STANDARD

each hybrid+™ event is made up of a blend platform, production and technology solutions complemented by creative, design and strategy capability, to ensure excellence and engagement for all participants. through a deep understanding of your audience, encore helps you deliver value to your hybrid events in unique ways.

explore all the ways that hybrid+™ delivers value with our suite of end-to-end hybrid event solutions

### CERTIFIED TO ELEVATE HYBRID

**encore's production and venue team members are hybrid+™ certified**, to offer consistent service and solutions that drive success.

our hybrid+™ **program was created to share our collective experiences and knowledge of hybrid event strategy to all of encore's team members**. with this level of continuous training, we are confident and best-equipped to manage the evolution of meeting formats that blend both in-person and virtual components.

a hybrid+™ tells you the planning and execution of your hybrid event is consistent in its value to your participants.

### WE DELIVER ALL TYPES OF HYBRID EVENTS. ANY KIND OF EVENT, ANYWHERE.

- conferences
- meetings
- tradeshow
- exhibitions
- plenary
- corporate training
- rewards & recognition programs
- webinars
- weddings
- holiday parties, all social and virtual gatherings

# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## EVENT TECHNOLOGY

### SERVICES AND TECHNOLOGY

#### CREATIVE

event strategy and design  
event branding  
content development

#### PRODUCTION

staging services  
scenic & décor  
show management  
convention & exhibit services

#### TECHNOLOGY

virtual and hybrid solutions  
digital solutions  
on-site



# GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

## EVENT TECHNOLOGY

### AUDIO VISUAL ALLOWANCE FEES

as the preferred technology vendor at the grand hotel encore event technology reserves the right to apply the following...

if your group chooses not to use the in house audio visual equipment and will be providing their own audio visual solution, or an outside company will be providing audio visual equipment and services an allowance fee of \$250 for rooms holding up to 40 people, \$450 rooms holding up to 350 people, and \$650 for rooms holding up to 1000 people. all allowance fees are per room per day outside audio visual is utilized.

### LABOR

all audio visual rental equipment and services are subject to a 25% service charge or current rate on the published audiovisual price prior to any discounts, if applicable. the service charge allows encore to provide the necessary event support required to execute successful meetings and events including immediate on-site support, pre-event planning and preparation, coordination with the grand hotel. the entire service charge is for administrative costs and is not a gratuity in whole or part to employees of encore or any other party. operators

- setup labor – all events requiring a minimum of 30 minutes of audio visual setup time are subject to setup labor charges based on the complexity of event. basic setup labor charge is \$105 per hour.
- regular operator labor - (5/8 hour minimum) is \$125 per hour
- overtime labor - (over 8 hours)
- double time labor
  - shifts over 12 hours
  - overnight (12am-6am)
  - holidays





# GRAND EVENTS

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engaging service + entertaining spaces + authentic gastronomy

## EVENT TECHNOLOGY

### BUSINESS CENTER

we also offer a fully stocked and staffed business center to be your office away from work. we have computer workstations powered by showcase technology available 24-hours a day as well as a fully staffed facility during normal business hours. our services include popular offerings such as copies, fax services, scanning and other computer related needs.

- printer and copy services
  - black and white copy and print \$1 per side
  - color copy and print \$2 per side
  - card stock printing available at additional \$2 per side

### PROCEDURES AND CONDITIONS

our standard is to ensure all equipment will be set up and operational 1 hour prior to meeting start time based on room availability. rental prices are per room, per day unless otherwise noted. prices are subject to change without notice. cancellation of equipment rental within 72 hours of event will result in full charge of equipment rental. please call our technology department for details and equipment availability (251.929.2734).

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

### READY . SET . IMPACT

events have power. the power to connect

when people come together, ideas take root. relationships are built. real change happens.

with imaginations and skill, the latest technology, and passion for excellence, we create innovative event solutions.

our global team of creators, innovators and experts, we transform events into immersive, collaborative experiences that deliver results.

encore. events that transform.

