



GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

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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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
- pottery-tom jones pottery, baldwin county, 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.



GRAND EVENTS

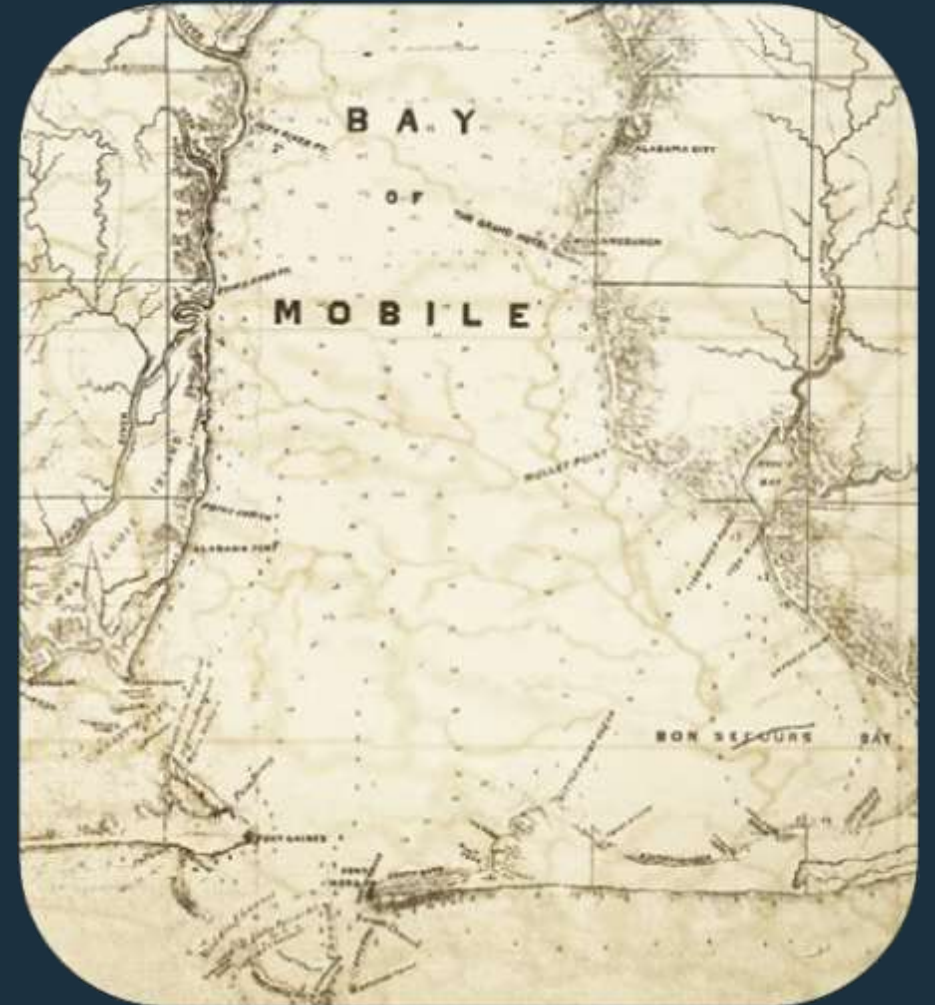
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GREENER GRAND

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 box lunch program and recycled to go containers made from biodegradable material
- cardboard 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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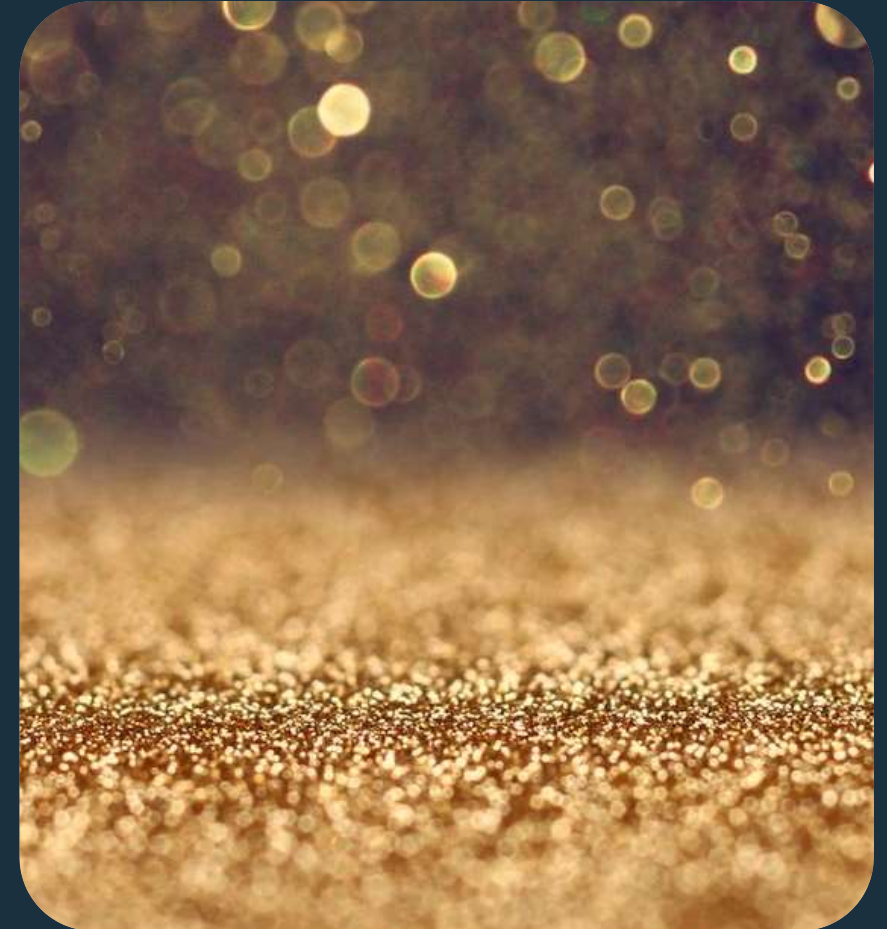
GREENER GRAND

AWARDS, RECOGNITION AND CERTIFICATIONS

- audubon certified resort and golf club
- eastern shore chamber of commerce “**environmental** award for 2008-2009”
- 2009 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

- corks recycled
- 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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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.

- themed up-lighting
- 50 per colored up - light or 500 for whole room (up to 12 lights)
- custom ice carvings - our chef would be happy to discuss our ice carving options with you
- grand traditions book
- as a souvenir for your attendees, add a grand traditions book to any event for \$34

TABLE CENTERPIECES

- fresh-picked grand **chef's** garden herb centerpieces displayed in mason jars \$15 per table
- floral centerpieces designed by our grand florist though oak & azalea boutique at the grand hotel
- specialty table linens and chair covers
- southern trail maids
- 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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TEAM ACTIVITIES

choose from our following options of classes...

FLORAL DEMONSTRATION CLASS

10 days notice required

\$40 per person | 10 person minimum

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

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 \$200 EACH

TEAM BUILDING COOKING CLASS

30 days notice required | 10 person minimum

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

3rd 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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CHEF FOR THE DAY

PASTRY CHEF FOR THE DAY | \$500 per person

2 person minimum - 12 person maximum - 30 day notice required

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

EXECUTIVE CHEF FOR THE DAY | \$750 per person

2 person minimum - 12 person maximum - 30 day notice required

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



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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 teams on the famous television show, the amazing race, your team will be aiming to conquer all in this high energy team building event.

rules:

- your group will be divided into teams of no more than 6 people
- each team will receive clues that will lead them to different locations around the hotel
- at each location, the team will be challenged with a task. successful completion of the task will reward the team with the next clue
- the entire team must complete the task for it to be successful

objective:

the first of the teams to complete all tasks and cross the finish line will be the winner

cost | \$300 per team

time | one hour

2 team minimum | 15 team maximum | 6 people per team maximum

medals | \$10 per medal



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THE GRAND BOAT BUILDING REGATTA

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

rules:

- each team is given an assortment of materials along with written and verbal instructions on building a floating vessel capable of carrying a human (of their choosing).
- **the vessel must be “sea worthy” for competition. sounds easy, huh?**
- teams must use all of the materials given to them, no leftovers allowed!
- teams can be divided by our recreation staff or predetermined by you prior to arrival.
- teams are required to come up with a team cheer prior to competition which they must proudly shout to the world!
- participants are given a limited amount of time to complete their task.

objective:

so what exactly is the “competition”?...a bonafide boat race in mobile bay or our heated pool in colder months, aboard the very vessel that they have built! once cheers have been shouted and the vessels properly christened (with champagne, of course!), boats and the courageous “sailors” cast off shore and await to see which team developed the most perfect product capable of meeting the objectives. it’s not about winning...it’s about not sinking!

cost | \$350 per 3 to 5 person teams | 2 team minimum | 6 team maximum

time | one and half hours

prizes can be provided at an additional cost



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NIGHT GLOW VOLLEYBALL

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

rules:

- guests are provided glow-in-the-dark body paints and will have fun reverting back to childhood as they finger paint glow-in-the-dark art on their bodies and clothing
- white clothing is recommended
- once the game begins, everything is aglow
- you can select the teams or leave it up to us for a random draw
- winner is determined by elimination play

cost | \$300 per 6 person team

2 team minimum | 4 team maximum

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

prizes can be provided at an additional cost



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GRAND PAINT & SIP

A local artist will be your host for this fun event. Select your pre-drawn canvas and we will help you find your inner artist!

cost | \$75-\$125 per person depending on art selection *

*beverages **“to sip”** available for an additional charge. pick up your “sip” from the bar while enjoy this fun time with family, friends and co-workers.

attendant | \$50 per attendant, per hour

20 person maximum



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ADDITIONAL ACTIVITIES

just say the word and we'll arrange an exclusive group
bingo!, croquet, volleyball or horseshoe tournament for your group.

- bingo!
- croquet tournament
- horseshoe tournament
- volleyball tournament

cost | \$150 per hour (no minimum) | prizes are additional

GRAND HOTEL HISTORY TALK (1 HOUR EVENT)

complete history of the hotel, civil war to current times with a visual presentation and q&a led by our historian.

cost | \$200

OLD FASHIONED FIRE ON THE BEACH WITH S'MORES!

this is a favorite by all. roasting marshmallows and relaxing on the beach brings back old memories and is sure to make new ones!

cost

- \$300 for 1 hour for up to 50 people
 - \$100 more for every 50 people
 - \$100 per additional hour
 - attendant | \$50 per attendant per hour
- beverages available at an additional charge

5K AND/OR FUN RUN (1 HOUR EVENT | 1 HOUR SET UP)

we will set up the course, provide staff along the route to direct guests and time the race. bottled water available for an additional charge.

cost | \$200 per run - \$30 per attendant

beverages available at an additional charge

LARGE GAME RENTALS

choose from a selection of ten large games for your event, including: giant jenga, corn hole, lawn darts, bocce ball, ladder ball, giant connect 4 and more! game rentals include set up and providing the games selected.

cost | \$50 per game rental. recreation associates are available upon request to maintain and reset games at \$30 per attendant, per hour

OTHER HOTEL ACTIVITIES

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

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



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TEAM BUILDING GOLF ACTIVITIES

GOLF EXPERIENCE WITH PGA PROFESSIONAL TJ KING

INDIVIDUAL AND COUPLES LESSONS AT THE EXPERIENCE DRIVING RANGE

48 hour notice required

\$150 for individual | \$50 for an additional person | trackman also available for and additional \$50

looking to work on your game? enjoy a private lesson with our PGA golf professional TJ King. whether **you're a beginner, intermediate or advanced player, TJ 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? TJ is 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, TJ King, 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 as TJ recaps the round with you and your guests.



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TEAM BUILDING GOLF ACTIVITIES

GOLF EXPERIENCE WITH PGA PROFESSIONAL TJ KING

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 our PGA professional, TJ King 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 RENTALS - grandhotel.ipoolside.com

- Daily from 10 am - 4 pm
- 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

located on Bucky's lawn, our four 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



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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 rentals
- fire pit rentals
- general property information
- local information



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LETTER FROM THE CHEF

Greetings,

I want to thank you for selecting the Grand Hotel for your upcoming event. The culinary team and myself are excited to have you as guests in our house. **The Grand Hotel is a unique destination** “*where hospitality and history come together in Grand style*” and we are committed to serving the highest quality cuisine. Our cuisine mixes wonderfully with the Grand’s world class southern service traditions and allows us to engage you with a memorable event for you and your attendees.

The culinary team truly embraces the usage of fresh local ingredients. Whether from our own estate garden, foraging from our hotel grounds or choosing to use sustainable farms and fisheries from around the gulf coast, we know that our ingredients are supreme. It is through the stewardship of our local environment we are able to bring you the best of our region – The South.

We want to exceed your expectations on every level and provide you with seamless planning for your events. Our team of experienced planners look forward to partnering with you to perfect and personalize your events, while showcasing everything the Grand Hotel has to offer.

Thank you for being our guests.

Cory Garrison,
Executive Chef



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BREAKFAST - PLATED

ALL AMERICAN | \$33

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

TRUE SOUTHERN GRITS BOWL | \$35

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

BAYSIDE | \$40

- 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



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BREAKFAST - CONTINENTAL

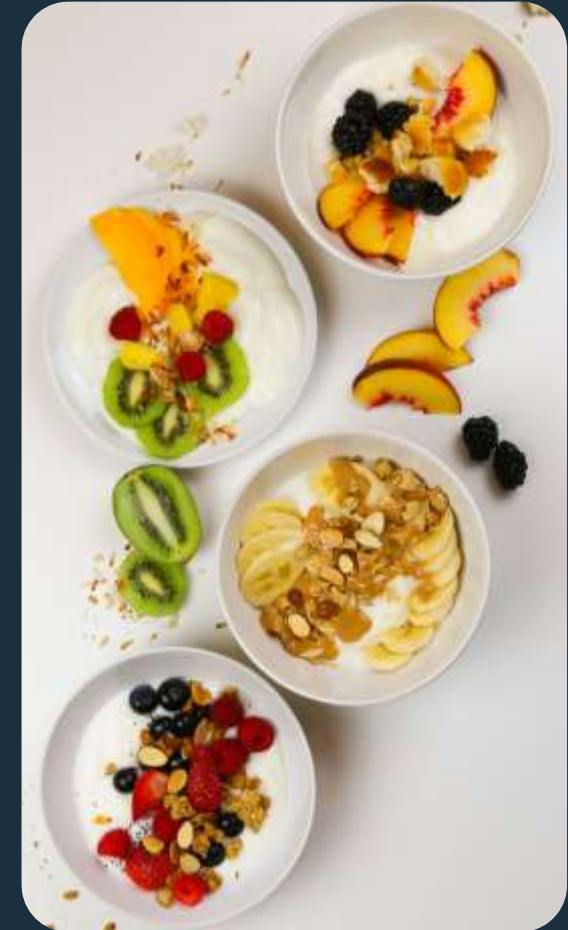
MINIMUM CHARGE OF 15 GUESTS | BASED OFF THIRTY MINUTES OF SERVICE
10% INCREASE FOR AN ADDITIONAL THIRTY MINUTES OF SERVICE

THE POINT CONTINENTAL BREAKFAST | \$32

- 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 | \$35

- 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
- 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



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BREAKFAST - CONTINENTAL

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

BAYSIDE STROLL CONTINENTAL BREAKFAST | \$35

- 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



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CONTINENTAL ENHANCEMENTS

MINIMUM GUEST FEE FOR FEWER THAN 15 GUESTS | BASED OFF THIRTY MINUTES OF SERVICE | 10% INCREASE FOR AN ADDITIONAL THIRTY MINUTES OF SERVICE
| *CHEF ATTENDANT FEE \$200

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 | \$19
- grand omelet station* - **local crab, gulf shrimp, bill e's bacon, country ham, pickled peppers, pico de gallo**, spinach, diced tomatoes, grilled onions, caramelized mushrooms, feta cheese, cheddar cheese, barrel aged house hot sauce | \$22
- biscuit bar - 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 | \$19

FROM THE PASTRY SHOP | PRICED PER DOZEN

- danishes - **the pastry shoppe's daily selection, freshly baked** | \$48
- muffins - **the pastry shoppe's daily selection, freshly baked** | \$48
- canelés | \$44
- fresh glazed doughnuts | \$48
- scones - clotted cream | \$48
- sticky buns | \$48
- cinnamon rolls | \$48



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CONTINENTAL ENHANCEMENTS

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

SIDES | PRICED PER PERSON

- herb-roasted potatoes | \$5
- bacon, cheddar, green onion loaded hash browns | \$6
- baldwin county grits | \$5
- buttermilk biscuits and country-style sausage gravy | \$9
- steel cut oatmeal bar - pecan compote, maple anglaise, dried fruit, fresh berries, peach preserves | \$10

HEALTHY SIDE ENHANCEMENTS | PRICED PER PERSON

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

*MINIMUM GUESTS FEE FOR FEWER THAN 15 GUESTS

*CHEF ATTENDANT FEE \$200



PROTEINS | PRICED PER PERSON

- scrambled eggs | \$6
- hard boiled eggs | \$6
- bacon | \$6
- conecuh sausage | \$6
- benedict in a cup - english muffin croutons, hollandaise, diced ham, poached egg | \$11
- smoked salmon - herbed cream cheese, pickled onions, egg mimosa, bagel chips | \$11
- point clear quiche - diced ham, swiss cheese, fresh spinach | \$11
- bacon tasting - **smoked bacon, bill e's slab bacon, brown sugar pepper bacon** | \$13

BREAKFAST SANDWICHES | PRICED PER DOZEN

- sausage biscuit - house made sausage patty and biscuit | \$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

engaging service + entertaining spaces + authentic gastronomy

BREAKFAST - BUFFETS

BAYSIDE BREAKFAST | \$44

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
- maple syrup, whipped cream, fresh berries, pecan compote
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas



GRAND EVENTS

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BREAKFAST - BUFFETS

GREAT OAKS BREAKFAST | \$46

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

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BREAKFAST - BUFFETS

HEART HEALTHY BREAKFAST | \$48

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

*CHEF ATTENDANT FEE \$200

- orange juice, apple and cranberry juice.
- juicing station* - kale, strawberries, beets, celery, mint, cucumber, apple, kiwi, spinach, carrots, ginger, chia
- freshly sliced fruit - a variety of three seasonal fruits and seasonal whole fruit
- chilton county peach smoothies 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, egg mimosa, bagel chips
- egg white frittata - spinach, caramelized mushrooms, peppers
- hard boiled eggs
- smoked turkey
- chicken and apple sausage
- grand gourmet coffee, decaffeinated coffee, taylor's of harrogate teas



GRAND EVENTS

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BREAKFAST - BUFFETS

BRUNCH AT THE GRAND | \$85

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

*CHEF ATTENDANT FEE \$200

- orange juice, apple juice and cranberry juice.
- freshly sliced fruit - a variety of three seasonal fruits
- parfait bar - greek yogurt, granola, berries, local honey, pecans, seasonal fruit preserves
- grand garden salad bar - croutons, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- **the pastry shoppe's daily selection of house made pastries** - danishes, muffins, croissants, baldwin county pecan sticky buns, whipped butter
- smoked salmon - herbed cream cheese, pickled onions, egg mimosa, bagel chips
- farm fresh cage free scrambled eggs
- benedict in a cup - english muffin croutons, hollandaise, diced ham, poached egg
- 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
- country-style sausage gravy with fresh buttermilk biscuits
- bacon tasting - **smoked bacon, bill e's slab bacon, brown sugar pepper bacon**
- grand omelet station* - **local crab, gulf shrimp, bill e's bacon, country ham, pickled peppers,** pico de gallo, spinach, diced tomatoes, grilled onions, caramelized mushrooms, feta cheese, cheddar cheese, barrel aged house hot sauce
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas



GRAND EVENTS

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BREAKS - AM

PRICE IS PER PERSON AND BASED ON 30 MINUTES OF SERVICE MINIMUM GUARANTEE OF 40 PEOPLE UNLESS OTHERWISE NOTED | *CHEF ATTENDANT FEE \$200

FARMER'S MORNING BREAK | \$23

- farm stand - 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, taylor's of harrogate teas
- gourmet sodas and soft drinks

DOUGHNUT AND COFFEE BREAK | \$25

- 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, taylor's of harrogate teas

COFFEE SHOPPE BREAK | \$21

MINIMUM GUARANTEE OF 20 PEOPLE

- grand gourmet coffee, decaffeinated coffee, taylor's 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

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BREAKS - ENHANCEMENTS

MAY ONLY BE ADDED TO EXISTING CONTINENTAL
BREAKFASTS OR THEMED BREAKS

*BARTENDER FEE \$200

- mimosa | \$12 each*
- bloody mary | \$12 each*
- bottled spring water | \$5 each
- gourmet bottled water | \$6 each
perrier, perrier with lime
- bottled fruit juices | \$5 each
apple, cranberry, orange
- freshly prepared lemonade | \$55 per gallon
- arnold palmer | \$55 per gallon
combination of lemonade and iced tea
- carafes of milk | \$6 per person
2%, skim or chocolate milk



- energy drink | \$7 each
red bull, red bull sugar-free, monster ultra paradise
- hydration station | \$6 each
selection of sports drinks
- beverage break | \$5 each
coca cola, diet coke, coke zero, sprite, dr pepper,
diet dr pepper, aha sparkling waters
- gourmet sodas | \$6 each
selection of local and craft made sodas
- grand gourmet coffee and hot tea service | \$95 per gallon
- coffee delights | \$17 per person
freshly whipped cream, cinnamon
sticks, chocolate shavings

GRAND EVENTS

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BREAKS - PM

PRICE IS PER PERSON AND BASED ON 30 MINUTES OF SERVICE | MINIMUM GUARANTEE OF 25 PEOPLE

CHOCOHOLIC BREAK | \$27

- chocolates
 - peanut butter chocolate fudge
 - fudge brownies
 - chocolate macarons
 - nutella mousse cups
 - chocolate covered strawberries
- caramel chocolate mousse
- milk bar
 - 2% milk
 - skim milk
 - chocolate milk
- grand gourmet coffee, decaffeinated coffee, taylor's of harrogate teas

MARKET CAFÉ BREAK | \$26

- treats
 - macarons
 - chocolate covered marshmallows
 - chocolate dipped strawberries
 - chocolate bark
 - double douzies
 - donut holes
 - seasonal pastries
 - bacon pralines
- gourmet sodas, aha sparkling waters
- grand gourmet coffee, decaffeinated coffee, taylor's of harrogate teas

TEA TIME BREAK | \$ 29

- 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, taylor's of harrogate teas, house made flavored creamers to include dulce de leche, vanilla and a seasonal selection

GRAND EVENTS

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BREAKS - PM

PRICE IS PER PERSON AND BASED ON 30 MINUTES OF SERVICE | MINIMUM GUARANTEE OF 25 PEOPLE

MOVIE BREAK | \$20

- bagged popcorn
- nacho station - jalapeños and queso
- local & craft gourmet sodas
- movie candy to include
 - raisinets
 - junior mints
 - plain **m&m's**
 - whoppers
 - swedish fish

ICE CREAM PARLOR STATION* | \$22

- frios all-natural frozen fruit bars
- vanilla ice cream floats made with coke, root beer and jones gourmet sodas
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas



MEDITERRANEAN BREAK | \$28

- house made hummus with crudité, almonds, olives, house cured meats
- pita chips
- bottled water
- AHA 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

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BREAKS - PM

SWEET | PRICED PER DOZEN

- 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

SAVORY | PRICED PER DOZEN

- warm jumbo salted pretzels – mustard, queso | \$45



SWEET | PRICED PER PERSON

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

SAVORY | PRICED PER PERSON

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

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

GRAND EVENTS

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TRAVELER'S BAGS - BAGGED

BREAKFAST TRAVELER'S BAGS | PRICED PER PERSON

SMOKED GOUDA, BACON & OMELET CROISSANT | \$28

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

BREAKFAST BURRITO | \$28

- 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

engaging service + entertaining spaces + authentic gastronomy

LUNCH - PLATED

4 COMPARTMENT | PRICED PER PERSON

SALAD TRIO | \$42

honey pecan chicken salad, gulf shrimp salad; grilled french bread; kale and quinoa salad; coconut cream pie | maximum of 75 people

SMOKED BEEF BRISKET AND PIMENTO CHEESE SLIDERS | \$41

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

GULF SHRIMP AND BALDWIN COUNTY GRITS | \$41

shrimp and grits - local grits, conecuh sausage, smoked tomato gravy; magnolia salad - tangled greens, local goat cheese, spiced pecans, strawberries, strawberry poppy seed vinaigrette; banana pudding | maximum of 75 people

KOBE SLIDERS | \$40

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

MINI SANDWICHES | \$38

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 cake | maximum of 75 people



PLATED SALADS

L.A. CAESAR SALAD | \$28

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

3RD COAST COBB SALAD | \$32

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

BLACKENED RIBEYE SALAD | \$32

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 IS PER PERSON

SOUPS | \$10

- grand seafood gumbo
- 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, crispy brussels sprouts, chicken velouté | \$33
- grilled by catch - roasted vegetables, lemon vinaigrette | \$39



ENTREES CONTINUED

- black bean and kale croquettes [vegan] – chipotle corn purée, cilantro vinaigrette | \$31
- grilled roots and greens [vegan]- turnips, baby carrots, sweet potatoes, brussels sprouts, fingerling potatoes, brocolinni, olive oil, herbs | \$32
- blackened redfish - herb grits, peppers, green beans, brown butter | \$39
- satsuma brined pork loin - wild mushroom cream, sermon farms sweet potato purée, asparagus mushroom charred tomato salad | \$33
- gulf shrimp and grits- local grits, conecuh sausage, smoked tomato gravy | \$38
- 6oz beef filet- herbed garlic smashed yukon potatoes, braised green beans, tomato demi-glaze | \$48

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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MARKET STYLE LUNCH BUFFET

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

MARKET STYLE LUNCH | \$49

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

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LUNCH - BUFFET

PRICE BASED ON 60 MINUTES OF SERVICE

MINIMUM GUARANTEE OF 50 PEOPLE

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

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
- whiskey baked beans
- smashed potatoes
- bacon braised greens
- vegetable succotash
- grand spiced chips
- grilled corn - dukes mayo, house made blackening spice

BREADS

- freshly baked artisan rolls with whipped butter

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

ENTRÉES

choose two of the following \$52 | choose three of the following \$58

- blackened redfish - cajun cream sauce
- slow-roasted pork loin - wild mushroom ragoût
- lemon brined chicken - herb vinaigrette
- hemp crusted salmon - pomegranate blueberry salsa
- chimichurri grilled flank steak
- smoked chicken - satsuma glaze, fresh herbs
- burgundy braised 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



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LUNCH - BUFFET

THE GRAND CUSTOM LUNCH BUFFET CONTINUED

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
- key lime tartlets
- chocolate mousse
- strawberry shortcake

LUNCH BUFFET ENHANCEMENTS

PRICED PER PERSON

PASTA STATION | \$14

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

SHRIMP & GRITS STATION | \$18

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

MAC & CHEESE STATION | \$15

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



GRAND EVENTS

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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

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LUNCH - BUFFET

PRICED BASED ON 60 MINUTES OF SERVICE

BBQ LUNCH BUFFET | \$55

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, smoked 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 | \$55

*CHEF ATTENDANT FEE \$200 | ONE CHEF ATTENDANT EVERY 75 PPL

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 romaine, guacamole, corn & black bean salsa, guacamole, sour cream, jalapeño buttermilk dressing
 - crispy tortilla chips, grilled flour tortilla, fried corn tortilla
- FROM OUR PASTRY SHOPPE
- cinnamon churros, tres leches

GRAND EVENTS

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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
- quattro formaggi
- grilled chicken, bacon jam, 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 | \$55

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
- farfalle - ratatouille

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

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LUNCH - BUFFET

PRICED BASED ON 60 MINUTES OF SERVICE

CARIBBEAN HEAT | \$55

SOUP AND SALAD

- curried shrimp and chick pea soup
- tropical salad – grilled onions, mango, goat cheese, crispy noodles, pineapple vinaigrette
- fruit salad – toasted coconut

ENTREES & SIDES

- grilled local fish – tropical fruit, pepper relish
- jerk chicken – scallions
- caribbean braised beef – potatoes, carrots
- rice & beans
- fried plantains
- braised cabbage & garden vegetables

FROM OUR PASTRY SHOPPE

- rum cake
- tropical fruit tart



GRAND EVENTS

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LUNCH - BUFFET

PRICED BASED ON 60 MINUTES OF SERVICE

TAILGATE BUFFET | \$55

10% INCREASE FOR AN ADDITIONAL THIRTY MINUTES OF SERVICE

are you ready for some football? we have your tailgating needs covered. please speak with your event manager for any technology enhancements that you may need.

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

TENDERS & TOTS STATION

- crispy tenders, buffalo tenders, crack sauce tenders
- tater tots
- 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 crudité's - buttermilk ranch
- compressed fruit skewer - feta snow
- southern pickled vegetables - olive oil, sprouts



\$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-crust chicken tenders - maple honey mustard
- peppadew goat cheese croquettes
- **mac 'n cheese croquettes** - chipotle aioli
- mini tomato pies



\$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 - wild mushroom ragoût
- gulf shrimp and grits - local grits, conecuh sausage, smoked tomato gravy

GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

RECEPTION

BAY BREEZE RECEPTION - \$128

*CHEF ATTENDANT FEE \$200

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
- magnolia salad martini - magnolia salad - tangled greens, local goat cheese, spiced pecans, strawberries, strawberry poppy seed vinaigrette
- mini beef wellington - black truffle sauce
- award winning mini gulf crab cake - spicy rémoulade

GRAND SALAD BAR

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

CHEF'S FAVORITE CHEESE DISPLAY

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

BREADS AND SPREADS DISPLAY

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

SHRIMP AND GRITS STATION - local grits, conecuh sausage and smoked tomato gravy

ROASTED TENDERLOIN OF BEEF* - béarnaise sauce, demi-glace, artisan bread

LOBSTER MAC AND CHEESE - boursin

GRILLED BROCOLINNI -garlic and olive oil



GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

RECEPTION

SMALL PLATES RECEPTION

\$108 PER PERSON - CHOICE OF NINE

\$119 PER PERSON - CHOICE OF ELEVEN

cocktail reception style. perfect for a welcome reception.

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

COLD

- *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 haba ero, 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 - wild mushroom rago t
- nashville hot chicken thigh - buttermilk biscuit, pepper jelly



SWEET

- *nutella mousse - chocolate whipped cream, chocolate bark
- strawberries - mascarpone cream, shortbread
- lemon trifle - pie crust crumble, lemon curd, torched meringue
- *skewered spiced donut holes
- sugar crusted bourbon cake – spiced apple compote

GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

RECEPTION

BLACK AND WHITE RECEPTION | \$150

PRICED PER PERSON AND BASED ON 90 MINUTES OF SERVICE

75 PERSON MINIMUM | *CHEF ATTENDANT FEE \$200

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"** - butter herb poached, cocktail dust
- king crab
- royal reds
- p.e.i. mussels

SALAD MARTINIS

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

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
- macarons, 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 | \$128

PRICED PER PERSON AND BASED ON 90 MINUTES OF SERVICE
75 PERSON MINIMUM | *CHEF ATTENDANT FEE \$200

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

CHEF'S FAVORITE CHEESES | \$28

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

DOMESTIC CHEESE DISPLAY | \$24

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

SNACKS DISPLAY | \$12

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



GULF SEAFOOD DISPLAY | \$35

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

GRAND SEAFOOD DISPLAY | \$40

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

WARM CHEESE PAIRINGS | \$22

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

BREADS AND SPREADS DISPLAY | \$19

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

GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

CULINARY STATIONS

PRICED PER PERSON | *CHEF ATTENDANT FEE \$200
30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON
90 MINUTE RECEPTION MINIMUM IS \$95 PER PERSON

SALAD STATION | \$15

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

CHEF ATTENDED FISH TACO STATION* (ONE CHEF ATTENDANT PER 75 PEOPLE) | \$28

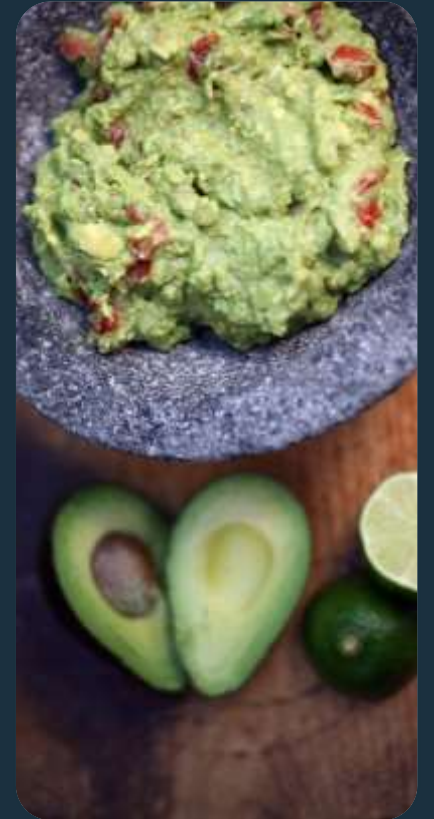
- house smoked whole gulf fish – tropical fruit relish, pico de gallo, cabbage slaw, red onion-cilantro, house made hot sauce, tequila-lime aioli, flour, corn tortillas

CHEF ATTENDED STREET TACO STATION* | \$26

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

SLIDERS STATION | \$26

- pulled pork – 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 \$200
30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON
90 MINUTE RECEPTION MINIMUM IS \$85 PER PERSON

PASTA STATION | \$28

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

MAC AND CHEESE STATION | \$30

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

CHEF ATTENDED RISOTTO STATION * | \$35

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

THE BAYSIDE BOWL STATION * | \$36

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

FRIED GREEN TOMATO STATION | \$18

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

CHEF ATTENDED FIRE AND ICE STATION* | \$50

freshly shucked alabama oysters prepared three ways and served with horseradish, mignonette, house made cocktail, miso mustard, remoulade, chimichurri, lavosh, crackers - two attendants required per 100 guests

- raw oysters served on the half shell
- grilled and topped with conecuh sausage, greens and blackened hollandaise
- fried oyster lollipops

BUILD YOUR OWN BUTTERMILK BISCUIT STATION | \$22

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

SHRIMP AND GRITS STATION | \$32

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

WING STATION | \$28

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

GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

CULINARY STATIONS - CARVING

PRICED PER PERSON | *CHEF ATTENDANT FEE \$200

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$85 PER PERSON

ROASTED TENDERLOIN OF BEEF* | \$40

- béarnaise sauce, demi-glace, artisan bread

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

- roasted garlic demi-glace, horseradish cream, yeast rolls

ROASTED TOMAHAWK PRIME RIB* | \$41

- whiskey au jus, horseradish cream, artisan rolls

SMOKED PIG STATION* | \$41

- carved smoked pork butt, spiced ribs, conecuh sausage, poppy seed slaw, potato salad, local white bread, beer bbq, mustard bbq, alabama white bbq

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

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

SOUTHERN BONE IN HAM* | \$25

- sorghum glazed, kitchen mustard, sister schubert rolls

CRAWFISH AND CRAB STUFFED PORK LOIN* | \$28

- cajun cream sauce, sweet cornbread

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

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

WHOLE SMOKED CHICKEN* | \$21

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



GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

CULINARY STATIONS - PASTRY

PRICED PER PERSON | *CHEF ATTENDANT FEE \$200
30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON
90 MINUTE RECEPTION MINIMUM IS \$85 PER PERSON

WAFFLES AND ICE CREAM STATION* | \$26

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



PÂTE À CHOUX STATION* | \$24

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

VIENNESE STATION (MINIMUM OF 25 PEOPLE) | \$24

- french and italian mini-pastries to include
 - raspberry almond tart
 - dulcey mousse cup
 - cream puffs
 - cheesecake tarts
 - hand-dipped chocolate covered strawberries

BANANAS FOSTER STATION* | \$20

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

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 \$8 per person

APPETIZERS

- shrimp cocktail | \$18 - jumbo gulf shrimp, finger lick, horseradish cocktail, remoulade
- fried green tomatoes | \$15 - crusted green tomatoes fried to perfection, seafood étouffé
- award winning grand gulf crab cake | \$22 - jumbo lump crabmeat cake, green tomato chow chow, rémoulade
- alabama oyster trio | \$26 – wood-fired herb butter, crispy red pepper aioli, **bill-e's bacon and mushroom duxelles**
- gulf shrimp and grits | \$20 - local grits, conecuh sausage, smoked tomato gravy
- pork belly | \$18- red chili barbeque glazed, sweet potato, popcorn
- curried local eggplant | \$15 - tomatoes with jasmine rice
- cheese and charcuterie | \$17 - handmade and locally sourced cheese, charcuterie, mustard, pickles



SOUPS | \$14

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

SALADS | \$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 | \$76 - whipped potatoes, roasted baby carrots, brocolinni, demi glaze
- crabmeat oscar grand filet | \$86 - whipped potatoes, roasted baby carrots, broccolini, hollandaise
- grilled 16oz cowboy rib-eye | \$76 - rib-eye grilled medium-rare to medium, loaded smashed potatoes, farm vegetables, whiskey au jus
- braised beef short rib | \$65 – demi glaze, asparagus and wild mushroom risotto
- lamb chops | \$72 - roasted american lamb chops, ratatouille, roasted garlic and demi glaze
- pork chop | \$50 - satsuma brined pork chop, sweet potato purée, caramelized apple, pecan, kale salad
- truffle herb chicken | \$48 - shiitake mushroom and haricot vert, herb smashed potatoes, marsala sauce
- lemon herb roasted chicken | \$52 – grilled fingerling potatoes, red peppers, broccolini, cauliflower, carrots, chimichurri sauce
- butter-roasted red snapper | \$58 - corn and pepper maque choux, gremolata and pickled peppers
- grilled gulf grouper | \$65 - citrus herb fingerling potatoes, caramelized fennel, escobèche, red pepper vinaigrette
- seared roasted salmon | \$65 - kale, grains, local vegetable salad, lemon herb vinaigrette
- gulf catch | \$61 - crab and charred lime pico de gallo, seafood dirty rice
- sweet potato and quinoa cake | \$48 - cranberry braised greens, root vegetable purée
- black bean and kale croquettes | \$48 - chipotle corn purée, tomato & pepper relish, cilantro vinaigrette
- grilled roots and greens | \$48 - turnips, baby carrots, sweet potatoes, brussels sprouts, fingerling potatoes, broccolini, olive oil, herbs

CUSTOMIZE ANY ENTRÉE AND CREATE A DUO BY ADDING:

- herbed grilled chicken | \$9
- jumbo seared shrimp | \$16
- gulf coast lump crab cake | \$18
- broiled maine lobster tail | \$48

DESSERTS | \$14

- banana split gâteau – chocolate, vanilla, strawberry mousse, banana cake, candied peanuts
- chocolate marshmallow gâteau – chocolate mousse, toasted marshmallow, cocoa nibs
- dulcey mousse cake – butter cake, dulcey mousse, feuilletine crunch
- **kimberly's cheesecake** – graham cracker crust, strawberry compote

GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

Sample #1 Plated Menu

1st Course

Grand Seafood Gumbo With Rice

2nd Course

Shrimp Cocktail

*jumbo gulf shrimp, horseradish cocktail,
remoulade*

3rd Course

Seasonal Sorbet

4th Course

please choose one

Grand Filet

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

Lamb Chops

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

Butter-Roasted Red Snapper

*corn and pepper maque choux,
gremolata and pickled peppers*

5th Course

Chocolate Marshmallow Gateau

chocolate mousse, toasted marshmallow, cocoa nibs

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 100 will need to predetermine their selections.

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

Sample #2 Plated Menu

1st Course

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

2nd Course

Wedge Salad

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

3rd Course

Seasonal Sorbet

4th Course

please choose one

Grilled 16oz Cowboy Rib-eye

*rib-eye grilled medium-rare to medium, loaded smashed
potatoes, farm vegetables, whiskey au jus*

Gulf Catch

crab and charred lime pico de gallo, seafood dirty rice

Braised Beef Short Rib

demi glaze, asparagus and wild mushroom risotto

5th Course

Kimberly's Cheesecake

graham cracker crust, strawberry compote

GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

DINNER - PLATED

PRICED IS PER PERSON

SOUTHERN ROOTS DINING EXPERIENCE (MAXIMUM OF 75 PEOPLE) | \$136

tasting style presentations from our southern roots menu

PASSED APPETIZERS

- mini tomato pies - sweet onion, san andreas cheese
- crab beignets - hot sauce aioli

1ST COURSE

- grand seafood gumbo with rice

2ND COURSE

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

3RD COURSE

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

4TH COURSE

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

5TH COURSE

- 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

LOWER ALABAMA MENU | \$110

- seafood gumbo with white rice
- 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 - blackened hollandaise, conecuh sausage, braised greens
- cornmeal crusted catfish - charred lemon, remoulade
- shrimp boil - corn, red potatoes, peppers, conecuh sausage
- roasted chicken - cajun cream
- blackened ribeye - whiskey demi and horseradish cream
- baldwin county loaded grits - cheddar, bacon, green onion
- fried green tomatoes - tomato jam
- cornbread and buttermilk biscuits
- grand hotel bread pudding with whiskey sauce
- pecan tarts
- pralines
- mini red velvet cakes



BBQ OLD SOUTH BUFFET | \$110

- 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
 - spiced ribs
 - conecuh sausage
 - beef brisket
- beer bbq, mustard bbq, alabama white bbq
- cornbread and local white bread
- mini trifled 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 \$200
MINIMUM GUARANTEE OF 50 PEOPLE

THE BAYSIDE GRILL BUFFET | \$110

- grand seafood gumbo - white rice
- grand garden salad bar - croutons , feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- shrimp & grits - local baldwin county grits, conecuh sausage, smoked tomato gravy
- fried brussels – sorghum chili
- *strip loin - smoked potato mash and chimichurri
- gh cheeseburger slider - cheddar, house made pickles, smoked ketchup
- **ultimate baked mac 'n cheese** – garden tomatoes, bill-e's bacon, pulled chicken
- pan-seared redfish - shrimp jambalaya, red pepper vinaigrette
- local farm vegetables
- parmesan bread, house fried crackers, garlic herb sour dough
- bread pudding with whiskey sauce
- flourless chocolate torte
- butterscotch pudding with 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 | \$110

- 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 baked mac 'n cheese** – garden tomatoes, bill-e's bacon, pulled chicken
- bacon braised green beans
- miniature southern pies - coconut cream, lemon meringue, chocolate, 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

bodegas faustino, cava | \$48

prince alexandre, sparkling rosé | \$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

trimbach, riesling, alace, france | \$72

trinity oaks, pinot grigio, california | \$52

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

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

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

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

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

p. 68 A 25% SERVICE CHARGE AND SALES TAX WILL BE ADDED.
MENU AND PRICING SUBJECT TO CHANGE



EVENT MENUS | GRAND HOTEL | BEVERAGE | MAIN MENU ➔

GRAND EVENTS

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BEVERAGES

WINE SERVICE

WHITE WINES CONTINUED

trinity oaks, chardonnay, california | \$48
mer soleil, chardonnay, unoaked, "silver", california | \$60
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
jam, cabernet sauvignon, california | \$52
emmolo, merlot, california | \$112
conundrum, red blend, california | \$60
bayede **"the prince", cabernet sauvignon, south africa** | \$56
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

p. 69 A 25% SERVICE CHARGE AND SALES TAX WILL BE ADDED.
MENU AND PRICING SUBJECT TO CHANGE



EVENT MENUS | GRAND HOTEL | BEVERAGE | MAIN MENU ➔

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FULL BAR SERVICE

for your convenience, we have selected some of the industries leading wines and spirits and packaged them together in three different tiers for you 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

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

\$200 fee will be applied per bartender

\$66 per hour after 3 hours

1 bartender per 75 guests is required

EACH FULL BAR WILL INCLUDE THE FOLLOWING:

HAND-CRAFTED COCKTAILS

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

NON-ALCOHOLIC

BEVERAGES:

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

CRAFT BEERS | \$8

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

- grand hotel light lager, ghost train brewing co., birmingham, al
- seasonal crush- sour, braided river, mobile, al
- muchacho - mexican style lager, good people, birmingham, al
- 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



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FULL BAR SERVICE PREMIUM TIER

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

PREMIUM LIQUOR | \$11

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

PREMIUM WINE | \$13

Trinity Oaks

**one tree planted for each bottle sold*

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

PREMIUM PACKAGE PRICING

- one hour | \$32 per person
- two hours | \$39 per person
- three hours | \$46 per person
- four hours | \$53 per person



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FULL BAR SERVICE ELITE TIER

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

ELITE LIQUOR | \$12

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

ELITE WINE | \$14

Wagner Family Wines

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

ELITE PACKAGE PRICING

one hour | \$40 per person
two hours | \$46 per person
three hours | \$53 per person
four hours | \$60 per person



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FULL BAR SERVICE PLATINUM TIER

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

PLATINUM LIQUOR | \$14

- grey goose vodka
- **hendrick's** gin
- diplomatico reserve exclusive dark rum
- diplomatico planas white rum
- patron silver tequila
- casamigos anejo tequila
- sazerac, rye
- knob creek, bourbon
- the glenlivet, scotch
- remy martin vsop

PLATINUM WINE | \$16 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 | \$48 per person
- two hours | \$55 per person
- three hours | \$62 per person
- four hours | \$69 per person



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BEVERAGES BAR ENHANCEMENTS

*COMPLIMENTARY BAR ENHANCEMENTS

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

*MOJITOS

all mojitos contain mint, lime, simple syrup and rum

- classic mojito
- seasonal fruit mojito

*MARGARITAS

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

- classic margarita
- seasonal fruit margarita

*MARTINIS

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

BLOODY MARY'S | \$12

- fresh seasonal accoutrements

CHAMPAGNE COCKTAILS | \$12

- mimosa
- poinsettia
- french 75

CORDIAL SERVICE | \$12

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



GRAND EVENTS

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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

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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 BALL ROOM 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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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

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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



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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



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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.

