

# *Grand* **WEDDINGS**

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



# GRAND WEDDINGS

unique + engaging + romantic + modern

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To the Bride and Groom,

Weddings at the Grand Hotel are extraordinary! We can fulfill your wedding day wishes from beginning to end: after rehearsal dinner, bridesmaid luncheon, ceremony, reception and honeymoon accommodations. It is all here at the Grand Hotel.

We have several beautiful outdoor settings and four ballrooms giving every bride a selection to choose. We can accommodate weddings of any size.

We can assist you in finding a minister, wedding consultant, flowers, music, cake and a photographer. For your guests, or even the bride and groom, special room accommodations are available.

We welcome the opportunity to meet with you and give you a tour of our incredible facility and breathtaking grounds.

Sincerely,

*There is a difference between beautiful and breathtaking!  
All weddings are special; let us make yours extraordinary at the Grand!*

Hayley Turner  
Wedding Specialist  
251-990-6319

[Hayley.Turner@marriottgrand.com](mailto:Hayley.Turner@marriottgrand.com)

Maysoon Sayyad  
Wedding Specialist  
251-990-6359

[Maysoon.Sayyad@marriottgrand.com](mailto:Maysoon.Sayyad@marriottgrand.com)





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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 wartime history, concluding with a cannon firing on the edge of Mobile Bay.**

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

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



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## GENERAL WEDDING INFORMATION

- **FOOD** - We provide various banquet menu options and will also be happy to create a customized menu for **you. Children's and special dietary meals can also be arranged. It is not permitted to bring outside food** (except wedding cakes) on property. Also any unconsumed items may not be removed from hotel property. All wedding food prices begin at \$100.00 per person, plus service charge and tax, and are subject to change.
- **ALCOHOL** - The Grand Hotel is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into the Grand Hotel by outside vendors or individuals. The Hotel reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated.
- **BALLROOM SELECTIONS** - We will provide you with the most suitable room for your event. Accommodations will be made depending on the number of your expected guests. The Grand Hotel reserves the right to reassign the room if your numbers fall below the function minimum.
- **GUARANTEES** - All details pertinent to your event will need to be finalized 30 days prior to the event date. Your final guaranteed number of expected guests must be given 3 business days prior to your event date. After this time, the guarantee number may not be reduced. If the actual attendance exceeds the guarantee number, additional charges per person will be added to your bill.
- **DEPOSIT AND PAYMENT** - A non-refundable advance deposit will be required upon the return of the signed contract. The deposit will be applied to the balance of your event. Final payment thirty days in advance is required.
- **SERVICE CHARGE AND TAX** - A customary 24% taxable service charge and sales tax will be applied to all food, beverage, room rental and audio visual charges.
- **WEDDING COORDINATORS** - the Grand Hotel requires that a professional wedding coordinator must be hired to ensure that all of the details of your wedding events are planned and executed properly.



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## GENERAL WEDDING INFORMATION

- **SET UP AND DECORATING** – The Grand Hotel must be made aware of any outside vendors that requires access to any banquet space 10 days prior to the start of your event (i.e. entertainment, florists, etc.) Additional set up time may be arranged through your Catering Manager. Chair covers and custom linen may be arranged through private consultation. All vendors must provide proof of insurance 10 days in advance. It is required that all vendors check-in through security for access to the property.
- **GUEST ROOMS** - Your sales manager may arrange room rates for out of town guests.
- **PARKING**- Overnight valet parking is available to all guests for a charge. Self-parking is complimentary.
- **CEREMONIES** - For a minimum of 100 guests, there is a \$2000.00 rental fee. This includes all setup and a backup location for outside functions in the event inclement weather occurs. We require ceremonies in conjunction with receptions only. We offer multiple outside ceremony locations from which you can choose. We can arrange ceremony rehearsals if desired, at no charge, depending on space availability.
- **RECEPTIONS** - For a minimum of 100 guests, there is a \$2000-\$4000.00 rental fee depending on location. As with the ceremony, this charge includes all setup and a backup location site. We will accept a reception, if having the ceremony elsewhere. We offer various reception locations as well.
- **SOUND ORDINANCE** - Musical entertainment such as a Band or DJ, must end at 10:00pm for any outdoor functions.
- **SECURITY** - The Grand Hotel will not assume responsibility for the damage or loss of any personal property left unattended prior to, during, or following your event. Special security arrangements may be made with proper advance notice at \$50.00 per hour per officer. Any items left from vendors. will not be the responsibility of the Hotel.
- **WEATHER** - For all events being held outdoors a backup decision will be made by 9:00 AM on the function date. Should the forecast of rain exceed 30% or winds exceed 15 knots, the backup space will be utilized. The Catering Manager will have the final decision.
- **VENDORS** - Included in this packet of information, you will find a list of our preferred vendors. These vendors include: florists, pastry shops, entertainers, photographers, videographers, officiates and wedding coordinators. These are based on our experiences.





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## PREFERRED VENDORS

- Cakes - Grand Hotel Pastry Shoppe - Contact Your Catering Manager
- Transportation
  - Grand Hotel - 251-990-6370
  - Beach Bum Trolley - 850-941-2876
- Customized Hospitality Gifts - Contact your Catering Manager
- Beauty Specialist - The Spa at the Grand Hotel - 251-990-6385
- Marriage Licenses
  - Bay Minette Courthouse - 251-937-0260
  - Mobile Courthouse - 251-574-8494
- Wedding Coordinators
  - Chic Weddings by Jacqueline - 251-422-0026
  - Jenna Laine Weddings and Events - 251-929-0485
  - Lydia Noble Events - 251-533-1395
  - Mandy White – 251-605-4495
  - Vicki Stankoski – 251-751-1000



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## PREFERRED VENDORS

- Photographers
  - Renaissance Portrait Studio - Several pictures in this menu were taken by Renaissance Portrait Studio - 251-928-5944
  - Life House Wedding Films - 251-623-9079
  - Adam and Jenn Photography - 251-978-2493
  - Solife Studios - 251-517-9006
- Florists
  - The Grand Florist – 251-990-6328





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## PREFERRED VENDORS

- Equipment Rentals - Soho Events & Rentals - 251-517-7322
- Ceremony Entertainment
  - Atkinson Duo - 251-973-0031
  - Steve Harmon - 251-928-7369
  - Mahlon McCracken - Harpist - 251-341-0773
- Reception Entertainment
  - A Better Choice Music - 251-661-0111
  - Prime Time Entertainment - 850-438-8232
  - Roman Street - 251-209-0751
  - Sam Hill Entertainment - 404-496-5735



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## 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

### **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 | \$200 for up to 20 people for 1 hour - \$50 per hour after the first hour

\$5 per person for each additional person

beverages available at an additional charge

other hotel activities

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

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



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## LETTER FROM THE CHEF

Greetings,

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

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

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

Thank you for being our guests.

*Cory Garrison,*  
*Executive Chef*





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## BREAKFAST - CONTINENTAL

CONTINENTAL BREAKFAST | MINIMUM GUARANTEE OF 15 GUESTS | BASED OFF  
THIRTY MINUTES OF SERVICE | \$3 PER PERSON ADDITIONAL FOR SIXTY MINUTES OF SERVICE

### THE POINT CONTINENTAL BREAKFAST | \$27

- freshly squeezed orange juice, grapefruit and cranberry juice
- freshly sliced fruit - a variety of three seasonal fruits
- house made fruit yogurts
- **the pastry shoppe's daily selection of house baked pastries including house made danishes,** breakfast breads, muffins, croissants, whipped butter and house made preserves
- grand gourmet coffee, decaffeinated coffee, taylor's of harrogate teas and house made flavored creamers to include dulce de leche, vanilla and a seasonal selection

### BAYSIDE STROLL CONTINENTAL BREAKFAST | \$32

- freshly squeezed orange juice, grapefruit and cranberry juice
- freshly sliced fruit: a variety of three seasonal fruits and seasonal whole fruit
- peach smoothies and local blueberry smoothies
- smoked salmon - herbed cream cheese, pickled onions, egg mimosa, bagel chips
- hard boiled eggs
- house made fruit yogurts
- breakfast cereals with 2% and skim milk
- **the pastry shoppe's daily selection of house made pastries** - danishes, breakfast breads, muffins, croissants, baldwin county pecan sticky buns, whipped butter, house made preserves
- grand gourmet coffee, decaffeinated coffee and taylor's of harrogate teas
- house made flavored creamers to include dulce de leche, vanilla and a seasonal selection



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## CONTINENTAL ENHANCEMENTS

MINIMUM GUARANTEE OF 30 GUESTS | BASED OFF THIRTY MINUTES OF SERVICE | \$3 PER PERSON ADDITIONAL FOR SIXTY MINUTES OF SERVICE

\*CHEF ATTENDANT FEE \$120

STATIONS | PRICED PER PERSON

- omelet station\* - bacon, diced ham, peppers, diced tomatoes, green onions, cheddar and monterey jack cheeses, barrel aged house hot sauce | \$18
- grand omelet station\* - local crab, gulf shrimp, bill e's bacon, country ham, pickled peppers, pico de gallo, grilled onions, caramelized mushrooms, feta cheese, cheddar cheese, barrel aged house hot sauce | \$22
- biscuit bar - seasonal preserves, poblano pimento cheese, grain mustard, tasso ham, country-style conecuh sausage gravy | \$17
- eggs benedict station\* - in shell poached eggs, country ham, tasso ham, cajun hollandaise, pepper jelly, toasted english muffins, fried green tomatoes | \$18

FROM THE PASTRY SHOP | PRICED PER DOZEN

- danishes - the **pastry shoppe's daily selection of freshly baked danishes** | \$44
- muffins - the **pastry shoppe's daily selection of freshly baked muffins** | \$44
- loaded biscuits - smoked bacon, local goat cheese, green onion | \$44
- house made granola bars | \$44
- cannelés | \$33
- fresh glazed doughnuts | \$44
- scones - clotted cream | \$44
- sticky buns | \$44
- cinnamon rolls | \$44
- **world's best coffee cake** | \$44



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## CONTINENTAL ENHANCEMENTS

BASED OFF THIRTY MINUTES OF SERVICE | \$3 PER PERSON  
ADDITIONAL FOR SIXTY MINUTES OF SERVICE

### SIDES | PRICED PER PERSON

- herb-roasted potatoes | \$5
- bacon, cheddar, green onion loaded hash browns | \$5
- baldwin county grits | \$5
- buttermilk biscuits and country-style conecuh sausage gravy | \$9
- buttermilk pancakes - blueberries, chocolate chips, baldwin county pecans, maple syrup | \$7
- griddled waffles - strawberry, blueberry, baldwin county pecan compote, maple syrup, whipped cream | \$8
- cheese blintz - fresh berries, powdered sugar | \$6
- steel cut oatmeal bar - pecan compote, maple anglaise, dried fruit, fresh berries, peach preserves | \$10
- grits station - baldwin county stone ground grits, bacon, diced ham, cheddar cheese, butter, scallions | \$12

### HEALTHY SIDE ENHANCEMENTS | PRICED PER PERSON

- egg white frittata - spinach, mushrooms, peppers | \$8
- juicing station\* - kale, strawberries, beets, celery, mint, cucumber, apple, kiwi, spinach, carrots, ginger, chia | \$12
- parfait bar - house made yogurt, granola, berries, local honey, spiced pecans, seasonal preserves | \$7
- chia pudding - fresh fruit, berries | \$6



### PROTEINS | PRICED PER PERSON

- scrambled eggs | \$5
- hard boiled eggs | \$5
- bacon | \$5
- conecuh sausage | \$6
- turkey bacon | \$6
- chicken apple sausage | \$7
- mini crab cakes | \$12
- smoked salmon - herbed cream cheese, pickled onions, egg mimosa, bagel chips | \$11
- point clear quiche - diced ham, swiss cheese, fresh spinach | \$11
- bacon tasting - **applewood smoked bacon, bill e's slab bacon,** brown sugar pepper bacon, duck bacon, beef bacon | \$13

### BREAKFAST SANDWICHES | PRICED PER DOZEN

- sausage biscuit - house made sausage patty and biscuit | \$70
- ham, egg and cheddar croissant | \$80
- breakfast burrito - scrambled eggs, conecuh sausage, bill-e's bacon, caramelized mushrooms, sautéed peppers, jalapeños, tortilla | \$90
- grand egg muffin sandwich - canadian bacon, scrambled eggs, cheddar cheese, english muffin | \$80

\*MINIMUM GUESTS FEE FOR FEWER THAN 15 GUESTS



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## BRUNCH AT THE GRAND | \$84

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

\*CHEF ATTENDANT FEE \$120

- freshly squeezed orange juice, grapefruit and cranberry juice.
- freshly sliced fruit - a variety of three seasonal fruits and seasonal whole fruit
- parfait bar - house made yogurts, granola, berries, local honey, spiced 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, breakfast breads, muffins, croissants, cannelés, baldwin county pecan sticky buns, whipped butter
- smoked salmon - herbed cream cheese, pickled onions, egg mimosa, bagel chips
- farm fresh scrambled eggs
- eggs benedict - cajun hollandaise, tasso ham, english muffin
- baldwin county grits - gulf shrimp, peppers, smoked tomato gravy
- pecan fried chicken and waffles - maple pecan syrup
- sorghum glazed carved ham - kitchen mustard
- three potato and sausage hash - grilled asparagus and crab hollandaise
- country-style conecuh sausage gravy with fresh buttermilk biscuits
- bacon tasting - **applewood smoked bacon, bill e's slab bacon, brown sugar pepper bacon, duck bacon, beef bacon**
- grand omelet station\* - **local crab, gulf shrimp, bill e's bacon, country ham, pickled peppers, pico de gallo**, grilled onions, caramelized mushrooms, feta cheese, cheddar cheese, barrel aged house hot sauce
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas



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## SO “SUITE” ADDITIONS

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

### BRIDAL SUITE | \$30

#### TEA TIME

- stuffed scones
- blueberry and lemon curd
- rosemary and whipped goat cheese
- vanilla bean and strawberry
- canapés
  - cucumber, salmon, dill
  - chicken liver mousse, grilled peach, pistachio
  - avocado, crab, red chili vinaigrette
  - mini blt
- pâte à choux swans
- macarons
- local honey
- rock candy stirrers
- grand gourmet coffee, decaffeinated coffee, taylor's of harrogate teas, house made flavored creamers to include dulce de leche, vanilla and a seasonal selection



### GROOM'S SUITE | \$30

- kobe beef sliders
  - smoked gouda
  - house made pickles
  - smoked ketchup
- chicken wings
  - garlic parmesan
  - ranch
  - black and blue spiced
- vegetable crudité's
- fruit skewers, honey-vanilla yogurt sauce
- grand spiced potato chips
- chocolate chunk cookies
- super fudgealicious brownies
- refer to page 38 for adding beverages to your suite

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## RECEPTION

TIER 1 - \$88

### HORS D'OEUVRES (PICK THREE):

- roasted sweet potato lollipop, chipotle honey, spiced pecans, herbs
- heirloom tomato and mozzarella lollipop - sweet white balsamic
- cheddar - roasted jalapeño, granny smith apple
- honey pecan chicken salad - wonton cup
- bacon and deviled egg - bacon jam, creole deviled egg
- blt - **bill e's bacon, tomato jam, local arugula**, house made buns
- farmhouse brie crostini - pepper jelly
- bama bruschetta - stewed tomato and okra, local goat cheese
- fresh vegetable crudité's - buttermilk ranch
- pecan crusted chicken tenders – maple honey mustard
- goat cheese fritter - sriracha, local honey
- **mac 'n cheese croquettes** – chipotle aioli



### DISPLAYS (PICK TWO):

#### MASON JAR SALADS

- blue and blue salad - asher blue cheese, quinoa, dried fruit, blueberry vinaigrette
- chop chop salad - iceberg, tomato, bacon, blue cheese, cucumber, avocado, egg and buttermilk ranch
- southern caesar salad –marinated kale, corn bread croutons, parmesan, bacon caesar dressing

#### GRAND GARDEN SALAD STATION

- baby mixed greens, baby spinach, fresh romaine lettuce, cucumbers, cherry tomatoes, olives, carrots, broccoli, mushrooms, red onions, diced eggs, bacon, chicken, shrimp, shredded cheddar cheese, house made croutons, buttermilk ranch and balsamic dressings

#### DOMESTIC CHEESE DISPLAY

- poblano pimento with spiced pecans, gorgonzola dolce with whiskey marinated fruit, belle chèvre goat cheese with pepper jelly, lavash and 34° **crackers**

#### SPREADS AND BREADS DISPLAY

- warm artichoke and spinach dip, hummus, gulf coast crab dip, buffalo blue cheese dip, sundried tomato dip, herbed cheese dip, pita chips, french bread, focaccia and olive breads



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## RECEPTION

TIER 1 CONTINUED - \$88

DISPLAYS CONTINUED:  
SOUTHWESTERN DISPLAY

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

CHIPS AND DIPS DISPLAY

- fresh house made grand spice and truffle parmesan, sea salt and ranch flavored chips with buffalo blue cheese, five onion, roasted garlic and sun-dried tomato dips

STATIONS AND CARVING (*PICK TWO*):

\*CHEF ATTENDANT FEE \$120

FRIED GREEN TOMATO STATION\*

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

SLIDERS STATION

- smoked pork - pimento cheese, pepper jelly greens
- kobe beef - smoked gouda, house made pickles, smoked ketchup
- pulled chicken – chow chow slaw, white bbq



STATIONS AND CARVING CONTINUED (*PICK TWO*):

\*CHEF ATTENDANT FEE \$120

STREET TACO STATION\*

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

SOUTHERN BONE IN HAM

- sorghum glazed, kitchen mustard, sister schubert rolls

CRAWFISH AND CRAB STUFFED PORK LOIN

- cajun cream sauce, jalapeño cornbread

WHOLE SMOKED CHICKEN

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

# GRAND WEDDINGS

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## RECEPTION

TIER 2 - \$100

**HORS D'OEUVRES** (PICK THREE FROM HERE OR  
SUBSTITUTE ANY **HORS D'OEUVRES** FROM TIER 1):

- smoked gulf fish - pickled peppers, crostini
- tuna tartar tacos - chili oil, chimichurri, chipotle aioli
- local crab - pickled onions, chili vinaigrette
- applewood smoked duck - satsuma bourbon glaze
- chipotle chicken quesadillas - leaping lizard sauce
- coconut shrimp - sweet chili sauce
- mini beef wellington - black truffle sauce
- braised lamb tart - apple mint slaw
- bbq beef empanada - white bbq sauce
- crispy duck rillettes - peach habañoero



DISPLAYS (PICK TWO FROM HERE OR SUBSTITUTE ANY  
STATION OR CARVINGS FROM TIER 1):

WARM CHEESE PAIRINGS

- blue and bacon tarts
- goat cheese fritter with local honey
- brie en croûte with seasonal preserves

BUILD YOUR OWN GUACAMOLE STATION\*

- fresh tortilla chips, charred tomato salsa, tomatillo salsa, chili salsa, pinto dip, black bean dip, queso and a seven layer dip martinis

BUILD YOUR OWN BUTTERMILK BISCUIT STATION

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

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## RECEPTION

TIER 2 CONTINUED- \$100

STATIONS AND CARVING (*PICK TWO FROM HERE OR SUBSTITUTE ANY STATION OR CARVINGS FROM TIER 1*):

\*CHEF ATTENDANT FEE \$120

### CHEF ATTENDED PASTA STATION\*

- farfalle pasta - alfredo, roasted garlic chicken
- rigatoni pasta - sausage, peppers, onions, tomatoes
- cavatappi pasta - artichokes, olives, pesto

### CHEF ATTENDED MAC AND CHEESE STATION\*

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

### CHEF ATTENDED SHRIMP AND GRITS STATION\*

- bronzed shrimp with conecuh sausage and smoked tomato gravy with baldwin county stone ground cheese grits

### BARON OF BEEF CARVING\*

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





# GRAND WEDDINGS

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## RECEPTION

TIER 3 - \$150

**HORS D'OEUVRES** (PICK THREE FROM HERE OR SUBSTITUTE ANY **HORS D'OEUVRES** FROM TIER 1 OR TIER 2):

- antipasto martini - fresh mozzarella, grilled vegetables, salami, kalamata olives, balsamic reduction, focaccia crouton
- jumbo poached shrimp martini - zesty cocktail sauce, charred lemon
- crab cobb – avocado, bacon, blue cheese, romaine, buttermilk
- blackened rare tuna - boiled peanut relish
- mini lobster rolls - tarragon aioli
- foie mousse - grilled peach jam, pistachio
- smoked scallop crudo – satsuma, red pepper, cilantro
- mini award winning gulf crab cake - spicy rémoulade
- **grilled spring lamb “lollipops”** - chimichurri sauce
- **lobster mac ‘n cheese martini** - herbs, parmesan
- blackened shrimp martini - conecuh sausage, smoked tomato gravy, baldwin county grits



DISPLAYS (PICK THREE FROM HERE OR SUBSTITUTE ANY STATION OR CARVINGS FROM TIER 1 OR TIER 2):

### CAVIAR DISPLAY

- carolina osetra, rainbow trout roe, alabama paddlefish caviar (dependent on seasonal availability), egg mimosa, fried capers, fresh herbs, whipped cream cheese, toast points

### GRAND SEAFOOD DISPLAY

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

### SUSHI DISPLAY

- spicy tuna rolls, philadelphia style smoked salmon rolls, tuna tataki, local crab tempura roll, pickled ginger, wasabi, ponzu, wakame

### AMERICAN ARTISAN CHEESEBOARD

- thomasville tomme, **garrett's** ferry, truffle tremor, asher blue, georgia gold cheddar, honeycomb, fruit mustards, gourmet crackers

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## RECEPTION

TIER 3 CONTINUED- \$150

STATIONS AND CARVING (*PICK THREE FROM HERE OR SUBSTITUTE ANY STATION OR CARVINGS FROM TIER 1 OR TIER 2*):

\*CHEF ATTENDANT FEE \$120

### RISOTTO STATION\*

- sweet potato, candied pecans, crème fraiche
- duck confit, caramelized mushroom, pickled peppers
- local crab, avocado, roasted tomatoes

### FIRE AND ICE STATION\*

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



### ROASTED TOMAHAWK PRIME RIB

- whiskey au jus, horseradish cream, yorkshire pudding

### SMOKED PIG STATION

- 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

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

### ROASTED TENDERLOIN OF BEEF

- béarnaise sauce, demi-glace, artisan bread

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## RECEPTION

### SMALL PLATES RECEPTION

\$98 PER PERSON - CHOICE OF SEVEN

\$119 PER PERSON - CHOICE OF NINE

cocktail reception style with passed small plates. perfect for a welcome reception. service fee will apply for groups with fewer than 25 guests

#### COLD

- blackened rare tuna - boiled peanut relish
- lobster roll - tarragon aioli
- crab cobb - avocado, bacon, blue cheese, romaine, buttermilk
- gulf shrimp roll - chipotle remoulade, avocado
- heirloom tomatoes - garden herb vinaigrette, boiled peanut, radish

#### HOT

- crispy duck rillettes - peach habañoero, cilantro slaw
- braised lamb tart - apple mint slaw
- **lobster mac 'n cheese martini** - herbs, parmesan
- cajun crawfish fritter - charred corn aioli
- kobe beef slider - smoked gouda, house made pickles, smoked ketchup
- burnt end bacon tacos - fennel apple slaw
- beef butchers cut - smoked potato mash, chimichurri
- fried green tomato - tomato jam, local goat cheese
- black truffle risotto martini - wild mushroom ragoût
- nashville hot chicken thigh - buttermilk biscuit, pepper jelly



#### SWEET

- nutella freak shake - chocolate whipped cream, chocolate bark
- strawberries - mascarpone cream, shortbread crumble
- chocolate cherry moon pie - chocolate marshmallow, cherry compote, graham cookie
- lemon trifle - pie crust crumble, lemon curd, torched meringue
- trio of cream puffs – hazelnut, tahitian vanilla bean, pb & j



# GRAND WEDDINGS

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unique + engaging + romantic + modern

## RECEPTION

BLACK AND WHITE RECEPTION | \$150

PRICED PER PERSON AND BASED ON 90 MINUTES  
OF SERVICE | \*CHEF ATTENDANT FEE \$120

### PASSED APPETIZERS

- foie mousse - 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
- heirloom tomato - boiled peanut, fresh herbs, pickled peppers

### RISOTTO STATION\*:

- sweet potato - candied pecans, crème fraîche
- duck confit - caramelized mushroom, pickled peppers
- jumbo lump crab - avocado, roasted tomatoes

### SMALL PLATES

- seared tuna - charred greens, peanut relish, yellow mojo
- golden beef carpaccio - crispy capers, blue cheese snow, lemon oil
- roasted colorado lamb - cranberry pepper jelly, parsnip purée
- slow-roasted tomahawk prime rib\* - bourbon glazed carrots, smoked cherry demi glace, herb gremolata
- add pan seared foie \$15 per person

### DESSERTS

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



# GRAND WEDDINGS

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## RECEPTION

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$100 PER PERSON

### HORS D'OEUVRES - COLD

\$7 PER PIECE

- roasted sweet potato lollipop, chipotle honey, spiced pecans, herbs
- heirloom tomato and mozzarella lollipop - sweet white balsamic
- cheddar - roasted jalapeño, granny smith apple
- honey pecan chicken salad - wonton cup
- bacon and deviled egg - bacon jam, creole deviled egg
- blt - **bill e's bacon, tomato jam, local arugula**, house made buns
- farmhouse brie crostini - pepper jelly
- bama bruschetta - stewed tomato and okra, local goat cheese
- fresh vegetable crudités - buttermilk ranch
- compressed fruit skewer - feta snow



\$8 PER PIECE

- grilled gulf shrimp - smoked tomato gazpacho
- smoked gulf fish - pickled peppers, crostini
- tuna tartar tacos - chili oil, chimichurri, chipotle aioli
- local crab - pickled onions, chili vinaigrette
- shaved lamb loin – brioche, caramelized onion, cracked pepper aioli
- applewood smoked duck - satsuma bourbon glaze
- crab and avocado toast – red chili mint vinaigrette, toasted peanut, garden radish

\$9 PER PIECE

- antipasto martini - fresh mozzarella, grilled vegetables, salami, kalamata olives, balsamic reduction, focaccia crouton
- jumbo poached shrimp martini - zesty cocktail sauce, charred lemon
- crab cobb – avocado, bacon, blue cheese, romaine, buttermilk
- blackened rare tuna - boiled peanut relish
- mini lobster rolls - tarragon aioli
- foie mousse - grilled peach jam, pistachio
- smoked scallop crudo – satsuma, red pepper, cilantro

# GRAND WEDDINGS

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unique + engaging + romantic + modern

## RECEPTION

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$100 PER PERSON

### HORS D'OEUVRES - HOT

\$8 PER PIECE

- vegetable spring rolls - pineapple sweet and sour
- pecan-crusted chicken tenders - maple honey mustard
- goat cheese fritter - sriracha, local honey
- **mac 'n cheese croquettes** - chipotle aioli
- fried green tomato canapé - tomato jam, feta
- loaded potato soup taster - bill-e's bacon, cheddar, green onion
- loaded yukon gold smashed potatoes martini
- roasted tomato bisque en croûte

\$9 PER PIECE

- chipotle chicken quesadillas - leaping lizard sauce
- coconut shrimp - sweet chili sauce
- mini beef wellington - black truffle sauce
- beef satay - ginger garlic honey glaze, cilantro
- cajun crawfish bites - charred corn aioli
- braised lamb tart - apple mint slaw
- bbq beef empanada - white bbq sauce
- crispy duck rillettes - peach habañoero



\$10 PER PIECE

- mini award winning gulf crab cake - spicy rémoulade
- **grilled spring lamb "lollipops"** - chimichurri sauce
- **lobster mac 'n cheese martini** - herbs, parmesan
- shaved tasso martini - braised collards, sweet corn pudding
- black truffle risotto martini - wild mushroom ragoût
- blackened shrimp martini - conecuh sausage, smoked tomato gravy, baldwin county grits



# GRAND WEDDINGS

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## CULINARY DISPLAYS

PRICED PER PERSON

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$100 PER PERSON

CAVIAR DISPLAY | \$68

- carolina osetra, rainbow trout roe, alabama paddlefish caviar (dependent on seasonal availability), egg mimosa, fried capers, fresh herbs, whipped cream cheese, toast points

AMERICAN ARTISAN CHEESEBOARD | \$28

- thomasville tomme, **garrett's** ferry, truffle tremor, asher blue, georgia gold cheddar, honeycomb, fruit mustards, gourmet crackers

DOMESTIC CHEESE DISPLAY | \$22

- poblano pimento with spiced pecans, gorgonzola dolce with whiskey marinated fruit, belle chèvre goat cheese with pepper jelly, lavash and 34° **crackers**

SPREADS AND BREADS DISPLAY | \$15

- warm artichoke and spinach dip, hummus, gulf coast crab dip, buffalo blue cheese dip, sundried tomato dip, herbed cheese dip, pita chips, french bread, focaccia and olive breads

SNACKS DISPLAY | \$10

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



GRAND SEAFOOD DISPLAY | \$40

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

WARM CHEESE PAIRINGS | \$22

- blue and bacon tarts
- goat cheese fritter with local honey
- brie en croûte with seasonal preserves

SOUTHWESTERN DISPLAY | \$18

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

CHIPS AND DIPS DISPLAY | \$12

- fresh house made grand spice and truffle parmesan, sea salt and ranch flavored chips with buffalo blue cheese, five onion, roasted garlic and sun-dried tomato dips

GOURMET POPCORN DISPLAY | \$10

- freshly popped popcorn with season you own sea salt, truffle-parmesan, ranch, grand spice seasonings

SUSHI DISPLAY | \$48

- spicy tuna rolls, philadelphia style smoked salmon rolls, tuna tataki, local crab tempura roll, pickled ginger, wasabi, ponzu, wakame

# GRAND WEDDINGS

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## CULINARY STATIONS

PRICED PER PERSON | \*CHEF ATTENDANT FEE \$120  
30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON  
90 MINUTE RECEPTION MINIMUM IS \$100 PER PERSON

### MASON JAR SALADS | \$14

- blue and blue salad - asher blue cheese, quinoa, dried fruit, blueberry vinaigrette
- chop chop salad - iceberg, tomato, bacon, blue cheese, cucumber, avocado, egg and buttermilk ranch
- southern caesar salad –marinated kale, corn bread croutons, parmesan, bacon caesar dressing

### GRAND GARDEN SALAD STATION | \$10

- baby mixed greens, baby spinach, fresh romaine lettuce, cucumbers, cherry tomatoes, olives, carrots, broccoli, mushrooms, red onions, diced eggs, bacon, chicken, shrimp, shredded cheddar cheese, house made croutons, buttermilk ranch and balsamic dressings

### FRIED GREEN TOMATO STATION\* | \$18

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

### RISOTTO STATION\* | \$35

- sweet potato, candied pecans, crème fraiche
- duck confit, caramelized mushroom, pickled peppers
- local crab, avocado, roasted tomatoes

### BUILD YOUR OWN GUACAMOLE STATION\* | \$17

- fresh tortilla chips, charred tomato salsa, tomatillo salsa, chili salsa, pinto dip, black bean dip, queso and a seven layer dip martinis



# GRAND WEDDINGS

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## CULINARY STATIONS

PRICED PER PERSON | \*CHEF ATTENDANT FEE \$120  
30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON  
90 MINUTE RECEPTION MINIMUM IS \$100 PER PERSON

### CHEF ATTENDED PASTA STATION\* | \$28

- farfalle pasta - alfredo, roasted garlic chicken
- rigatoni pasta - sausage, peppers, onions, tomatoes
- cavatappi pasta - artichokes, olives, capers, pesto

### CHEF ATTENDED MAC AND CHEESE STATION\* | \$30

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

### SLIDERS STATION | \$26

- smoked pork - pimento cheese, pepper jelly greens
- kobe beef - smoked gouda, house made pickles, smoked ketchup
- pulled chicken – chow chow slaw, white bbq

### CHEF ATTENDED FISH TACO STATION\* | \$28

- house smoked whole gulf fish - fire-roasted salsa, pico de gallo, cabbage slaw, red onion-cilantro, house made hot sauce, tequila-lime aioli, flour, corn tortillas, smoky cilantro-lime vinaigrette

### LETTUCE WRAP STATION\* | \$20

- szechuan beef, bibb lettuce, cilantro tomatoes, red onions
- miso-glazed salmon, romaine lettuce, pickled cucumber salad
- marinated noodle salad, napa cabbage, sprouts, ginger carrots



### FIRE AND ICE STATION\* | \$40

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

### 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

### BUILD YOUR OWN BUTTERMILK BISCUIT STATION | \$17

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

### CHEF ATTENDED SHRIMP AND GRITS STATION\* | \$30

- bronzed shrimp with conecuh sausage and smoked tomato gravy with baldwin county stone ground cheese grits



# GRAND WEDDINGS

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## CULINARY STATIONS - CARVING\*

PRICED PER PERSON | \*CHEF ATTENDANT FEE \$120

30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$85 PER PERSON

ROASTED TENDERLOIN OF BEEF | \$33

- béarnaise sauce, demi glace, artisan bread

SOUTHERN BONE IN HAM | \$23

- sorghum glazed, kitchen mustard, sister schubert rolls

HERB-RUBBED ROASTED STRIP LOIN OF BEEF | \$36

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

CRAWFISH AND CRAB STUFFED PORK LOIN | \$26

- cajun cream sauce, jalapeño cornbread

**BILL-E'S SMOKED PORK BELLY CARVING STATION | \$21**

- house made red-eye gravy, local white bread

ROASTED TOMAHAWK PRIME RIB | \$45

- whiskey au jus, horseradish cream, yorkshire pudding

WHOLE SMOKED CHICKEN | \$19

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

SMOKED PIG STATION | \$46

- 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 | \$45

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



# GRAND WEDDINGS

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## CULINARY STATIONS - PASTRY

PRICED PER PERSON | \*CHEF ATTENDANT FEE \$120  
30 MINUTE RECEPTION MINIMUM IS \$28 PER PERSON  
90 MINUTE RECEPTION MINIMUM IS \$85 PER PERSON

### BANANAS FOSTER STATION\* | \$18

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

### FRIED AND STUFFED DOUGHNUTS\* | \$18

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

### FONDUE STATION\* | \$22

- spiced dark chocolate, salted caramel, godiva white chocolate
- dipping items - pound cake, strawberries, marshmallows, pretzels

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

- **s'mores**, cereal milk, red berry explosion

### FREAK SHAKE UTOPIA (ALCOHOL)\* | \$26

- **s'mores with bailey's**, cereal milk with whipped cream vodka, red berry explosion with bacardi limon



### VIENNESE STATION | \$20

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

### MARBLE SLAB ICE CREAM STATION\* | \$22

- ice cream flavors - chocolate and vanilla
- toppings - strawberry, blueberry and baldwin county pecan compote, chopped pecans, **oreo's**, **m&m's**, **reese's** crumbles, chocolate sprinkles, hot fudge, caramel, whipped cream, sliced bananas and cherries
- waffle cones

### TEXTURE TASTING\* | \$18

- powders - peanut butter snow, nutella snow
- bubbles - vanilla bean, chocolate, fruit caviar
- crunch - chocolate pop rocks, chocolate rocks
- crack - macadamia brittle, fruit shards

# GRAND WEDDINGS

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## DINNER – PLATED

PRICED IS PER PERSON

### APPETIZERS

- shrimp cocktail | \$20 - u 10 gulf shrimp, finger lick, horseradish, cocktail, charred lemon aioli
- fried green tomatoes | \$14 - crusted green tomatoes fried to perfection, seafood étouffé
- award winning grand gulf crab cakes | \$22 - jumbo lump crabmeat cakes, green tomato chow chow, rémoulade
- alabama oyster trio | \$26 – wood-fired herb butter, crispy red pepper aioli, **bill-e's bacon and mushroom duxelles**
- beef carpaccio | \$18 - crispy capers, oven-dried tomatoes, lemon oil
- bronzed shrimp and grits | \$20 - bronzed shrimp, conecuh sausage, smoked tomato gravy, baldwin county cheese grits
- crispy pork rilletes | \$18 - rutabaga slaw, peach habañero sauce

### SOUPS | \$13

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



### SALADS | \$12

- fried green tomato - buttermilk, pickled onions, confit tomatoes, garden greens
- spinach - diced eggs, red onions, sliced almonds, warm bacon vinaigrette
- southern chopped salad - **chopped crisp lettuce, bill e's** bacon, roasted tomatoes, cornbread croutons, belle chèvre goat cheese, vidalia onion dressing
- grand caprese - fresh mozzarella, roasted tomatoes, fresh tomatoes, toasted pine nuts, arugula, basil oil, champagne vinaigrette
- magnolia salad - local lettuces, alabama belle chèvre goat cheese, baldwin county pecans, strawberry poppy seed vinaigrette
- wedge salad - iceberg wedge, fried shallots, chicken-fried bacon, diced tomatoes, artisan blue cheese dressing
- grand garden salad - baby greens, roasted tomatoes, cucumbers, pickled onions, carrots, choice of buttermilk ranch or balsamic



# GRAND WEDDINGS

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## DINNER – PLATED

PRICED IS PER PERSON

### ENTRÉES

- grand filet | \$70 - horseradish and bacon whipped potatoes, jumbo asparagus, roasted baby carrots, tomato demi-glace
- lamb chops | \$68 - grilled american lamb chops, black truffle fingerling potatoes, glazed baby carrots, roasted garlic, demi-glace
- herb-roasted red snapper | \$54 - warm quinoa, brunoised vegetable salad, kale, lemon herb vinaigrette
- grilled gulf grouper | \$56 - citrus herb fingerling potatoes, crispy broccoli, red pepper vinaigrette
- seared roasted salmon | \$63 - corn and pepper maque choux, cilantro-chimichurri
- point clear pork chop | \$48 - satsuma brined pork chop, sweet potato purée, caramelized apple, pecan, kale salad
- grilled 16oz cowboy rib-eye | \$72 - rib-eye grilled medium-rare to medium, loaded smashed potatoes, farm vegetables, whiskey au jus
- gulf by-catch (sustainable) | \$52 - crab and charred lime pico de gallo, seafood dirty rice
- braised beef short rib | \$63 - braised beef short rib, truffle potato purée, wild mushroom ragoût, arugula salad
- tuscan marsala chicken | \$46 - black truffle, haricot vert, mixed potato hash



CUSTOMIZE ANY ENTRÉE AND CREATE A DUO BY ADDING:

- herbed grilled chicken | \$9
- jumbo seared shrimp | \$16
- gulf coast lump crab cake | \$18
- broiled maine lobster tail | \$30

### DESSERTS | \$14

- layers of chocolate – crunch, mousse, cake
- caramel praline mille-feuille - caramel mousse, praline crunch, chocolate caramel sauce, fleur de sel
- white chocolate berry gateaux - sponge cake, berry gel, crunch
- **kimberly's** cheesecake - shortbread cookie crust, strawberry compote
- create your own trio of desserts (choose three) | \$20

### 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.*

# GRAND WEDDINGS

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## DINNER - BUFFET

FOOD TRUCK BUFFET | 2 TRUCK MINIMUM

PRICED PER PERSON AND BASED ON 90 MINUTES OF SERVICE | \*CHEF ATTENDANT FEE \$120

### TACO 'BOUT IT TRUCK\* | \$89

- street taco station
  - gulf shrimp, avocado, corn and black bean salsa, grilled flour tortilla
  - braised beef barbacoa, poppy seed slaw, crispy corn tortilla
  - pork carnitas, pickled onions, cilantro, charred lime aioli, grilled flour tortilla
- frito pie station - three-alarm chili, vegan black bean and corn chili, turkey and white bean chili, fritos, sour cream, shredded cheeses, house made hot sauce, chopped red onions, green onions
- fried tri-colored tortilla chips presented with queso, guacamole, sour cream, house made fire-roasted salsa, grilled corn black bean salsa

### PULLING THE PORK TRUCK\* | \$92

- buttermilk biscuit station - country-style conecuh sausage gravy, pepper jelly, seasonal preserves, grain mustard, pickles, local honey, whipped butter
- smoked station
  - carved smoked pork butt
  - spiced ribs
  - conecuh sausage
- beer bbq, mustard bbq, alabama white bbq
- poppy seed slaw and potato salad
- local white bread
- braised greens
- twice smoked potatoes



# GRAND WEDDINGS

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## DINNER - BUFFET

FOOD TRUCK BUFFET | 2 TRUCK MINIMUM

PRICING IS PER PERSON AND BASED ON 90 MINUTES OF SERVICE | \*CHEF ATTENDANT FEE \$120

### KALE YEAH TRUCK\* | \$79

- shrimp gazpacho tasters
- chia pudding - fresh fruit, berries
- **pastry chef's whole grain bread with a tomato jam**
- mason jar salads
  - blue and blue salad asher blue cheese, quinoa, dried fruit, blueberry vinaigrette
  - chop chop salad - iceberg, tomato, bacon, blue cheese, cucumber, avocado, egg and buttermilk ranch
  - southern caesar salad - marinated kale, corn bread croutons, parmesan, bacon caesar dressing
- lettuce wraps
  - miso-glazed salmon, romaine lettuce, pickled cucumber salad
  - marinated noodle salad, napa cabbage, sprouts, ginger marinated carrots

### SWEET STREET TRUCK\* | \$60

- fried and stuffed doughnuts
  - nutella and peanut butter sugar
  - vanilla bean and powdered sugar
  - fruity pebble stuffed and strawberry sugar
- freak shake utopia - **s'mores, cereal milk, red berry explosion**
- candied nuts - pecans, pistachios, peanuts
- cake pops - unicorn, triple chocolate, almond raspberry





# GRAND WEDDINGS

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## DINNER – DINE AROUND

PRICED PER PERSON AND BASED ON 90 MINUTES OF SERVICE

**TASTE OF THE GRAND RECEPTION | \$120**  
*sample all of what the grand has to offer. this reception gives your guests a taste of all the **grand's** outlets. add a sampling of the 1847 to have the full grand experience.*

### LOCAL MARKET

- whole cake display

### BUCKY'S

- rock shrimp rolls - smoked shrimp, corn relish, chimichurri
- fried tri-colored tortilla chips - queso, guacamole, house made fire-roasted salsa
- crispy chicken skins - pickled okra, grand hot sauce aioli

### SOUTHERN ROOTS

- crispy pork rillettes - peach habañero, rutabaga slaw
- bbq rubbed butchers cut - roasted tomato, arugula, chimichurri
- wood fired alabama oysters - leek butter, grand barrel aged hot sauce

### JUBILEE POOLSIDE GRILL

- romaine wedge - southern blue, tomatoes, radish, grand goddess, bill-e's **bacon**
- crab and avocado toast - red chili mint vinaigrette, peanut, garden radish
- pork belly burnt end tacos - horseradish apple slaw

### BAYSIDE GRILL

- beef slider - garden pimento, smoked ketchup, house made pickles
- ultimate baked mac 'n cheese - garden tomatoes, bill-e's **bacon**, **pulled chicken**
- peel and eat - gulf shrimp, finger lick, lemon aioli, cocktail

### THE GRAND HALL

- macarons, chocolates
- 1847 | \$14 ADDITIONAL COST PER DRINK
- 1847 cocktail – alabama dettling bourbon, homemade honey mint syrup, fresh squeezed lemon juice



# GRAND WEDDINGS

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## LATE NIGHT SNACK

PRICED PER PERSON AND BASED ON 30 MINUTES OF SERVICE

\*CHEF ATTENDANT FEE \$120

- kobe beef slider - smoked gouda, house made pickles, smoked ketchup | \$10 per piece
- smoked pork slider – pimento cheese, pepper jelly greens | \$9 per piece
- burnt end bacon tacos – fennel apple slaw | \$10 per piece
- rock shrimp rolls – smoked shrimp, corn relish, chimichurri | \$10 per piece
- conecuh sausage dog – bacon onion jam | \$9 per piece
- bananas foster station\* – sliced bananas sautéed with brown sugar, vanilla, cinnamon and orange juice flambéed with 151 rum and served over vanilla ice cream | \$18 per person
- fried and stuffed doughnuts – nutella and peanut butter, vanilla bean and powdered sugar, fruity pebble stuffed and strawberry sugar | \$18 per person
- fondue station\* - spiced dark chocolate, salted caramel, godiva white chocolate accompanied by your favorite dipping items – pound cake, strawberries, marshmallows and pretzels | \$22 per person



# GRAND WEDDINGS

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## BEVERAGES

### CHAMPAGNE

*listed milder to stronger*

conundrum, rosé, california | \$40

coste petrai, prosecco, italy | \$48

veuve du vernay, blanc de blancs, brut, france, nv | \$40

gerard bertrand, brut, crémant de limoux, “cuvée thomas jefferson”, languedoc, france | \$48

charles de fère, blanc de blancs, **brut, “cuvée jean-louis”**, france | \$48

veuve clicquot, brut rosé, champagne, france | \$149

moët and chandon, **brut, “impérial”, champagne**, france | \$99

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

dom pérignon, brut, champagne, france | \$225

### SWEET WHITE WINES

anterra, moscato, delle venezie, italy | \$40

mönchhof, riesling, mosel, germany | \$60

### LIGHTER INTENSITY WHITE WINES

pinetti notte, pinot grigio, provincia di pavia, lombardy, italy | \$40

la fiera, pinot grigio, veneto, italy | \$48

benziger family winery, sauvignon blanc, sustainably grown, california | \$48

fox brook, sauvignon blanc, california | \$40

black stallion, sauvignon blanc, napa valley, california | \$60

emmolo, sauvignon blanc, napa valley, california | \$56

vrac, rosé, vin de pays de méditerranée, rhone, france | \$56





# GRAND WEDDINGS

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## BEVERAGES

### FULLER INTENSITY WHITE WINES

*listed milder to stronger*

grove ridge, chardonnay, california | \$40

mer soleil, chardonnay, unoaked, "silver", california | \$56

hayes ranch, chardonnay, california | \$48

cakebread cellars, chardonnay, napa valley, california | \$94

### LIGHTER INTENSITY RED WINES

coastal vines, pinot noir, california | \$40

jamieson ranch vineyards, pinot noir, **"light horse"**, california | \$48

elouan, pinot noir, oregon | \$56

belle glos, pinot noir, "las alturas vineyard", california | \$94

tilia, malbec, sustainably grown, mendoza, argentina | \$48

belle ambiance family vineyards, cabernet sauvignon, california | \$48

grove ridge, cabernet sauvignon, california | \$40

### FULLER INTENSITY RED WINES

conundrum, red blend, california | \$56

uppercut, cabernet sauvignon, napa valley, california | \$60

nadia, cabernet sauvignon, "santa barbara highlands vineyard", california | \$56

simi, cabernet sauvignon, alexander valley, california | \$64

black stallion, cabernet sauvignon, napa valley, california | \$90

cakebread cellars, cabernet sauvignon, napa valley, california | \$130



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## BEVERAGES

### THEMED HAND-CRAFTED BARS

*Based on the theme of your event, we will feature cocktails to enhance that theme. On the following pages, you will choose your tier of wine as well as your tier of liquor. Hand-crafted cocktails made with absolutely fresh ingredients will be passed as your group arrives for the event. We will also feature our signature mojitos, margaritas and martinis.*

*We also have available an action station specifically for frozen drinks such as margaritas, strawberry daiquiris, piña coladas and mudslides, just to name a few. These are available on a per drink consumption cost of \$9 - \$13 each depending on which tier of liquor you have chosen.*

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

*For responsible consumption, we limit open bars to four hours.*

*\$180 bartender fee per three hours | \$60 per additional hours*

### CRAFT BEERS (CANNED)

*from can to glass for quality purposes*

yuengling | \$7  
cart barn, al | \$7  
blue moon | \$7  
corona light | \$7  
prima pils, pa | \$7  
miller lite | \$6  
michelob ultra | \$6  
o'douls | \$6

### CORDIAL SERVICE | \$9

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

### EACH BAR WILL INCLUDE:

spring waters | \$5 each  
soft drinks | \$4 each



# GRAND WEDDINGS

unique + engaging + romantic + modern

## BEVERAGES

### WINE

*select your tier*

#### PREMIUM | \$10

- blanc de blancs, veuve de vernay, france, nv
- pinot grigio, pinetti notte, italy
- sauvignon blanc, fox brook, california
- chardonnay, grove ridge, california
- pinot noir, coastal vines, california
- cabernet sauvignon, grove ridge, california

#### ELITE | \$12

- blanc de blancs, charles de fère, brut, "cuvée jean-louis", france
- pinot grigio, la fiera, italy
- sauvignon blanc, benziger, california
- chardonnay, hayes ranch, california
- pinot noir, light horse, california
- malbec, tilia, argentina
- cabernet sauvignon, belle ambiance, california

#### RESERVE | \$14

- crémant de limoux, brut, gerard bertrand, "cuvée thomas jefferson", france
- rosé, vrac, france
- sauvignon blanc, emmolo, california
- chardonnay, mer soleil, "silver", california
- pinot noir, elouan, oregon
- red blend, conundrum, california
- cabernet sauvignon, nadia, california





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### MIXED DRINKS

*select your tier*

#### PREMIUM WELL

smirnoff vodka, redmont vodka, beefeater gin,  
cruzan aged light rum, jose cuervo especial gold  
tequila, jim beam white label bourbon whiskey,  
buffalo trace bourbon, canadian club whisky,  
**dewar's** white label scotch, korbel brandy,  
dettling small batch bourbon

#### ULTRA PREMIUM CALL

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

#### PLATINUM

grey goose vodka, **hendrick's** gin,  
mt. gay eclipse rum, bacardi rum, patron tequila,  
**booker's bourbon, knob creek bourbon**-whiskey,  
johnnie walker black label, remy martin vsop

### PACKAGE BAR

*select your tier of liquor*

#### PREMIUM WELL

one hour | \$28 per person  
two hours | \$34 per person  
three hours | \$40 per person  
four hours | \$46 per person

#### ULTRA PREMIUM CALL

one hour | \$31 per person  
two hours | \$37 per person  
three hours | \$43 per person  
four hours | \$49 per person

#### PLATINUM

one hour | \$37 per person  
two hours | \$43 per person  
three hours | \$49 per person  
four hours | \$55 per person



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### HAND-CRAFTED SIGNATURE COCKTAILS

*Each hosted bar will have a combination of the grand villa margarita bar, the grand mojito bar and the grand martini bar as a part of the selected package. Our special hand-crafted signature cocktails will be built especially for your guests using fresh ingredients, house made simple syrup, fresh squeezed lime juice and muddled fresh mint and fresh fruit. The experience your guests will have when enjoying one of these delightful cocktails will leave an ever-lasting impression of their event.*

### MARTINI BAR

- martini - gin or vodka martinis any style with vermouth
- french 75 - gin, lemon, champagne
- lemontini - vodka, lemon, sugar rim
- raspberry lemon drop - vodka, raspberries, lemonade, sugar rim
- accomplice - vodka, muddled strawberries, champagne

### GRAND MARGARITA BAR

*all margaritas contain lime juice, simple syrup, jose cuervo gold*

- grand margarita - orange juice, cointreau, grand marnier
- classic margarita - triple sec
- strawberry margarita - triple sec
- raspberry margarita - triple sec

### MOJITO BAR

*all mojitos contain mint, simple syrup and rum*

- mojito fruit medley
- classic mojito - limes
- strawberry mojito
- blueberry mojito
- raspberry mojito

### WHISKEY BAR

*your selection of bourbon, scotch, irish or local whiskeys on a special designed whiskey bar*



# GRAND WEDDINGS

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## EVENT TECHNOLOGY

WE BREATHE LIFE INTO YOUR EVENT, NO MATTER WHERE YOUR VISION TAKES YOU.

### THE POWER TO MAKE A LASTING IMPRESSION

You have planned every detail of your special day and it is time for the special finishing touches. Let our event technology team help you create a personalized atmosphere for you and your guests. With many options to choose from, we can help all of your events be moments to remember and ones that will be talked about for years to come. From subtle additions to elaborate elements, the latest in technology can help create your dream wedding.

Your special guests have gathered and the time to begin your life together is here. The setting is perfect, the flowers are exactly as you want and you are the center of attention. As the ceremony begins, each and every guest hears every exchange and every emotion of your union. Our technology team utilizes a perfectly designed sound system that ensures that none of the moments pass without everyone sharing in the experience.

You have gathered to share cocktails and greet your guests. You hear stories of your day and even memories of times past with your family and friends. We can bring those moments back to life with a video montage of all your special moments until now. Our exceptional on site team works closely with our clients to develop the best solutions to communicate, entertain and engage your attendees. With strategically placed video monitors for all your guests can see you as you have grown into the couple you are now. It is time to made your way to your venue for the evening. All the details have been covered and it is time to enjoy everything you have planned for you and your guests. We can help transform you venue into a personalized atmosphere. Lighting elements wash your room with your themed colors while also making a bold statement of you as a couple. Specialty lighting fixtures shine on you as you dance the night away.

These are just a few of the possibilities. The options are as limitless as your imagination and we are here to assist bringing your vision to your guests.

