



GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

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



GRAND EVENTS

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COMMITMENT TO CLEAN
COVID 19

HISTORY

LETTER FROM
THE CHEF

GREEN
MEETINGS

ENHANCEMENTS



BREAKFAST
PLATED

BREAKFAST
BUFFET

LUNCH
PLATED

LUNCH
BUFFET

BREAKS

**TRAVELER'S
BAGS**

HORS
D'OEUVRES

RECEPTION

CULINARY
ADDITIONS

CULINARY
STATIONS

DINNER
PLATED

DINNER
BUFFET

BEVERAGE

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OUR COMMITMENT TO CLEAN

we have deployed scientifically supported practices and innovations that tackle the main ways that covid-19 is transmitted:

- contact - we are moving from high-touch to touchless through technology, space design, meeting set-up + catering.
- surface - we are introducing deeper and more frequent cleanings, with extra attention given to high-traffic areas.

to minimize risk and enhance safety for guests, customers, and associates, we use disinfectant products that have been approved and certified by the u.s. environmental protection agency (epa), and other international government environmental agencies, as applicable, for use against emerging viruses, bacteria, and other pathogens. our enhanced cleaning protocols adhere to the recommendations set forth in the epa emerging pathogen policy regarding cleaning and sanitization. public spaces, including high-touch areas, are cleaned and disinfected more frequently. in guest rooms, we focus on cleaning deeply between guest stays, and limiting in-room services during the stay. hand sanitizer stations are installed throughout high-traffic areas across the hotel.



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OUR COMMITMENT TO CLEAN MEETINGS AND EVENTS

- reducing seating capacity by at least 50%
- consulting with each meeting planner to review and align on expected social distancing practices
- equipping associates with required personal protective equipment, including masks for all guest-facing associates
- leveraging technology to reduce contact in key areas:
 - mobile check-in
 - customizing meeting sets for each event to minimize contact
 - enabling live-virtual hybrid meetings through live-streaming capabilities
- spacing furniture in every space to provide a minimum of 6 feet of social distance between attendees and, where possible, utilizing outdoor spaces
- enhancing cleaning protocols to disinfect every meeting space
- sanitizing restrooms as often as every hour
- disinfecting frequently touched items such as elevator buttons, escalator, stair handrails and door knobs as often as every hour
- providing hand sanitizer stations throughout the meeting spaces

NOURISHING THE NEW NORMAL

- setting meals and breaks in spaces reserved for the specific event (i.e., no co-mingling with other event attendees)
- offering a wide variety of hygienic food and beverage options tailored to group size, including:
 - grab and go - canned and bottled beverages, plated food service
- redesigning food and beverage station set-ups to maintain appropriate distancing
- serving coffee breaks staffed by associates or providing pre-packaged coffee breaks and condiment options for attendees
- reducing or removing non-essential items, including linens, pre-set plates, glassware and chargers, décor and other non-essential surfaces

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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-**claudio'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

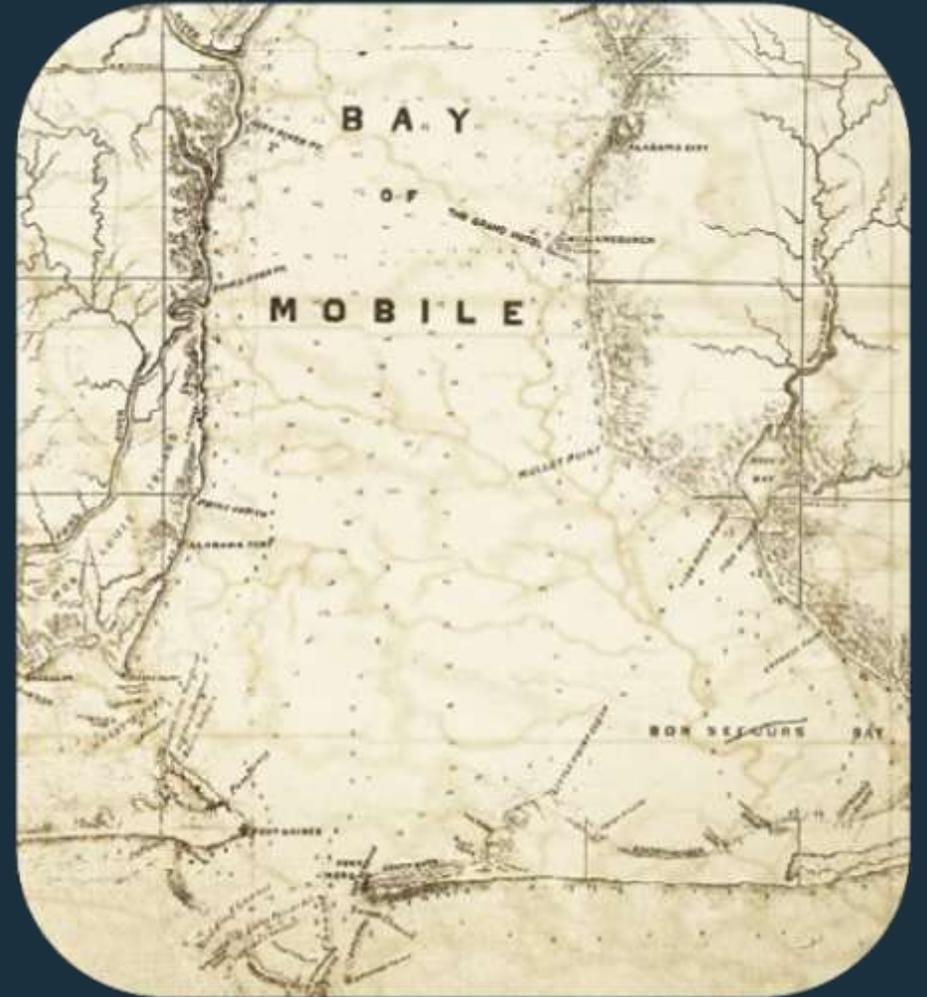
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GREENER GRAND

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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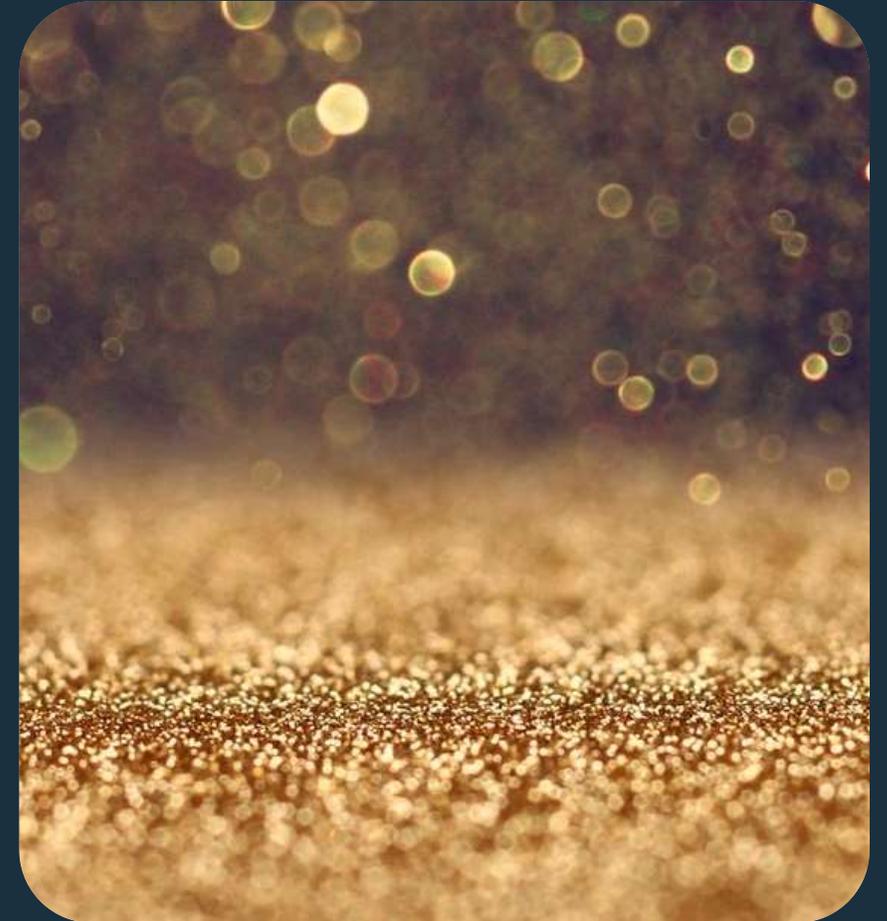
GREENER GRAND

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
- southern trail maids

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
- 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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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 | \$30

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

TRUE SOUTHERN | \$38

- fruit cup
- cheese danish
- **farm egg scramble with bill e's bacon and trinity**
- baldwin county grit bake - cheddar and green onions
- pan-seared crab cake

BAYSIDE | \$40

- fruit cup
- croissant
- crab and shrimp quiche
- blistered tomato, grilled asparagus salad

ALL PLATED BREAKFASTS INCLUDE:

- freshly squeezed orange 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

\$3 PER PERSON ADDITIONAL FOR SIXTY MINUTES OF SERVICE

THE POINT CONTINENTAL BREAKFAST | \$27

- individually bottled orange juice, apple juice and cranberry juice
- whole fruit - bananas and oranges
- individual chobani yogurts
- individually wrapped blueberry muffins, cheese danish, croissants, whipped butter and preserves
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate

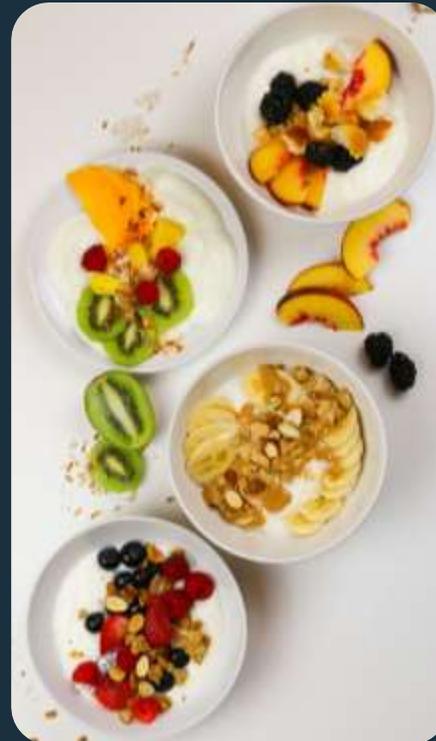
OLD SOUTH CONTINENTAL | \$35

- individually bottled orange juice, apple juice and cranberry juice
- fruit cup
- naked juice - strawberry-banana, blue machine
- parfait - house made yogurts, granola, fresh berries, local honey, spiced pecans
- packaged breakfast cereals with milk cartons
- individually wrapped cheese danishes, blueberry muffins, croissants, whipped butter
- english muffin - egg, ham & cheddar cheese
- grand gourmet coffee, decaffeinated coffee and taylors of harrogate teas

CONTINENTAL ENHANCEMENTS

BREAKFAST SANDWICHES | PRICED PER DOZEN

- breakfast croissant - omelet, truffle gouda, bacon, croissant | \$80
- breakfast burrito – scrambled eggs, potato, house made sausage, white cheddar, fire-roasted salsa, herb tortilla | \$90
- grand egg muffin sandwich - ham, egg, cheddar cheese, english muffin | \$80



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BREAKFAST - BUFFETS

BAYSIDE BREAKFAST | \$52

ATTENDANT FEES TO BE DETERMINED BASED ON GROUP SIZE

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

- individually bottled orange juice, apple juice and cranberry juice
- fruit cup
- individual chobani yogurts
- cheese danishes, blueberry muffins, croissants, whipped butter, preserves
- farm fresh scrambled eggs
- bacon
- herb-roasted potatoes
- french toast bake with berries
- syrup and whipped cream
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas



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BREAKFAST - BUFFETS

GREAT OAKS BREAKFAST | \$59

ATTENDANT FEES TO BE DETERMINED BASED ON GROUP SIZE

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

- individually bottled orange juice, apple juice and cranberry juice
- fruit cup
- naked juice - strawberry-banana, blue machine
- individual chobani yogurts
- packaged breakfast cereals with milk cartons
- cheese danishes, blueberry muffins, croissants, whipped butter, preserves
- farm fresh scrambled eggs
- loaded grits - bacon, cheddar cheese, butter and scallions
- herb roasted heirloom potatoes
- country-style conecuh sausage gravy with fresh buttermilk biscuits
- applewood smoked bacon, conecuh sausage
- french toast bake with berries
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate teas



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BREAKS - AM

PRICE IS PER PERSON AND BASED ON 30 MINUTES OF SERVICE

MID-MORNING BREAK | \$29

- protein box - grapes, almonds, boiled egg, cheese cubes
- banana split nut mix - prepackaged dried bananas and pineapple, cranberries, marshmallows, peanuts, chocolate bits
- buffalo stampede - prepackaged buffalo nuts, everything sticks, smoked almonds, butter toasted peanuts, guacamole bites
- bottled water
- naked juice - strawberry-banana, blue machine
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate

THE FRUIT AND NUT DISTRICT BREAK | \$31

- whole fruit - oranges and bananas
- sweet caroline - individual bags of honey roasted sesame sticks, honey roasted almonds, butter toasted peanuts, honey roasted peanuts, banana chips
- parfait - yogurt, granola, fruit
- bottled water
- individually bottled orange juice, apple juice and cranberry juice
- grand gourmet coffee, decaffeinated coffee, taylors of harrogate



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BREAKS - ENHANCEMENTS

MAY ONLY BE ADDED TO EXISTING CONTINENTAL BREAKFASTS OR THEMED BREAKS

- mimosa | \$10 each
- bloody mary | \$10 each
- bottled spring water | \$5 each
- gourmet bottled water | \$5 each
perrier, perrier with lime
- bottled fruit juices | \$4 each
apple, cranberry, orange
- bottled naked juice | \$5 each
strawberry-banana, blue machine
- bottled sweet leaf tea | \$5 each
organic, all-natural, sweet tea original, green mint, honey, sweet peach
- energy drink | \$5 each
red bull, red bull sugar-free, monster ultra paradise
- hydration station | \$5 each
red fruit punch, zero calorie mixed berry, berry cherry powerade water, smartwater
cucumber lime
- beverage break | \$4 each
coca cola, diet coke, coke zero, sprite, dr pepper,
diet dr pepper, AHA sparkling waters
- jones gourmet soda | \$5 each
root beer, cream soda, berry lemonade, strawberry-lime
- grand gourmet coffee and hot tea service | \$80 per gallon



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BREAKS - PM

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

MOVIE BREAK | \$25

- individual bags of popcorn
- individually packaged nachos - chips, jalapeños and queso
- jones gourmet sodas bottled root beers
- movie candy to include
 - raisinets
 - junior mints
 - plain **m&m's**
 - whoppers
 - swedish fish

MEDITERREAN BREAK | \$28

- prepackaged house made hummus, pimento cheese, almonds, olives, house cured meats
- bagged pita chips
- bottled water
- AHA sparkling waters
- kombucha



SWEET | PRICED PER DOZEN

- wrapped double fudge brownie and brown butter blondies | \$48
- wrapped fresh baked jumbo cookies | \$48
 - chocolate chunk
 - sugar
 - white chocolate macadamia nut
 - oatmeal raisin
 - gluten friendly peanut butter

WRAPPED ITEMS | PRICED PER PIECE

- large candy bars | \$5 each
- frios all-natural fruit bars | \$5 each
- kind bars | \$6 each
- luna bars | \$7 each

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TRAVELER'S BAGS - BAGGED

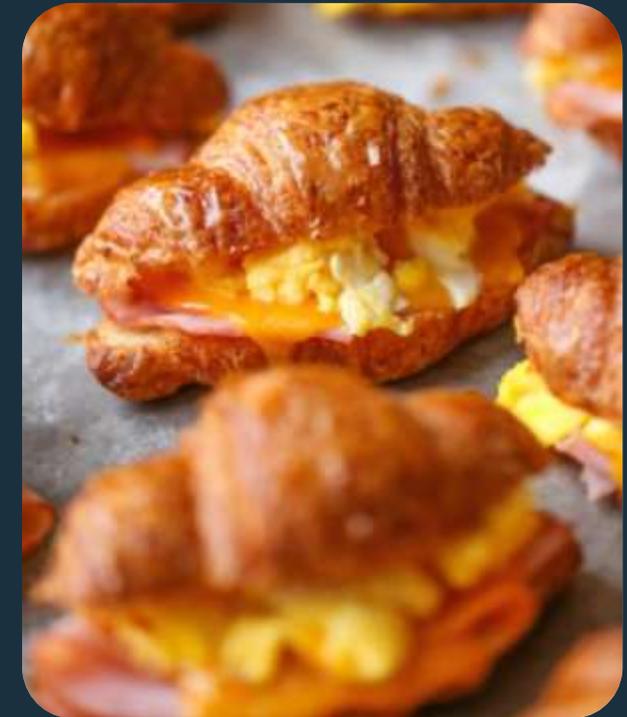
BREAKFAST TRAVELER'S BAGS | PRICED PER PERSON

HAM, EGG AND CHEDDAR CHEESE CROISSANT | \$26

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

CONECUH SAUSAGE, CHEDDAR CHEESE BISCUIT | \$26

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



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TRAVELER'S BAGS – BAGGED

LUNCH TRAVELER'S BAGS | \$32 PER PERSON OR MARKET STYLE TO-GO | \$38

all travelers bag lunches are served with whole fruit, potato chips and bottled water, packed in a brown paper bag

YOUR CHOICE OF ONE OF THE FOLLOWING:

- house smoked turkey breast, bacon, brie cheese and seasonal preserves served on wheat bread
- triple pork sandwich - pulled pork, honey ham, bacon mustard, havarti, iceberg, house made pickles, sourdough
- 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 bun
- herb grilled chicken, feta cheese, confit tomatoes, pickled peppers, baby greens, basil aioli, tortilla wrap
- caprese wrap - fresh mozzarella, heirloom tomatoes, balsamic aioli, basil, arugula in a tortilla wrap
- baldwin county honey pecan chicken salad on a croissant

YOUR CHOICE OF ONE OF THE FOLLOWING:

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

YOUR CHOICE OF ONE OF THE FOLLOWING:

fudge brownies, chocolate chip cookies, white chocolate macadamia nut cookies, brown butter blondies or oatmeal raisin cookies



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LUNCH - PLATED

4 COMPARTMENT | PRICED PER PERSON

SALAD TRIO | \$39

honey pecan chicken salad, gulf shrimp salad; grilled french bread; kale and quinoa salad, pico de gallo; vanilla bean cheesecake

SMOKED BEEF BRISKET AND PIMENTO CHEESE SLIDERS | \$38

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

GULF SHRIMP AND BALDWIN COUNTY GRITS | \$38

conecuh sausage, smoked tomato gravy; mixed greens, local goat cheese, strawberries, spiced pecans, strawberry vinaigrette; sorghum roasted farm vegetables; pecan pie cake, maximum of 75 people

KOBE SLIDERS | \$36

smoked ketchup, gouda cheese, house made pickles; grand spiced chips; baby wedge salad; nutella freak shake | maximum of 75 people

MINI SANDWICHES | \$34

mini cold cut sandwiches to include prime rib on kaiser bun, turkey and brie on wheat, pecan chicken salad on croissant; ms. **lillie's** broccoli salad & loaded potato salad; chocolate brownie moon pie



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 | \$29

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

BLACKENED RIBEYE SALAD | \$27

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

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LUNCH - PLATED

PRICED IS PER PERSON

SOUPS | \$9

- grand seafood gumbo
- vine-ripened tomato bisque

SALADS | \$9

- 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, bacon, roasted tomatoes, cornbread croutons, belle chèvre goat cheese, vidalia onion dressing

ENTREES

- lemon-herb brined chicken - wild rice, crispy brussel sprouts, chicken velouté | \$29
- **ultimate mac 'n cheese - bill e's bacon, smoked** chicken, tomatoes, green onions over cavatappi pasta, garlic bread | \$28



ENTREES CONTINUED

- bacon wrapped meatloaf - smoked blueberry sauce, warm potato collard green salad | \$32
- satsuma brined pork loin - wild mushroom cream, sermon farms sweet potato purée, asparagus mushroom charred tomato salad | \$28
- seared gulf shrimp - conecuh sausage, smoked tomato gravy, baldwin county stone ground cheese grits, trinity | \$30
- 6oz beef filet- herbed garlic smashed yukon potatoes, braised green beans, tobacco onion rings, tomato demi-glace | \$45

DESSERTS | \$9

- key lime - torched meringue
- grand hotel bread pudding - signature whiskey sauce
- sour cream cheesecake - berry gel, mint chantilly
- layers of chocolate – crunch, mousse, cake

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LUNCH - BUFFET

PRICED BASED ON 60 MINUTES OF SERVICE
MINIMUM GUARANTEE OF 75 PEOPLE
ATTENDANT FEES TO BE DETERMINED BASED ON
GROUP SIZE

GULF COAST LUNCH BUFFET | \$64

SOUP AND SALADS

- grand seafood gumbo
- grand garden salad jar – croutons, feta cheese, diced cucumbers, diced tomatoes, buttermilk ranch
- ms. **lillie's** broccoli 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**
- yukon smashed potatoes
- biscuits - baldwin county honey butter

FROM OUR PASTRY SHOPPE

- strawberry shortcake
- grand hotel bread pudding - whiskey sauce



SPA LUNCH BUFFET (gluten friendly) | \$49

SOUP - roasted vegetable soup

SALADS

- grand garden salad jar – pumpkin seeds, feta cheese, chopped eggs, diced cucumbers, diced tomatoes, kalamata olives, buttermilk ranch, balsamic dressing
- lemon marinated kale - sweet potato, goat cheese and spiced pecans
- cucumber, onion and tomato salad
- roasted root vegetable salad
- compressed melon - feta snow

ENTRÉES AND SIDES

- lemon brined chicken breast – warm herb vinaigrette
- slow-roasted salmon - hemp-crusted, pomegranate blueberry salsa
- fresh farm vegetables - herbs olive oil
- wild rice with dried fruit and pecans
- **pastry chef's whole grain bread** - tomato jam

FROM OUR PASTRY SHOPPE

- macarons
- fresh macerated berries
- peaches and cream with mint crystals
- double chocolate pot de crème

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LUNCH - BUFFET

PRICED BASED ON 60 MINUTES OF SERVICE

MINIMUM GUARANTEE OF 75 PEOPLE

ATTENDANT FEES TO BE DETERMINED BASED ON GROUP SIZE

BBQ LUNCH BUFFET | \$65

SOUP AND SALADS

- loaded potato soup
- grand garden salad jar - croutons, feta cheese, diced cucumbers, diced tomatoes, buttermilk ranch
- southern-style potato salad and poppy seed coleslaw

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
- grilled corn - dukes mayo, house made blackening spice

FROM OUR PASTRY SHOPPE

- mixed berry cobblers - vanilla ice cream
- baldwin county pecan pie



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RECEPTION

HORS D'OEUVRES WILL BE STATIONED AND ATTENDED
30 MINUTE RECEPTION MINIMUM IS \$40 PER PERSON
90 MINUTE RECEPTION MINIMUM IS \$130 PER PERSON
ATTENDANT FEES TO BE DETERMINED BASED ON
GROUP SIZE

HORS D'OEUVRES - COLD

\$9 PER PIECE

- cheddar - roasted jalapeño, granny smith apple
- honey pecan chicken salad spoon - arugula, grapes
- bacon and deviled egg - bacon jam, creole deviled egg
- blt - **bill e's bacon, tomato jam, local arugula,** house made buns
- farmhouse brie tart - pepper jelly
- fresh vegetable crudités - buttermilk ranch
- compressed fruit skewer - feta snow
- southern pickled vegetables - olive oil



\$11 PER PIECE

- gulf shrimp remoulade
- smoked gulf fish spoon - pickled peppers, crostini
- tuna tartar tacos - 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

\$12 PER PIECE

- jumbo poached shrimp martini - zesty cocktail sauce, charred lemon
- crab cobb - avocado, bacon, blue cheese, romaine, buttermilk
- blackened rare tuna - boiled peanut relish

GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

RECEPTION

HORS D'OEUVRES WILL BE STATIONED AND ATTENDED

30 MINUTE RECEPTION MINIMUM IS \$40 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$130 PER PERSON

ATTENDANT FEES TO BE DETERMINED BASED ON GROUP SIZE

HORS D'OEUVRES - HOT

\$11 PER PIECE

- vegetable spring rolls - pineapple sweet and sour
- pecan-crust chicken tenders - maple honey mustard
- mac 'n cheese croquettes - chipotle aioli
- loaded yukon gold smashed potatoes martini
- black pepper bacon & brussel sprout skewer

\$12 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
- smoked shrimp and grit fritter - hot sauce aioli
- bbq beef empanada - white bbq sauce



\$13 PER PIECE

- award winning mini gulf crab cake - spicy rémoulade
- black truffle risotto martini - wild mushroom ragoût
- blackened shrimp and grits martini - conecuh sausage, smoked tomato gravy, baldwin county grits

GRAND EVENTS

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CULINARY ADDITIONS

PRICED PER PERSON

30 MINUTE RECEPTION MINIMUM IS \$40 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$130 PER PERSON

ATTENDANT FEES TO BE DETERMINED BASED ON GROUP SIZE

DOMESTIC CHEESE | \$22

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

CHEF'S FAVORITE CHEESE | \$36

- **aged cow's milk, triple cream, aged blue and semi soft and hard cheese** with house fried crackers, spiced nuts, preserves and pepper jelly

BREADS AND SPREADS | \$20

- artichoke and spinach dip with baguette croutons
- hummus with crudité and pita chips
- crab dip with hot sauce cracker crumbs
- buffalo blue cheese dip - carrots, celery, ranch, cracker crunch



GRAND SEAFOOD DISPLAY | \$52

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

WARM CHEESE TARTS | \$27

- blue and bacon
- peppadew goat cheese
- brie with seasonal preserves

SNACKS | \$7

- house made mixed nuts individually bagged

GRAND EVENTS

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CULINARY STATIONS

PRICED PER PERSON | *CHEF ATTENDANT FEE \$120
30 MINUTE RECEPTION MINIMUM IS \$40 PER PERSON
90 MINUTE RECEPTION MINIMUM IS \$130 PER PERSON
ATTENDANT FEES TO BE DETERMINED BASED ON GROUP SIZE

MASON JAR SALADS | \$18

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

CHEF ATTENDED PASTA STATION* | \$36

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

CHEF ATTENDED MAC AND CHEESE STATION* | \$39

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



SLIDERS STATION *| \$34

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

RISOTTO STATION* | \$46

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

STREET TACO STATION* | \$34

- 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

CHEF ATTENDED SHRIMP AND GRITS STATION* | \$30

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

GRAND EVENTS

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CULINARY STATIONS - CARVING*

PRICED PER PERSON | *CHEF ATTENDANT FEE \$120

30 MINUTE RECEPTION MINIMUM IS \$40 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$130 PER PERSON

ATTENDANT FEES TO BE DETERMINED BASED ON GROUP SIZE

ROASTED TENDERLOIN OF BEEF | \$47

- béarnaise sauce, demi-glace, artisan bread

SOUTHERN BONE IN HAM | \$30

- sorghum glazed, kitchen mustard, sister schubert rolls

HERB-RUBBED ROASTED STRIP LOIN OF BEEF | \$47

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

CRAWFISH AND CRAB STUFFED PORK LOIN | \$34

- cajun cream sauce, jalapeño cornbread

BILL-E'S SMOKED PORK BELLY CARVING STATION | \$27

- house made red-eye gravy, local white bread

ROASTED TOMAHAWK PRIME RIB | \$51

- whiskey au jus, horseradish cream, yorkshire pudding

WHOLE SMOKED CHICKEN | \$25

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

WHOLE HOG | \$44

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

SMOKED PIG STATION | \$51

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



GRAND EVENTS

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CULINARY STATIONS - PASTRY*

PRICED PER PERSON | *CHEF ATTENDANT FEE \$120

30 MINUTE RECEPTION MINIMUM IS \$40 PER PERSON

90 MINUTE RECEPTION MINIMUM IS \$130 PER PERSON

ATTENDANT FEES TO BE DETERMINED BASED ON GROUP SIZE

BANANAS FOSTER STATION | \$23

- 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 | \$23

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

FREAK SHAKE UTOPIA (NON-ALCOHOLIC) | \$23

- chocolate candy, tropical spritzer, birthday cake

FREAK SHAKE UTOPIA (ALCOHOL) | \$34

- chocolate candy and godiva, tropical spritzer with cava, birthday cake with frangelico

VIENNESE STATION | \$26

- 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



GRAND EVENTS

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DINNER – PLATED

PRICED IS PER PERSON

APPETIZERS

- shrimp cocktail | \$18 - jumbo gulf shrimp, finger lick, horseradish, cocktail, remoulade
- 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
- braised raines farm pot roast debris | \$18 – sea salted **butter**, “take the causeway” ipa mustard, grilled bread
- bronzed shrimp and grits | \$20 - bronzed shrimp, conecuh sausage, smoked tomato gravy, baldwin county cheese grits



SOUPS | \$13

- grand seafood gumbo with rice
- vine-ripened tomato bisque

SALADS | \$12

- southern chopped salad - **chopped crisp lettuce**, bill e's bacon, roasted tomatoes, cornbread croutons, belle chèvre goat cheese, vidalia onion dressing
- magnolia salad - local lettuces, alabama belle chèvre goat cheese, baldwin county pecans, strawberry poppy seed vinaigrette
- grand garden salad - baby greens, roasted tomatoes, cucumbers, pickled onions, carrots, choice of buttermilk ranch or balsamic vinaigrette

GRAND EVENTS

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DINNER - PLATED

PRICED IS PER PERSON

ENTRÉES

- grand filet | \$74 - whipped potatoes, roasted baby carrots, seasonal vegetables. crabmeat oscar grand filet | \$86
- grilled gulf grouper | \$56 - citrus herb fingerling potatoes, caramelized fennel, fennel apple slaw, red pepper vinaigrette
- hemp crusted salmon | \$63 - artichoke, squash, fennel, olives, potatoes, peanut romesco
- 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 - chinese black rice, roasted asparagus, chili lime coconut broth
- truffle herb chicken | \$46 - shitake mushroom and haricot vert, herb smashed potatoes, mushroom velouté
- lemon herb roasted chicken | \$42 - artichoke, feta, spinach, roasted tomato ragoût, lemon herb cous cous
- sweet potato and quinoa cake | \$45 - cranberry braised greens, root vegetable purée

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 | MARKET PRICE

DESSERTS | \$14

- layers of chocolate – crunch, mousse, cake
- caramel praline cake - butter cake, caramel mousse, dulcely ganache, praline crunch
- white chocolate berry - sponge cake, berry gel, crunch
- **kimberly's cheesecake** - shortbread cookie crust, strawberry compote

GRAND EVENTS

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Sample #1 Plated Menu

1st Course

Grand Seafood Gumbo With Rice

2nd Course

Shrimp Cocktail

jumbo gulf shrimp, finger lick, horseradish, cocktail, charred lemon aioli

3rd Course

Seasonal Sorbet

4th Course

please choose one

Grand Filet

whipped potatoes, beef and mushroom debris, roasted baby carrots, brocolinni

Truffle Herb Chicken

shitake mushroom, haricot vert, herb smashed potatoes, mushroom velouté

Gulf Grouper

citrus herb fingerling potatoes, caramelized fennel, fennel apple slaw, red pepper vinaigrette

5th Course

Alabama Chocolate Layer Cake

French buttercream, vanilla crème anglaise

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 150 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 Cakes

jumbo lump crabmeat cakes, green tomato chow chow, rémoulade

2nd Course

Magnolia Salad

local lettuces, alabama belle chèvre goat cheese, baldwin county pecans, strawberry poppy seed vinaigrette

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 By-Catch (Sustainable)

chinese black rice, roasted asparagus, chili lime coconut broth

Sweet Potato & Quinoa Cake

cranberry braised greens, root vegetable purée

5th Course

Kimberly's Cheesecake

shortbread cookie crust, strawberry compote

GRAND EVENTS

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DINNER - BUFFET

PRICED IS PER PERSON | BASED ON 90 MINUTES OF SERVICE
MINIMUM GUARANTEE OF 75 PEOPLE | *CHEF ATTENDANT FEE \$120
ATTENDANT FEES TO BE DETERMINED BASED ON GROUP SIZE

DOWN HOME COMFORT BUFFET* | \$129

- pot liquor soup - greens, local peas
- cornbread and buttermilk biscuits
- grand garden salad jar - croutons, feta cheese, diced cucumbers, diced tomatoes, buttermilk ranch
- southern kale salad jar - 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
- blackened ribeye - whiskey demi, horseradish cream
- seared redfish - crawfish creole cream
- ultimate **baked mac 'n cheese** – garden tomatoes, **bill-e's bacon**, **pulled chicken**
- bacon braised green beans
- pecan tarts, pralines, mini red velvet cake



GRAND TRADITIONS BUFFET* | \$129

- grand seafood gumbo
- west indies lump crab salad spoons
- blackened #1 grade ahi tuna - boiled peanut relish
- oysters grandfeller - blackened, conecuh sausage, braised greens
- baldwin county pecan chicken salad wonton crisps
- shrimp and grits station* - bronzed shrimp with conecuh sausage, smoked tomato gravy, baldwin county stone ground cheese grits
- jubilee seafood pasta - seafood with bell peppers, mushrooms, spinach, penne pasta, cajun cream sauce
- roasted chicken- pecan cajun cream
- beef tenderloin* - béarnaise sauce
- grand hotel bread pudding with a signature whiskey sauce
- banana pudding
- flourless chocolate pop rock bomb

GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

WINE SERVICE

CHAMPAGNE

listed milder to stronger

conundrum, rosé, california | \$48

coste petrai, prosecco, italy | \$52

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

gerard bertrand, brut, crémant de limoux, “cuvée thomas jefferson”, languedoc, france | \$60

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 | \$48

LIGHTER INTENSITY WHITE WINES

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

riff, pinot grigio, italy | \$52

rickshaw, sauvignon blanc, california | \$52

silver gate vineyards, sauvignon blanc, california | \$48

emmolo, sauvignon blanc, napa valley, california | \$60

vrac, rosé, vin de pays de méditerranée, rhone, france | \$60



GRAND EVENTS

engaging service + entertaining spaces + authentic gastronomy

WINE SERVICE

FULLER INTENSITY WHITE WINES

listed milder to stronger

grove ridge, chardonnay, california | \$48

mer soleil, chardonnay, unoaked, "silver", california | \$60

sea sun by caymus, chardonnay, california | \$52

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

LIGHTER INTENSITY RED WINES

santa rita 120, pinot noir, chile | \$48

chloe, pinot noir, california | \$52

copper ridge, merlot, california | \$48

elouan, pinot noir, oregon | \$60

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

tilia, malbec, sustainably grown, mendoza, argentina | \$52

jam, cabernet sauvignon, california | \$52

grove ridge, cabernet sauvignon, california | \$48

FULL INTENSITY RED WINES

conundrum, red blend, california | \$60

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

bonanza by caymus, cabernet sauvignon, california | \$60

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

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

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

caymus, cabernet sauvignon, napa valley, california | \$160



GRAND EVENTS

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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 also have available an action station specifically for frozen drinks such as margaritas, strawberry daiquiris and piña coladas, just to name a few. these are available on a per drink consumption cost of \$10 - \$13 each depending on which tier of liquor you have chosen.

*for your convenience we have selected **alabama's** most popular 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) | \$7

from can to glass for quality purposes

- grand hotel light lager
- kaleidoscope, sour, ghost train brewing, birmingham, al
- muchacho - mexican style lager, good people brewing, birmingham, al
- i drink therefore i amber, american amber, fairhope brewing, fairhope, al
- fairhope 51 - pale ale, fairhope brewing, fairhope, al
- ipa - good people brewing, birmingham, al
- **richter's** pilsner - german style pilsner, goat island brewing, cullman
- heinekin 0.0

CORDIAL SERVICE | \$10

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

EACH BAR WILL INCLUDE:

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



GRAND EVENTS

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BEVERAGES

WINE

select your tier

PREMIUM | \$12

- blanc de blancs, jacques pelvas, brut, france
- pinot grigio, la fiera, italy
- sauvignon blanc, silver gate, california
- chardonnay, grove ridge, california
- pinot noir, santa rita 120, chile
- merlot, copper ridge, california
- cabernet sauvignon, grove ridge, california

ELITE | \$13

- blanc de blancs, jacques pelvas, brut, france
- pinot grigio, riff, italy
- sauvignon blanc, rickshaw, california
- chardonnay, sea sun by caymus, california
- pinot noir, chloe, california
- malbec, tilia, argentina
- cabernet sauvignon, jam, california

RESERVE | \$15

- crément 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, bonanza by caymus, california



GRAND EVENTS

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BEVERAGES

MIXED DRINKS

select your tier

PREMIUM WELL | \$10

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

ULTRA PREMIUM CALL | \$11

titos vodka, tanqueray gin, bacardi superior rum, 1800 silver tequila, crown royal, jack **daniel's** tennessee **whiskey**, **maker's mark bourbon**, buffalo trace bourbon, dettling small batch bourbon, johnnie walker red label, **seagram's** vo, courvoisier vs cognac

PLATINUM | \$13

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

PACKAGE BAR

maximum bar time is 4 hours
select your tier of liquor

PREMIUM WELL

one hour | \$30 per person
two hours | \$37 per person
three hours | \$44 per person
four hours | \$51 per person

ULTRA PREMIUM CALL

one hour | \$33 per person
two hours | \$40 per person
three hours | \$47 per person
four hours | \$54 per person

PLATINUM

one hour | \$39 per person
two hours | \$46 per person
three hours | \$53 per person
four hours | \$60 per person



GRAND EVENTS

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BEVERAGES

HAND-CRAFTED SIGNATURE COCKTAILS

each hosted bar will have a combination of the grand 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 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
- cosmopolitan - vodka, cointreau, fresh lime, cranberry
- 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 fresh lime juice, simple syrup, jose cuervo gold

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

MOJITO BAR

all mojitos contain mint, simple syrup and rum

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

WHISKEY BAR

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

