

## **ALABAMA'S GRAND HOTEL ANNOUNCES CULINARY WEEKENDS FOR 2014**

Pt. Clear, AL - Who knew classes could be so delicious? The Queen of Southern Resorts - the Grand Hotel Marriott Resort, Golf Club & Spa - announced a year-long series of culinary weekends that offer hands-on learning, exceptional tastes and sophisticated fun. The 12 culinary weekends start with a Beverage Academy on a Friday night and teach everything from making classic Grand drinks from Bucky's Birdcage Lounge to pairing fine wines with the right meals. The next morning chefs from the Grand Steakhouse and the Saltwater Grill will teach culinary classes appropriate for both novice and advanced cooks. Enjoy insight into great drinks and fine food while enjoying the top historic hotel in the country, according to the Historic Hotels of America.

The beverage classes begin on Friday nights at 5:30 and cost \$10 each. The culinary classes begin on Saturdays at 10 a.m. and typically cost \$25 each. Call 251.928.9201 for more information and to register for classes. Hotel rooms are not included, but packages are available at [www.marriottgrand.com](http://www.marriottgrand.com). Participants must be 21 or older in classes incorporating alcohol. Here are the highlights of the 12 featured culinary weekends.

**Jan. 17 & 18, 2014 - The Basics.** "Intro to Mixology" on Friday night is a fun class featuring hand-crafted, well-balanced cocktails made from absolutely fresh ingredients, including the Grand Mojito and The Accomplice. "Intro to Cooking" shares insights and secrets you can use at home.

**Feb. 14 & 15, 2014 - Love is in the Air.** Learn how to incorporate chocolate and strawberries into drinks in the "Valentine's Day" drink. Heat things up the next morning with "Soups" and learn to make Grand Gumbo and two other delicious soups.

**March 14 & 15, 2014 - American Classics.** "History of the American Cocktail" blends a bit of history and teaches classic cocktails, including the Whiskey Sour and Tom Collins. Utilize the freshest ingredients including Alabama goat cheese in the "Salad" class. Enjoy fresh spinach, fruit and mixed green salads.

**April 18 & 19, 2014 - Southern Staples.** "Bourbon Demystified" shared insights in Southern dark liquors and features Bucky's Mint Julep and Old Fashioned. Jump-start your meals with the "Sauté" class and create

Plantation Shrimp Pasta, Sautéed Chicken with Sun-Dried Tomato Cream Sauce and Teriyaki Stir-Fried Flank Steak.

**May 16 & 17, 2014 - Wine & Cheese.** Get comfortable with wine by using all your senses in “Wine 101” and explore both red and white varieties. Start Saturday morning with “Wine and Gourmet Cheeses.” Learn how to pair the perfect wine with food. Sample gourmet cheeses from around the world. This class is \$30.

**June 20 & 21, 2014 - Hot off the Grill.** Nothing says summer like a cold beer and a flaming grill. “Into to Beer” showcases the history and production of beer with plenty of tastings. “Grilling Basics” teaches grilling techniques for meat, poultry and fish. A great class for couples.

**July 18 & 19, 2014 - Family Fun.** You can bring everyone to these classes. “Family Friendly Mocktails” teaches to prepare fun drinks without alcohol. “Family Fun Cooking” teaches young children and the young-at-heart how to prepare great summer dishes. Children can attend these classes for free with a paying adult.

**Aug. 15 & 16, 2014 - Set Sail.** “Rum: The Pirate Juice” explores the history of rum and created classic cocktails including daiquiris and mojitos. Head to the Far East in the “Sushi” class. Prepare different sushi rolls and special sauces.

**Sept. 19 & 20, 2014 - Shake & Bake.** Prepare to make a French 75 and a Bramble in the “Into to Gin” class. “Baking Basics” on Saturday morning teaches how to make a variety of breads including Sourdough, French and the Grand Loaf. Bring some home to share.

**Oct. 17 & 18, 2014 - How Sweet It Is.** “Wine 201” discuss dessert wines and how to pair them properly. Learn to make Bananas Foster, Crème Brule and Mousse in “Pastry Basics” and you will be an instant success at home with your family and party guests.

**Nov. 14 & 15, 2014 - Howdy Pilgrim.** John Wayne knew how to throw punches and so does The Grand. The “Punches” class will show you the step by step how to craft a punch for any occasion, including the holidays. “How to Cook a Thanksgiving Dinner” breaks down the holiday preparations into manageable steps. Our chefs take you through each course and you will leave confident in preparing this year’s Thanksgiving meal.

**Dec. 19 & 20, 2014 - Holiday Magic.** Enjoy the Grand decorations and learn how to make “Warm Drinks: Cold Nights.” Make a few warm cocktails and prepare for cold nights ahead. “Make a Gingerbread House” will do just that. Build and decorate a gingerbread house and leave with a Christmas treasure to remember. \$25 for each Gingerbread House built.

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