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# 2020 CATERING MENUS

AUBURN MARRIOTT OPELIKA RESORT AND SPA

We take the safety of our guests very seriously and have made necessary adjustments to our menus which reflect government mandates on self-serve buffets among other sanitation related adjustments. Although these menus represent the best of what we have to offer, we would be happy to customize menus to suit any groups needs.



**Auburn Marriott Opelika Resort & Spa at Grand National**

3700 Robert Trent Jones Trail, Opelika, Alabama, USA

1-334-737-9292 [marriott.com/](https://www.marriott.com/)

# CONTINENTAL BREAKFAST

## THE LODGE \$13

Selection of Individually Wrapped Pastries and Muffins,  
Butter

Individual Fruit Salad Cups

Coffee, Tea, Decaf and Juice\*

## THE GRAND NATIONAL \$17

Individually wrapped Danishes, Croissants, Muffins and  
Bagels

Peanut Butter, Cream Cheese, Butter and Assorted  
Preserves

Individual Yogurts

Individual Fruit Salad Cups

Coffee, Tea, Decaf and Juice\*

## ENHANCEMENTS

Oatmeal with Brown Sugar & Cinnamon\* GF \$2

Fresh Made Grits with Cheddar Cheese\* \$2

Assorted Individual Cereals with Milk \$2

Individually Wrapped Whole Fresh Fruit \$2

Breakfast Bars \$2

Individual Yogurt Parfaits \$4

Scrambled Eggs with Cheddar Cheese\* \$3

Smoked Bacon, Sausage Links or Ham\* \$3

Egg and Cheese Biscuit Sandwiches with choice of Ham,  
Bacon or Sausage\* \$6

Egg and Cheese Croissant Sandwiches\* \$6

\* attendant required on per person basis. \$100 per attendant per hour.

FOOD ITEMS WILL BE REPLENISHED FOR 30 MINUTES AND REMOVED AFTER 1 HOUR

Prices are per person unless otherwise indicated  
all items are subject to a customary 24% taxable service charge and 9% sales tax



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## BREAKFAST BUFFETS

All buffets require attendants to serve food to guests, three attendants recommended for efficient service  
All buffets require attendants to serve included coffee, tea, decaf and juices

### THE GOLD HILL\* \$28

Fresh Seasonal Fruit Cup, Honey Yogurt Dip  
Assorted Breakfast Pastries & Muffins  
Fluffy Scrambled Eggs  
Crisp Bacon and Sausage Links  
Breakfast Potatoes with Onions and Peppers  
Southern Style Grits with Butter and Cheddar Cheese  
Biscuits and Gravy  
Assorted Dry Cereals with Milk

### THE FARMVILLE\* \$22

Fresh Seasonal Fruit Cup, Honey Yogurt Dip  
Individually Wrapped Assorted Muffins  
Fluffy Scrambled Eggs  
Crisp Bacon and Sausage Links  
Breakfast Potatoes with Onions and Peppers  
Biscuits and Gravy

### THE DOWN SOUTH\* \$25

Fresh Seasonal Fruit Cup, Honey Yogurt Dip  
Buttermilk Biscuits with Sawmill Gravy  
Fresh Scrambled Eggs  
Crisp Bacon  
Conecuh Sausage  
Southern Style Grits with Butter and Cheddar Cheese  
Alabama Pecan Waffles  
Warm Maple Syrup, Butter

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# BREAKFAST BUFFET ENHANCEMENTS

\*Attendants required, however may not be additional if added to existing breakfast buffet

## WARM CINNAMON BUNS\* \$6

Grandma's Recipe, Bourbon Pecans, Sweet Glaze

## STEEL CUT OATMEAL\* \$6

Granny Smith Apple, Raisins, Brown Sugar, Cinnamon Vanilla Cream, Caramelized Banana, Toasted Coconut, Fresh Berries, Cinnamon and Sugar

## SOUTHERN GRITS\* \$6

Hominy Grits, Crumbled Bacon, Country Ham, Bourbon Mushrooms, Green Onion, Cheddar Cheese

## EGG SANDWICHES\* (select one) \$7

- English Muffin, Broken Yolk, Hickory Bacon, Cheddar
- Croissant, Cage Free Egg, Prosciutto, Provolone
- Donut, Cage Free Egg, Sliced Ham, Swiss Cheese

## BREAKFAST WRAP\* \$7

Scrambled Cage Free Eggs, Sausage, Monterey Jack Cheese, House Salsa

## WARM BEIGNETS\* \$7

Fresh out of the Fryer, Powdered Sugar, and Cinnamon Sugar



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## BREAKFAST BUFFET

### ACTION STATIONS\*

#### FRENCH TOAST \$7

Artisan Bread, Fresh Vanilla and Cinnamon  
Stone Fruit, Fresh Black Berries  
Warm Maple Syrup, Sugar Dusting

#### OMELET STATION \$8

Cage-Free Eggs, Egg Whites or Egg Beaters  
Toppings to include: Ham, Bacon, Onion, Pepper,  
Tomato, Spinach, Mushrooms, Salsa,  
Cheddar Cheese, Swiss Cheese, or Mozzarella Cheese

#### PECAN WAFFLE STATION \$7

Mini Pecan Waffles  
Fresh Seasonal Berries, Fruit Compote,  
Whipped Cream, Warm Maple Syrup

#### JUICE UP! JUICE STATION \$9

Freshly Squeezed Orange Juice  
Spinach, Carrot, and Apple Juice  
Apple, Beetroot and Ginger

STATIONS REQUIRE ONE UNIFORMED CULINARY ATTENDANT PER 50 PEOPLE \$100 PER ATTENDANT

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## COFFEE BREAK

### MORNING SELECTIONS

#### COFFEE AND DONUTS\* \$12

Selection of Individually Wrapped Donuts  
Individual Fruit Salad, Honey Yogurt  
Iced Coffee, Cold Brew Coffee, Milk

#### POWER BREAK\* \$10

Plain, Vanilla, and Greek Yogurts  
House Made Granola, Dried Fruits, Sunflower Seeds  
Fresh Berries, Strawberry Compote, Honey, Toasted Pecans

#### THE HEALTH KICK\* \$11

Avocado Toast, Heirloom Tomato,  
Pickled Onion, Sea Salt  
Individual Fresh Fruit Parfaits, Mango Smoothie Shooters

#### ULTIMATE SNACKS\* \$10

House Roasted Nut Butter, Celery Stick Dippers  
House Made Granola Bars, Cast Iron Sticky Buns

FOOD ITEMS WILL BE REPLENISHED FOR 30 MINUTES AND REMOVED AFTER 1 HOUR  
BREAKS DO NOT INCLUDE BEVERAGES UNLESS SPECIFIED IN DESCRIPTION  
\*ATTENDANTS REQUIRED \$100 PER ATTENDANT

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## COFFEE BREAK

### AFTERNOON SELECTIONS

#### Trail Mix Bar\* \$11

Roasted Peanuts, Cashews, Pecans, Raisins, Craisins, M+M's, Pretzel Sticks, Mini Marshmallows, Sunflower Seeds, Chocolate Chunks and Shaved Coconut

#### Game Day\* \$10

Tortilla Chips, Salsa, Guacamole, Queso  
Boiled Alabama Peanuts  
Jumbo Pretzels, Dijon, Creole and Yellow Mustard

#### All About the Popcorn\* \$9

Freshly Popped with a Variety of Seasonings:  
Truffle Sea Salt, Parmesan, Chives, Old Bay, BBQ and Cajun

#### The Sweet Tooth\* \$10

Chocolate Chunk, White Chocolate Macadamia, and Oatmeal Raisin Cookies  
Seasonal Fruit Skewers, Chilled Regular and Chocolate Milk

#### The Health Nut\* \$10

Individual Vegetable Crudite, Avocado Ranch Dip  
Toasted Pita Points, House Hummus, Pickled Carrot  
Granny Smith Apple Wedges, House Peanut Butter

Food items will be replenished for 30 minutes and removed after 1 hour

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# COFFEE BREAK

## CUSTOMIZING OPTIONS

## A LA CARTE OPTIONS

### INDIVIDUALLY WRAPPED FOOD ITEMS

Assorted Danish, Muffins or Bagels \$34 per dozen

Fresh Baked Assorted Cookies \$34 per dozen

Assorted Brownies and Blondies \$34 per dozen

Assorted Candy or Breakfast Bars \$4 each

Frozen Ice Cream Treats \$6 each

Bags of Chips, Pretzels, Popcorn \$4 each

House Crafted Sweet, Salty and Spicy Nuts \$5 per person

### COFFEE SERVICE – ONE HOUR\* \$7

Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee  
Hot Water for Herbal and Specialty Teas

### BEVERAGE ITEMS\*

Assorted Sodas and Bottled Water \$4 each

Sports Drinks \$5 each

Energy Beverages \$7 each

Bottled Juices/ Assorted Teas \$5 each

Lemonade or Fruit Punch \$35 per gallon

Sweet and Unsweetened Iced Tea \$35 per gallon

Regular, Decaffeinated Coffee, Hot Tea \$42 per gallon

Flavored Syrups for Coffee Service \$2 per person

### FLAVORED COFFEE SERVICE – ONE HOUR\* \$9

Vanilla, Hazelnut, Caramel Flavored Syrup, Whipped  
Cream, Cinnamon Sticks & Nutmeg  
Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee  
Hot Water for Herbal and Specialty Teas

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## PLATED LUNCH

Plated meals are recommended to adhere to social distancing guidelines as well as optimize speed of service. No additional attendant fees are required.

Choose one soup OR one salad:

### **Southern Caesar**

Crisp Romaine, Shaved Parmesan Cheese, Cornbread Croutons, Grilled Meyer Lemon Caesar Dressing

### **Wedge Salad**

Iceburg Lettuce, Artesian Greens, Cucumber, Feta Cheese, Kalamata Olives, Feta Parmesan Vinaigrette

### **Berry Salad**

Mixed Greens, Fresh Berries, Goat Cheese, Candied Pecans, Citrus Vinaigrette

### **Tomato Basil Bisque**

Creamy Tomato Soup, Garden Basil, Olive Oil Crouton

### **Local Beer and Cheddar Soup**

Local Brown Ale, Tillamook Cheddar, Rye Croutons

### **Grand National Brunswick Stew**

BBQ Pork, Chicken, Potatoes, Corn, Sweet Peas, Signature BBQ Sauce

All plated meals include iced water, un-sweet tea, and coffee service  
Bread service available upon request \$2 per person

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# PLATED LUNCH

Entrees and Desserts

## Plated Entrees

Select one of the following:

### SOUTHERN FRIED CHICKEN \$28

Buttermilk Battered Bone-in Chicken Breast, Conecuh Sausage Gravy, Creamy Macaroni and Cheese, French Beans

### BISTRO CHICKEN \$27

Herb Roasted Bone-In Chicken Breast, Butter Whipped Potatoes, Broccolini and Blistered Tomatoes, Mushroom Pan Gravy

### BARBECUE BEEF BRISKET \$30

Slow and Low Smoked Brisket, Green Bean Casserole, Caramelized Onion Mashed Potatoes, Espresso BBQ Sauce

### MANHATTAN NY STRIP STEAK \$38

Grilled to Perfection, Roasted Garlic Smashed Potatoes, Cipollini Onion and Mushroom Ragout, Caramelized Bacon Brussel Sprouts

### FARM RAISED SALMON \$31

Seared Salmon, Quinoa Pilaf, Fresh Herbs, Cucumber, Tomato Fennel Slaw, Lemon Butter Sauce

### GROUPER \$40

Pan Seared Grouper, Corn Succotash, Roasted Fingerling Potatoes, Creamed Leek Butter

## Plated Desserts

Select one of the following:

### Carrot Cake Parfait

Moist Carrot Cake, Cream Cheese Icing

### Alabama Pecan Pie

Bourbon Chantilly, Candied Pecans

### Banana Bread Pudding Parfait

Candied Ginger Chantilly

### Crunchy Milk Chocolate Peanut Butter Parfait

Moist Cake, Peanuts, Almonds, and Chocolate Ganache

All plated meals include water, un-sweet tea, and coffee service

Bread service available upon request \$2 per person

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# BOXED LUNCH

\$21 per person

ALL BOX LUNCHESES INCLUDE CHOICE OF SIDE, ZAPP'S POTATO CHIPS AND COOKIE

Select up to 3 of the following options:

## Oven Roasted Turkey

Frisse, Caramelized Pear and Brie Cheese Spread,  
Focaccia Loaf

## Shaved Roast Beef

Tobacco Onions, Mixed Greens, Havarti Cheese,  
Horseradish Spread

## Southern Chicken Salad Wrap

Alabama Pecans, White Grapes, Bibb Lettuce, Whole  
Wheat Tortilla

## Honey Cured Ham

Goat Cheese, Arugula, Sliced Apple, Dijon Mustard Spread,  
Buttery Croissant

## BLTA Wrap

Crisp Bacon, Bibb Lettuce, Heirloom Tomato, Avocado,  
Ranch Spread, Whole Wheat Tortilla

## Grilled Vegetable Panini

Herb Marinated Garden Vegetables, Pimento Cheese,  
Baby Spinach

## Caprese Wrap

Sea Salt and Peppered Buffalo Mozzarella, Roasted  
Heirloom Tomato, Arugula, Balsamic Vinaigrette

### BEVERAGES\*

Assorted Sodas and Bottled Water	\$4 each
Sports Drinks	\$5 each
Energy Beverages	\$7 each
Bottled Juices/ Assorted Teas	\$5 each

### SIDES (select one)

Whole Apple, Banana, or Clementine Orange  
Quinoa and Cous Cous Salad  
Pasta Salad  
Potato Salad  
Basil Cucumber Tomato Salad

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# LUNCH BUFFET

All buffets require attendants to serve food to guests, three attendants recommended for efficient service

## SOUTHERN BBQ EXPERIENCE \$29

House Brunswick Stew

Freshly Baked Corn Bread

Mixed Greens Salad

Buttered Croutons, Tomato, Cucumber  
Balsamic Vinaigrette

“BLT” Slaw

Bacon, Farm Fresh Tomatoes

“Beer Can” Smoked Chicken

Cumin Rubbed Beef Brisket

Creamy Polenta and Espresso BBQ Sauce

Grandma’s Green Beans, Caramelized Onions

Tillamook Cheddar Macaroni and Cheese

Banana Pudding Parfaits

Chocolate Chip Cookies

Water, Unsweet Tea, and Coffee Service



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# LUNCH BUFFET

All buffets require attendants to serve food to guests, three attendants recommended for efficient service

## TASTE OF LATIN AMERICA \$29

Chicken Tortilla Soup

Sour Cream, Cilantro, Tortilla Crisps

Mixed Greens

Cheddar Cheese, Cucumber, Tomato

Southwest Ranch Dressing

Southwest Cesar Salad

Romaine Lettuce, Cotija Cheese, Toasted Cumin Croutons

Chipotle Cesar Dressing

Cumin Marinated Flank Steak

Peppers and Onions

Chipotle Chicken Tenderloins

Caramelized Onions

Shredded Lettuce and Shredded Cheese

Flour Tortillas, Corn Tacos,

House Salsa, Sour Cream, Guacamole

Borracho Beans

Spanish Rice

Tres Leches Cake Parfait

Mexican Chocolate Brownies

Water, Unsweet Tea, and Coffee Service

## TOUR OF THE MEDITERANEAN \$29

Minestrone Soup

Rustic Garlic Bread

Classic Caesar Salad

Croutons, Parmesan Cheese

Peppercorn Caesar Dressing

Greek Salad Wedges

Cherry Tomato, Cucumber, Feta Cheese, Olives

Pepperoncini Herb Vinaigrette

Seared Chicken Picatta

Brocolini, Lemon Caper Beurre Blanc

Seared Striploin of Beef

Crimini Mushrooms, Caramelized Onions

Marsala Demi-Glace

Roasted Garlic Torteloni

Olives, Tomatoes, Basil Cream Sauce

Herbed Polenta, Parmesan Cheese

Eggplant Ratatouille

Tiramisu, Sweet Chocolate Shavings

Panna Cotta, Seasonal Fruit, Pistachio

Water, Unsweet Tea, and Coffee Service

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# LUNCH BUFFET

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## TASTE OF THE SOUTH \$29

Chicken Gumbo  
White Rice, Green Onion

Spinach Salad  
Candied Pecans, Blue Cheese, Granny Smith Apples  
Balsamic Vinaigrette

“Southern Caviar”  
Black Eyed Pea Salad

Secret Recipe Fried Chicken  
Creamy Cole Slaw

Honey Baked Ham  
Pineapple Glaze

Sweet Potato Casserole

Toasted Marshmallow

Collard Greens  
Ham Broth

Pecan Pie

Peach Cobbler  
Biscuit Crumble, Chantilly Cream

Water, Unsweet Tea, and Coffee Service

## THE DELICATESSAN \$29

Cream of Broccoli and Cheddar Soup

Freshly Baked Rolls

Mixed Greens Salad  
Green Beans, Pickled Onion, Tomato  
Herb Vinaigrette

Loaded Potato Salad  
Bacon Crumbles, Chive, Sour Cream

Toasted Turkey Rye  
Sliced Turkey, Cole Slaw, Marble Rye

Roast Beef Club  
Bacon, Bibb Lettuce, Tomato, Avocado Mayo

Eggplant Parmesan Sub  
Marinara, Parmesan Cheese

Kettle Potato Chips

Rice Krispie Bars

Salted Caramel Brownies

Water, Unsweet Tea, and Coffee Service

Buffets will be replenished for 30 minutes and removed after 1 hour

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# LUNCH BUFFET

All buffets require attendants to serve food to guests, three attendants recommended for efficient service

## GAME DAY BUFFET \$29

Three Bean Chili  
Cheddar Cheese, Sour Cream

Mixed Greens Salad  
Tomato, Cucumber, Basil Croutons  
Buttermilk Ranch Dressing

Pasta Salad  
Roasted Tomatoes, Olives, Feta Cheese

Secret Recipe Fried Chicken

Mini Muffuletta Sandwiches

Seared Conecuh Sausage  
Peppers, Onions, Kaiser Bun

Steak Fries

Corn Succotash

Moon Pie Banana Pudding

Assorted Freshly Baked Cookies

Water, Unsweet Tea, and Coffee Service

## DOWN ON THE MISSISSIPPI \$29

Chicken Gumbo  
White Rice, Green Onion

Mixed Greens Salad  
Tomato, Olives, Pepperoncini, Pickled Carrots  
Herb Vinaigrette

Squash Salad  
Feta Cheese, Pumpkin Seed Pesto

Mississippi Delta Tamales  
Pulled BBQ Chicken

Crawfish Etouffe

Hot Roast Beef Po-Boy  
Lettuce, Tomato, Debris Dip

Red Beans and Rice

Corn Succotash

Chess Pie

Raisin Bread Pudding  
Bourbon Sauce

Water, Unsweet Tea, and Coffee Service

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# DELI LUNCH

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## THE GRAND NATIONAL DELI \$25

Chicken Noodle Soup

Mixed Greens

Tomatoes, Cucumber, Butter Croutons

Buttermilk Ranch Dressing, Balsamic Vinaigrette

Fresh Seasonal Fruit Salad

Sliced Roast Beef, Honey Ham, and Smoked Turkey

Swiss, Pepper Jack and Cheddar Cheese

Bibb Lettuce, Ripe Tomato, Shaved Red Onion, Wickles Pickles

Basil Mayo, Yellow Mustard, Dijon Mustard, Horseradish Spread

Sour Dough Bread, White, Whole Grain Bread, Ciabatta Bread

Assorted Chips

Assorted Freshly Baked Cookies

Triple Chocolate Brownies

Water, Unsweet Tea, and Coffee Service



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# DINNER EVENTS

All buffets require attendants to serve food to guests, four attendants recommended for efficient service

## THE GRAND BBQ EXPERIENCE \$49

Charred Corn Chowder  
Lime Crème Fraiche

Cornbread Panzanella Salad  
Grilled Tomatoes, Malt Vinegar Dressing

Arugula Salad  
Candied Bacon “Croutons”, Pickled Onion,  
Roasted Corn, Buttermilk Ranch Dressing

“Beer Can” Smoked Chicken  
Black and Tan Gravy

Cumin Rubbed Beef Brisket  
Creamy Goat Cheese Grits, Blueberry BBQ Sauce

Award Winning BBQ Pork Spare Ribs  
Pineapple Chili Glaze

Grilled Swordfish Kebabs

Tasso Ham and Black Eyed Pea Succotash

Baked Beans, Tillamook Cheddar

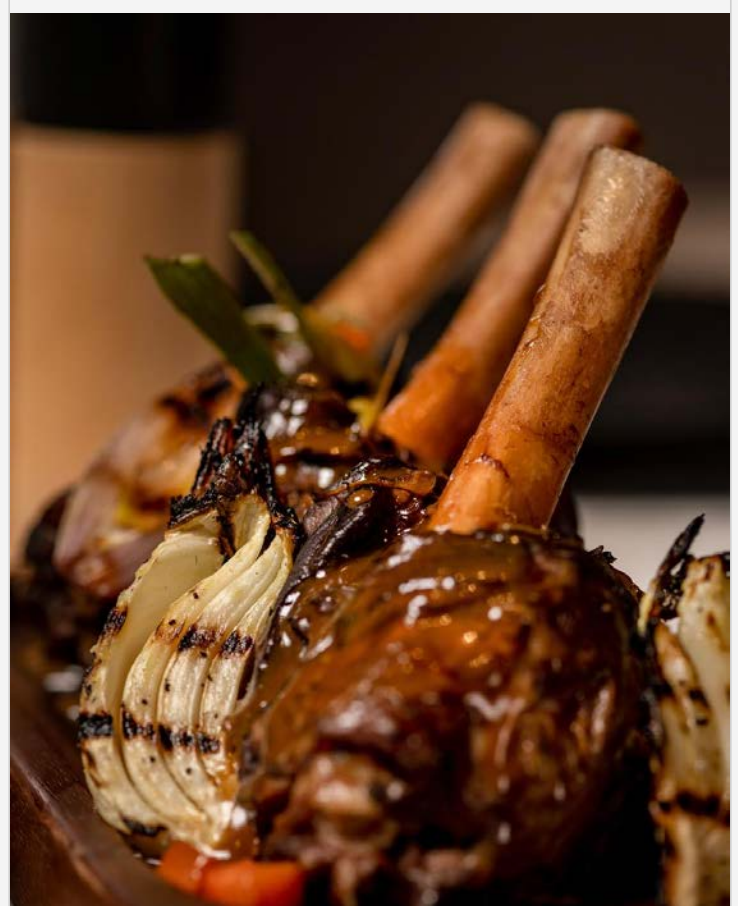
Macaroni and Cheese, Brisket Burnt Ends

Grilled Corn on the Cob, Chipotle Butter, Green  
Onion

Individual Smore’s Parfaits

Smoked Raisin Bread Pudding, Bourbon Caramel  
Sauce

Water, Unsweet Iced Tea, and Coffee Service



Minimum of 25 guests or \$100 setup fee applies

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# DINNER EVENTS

All buffets require attendants to serve food to guests, three attendants recommended for efficient service

## THE EPICUREAN BUFFET \$45

Sweet Potato and Andouille Soup

Artisan Dinner Rolls

Baby Spinach  
Ripe Pear, Candied Pecans, Blue Cheese  
Maple Gorgonzola Vinaigrette

Classic Cesar Salad  
Cornbread Croutons, Parmesan Cheese  
Peppered Cesar Dressing

Grilled Lemon Chicken  
Quinoa Pilaf, Artichoke and Tomato Ragout

Cumin Pork Loin  
Roasted Sage and Sea Salt Potatoes

Cedar Plank Salmon  
Mango and Sweet Pepper Relish

Grilled Broccolini, Slivered Almonds

Sweet Potato and Kale Gratin

Strawberry Shortcake, Southern Biscuit

Red Velvet Cake

Water, Unsweet Iced Tea, and Coffee Service

## SOUTHERN SPREAD \$42

Chicken Gumbo  
White Rice, Green Onion

Kale Salad  
Pickled Onion, Radish, Bacon  
Smoked Ranch Dressing

Pimento Cheese Dip  
Pita Crisps and Classic Crackers

Deviled Eggs, Crisp Prosciutto

Grand National Chicken and Dumplings  
Pearl Onions, Chive and Buttermilk Biscuit

Maw Maw's Meatloaf  
Honey Glaze, Garlic Whipped Potatoes

BBQ Shrimp and Creamy Grits  
Corn Succotash, Fava Beans, Fresh Herbs

Bacon Braised Collard Greens

Pecan Pie

Sweet Potato Bread Pudding

Water, Unsweet Iced Tea, and Coffee Service

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## RECEPTION

### ACTION STATIONS

#### SHAKEN BUFFALO WINGS \$9

Smoked Chicken Wings tossed to order with Alabama White BBQ Sauce, Blueberry BBQ Sauce, or AU-Burn Hot Sauce  
Celery Sticks, Blue Cheese and Ranch Dips

#### SOUTHERN SHRIMP AND GRITS \$16

Andouille Sausage, Shrimp, Thyme, Apricot Butter Sauce, Creamy Grits

#### PULLED PORK SLIDERS \$10

BBQ Pulled Pork, Southern Cole Slaw, Yellow Mustard BBQ Sauce, Blueberry BBQ, or Chipotle BBQ Sauce

#### PASTA STATION \$13

Penne Pasta, Roasted Tomatoes, Artichokes, Basil Pesto  
Bowtie Pasta, Shrimp, Baby Spinach, Black Pepper Cream  
Linguine Pasta, Conecuh Sausage, Peppers, Roasted Garlic Marinara

#### LOW-COUNTRY BOIL \$14

Shrimp, Andouille Sausage, Potatoes, Corn on the Cob, Onion, Presented individually in steamed packages

#### MISSISSIPPI DELTA TAMALES \$13

Assorted Tamales, Pickled Cabbage Slaw, Avocado Salad, Black Bean Salsa, Lime, Cilantro

Stations require one uniformed culinary attendant per 50 people \$100 per attendant

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## RECEPTION

### CARVING STATIONS\*

#### HERB MARINATED PORK LOIN \$10

Southern Cornbread Stuffing, Dijon Mustard, Mayonnaise, Warm Bacon Vinaigrette, Soft Buns

#### CITRUS BRINED TURKEY \$12

Roasted Garlic Mashed Potatoes, Mayonnaise, House Gravy, Orange Cranberry Relish, Soft Buns

#### BEEF STRIP LOIN \$16

Herb Roasted Yukon Gold Potatoes, Mushroom Demi-Glace, Horseradish Spread, Soft Buns

#### HONEY GLAZED HAM \$9

Mashed Sweet Potatoes, Brown Sugar Glaze, Honey Dijon, Whole Grain Mustard, Soft Buns

#### BARBECUE BEEF BRISKET \$14

Slow and Low Smoked Brisket, Triple Macaroni and Cheese, Blueberry BBQ Sauce, Soft Buns

#### BEEF TENDERLOIN \$17

Parsnip Puree, Cabernet Demi-Glace, Horseradish, Mayonnaise, Whole Grain Mustard, Soft Buns

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## RECEPTION

CHEF CRAFTED DISPLAYS SERVED BY OUR EXPERIENCED STAFF

### HOUSE POTATO CHIPS\* \$10

Potato Chips, Blue Cheese, Bacon, Pimento Cheese, Cheddar Cheese Sauce, Chives

### ARTISAN CHEESES\* \$13

Assortment of Cheeses to include Local, Hard Rind, Triple Cream, Blue, and Goat Cheeses. House Jams, Relish, Candied Nuts, Crackers and Baguette Slices

### VEGETABLE CRUDITE\* \$9

Fresh Carrots, Celery, Broccoli, Cauliflower, Red and Yellow Pepper, with Buttermilk Ranch Dressing

### MAC N' CHEESE BAR\* \$14

Cavatappi Pasta Macaroni and Cheese with toppings to include BBQ Pulled Pork, Caramelized Onion, Mushrooms, Bacon, Blue Cheese, Baby Shrimp, Conecuh Sausage, Smoked Ham

### CHIPS AND DIPS\* \$13

Fresh Tortilla and Pita Chips, House Cheese Sauce, Spinach Artichoke Dip, Pico de Gallo, Guacamole, and Hummus

### ANTIPASTO STATION\* \$10

Antipasto Display with Grilled and Marinated Vegetables, Fresh Mozzarella, Assorted Olives, and an Assortment of Cured Meats

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\*ATTENDANTS REQUIRED \$100 PER ATTENDANT

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## RECEPTION

HORS D'OEUVRES SERVED BY ATTENDANT

### COLD\* (priced per piece)

Vegetable Crudite Shooter, buttermilk ranch dressing	<b>\$3.50</b>
Pimento Cheese Crostada, pickled vegetables	<b>\$3.50</b>
Caprese Salad Skewer	<b>\$3.50</b>
Blue Cheese and Pecan Stuffed Cherry Peppers	<b>\$3.50</b>
Local Ham and Manchego Cheese Straws	<b>\$3.50</b>
Mini Peppercorn BLT Bite	<b>\$5</b>
Southern Chicken Salad Taco	<b>\$5</b>
Pineapple Curried Shrimp, avocado mousse	<b>\$5</b>
Devilled Egg, Maple Peppered Bacon, chives	<b>\$5</b>
Tuna Poke Taco, seaweed salad	<b>\$5</b>

### HOT\* (priced per piece)

Conecuh en Croute, creole mustard aioli	<b>\$3.50</b>
Vegetable Spring Roll, thai chili glaze	<b>\$3.50</b>
Mini Twice Baked Potatoes	<b>\$3.50</b>
Chicken Skewers, peanut sauce	<b>\$3.50</b>
Pecan Chicken Tender, creole mustard aioli	<b>\$3.50</b>
Tuscan Ratatouille Tart	<b>\$3.50</b>
Pimento Mac n' Cheese Fritter	<b>\$3.50</b>
Butter Pecan Shrimp	<b>\$5</b>
Low Country Boil Kabob	<b>\$5</b>
Smoked Brisket Picadillo Empanada	<b>\$5</b>
BBQ Pulled Pork Biscuit	<b>\$5</b>
BBQ Shrimp and Grits	<b>\$5</b>
Mini Crab Cakes, Cajun remoulade	<b>\$5</b>
Maple & Peppercorn Pork Belly Skewer	<b>\$5</b>

\*ATTENDANTS REQUIRED \$100 PER ATTENDANT

Prices are per person unless otherwise indicated

all items are subject to a customary 24% taxable service charge and 9% sales tax



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## PLATED DINNER

Plated meals are recommended to adhere to social distancing guidelines as well as optimize speed of service. No additional attendant fees are required.

Choose one soup OR one salad:

### Southern Caesar

Crisp Romaine, Shaved Parmesan Cheese, Cornbread Croutons, Grilled Meyer Lemon Caesar Dressing

### Caprese Salad

Mixed Greens, Roasted Grape Tomatoes, Fresh Mozzarella, Toasted Lavosh, Fresh Basil, Balsamic Vinaigrette

### Tomato Basil Bisque

Creamy Tomato Soup, Garden Basil, Olive Oil Crouton

### Wedge Salad

Iceburg Lettuce, Blue Cheese Crumbles, Grape Tomatoes, Smoked Bacon, Blue Cheese Dressing

### Harvest Salad

Mixed Greens, Candied Pecans, Diced Pears, Maple Gorgonzola Vinaigrette

### Lobster Bisque

Creamy Veloute of Lobster, Sherry, Basil Crème Fraiche

All plated meals include water, un-sweet tea, and coffee service

Salads and Desserts may be pre-set, additional charges will be applied for any set over the guarantee number of guests

Bread service may be added for \$2 per person

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# PLATED DINNER

ENTREES AND DESSERTS

## PLATED ENTREES

### SEARED CHICKEN \$34

Buttermilk Mashed Potatoes, Roasted Artichoke and Red Pepper Ragout, Haricot Verts, Lemon Butter

### BRAISED BEEF SHORT RIB \$40

Buttermilk Mashed Potatoes, Roasted Carrots, Sorghum, Spiced Pecans, Gremolata

### SEARED FILET MIGNON \$50

Sea Salt Roasted Fingerling Potatoes, Garlic and Tomato Confit, Asparagus Spears, Wild Mushroom Demi-Glace

### FILET AND LOCAL SHRIMP \$54

5 oz. Seared Filet Mignon, Butter Poached GA Shrimp, Wild Mushroom Bread Pudding, Roasted Asparagus, Leek Fondue

### ROASTED SALMON \$38

Blistered Tomatoes, Basil Pesto, Arugula, Butternut Squash Risotto

### BLACKENED REDFISH \$39

Conecuh Sausage Jambalaya, Haricot Verts, Crawfish Cream Sauce

### 10oz. NY STRIP STEAK \$46

Roasted Garlic Smashed Potatoes, Cipollini Onion and Mushroom Ragout, Caramelized Bacon Brussel Sprouts

### CHARRED TOMATO TART \$32

Fire Roasted Tomatoes, Artichokes, Red Pepper Hummus, Arugula, Balsamic Vinaigrette

All plated meals include iced water, un-sweet tea, and coffee service  
Bread service available upon request \$2 per person

Prices are per person unless otherwise indicated

all items are subject to a customary 24% taxable service charge and 9% sales tax





## PLATED DESSERTS

Select one of the following:

### **Bourbon Deep Dish Pecan Pie**

Vanilla Cream, Salted Caramel

### **Chocolate Mousse Cake**

Pistachio Cream

### **Caramel Apple Tartlet**

Vanilla Cream, Candied Pecans

### **Strawberry Shortcake**

Buttered Biscuit, Chantilly Cream

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# BEVERAGES

## BANQUET BAR SERVICE

### TOP SHELF BRANDS \$11

Crown Royal Whiskey, Maker's Mark Bourbon, Grey Goose Vodka, Bombay Gin, Bacardi Rum, 1800 Tequila, Remy Martin VSOP Cognac, J+B Scotch

### PREMIUM BRANDS \$9

Dewars Scotch, Jim Beam Bourbon, Jack Daniels Whiskey, Tito's Vodka, Beefeaters Gin, Captain Morgan Rum, Jose Cuervo Especial Gold, Hennessy VS Cognac, Bacardi Rum, Amaretto

### HOUSE WINE SERVICE \$8

Chardonnay, Pinot Grigio, Merlot, Cabernet

### DOMESTIC BEER \$7

Miller Lite, Coors Light, Michelob Ultra, Bud Light

### CRAFT AND IMPORT BEER \$8

Corona, Sam Adams Seasonal, Sweet Water 420, Yuengling, Heineken, Stella Artois

### UPON REQUEST

Keg Beer	Price varies
Woodford Bourbon	\$12
Patron Silver Tequila	\$15
Macallan 12 Year Scotch	\$16
Patron Anejo Tequila	\$20



Prices are per person unless otherwise indicated  
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# BEVERAGES

## PACKAGE BARS

### PER PERSON/PER HOUR BAR SERVICE

Bar service includes a full array of mixed drinks, wine, beer, non-alcoholic beer, soft drinks and mineral water for a specified period of time. Package bar service by the hour is limited to groups of 50 persons or more. Bartenders will serve responsibly, regardless of the amount of service time remaining.

#### PREMIUM BRANDS

One Hour	\$22
Two Hours	\$38
Three Hours	\$45
Four Hours	\$53

#### TOP SHELF BRANDS

One Hour	\$24
Two Hours	\$40
Three Hours	\$48
Four Hours	\$56

#### BARTENDER & CASHIER FEE \$100

This fee includes up to 4 hours for each bartender or cashier. Each additional hour is \$25 per hour. A separate cashier is required for all cash bars

#### HOSTED AND CASH BAR PRICING

Hosted prices above are sponsored and will have tax and gratuity added. Cash bar pricing is inclusive of tax and gratuity.



Prices are per person unless otherwise indicated  
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# BEVERAGES

## BOTTLE WINE SERVICE

### WHITE WINE AND SPARKLING

<b>HOUSE</b> Chardonnay, Pinot Grigio	\$38
<b>PINOT GRIGIO</b> Ca'Donini, Pastrengo, Italy	\$40
<b>RIESLING</b> Firesteed, Willamette Valley, OR	\$42
<b>SAUVIGNON BLANC</b> Kim Crawford, Marl., NZ	\$60
<b>SAUVIGNON BLANC</b> Wither Hills, Marlborough, NZ	\$42
<b>ROSE</b> The Four Graces Willamette Valley, OR	\$52
<b>CHARDONNAY</b> Ca'Donini, Pastrengo, Italy	\$40
<b>CHARDONNAY</b> Argyle Winery, Will. Valley, OR	\$48
<b>CHARDONNAY</b> Sonoma Cutrer, Sonoma Co., CA	\$60
<b>CHARDONNAY</b> Duckhorn, Napa Valley, CA	\$64
<b>CHARDONNAY</b> Chehalem "INOX", Will. Valley, OR	\$65
<b>CHARDONNAY</b> Jordan, Russian River Valley, CA	\$85
<b>CHARDONNAY</b> Mer Soleil, S.L. Highlands, CA	\$98
<b>BRUT</b> Wycliff, CA	\$40
<b>BLANC DE NOIR</b> Gloria Ferrar, Carneros, CA	\$65

### RED WINE

<b>HOUSE</b> Pinot Noir, Cabernet, Merlot	\$38
<b>PINOT NOIR</b> Firesteed, Willamette Valley, OR	\$40
<b>PINOT NOIR</b> William Hill, San Miguel, CA	\$48
<b>PINOT NOIR</b> Sonoma Cutrer, Sonoma County, CA	\$60
<b>PINOT NOIR</b> Chehalem Estate Grown, OR	\$70
<b>MALBEC</b> Dona Paula, Mendoza, Argentina	\$40
<b>CABERNET SAUVIGNON</b> Steakhouse, Walla, WA	\$40
<b>CABERNET SAUVIGNON</b> L. M. Martini, St. Helena	\$56
<b>CABERNET SAUVIGNON</b> D. C. Bellacosa, Napa	\$60
<b>MERLOT</b> Bogle, Clarksburg, CA	\$40
<b>MERLOT</b> Spellbound, Napa, CA	\$42
<b>MERLOT</b> Rodney Strong Sonoma, CA	\$60
<b>ZINFANDEL</b> , Federalist Sonoma County, CA	\$56
<b>ZINFANDEL</b> Prisoner Wine "Saldo", St. Helena, CA	\$68
<b>RED BLEND</b> "Complicated" Napa, CA	\$48

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# GENERAL INFORMATION



## BANQUET MENUS

We take pride in accommodating the needs of special dietary restrictions. Although details are preferred in advance of any event, our culinary team is prepared to meet any needs of any guest.

The Auburn Marriott Opelika Resort & Spa at Grand National is responsible for the quality and freshness of food service to our guests. Due to current Health Department regulations, food may not be brought into the Resort, and food may not be taken off the premises after it has been prepared and served.

Prices are per person unless otherwise indicated  
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## BEVERAGE

We offer a complete selection of beverages to compliment your event. The Auburn Marriott Opelika Resort & Spa at Grand National is the only licensed authority to sell and serve alcohol on the premises and is governed by the Alabama Beverage Control Board. By law, alcohol is not permitted to be brought into the Resort by outside vendors or individuals. The Resort reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated. The Auburn Marriott Opelika Resort & Spa at Grand National reserves the right to request the removal of any alcoholic beverage brought into the Resort's banquet facilities.

## GUARANTEES

All details pertinent to your event will need to be finalized and submitted to your Catering or Event Manager four weeks prior to the event date. Your final guaranteed attendance must be given to your Catering or Event Manager 72 business hours prior to the Event Date. If a guarantee is not received, the expected number given will be the guarantee. After this time the guarantee number may not be reduced.

## 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. Payment in advance is required. Final payment for your event will be required three (3) business days prior to the event if paying with credit card, seven (7) business days if by check.

# TECHNOLOGY

## AUDIO VISUAL PRICE GUIDE

### A LA CARTE

#### AUDIO

Podium w/ Mic \$175  
4 ch. Mixer \$50  
8ch.mixer \$100  
16 ch. Mixer \$150  
Table Top Mic (wired) \$75  
Standing Mic (wired) \$75  
UHF Wireless Mic \$125  
UHF Wireless Handheld Mic \$125  
Computer Audio patch \$50

#### LABOR (Minimum 4 hours)

Mon-Fri 7am-5pm \$50/hr  
Mon-Fri 6pm-12am \$75/hr  
Weekend \$75/hr  
Holiday \$100/hr

#### SCREENS

7'x12' FF Screen \$250  
8' Executive Screen \$150

#### VIDEO

70" LCD Monitor \$400  
Bluray player \$75  
Seamless Graphics Switcher \$300  
4000 Lumen Projector \$450  
7000 Lumen Projector \$750

#### DRAPE

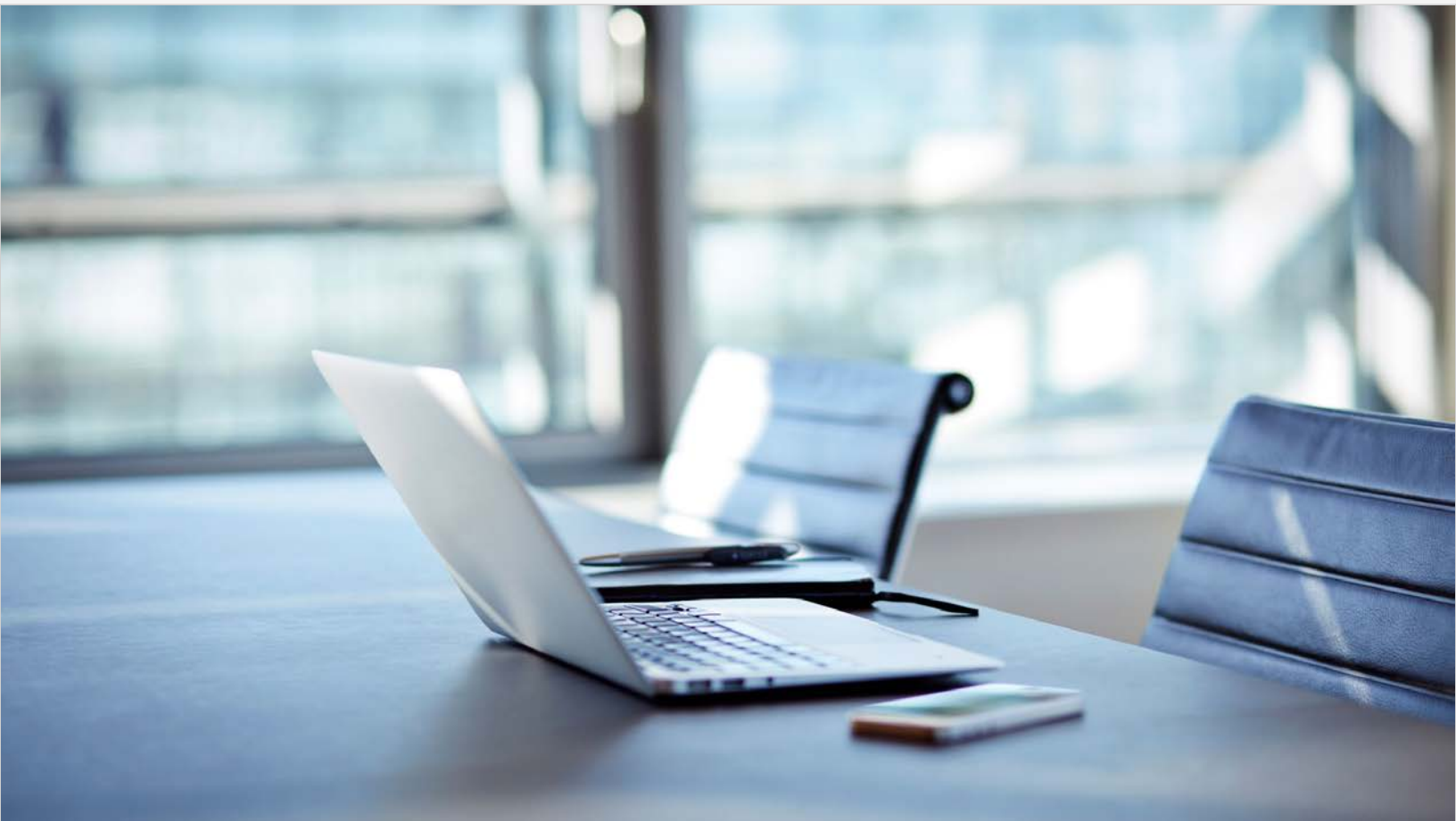
Black Velour Drape \$14 per linear foot  
White Drape \$24 per linear foot

#### LIGHTING

LED Uplight \$355 ea  
GOBO Package \$350

All audio visual items are subject to 6.5% sales tax and 24% taxable service charge.  
Encore Event Technologies | [www.encore-us.com](http://www.encore-us.com) | p: 334-549-7415

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#### DAILY WIRELESS INTERNET USAGE

Simple Internet Pricing (up to 3 Mbps\*)

<25 participants \$15/person

26-50 participants \$12/person

51-100 participants \$10/person

Superior Internet Pricing (up to 8 Mbps\*)

<25 participants \$20/person

26-50 participants \$18/person

51-100 participants \$15/person

101+ participants – we are happy to assess your larger meetings and develop a customized solution.

\*Bandwidth Ranges are for the entire group and not per person

#### MISC. EQUIPMENT

Flipchart Package \$75

Wireless Advancer \$65

6 outlet power Strip \$15

Electrical Extension Cord \$15

Power Drop \$75

Polycom Conference Phone \$125

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## TECHNOLOGY

### MEETING ROOM AV PACKAGES

#### CONFERENCE ROOM LCD PACKAGE

HD LCD Projector (4000 Lumens) Existing Screen or 8'  
Tripod screen with drape \$600  
Projection Cart with Power and Cabling  
Technical Assistance

#### MEETING ASSISTANCE PACKAGE

(For customers providing their own projector)  
Existing Screen or 8' Tripod Screen with Drape \$200  
Projection Cart with Power and Cabling  
Technical Assistance  
MEETING GPS (70" Intelligent Touch Display) \$250

#### OUTDOOR WEDDING PACKAGE

Outdoor Sound System (2 Powered Speakers) (2) Wireless  
Microphones, Handheld / Lavalier (1) Four Channel Mixer (1)  
Audio Connection for laptop/iPod \$500

#### BALLROOM PROJECTOR PACKAGE

HD DLP Projector (7000 Lumens) Existing Screen (other  
options available) \$875  
All Cabling and Technical Assistance

#### BALLROOM UPLIGHT PACKAGE

Custom Color LED Up lights \$500  
Number Appropriate to Room Setup



AUBURN MARRIOTT OPELIKA RESORT & SPA AT GRAND NATIONAL

3700 Robert Trent Jones Trail, Opelika, Alabama, USA

[marriott.com/csgab](https://www.marriott.com/csgab)

1-334-737-9292



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