



THE BEACH CLUB ▲ TURQUOISE PLACE

spectrumresorts.com

Catering

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925 Beach Club Trail Gulf Shores, Al 36542 (251) 224-3300 | spectrumresorts.com

Banquet and Catering Policies

Catering

Thank you for choosing Spectrum Resorts as a potential site for your upcoming Event. Listed below are the requirements and policies, which are standard for all events held at the resort.

VENUE FEE AND SET-UP

Your venue fee will be determined based on the space contracted as well as the time of year. Spectrum Resorts will provide in-house all tables and chairs for reception seating, as well as any required buffet tables for the wedding reception based on the diagram of the event. Additionally, we will provide all food service equipment, beverage service facilities, and in-house linens and napkins.

GUARANTEES/PAYMENT

Spectrum Resorts requires notification to the Event Manager of the exact number of guests three business days (72 hours) prior to the event. If less than the guaranteed number of guests attend the event, the original guarantee number will be charged. If no guarantee is given, the original expected number of guests will be considered your guarantee.

Payment shall be made in advance of the event unless credit has been established to the satisfaction of Spectrum Resorts in which a deposit shall be made at the time of signing the agreement. The balance of the account (including estimate on hosted bars and consumption items) is due and payable three business days (72 hours) prior to the event. Any outstanding balance will be due three days after the event. We require guests to have a credit card on file with all confirmed contracts for any charges incurred the day of the event.

Banquet and Catering Policies

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DAMAGE

The client agrees to be responsible and reimburse Spectrum Resorts for any damage done by the client, client's guests or vendors.

EVENT ROOMS

Event rooms are assigned by Spectrum Resorts according to the guaranteed minimum number of guests anticipated. Spectrum Resorts reserves the right to change the event location to a room more suitable, with notification, if the attendance drops or increases.

SERVICE AND OTHER CHARGES

- 21% taxable service charge is added to all food and beverage items. Applicable state and local sales tax is added to all food and beverage including the service charge.
- Bartender/Carver/Attendant/Butler Pass fees are subject to applicable sales tax.
- Audio Visual will be charged a 21% service charge and applicable rental tax.
- Currently the state tax is 7% for Gulf Shores and 10% for Orange Beach.

The service charge and taxes are subject to change without notice

Banquet and Catering Policies

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OUTDOOR EVENTS AND BACK-UP SPACE

Due to the demand of scheduling staff and equipment movement, Spectrum Resorts will decide 24 hours prior to the day of your event if the weather back up space will need to be utilized. If the weather forecast is 40% chance of rain or higher, wind (20 mph or higher) and/or lightning, the event will be moved to the indoor weather backup location. If renting a public space, such as the sand, veranda, or Coast, other guests cannot be asked to move or have their belongings removed. Orange Beach and Gulf Shores city ordinances, as well as Spectrum Resorts regulations, require all outdoor events to end by 10pm. Spectrum Resorts will provide backup space at an indoor location in case inclement weather at no additional charge to you. Please consult your Event Manager regarding the policies and procedures for outdoor events. *Please note that glass is not permitted at any outdoor event.*

FOOD AND BEVERAGE

Current prices are indicated on the enclosed menus. The prices stated within are subject to a comparable increase to meet the cost of food and beverages and other costs of operation existing on the date of the scheduled event. Should the final bill not meet the minimum sales requirements, the difference will be billed as an attrition charge. Spectrum Resorts reserves the right to supply all food and beverages. All food and beverage prices are subject to change.

Spectrum Resorts does not permit any food and beverage to be brought onto the property from outside sources or the removal of any food and beverage after the events. The Alabama State Liquor Commission regulates the sales and service of alcoholic beverages and Spectrum Resorts is the only licensee authorized to sell and service alcoholic beverages on the premises.

Banquet and Catering Policies

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ADDITIONAL FEES

- Bartender fees are \$125 for one bartender per 75 guests, for a four hour period; \$50 per bartender for each additional hour thereafter.
- Carver/Attendant/Butler Pass fees are \$75 for one Attendant per 100 guests; \$25 per additional 25 guests.

MENU PREPARATION

To ensure every detail is handled in a professional manner, Spectrum Resorts requires that your menu selections and specific needs be finalized four to six weeks prior to your event. At that point you will receive a copy of our banquet event orders on which you may make additions and deletions and return to us with your signature.

OUTSIDE VENDORS

Spectrum Resorts reserves the right to approve all outside vendors hired for use by a group. An approved wedding planner will be required for all wedding events and must be booked within 60 days of an executed contract. Spectrum Resorts will, upon reasonable notice, cooperate with outside vendors. Resort facilities are available to outside vendors to the extent that their event does not interfere with use of the facilities by other guests. All outside vendors will be required to sign a resort vendor agreement and must submit proof of \$2,000,000 insurance, engineering/electrical needs, and Fire Department approved permits to Spectrum Resorts (30) days prior to their set-up. The client is responsible for any damage charges an outside vendor incurs while in the employment of the client. Spectrum Resorts provides a preferred vendor list enclosed in this brochure.

Banquet and Catering Policies

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ENTERTAINMENT/DÉCOR

To enhance your event we can recommend vendors who can provide décor, linen, music, and entertainment options to enhance your experience.

Contact your Event Manager for details.

SHIPPING AND RECEIVING

Spectrum Resorts will accept up to 7 boxes complimentary 7 days prior to the scheduled event. Any additional boxes will be subject to a \$10 handling/storage fee per box. Clients will be responsible for unloading pallets. This amount is subject to review and will be confirmed no later than 4 weeks prior to the group's arrival.

This handling/storage fee will cover the following services:

- Receiving shipment
- Secured storage for up to 1 week prior to your event
- Distribution of event materials to event location

All shipments should be routed directly to the property in which your event is being held:

The Beach Club

925 Beach Club Trail
Gulf Shores, AL 36542
Attention: Event Manager
Your Event Name/Event Date

Turquoise Place

26302 Perdido Beach Blvd.
Orange Beach, AL 36561
Attention: Event Manager
Your Event Name/Event Date

SIGNAGE

Spectrum Resorts has the following policy with respect to signs in the banquet and meeting areas. Spectrum Resorts reserves the right to approve all signage. All signs must be professionally printed. Signage is not permitted on the exterior or interior of the guest rooms, or anywhere in public areas. Printed signs outside events rooms should be free standing on an easel.

Banquet and Catering Policies

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SMOKING

Smoking is permitted only in designated areas.

PARKING

Buses, Utility/Personal Trailers and RVs are not permitted.

Parking at The Beach Club:

Each reservation includes two parking passes in the specified tower parking lot. Please see the front desk for additional parking passes as needed, at no additional cost.

Parking at Turquoise Place:

Each reservation includes one unit specific parking place and a second unnumbered space in the onsite garage. Additional parking available as follows:

Onsite Garage: Any additional unnumbered spaces available can be used for a fee of \$25 per night on a first come, first served basis.

East Parking Lot: This parking lot is located roughly .25 miles to the east of Turquoise Place. Parking available for \$15 per night on a first come, first serve basis. Shuttle service will be available in this lot, and you will need your unit key/wristband to access the lot.

Church Parking Lot: Parking is available at no additional cost at Christian Life Church located 2.9 miles from Turquoise Place on Canal Road. Shuttle service is not available at this lot.

No advanced reservations available. All options are on a first come, first serve basis.

Additional parking passes for all options are available at the front desk of both towers.

Please contact your Event Manager for any questions relating to parking specifics.

LOST AND FOUND

Spectrum Resorts does not accept any responsibility for the damage or loss of any items left in the event space prior to, during, or following the events.

Preferred Vendors

Catering

Entertainment

Southern Sounds

(251) 219-4665
www.southernsounds.com
torrie@southernsounds.org

Giles Audio Visual Intergrations

Brad Giles

(251) 747-4146
www.gilesavi.com
brad@gilesavi.com

Tip Top Attractions

Kirke Weinacker

(251) 414-3177
www.tiptopattractions.net

Equipment, Supply and Linen Rental

Pelican Pete Party Rentals

(251) 986-5465
www.pelicanpetepartyrentals.com
pelicanpetepartyrentals@gmail.com

SOHO Events and Rentals

(251) 209-9379
www.sohoeventsandrentals.com

Big Day Weddings

(251) 223-7430
www.bigdayweddings.net

Preferred Vendors

Catering

Florists

Amore Flora

(251) 747-1141
www.gulfshoresflorists.com
gcmoreflora@gmail.com

Southern Veranda

(251) 928-4433
www.southernveranda.com

Fiore

(850) 469-1930
www.fioreofpensacola.com

Bakeries

A Specialty Bakery

(251) 968-2253
www.aspecialtybakery.com

Publix Bakery Orange Beach

(251) 980-1400

Publix Bakery Gulf Shores

(251) 948-1281

Couture Cakes

(251) 626-9895
www.couturecakeshop.com

Artfully Delicious

Heather Sutton

(850) 221-0885
www.buymycake.com

Preferred Vendors

Catering

Wedding Coordinators/Directors

Ido Gulf Coast Weddings

Sissy Cook

(251) 986-5465

www.idogulfcoast.com

idogulfcoast@gmail.com

Chic Weddings

Jacquie Burkett

(251) 422-0026

jacq0823@yahoo.com

Weddings by Mandy

Mandy White

(251) 605-4495

weddingsbymandy@gmail.com

Wedding with Style

Vicki Hukak-Stankonski

(251) 751-1000

www.wed-with-style.com

wedwithstyle@gmail.com

Audio Visual/Lighting

Southern Sounds

(251) 219-4665

www.southernsounds.com

torrie@southernsounds.org

Giles Audio Visual Intergrations

Brad Giles

(251) 747-4146

www.gilesavi.com

brad@gilesavi.com

Dorsett Productions

Mike Dorsett

(251) 423-4686

mikedorsett@bellsouth.net

Preferred Vendors

Catering

Photographers

Renaissance Portrait Studio

Tammy & Jason Odom

(251) 928-5944

www.renaissanceportraits.com

Sublime Studios

David and Courtney Craver

(800) 931-1231

www.thesublimeblog.com

Aislinn Kate Photography

(850) 912-4888

www.aislinnkatephotography.com

mel@aislinnkate.com

Sea Mist Weddings

(251) 600-9707

www.seamistweddings.com

PhotoBooth

Magic Memories Photography

(241) 490-5693

wes@magicmemories.com

Marriage Officiates

Ken McCormick

(251) 377-5444

Rev. Robert Warren

(251) 978-6264

Steve Durkac

(251) 753-2065

Spas/Salons

Beach Club Resort & Spa

(251) 224-2772

Makeup and Hair by Chaney

(251) 752-6729

Mission 25 Studios

(251) 968-3447

Serenity at the Beach Salon & Spa

(251) 981-3031

Breaks à la carte

Catering

BEVERAGES

- Soft Drinks | \$2.95 each
- Bottled Waters | \$2.95 each
- Red Bull & Sugar Free Red Bull | \$5.00 each
- Assorted Hot Tea | \$32.00 per gallon
- Orange or Apple Juice | \$34.00 per gallon
- Iced Tea (Sweet or Unsweet) | \$32.00 per gallon
- Milk | \$40.00 per gallon
- Coffee | \$44.00 per gallon

FRESHLY BAKED GOODS

- Blondies or Brownies | \$26.00 per dozen
- Assorted Cookies | \$28.00 per dozen
- Assorted Muffins | \$33.00 per dozen
- Assorted Pastries | \$36.00 per dozen

BREAK ENHANCEMENTS

- Seasonal Fruit Platter | \$5.50 per person
- Assorted Yogurts | \$3.50 each
- Greek Yogurt | \$4.00 each
- Assorted Kind Bars | \$5.00 each
- Assorted Lays Potato Chips | \$2.50 each
- Zapps Chips | \$3.00 each
- Assorted Candy Bars | \$3.50 each
- Bar Mix or Mixed Nuts | \$35.00 per pound

Specialty Coffee Breaks

Catering

Minimum of 25 guests; Any Specialty Coffee Break is available for less than 25 guests at an additional \$3.00 per person.

Specialty Coffee Breaks are designed for 45 minutes of service.

* Denotes a need for a Chef Attendant: \$75 per Attendant, 1 Attendant per 100 guests.

SOUTHERN SUMMER BREAK | \$15.00

house made lemon bars, orange crème pound cake
assorted freshly baked cookies
pink lemonade and freshly brewed iced tea

SWEET & SALTY | \$16.00

sea salt chocolate bars and salt water taffy
chocolate, caramel and buttered popcorn
assorted potato chips, salt & pepper chips
chocolate covered raisins
assorted soft drinks and bottled water

THE SWEET SOUTHERN | \$16.00

build your own shortcake with fresh pound cake and biscuits
fresh strawberries, blueberries and whipped cream
pecan brittle and shaved white chocolate
sweet tea and pink lemonade

*THE SUNDAE SHOPPE | \$17.00

build your own banana split, root beer float or ice cream sundae
toppings include: bananas, peanut pieces, assorted candy bar pieces,
chocolate and caramel sauces and whipped cream
assorted soft drinks, bottled waters, and freshly brewed coffee

AT THE BALL PARK | \$19.00

bags of freshly popped popcorn
mini corn dogs, freshly baked pretzels served with dijon and
frenches mustards
assorted m&m candy selections and honey roasted peanuts
assorted bag chips, mixed nuts, chocolate chip and pretzel bars
assorted soft drinks and bottled waters

*HEALTH FANATIC | \$21.00

fruit smoothie with yogurt, honey, seasonal fruit and berries
fresh fruit skewers with honey yogurt sauce,
assorted 100 calorie snacks, energy bars and healthy trail mix
freshly brewed coffee

THE DONUT SHOPPE | \$24.00

fresh sliced and whole fruits
assorted donuts to include:
chocolate dipped, cinnamon sugar, powdered, boston crème, cherry
and apple filled
whole, 2% and chocolate milk, assorted chilled juices
freshly brewed coffee

Continental Breakfast

Catering

Minimum of 25 guests; Any Continental Breakfast is available for less than 25 guests at an additional \$3.00 per person.
Continental Breakfasts are designed for 45 minutes of service.

EVERYDAY CONTINENTAL BREAKFAST | \$19.95

sliced fresh fruit tray
freshly baked breakfast pastries with fruit preserves and honey butter
pure and natural granola and energy bars
apple and florida orange juice
freshly brewed coffee

THE PRESIDENTIAL CONTINENTAL BREAKFAST | \$24.95

sliced fresh fruit platter and seasonal berries
assorted breakfast cereals with bananas, whole and skim milk
individual low fat fruit and plain yogurts
smokehouse ham and swiss cheese biscuits
freshly baked breakfast pastries with fruit preserves and honey butter
apple and florida orange juice
freshly brewed coffee

CONTINENTAL BREAK ENHANCEMENTS

[Butter Croissant](#) | egg, smokehouse ham and swiss cheese \$7.50
[Loaded Biscuit](#) | egg, smoked bacon and american cheese \$6.50
[Sausage Biscuit](#) | patty sausage with or without american cheese \$5.50
[Assorted Yogurts and House Made Granola](#) | with dried fruits
nuts and chocolates \$4.50
[Mama's Home Style Oatmeal](#) | brown sugar, dried fruit, raisins,
nuts, butter and milk \$4.50
[Assorted Breakfast Cereals](#) | with bananas, whole and skim milk \$4.50
[French Toast](#) | sweet cream butter, fruit preserves
and maple syrup \$6.50
[Belgian Waffles](#) | berry compote, toasted pecan pieces
and whipped cream \$7.50

Breakfast Buffets

Catering

*Minimum of 25 guests; Any Breakfast Buffet is available for less than 25 guests for an additional \$5.00 per person.
Breakfast Buffets are designed for 60 minutes of service.*

AVALON BREAKFAST BUFFET | \$30.95

fresh sliced seasonal fruit tray garnished with seasonal berries
traditional scrambled eggs
crisp bacon and smoked sausage links
crispy fried breakfast hashbrown potatoes
southern style biscuits
assorted muffins and breakfast pastries
pure and natural granola and yogurts
apple and florida orange juices
freshly brewed coffee

BRISTOL SUNRISE BREAKFAST BUFFET | \$33.95

fresh sliced seasonal fruit tray garnished with seasonal berries
assorted breakfast cereals with bananas, whole and skim milk
traditional scrambled eggs with a side of shredded cheddar cheese
belgian waffles with berry compote selection and warm maple syrup
crisp bacon and smoked sausage links
cheddar cheese grits
southern style biscuits with sawmill gravy
apple and florida orange juice
freshly brewed coffee

THE PARADISE COVE BREAKFAST BUFFET | \$34.95

fresh sliced seasonal fruit tray garnished with seasonal berries
traditional scrambled eggs
crisp bacon and smoked sausage links
loaded grits with cheddar, scallion, applewood smoked bacon
and conecuh sausage on the side
southern style biscuits with sawmill gravy
freshly baked breakfast pastries with fruit preserves and honey butter
build your own french toast station with maple syrup, whipped cream
and toasted pecan pieces
apple and florida orange juices
freshly brewed coffee

Boxed Lunches

Catering

Minimum of 15 guests; Any Box Lunch is available for less than 15 guests for an additional \$3.00 per person. All boxed lunches served with bottled water.

SANDWICHES AND WRAPS

please select one

Chicken Caesar Wrap | \$25.00

tomato basil tortilla, roasted chicken, romaine lettuce, bacon, hard boiled egg, asiago cheese, caesar dressing

Turkey Wrap | \$25.00

spinach tortilla, sliced turkey, spinach, tomato, cucumber, swiss cheese, sun dried tomato aioli

Alpine Chicken Sandwich | \$27.00

buttered croissant, grilled chicken, swiss cheese, lettuce, tomato, honey mustard

American Club | \$27.00

hoagie bun, ham, turkey, bacon, lettuce, tomato, pesto aioli

Southern Roast Beef | \$28.00

french baguette, horseradish mayo, arugula, candied onions, thinly sliced roast beef, smoked cheddar

SIDES

please select one

traditional potato salad

broccoli salad | broccoli, bacon, cheddar cheese, red onion and sour cream

italian pasta salad | penne pasta, roasted vegetables, italian vinaigrette

FRUITS

please select one

banana

green or red apple

orange

marinated fruit salad

SNACKS

please select one

trail mix

potato chips

pretzels

DESSERT

please select one

chocolate brownie or blondie

chocolate chip or peanut butter cookie

classic or peanut m&m's

Plated Lunch Selections

Catering

Minimum of 25 guests; Any Plated Lunch is available for less than 25 guests for an additional \$3.00 per person.
Pricing for entrée includes tea or water, coffee service, bread service, salad and dessert selection.

SOUPS

Select One Soup or Salad

Cream of Broccoli and Cheddar
Loaded Potato Soup

SALADS

Baby Leaf Salad | toasted almonds, dried cranberries, blue cheese, champagne vinaigrette

Wedge Salad | iceberg lettuce, bacon, tomato and blue cheese, creamy ranch dressing

Crisp Caesar Salad | romaine, shaved parmesan, croutons, smoked bacon, blackened caesar dressing

Baby Spinach Salad | candied walnuts, dried cherries, blue cheese crumbles, strawberry feta vinaigrette

CHILLED ENTRÉES

Select One Chilled or Hot Entrée

Chopped Cobb | **\$23.00**

chopped chicken, smoked bacon, tomatoes, chopped egg, blue cheese crumbles, creamy oregano dressing

Grilled Chicken Caesar Salad | **\$23.00**

sliced chicken, romaine hearts, shaved parmesan, croutons, caesar dressing

substitute shrimp | add \$3.00

Black and Bleu Steak Salad | **\$28.00**

seared blackened sirloin finished with a field greens
cherry tomatoes, blue cheese crumbles, balsamic red onions and balsamic vinaigrette

Plated Lunch Selections

Catering

*Minimum of 25 guests; Any Plated Lunch is available for less than 25 guests for an additional \$3.00 per person.
Pricing for entrée includes tea or water, coffee service, bread service, salad and dessert selection.*

HOT ENTRÉES

Grilled Marinated Chicken Breast | \$29.00

sweet potato bacon hash and garlic green beans

Chicken Parmesan | \$29.00

parmesan, basil and bread crumb battered breast of chicken
roasted italian vegetables, polenta and cherry tomatoes

Blackened Mahi Mahi | \$31.00

roasted fingerling potatoes, seasonal vegetables, lemon caper sauce

Grilled Sirloin Steak Shallot Mashed Potatoes | \$32.00

shallots, mashed potatoes, fire roasted vegetables and balsamic jus

Marinated Strip Steak | \$34.00

roasted summer vegetables and tomato, buttermilk mashed potatoes

PLATED DESSERT

please select one

Italian Tiramisu

Red Velvet Cake | with cream cheese frosting

Key Lime Pie

Double Chocolate Cake | with nutella frosting and whipped cream

Seasonal Cheesecake

Lunch Buffets

Catering

Minimum of 25 guests; Any Lunch Buffet is available for less than 25 guests for an additional \$5.00 per person. Lunch Buffets are designed for 60 minutes of service. Pricing includes tea or water and coffee service.

SIMPLY SANDWICHES | \$27.00

Broccoli Cheddar and Bacon Soup

Crisp Caesar Salad | romaine hearts, shaved parmesan, croutons, caesar dressing

OR

Local Greens Salad | candied walnuts, gorgonzola, strawberry feta vinaigrette

Southern Macaroni Salad or Mustard Potato Salad

Oven Roasted Turkey Breast and Swiss Hoagie | cranberry chutney, greens, tomatoes

Shaved Roast Beef on Baguette | horseradish mayo, red onion jam, and arugula

Grilled Vegetables on Sesame Bread | smooth hummus

Classic Italian | ham, genoa salami, mortadella and provolone, lettuce, tomato, red onion finished with oil and vinegar

House Potato Chips, Banana Peppers, and Sliced Kosher Pickles
Assorted Cookies, Blondies and Brownies

NAPOLI | \$29.00

Hearty Tomato Soup

Crisp Caesar Salad | romaine hearts, shaved parmesan, croutons, caesar dressing

Tomato Bread Salad | italian bread with feta, arugula, tomatoes, and balsamic

Baked Rigatoni | roasted garlic tomato sauce, mozzarella, italian sausage and parmesan

Cheese Ravioli | grilled vegetables, roasted garlic cream sauce

Chicken Parmesan | crisp chicken finished with tomato sauce and provolone cheese

Garlic Cheese Toasted Bread

Seasonal Fresh Vegetables

Chocolate Truffle Cake

Lunch Buffets

Catering

Minimum of 25 guests; Any Lunch Buffet is available for less than 25 guests for an additional \$5.00 per person. Lunch Buffets are designed for 60 minutes of service. Pricing includes tea or water and coffee service.

AMERICAN TRADITIONAL | \$29.00

Loaded Baked Potato Soup

Chopped Cobb Salad | chicken, smoked bacon, tomatoes, egg, blue cheese, italian dressing

Homemade Cole Slaw

Grain Mustard Potato Salad

Hand Battered Fried Chicken

Homestyle All Beef Meatloaf | sweet bbq sauce

Mac and Cheese | asiago and cheddar cheeses

Southern Style Green Beans | caramelized onions and bacon

Cheddar and Jalapeno Corn Bread

Red Velvet Cake

Seasonal Cheesecake

Reception Packages

Catering

Receptions are designed for 90 minutes of service.

Butler Pass Service \$75 for up to 100 guests; \$25 per additional 25 guests.

SILVER RECEPTION | \$60.00

cold hors d' oeuvres | select two
spoons | select two
tasters | select one
cups | select one
bites | select one
hot hors d' oeuvres | select two
culinary display | select one at \$11.00 or less
carving station | select one at \$16.95 or less

GOLD RECEPTION | \$70.00

cold hors d' oeuvres | select three
spoons | select two
tasters | select one
cups | select one
bites | select one
hot hors d' oeuvres | select three
culinary display | select one at \$14.00 or less
carving station | select one at \$16.95 or less

PLATINUM RECEPTION | \$80.00

cold hors d' oeuvres | select three
spoons | select two
tasters | select two
cups | select one
bites | select two
hot hors d' oeuvres | select three
culinary display | select one at \$25.00 or less
carving station | select one at \$29.95 or less

Receptions

Catering

Receptions are designed for 90 minutes of service.

Butler Pass Service \$75 for up to 100 guests; \$25 per additional 25 guests.

COLD HORS D' OEUVRES | \$4.95 per piece

Mango BBQ Pork Rib terrine with Smithfield Ham and Cornbread

Tomato Basil Bruschetta

Black Forest Ham and Boursin Cheese Pinwheels | with rye bread

Smoked Salmon on Bagel Chips | horseradish cream and fresh dill

Prosciutto Ham and Summer Melon | in a puff pastry

Roasted Portabello Mushroom | with spinach feta and olives in puff pastry

Gougers | smoked gouda cheese puffs

SPOONS | \$4.95 per piece

Slow Roasted Duck Leg | with hoisin, scallion and crispy wonton

Roasted Baby Tomato Salad | basil and mozzarella on grilled garlic baguette

Crabmeat Victoria | jumbo lump crab with dijon and black pepper vinaigrette

Pan Seared Bluefin Tuna | with avocado cream

Citrus Marinated Shrimp | fresh citrus and extra virgin olive oil

Roasted Pineapple and Grilled Chicken Salad

TASTERS | \$4.95 per piece

Patron with Pastrami Salmon on Ciabatta Crisp

Tomato Gazpacho

Smoked Pork Loin Bresola | with grilled peaches and vanilla yogurt

Moo Shoo Pork | hoisin, napa cabbage, scallion and slow roasted pork

CUPS | \$5.95 per piece

Salmon Mousse | preserved lemons and arugula

Greek "Gyro" Cup | beef, feta and tzatziki

Herbed Goat's Cheese

Pulled Chicken | tarragon, grapes and dijon aioli

Receptions

Catering

Receptions are designed for 90 minutes of service.

Butler Pass Service \$75 for up to 100 guests; \$25 per additional 25 guests.

BITES | \$6.95 per piece

Mediterranean Salad | roasted artichoke, kalamata olives, genoa salami and marinated vegetables finished with pecorino romano

Coast Grilled Marinated Shrimp | grilled Gulf of Mexico shrimp marinated in extra virgin olive oil, red onion, dill and balsamic vinegar over arugula

Blackened Mahi Mahi | gulf mahi bronzed and presented over grilled pineapple salsa

Marinated Ahi Tuna | sushi grade tuna marinated with hoisin and sesame presented over napa cabbage slaw

West Indies Salad | jumbo lump gulf crab marinated with cider vinegar, red onion and cracked pepper over a chiffonade of local lettuces

Spiced Beef Filet | thinly sliced beef tenderloin spiced with coriander, over a salad of ham cabbage slaw with spicy soy sauce

HOT HORS D' OEUVRES | \$5.95 per piece

Toasted Spinach and Feta Phyllo Pockets

Peanut Crusted Chicken Tenders | with honey mustard

Crispy Egg Rolls | sweet chili and soy dipping sauce

Shrimp and Crab Rangoon

Loaded Fingerlings | with sour cream, bacon and chives

Assorted Miniature Quiche

Chicken Quesadilla Rolls | cilantro sour cream

Gulf Crab Cake | yellow mustard dipping sauce

Coconut Shrimp | plum dipping sauce

Southwestern Eggroll

Fried Mac and Cheese Bites

Grilled Lamb "Lollipops" | mint julep relish *additional \$1*

Culinary Displays

Catering

ARTISANAL CHEESE DISPLAY | \$14.00

chef selection of american and european cheeses
served with roasted mixed nuts and dried fruit
seasonal fruit compotes and red grapes
sliced baguette and artisan crackers

HOUSE MADE DIPS

tri-color tortilla chips with sour cream, guacamole and house salsa | **\$6.50**

cajun crab dip with toasted french bread | **\$12.50**

hummus trio with pita chips, assorted crackers and flatbreads | **\$6.95**

spinach and artichoke dip with toasted french bread | **\$10.50**

cold smoked tuna dip with assorted crackers and flatbreads | **\$9.95**

SEASONAL FRUIT DISPLAY | \$11.00

seasonal fresh fruit display with honey yogurt and nutella dips

CRUDITÉ DISPLAY | \$9.00

display of crisp garden vegetables
buttermilk ranch dip and vidalia onion dip
roasted pepper hummus and tapenade
toasted pita chips and crostini

GARDEN SALAD STATION | \$9.00

baby mixed green and romaine lettuce, cheddar cheese, cherry tomatoes,
shredded carrots, cucumbers, mushrooms, bacon bits, and croutons with
balsamic vinaigrette and creamy oregano dressing

EUROPEAN ANTIPASTI | \$19.00

cappicola, prosciutto and serrano ham

fresh mozzarella, spanish manchego and american artisanal
asher blue cheese

bouquet of marinated and grilled vegetables and mushrooms

select imported olives and roasted tomatoes

fruit paste and house pickled vegetables

crusty country bread and crackers

Culinary Displays

Catering

SEAFOOD SELECTIONS

OYSTERS ON THE HALF SHELL | \$8.50

iced Louisiana oysters on the half shell presented with lemon cocktail, horseradish and tabasco

SOUTHERN ROCK OYSTERS | \$9.50

our take on the classic oyster rockefeller

CAJUN OYSTERS | \$9.00

broiled and topped with fresh tomato and New Orleans cha cha sauce

DELUXE CHILLED SEAFOOD SELECTIONS | \$23.00

steamed jumbo Gulf Coast shrimp, Louisiana oysters, and little neck clams on the half shell served over ice with lemon wedges, cocktail sauce, green apple mignonette and tabasco

SWEET SELECTIONS

S'MORES AND MORES | \$8.00

make your own s'mores over mini hibachi grills with hershey's chocolate bars, jet-puffed marshmallows and graham crackers

ASSORTED MINI DESSERTS | \$12.95

ASSORTED TRUFFLE SELECTIONS | \$13.95

CHOCOLATE COVERED STRAWBERRIES | \$11.95

Chef Attended Carving Stations

Catering

All Carving Stations Require a \$75 Carver Fee for a Uniformed Chef Attendant, 1 Attendant per 100 guests; \$25 per additional 25 guests.

SWEET TEA BRINED WHOLE TURKEY | \$9.95

buttermilk biscuits, cranberry chutney, and herb jus

SLOW ROASTED PRIME RIB OF BEEF | \$16.95

dinner rolls, horseradish cream, and rosemary au jus

HERB RUBBED BEEF TENDERLOIN | \$29.95

dinner rolls, horseradish sauce, and balsamic jus

VANILLA-RUM MARINATED PORK LOIN | \$12.95

hawaiian rolls, mango chutney, and whole grain mustard cream

CEDAR PLANK SMOKED SALMON | \$11.95

baguette and bagel chips, fennel, olive and tomato slaw

Three Course Plated Dinners

Catering

Minimum of 30 guests; Any Plated Dinner is available for less than 25 guests for an additional \$5.00 per person.
Pricing for entrée includes tea or water, coffee service, bread service, salad and dessert selection.

FIRST COURSE

Please Select One Salad

Local Green Salad | candied walnuts, dried cranberries, blue cheese, and champagne vinaigrette

Crisp Caesar Salad | romaine hearts shaved parmesan, croutons, and traditional caesar dressing

Baby Spinach Salad | candied almonds, sliced strawberries, blue cheese crumbles, and strawberry feta vinaigrette

Wedge Salad | cherry tomatoes, smoked bacon, blue cheese crumbles, and herb buttermilk dressing

PLATED ENTRÉES

Please Select One Entrée

Basil Marinated Breast of Chicken | \$57.00
parmesan risotto and stewed mediterranean vegetables, and borolo wine sauce

Bone in Pork T-bone Steak | \$59.00
parmesan polenta cake, roasted shallots, braised collard greens and grain mustard cream sauce

Bacon Wrapped Stuffed Chicken with Fresh Sage | \$65.00
roasted garlic, spinach, and feta served with fire roasted vegetables, crispy polenta and roasted lemon jus

Blackened Mahi Mahi | \$69.00
carolina rice with andouille and fire roasted vegetables, crawfish cream sauce

Shrimp & Grits | \$72.00
gouda cheese grits, sweet local corn and conecuh sausage cream and garlic green beans

Pan Seared Gulf Snapper | \$75.00
chorizo sausage, bell pepper, local corn and crab maque choux

Three Course Plated Dinners

Catering

Minimum of 30 guests; Any Plated Dinner is available for less than 25 guests for an additional \$5.00 per person.
Pricing for entrée includes tea or water, coffee service, bread service, salad and dessert selection.

PLATED ENTRÉES *Continued*

Crab Crusted Gulf Redfish | \$79.00

gouda cheese grits, garlic green beans and lemon caper sauce

12oz. NY Strip Steak | \$85.00

roasted mushrooms, steamed asparagus, oven dried tomato and caramelized shallot mashed potatoes

Grilled One Pound Boneless Rib-eye | \$90.00

fingerling potatoes and spinach ragout, jumbo asparagus and house roasted tomatoes, and au jus

Filet Mignon | \$95.00

sea salt roasted baby potatoes, steamed asparagus and house roasted tomatoes

Beach Club Surf & Turf | \$99.00

filet mignon and jumbo lump crab cake, olive oil mashed potatoes, jumbo asparagus and house roasted tomatoes, and red wine jus

PLATED DESSERT

Please Select One Dessert

Chocolate Crème Brule | with seasonal berries

Light And Dark Chocolate Terrine | with toasted hazelnuts, caramel and sea salt

Southern Pecan Pie

Italian Tiramisu | with amaretto cream

Seasonal Cheesecake

Themed Dinner Buffets

Catering

Minimum of 30 guests; Any Dinner Buffet is available for less than 25 guests for an additional \$5.00 per person.

Dinner Buffets are designed for 90 minutes of service. Pricing for entrée includes tea or water and coffee service.

* Denotes a need for a Chef Attendant: \$75 per Attendant, 1 Attendant per 100 guests; \$25 per additional 25 guests.

SOUTH OF THE BORDER | \$74.95

Chicken and Tortilla Soup | sour cream, green onion

Baby Greens | roasted corn, black beans, shaved red onion,

Crispy Tri-Color Tortilla Chips | roasted corn and black bean dip and traditional ground salsa

Chicken Mole | garlic, onions and fresh herbs

Spiced Mahi | pineapple mango relish, grilled lemons

*Spice-Rubbed Slow Smoked Pork Shoulder | poblano and sweet corn relish, pan jus

Slow Roasted Flank Steak | with peppers and onions

Black Beans | tomatoes, jalapeño, red onion and cilantro

Spanish Rice

Yellow Corn and Flour Tortillas

Cinnamon Sugar Crisps

Three Milk Cake

LOWER ALABAMA BUTCHER SHOP | \$79.95

Broccoli Cheddar Soup

Wedge Salad | diced tomato, hard-boiled egg, smoked bacon and bayside blue cheese crumbles with ranch dressing

Crisp Caesar Salad | romaine hearts, shaved parmesan, croutons, caesar dressing

Pasta Salad

Fire-Grilled Sliced Sirloin | bordelaise and button mushrooms

Bronzed Gulf Snapper Fillet | lemon butter sauce

Grilled Marinated Chicken Breast | natural jus

Charred Summer Vegetables

Mashed Potato Bar with Assorted Toppings | sour cream, smoked bacon, chives, aged cheddar cheese, soft butter

Seasonal Cheesecake

Chocolate Cake with Raspberry Sauce

Themed Dinner Buffets

Catering

THE SMOKE | \$79.95

Iceberg Salad | crisp lettuce, herbed croutons, cucumber, tomato, pork rinds and local blue cheese buttermilk dressing

Traditional Potato Salad

Village Slaw | cole slaw with burnt brisket ends and house bbq

Watermelon Wedges

Jalapeno Cornbread

Shrimp Boil | gulf shrimp, silver king corn and baby red potatoes

Sliced Smoked Beef Brisket

Pulled Boston Butt | mango bbq

Smoked Chicken Legs

Fire Roasted Vegetables

Honey BBQ Baked Beans

Baked Macaroni and Cheese

Southern Pecan Pie

Salted Caramel Apple Pie

BAYOU CLASSIC | \$84.95

Seafood Gumbo "Ya Ya"

Chopped Seafood Salad | romaine hearts, green leaf lettuces, feta, herbed croutons, steamed shrimp and crawfish tails and creole vinaigrette dressing

Roasted Red Potato Salad | red bell peppers, grilled portobello mushroom and crumbled blue cheese

Traditional Potato Salad

Elbow Macaroni Pasta Salad

Gulf Coast Shrimp and Grits | sautéed in garlic cream over stone ground grits

Shrimp and Crawfish Etouffee

Chicken Jambalaya

Red Beans and Rice | with conecuh sausage

*Slow Roasted Prime Rib of Beef | bourbon au jus and caramelized onions

Au Gratin Potatoes

Fire Roasted Summer Squashes and Asparagus | balsamic reduction

Fresh Baked Rolls

King Cake

Key Lime Pie

Wine Menu

Catering

Select 4 Wines from the Tier of Your Choice

Premium | \$6.50/\$28

Chardonnay, CK Mondavi, Willow Springs
Pinot Grigio, CK Mondavi, Willow Springs
Sauvignon Blanc, CK Mondavi, Willow Springs
Moscato, CK Mondavi, Willow Springs
White Zinfandel, CK Mondavi, Willow Springs
Cabernet Sauvignon, CK Mondavi, Wildcreek Canyon
Merlot, CK Mondavi, Wildcreek Canyon
Pinot Noir, Crane Lake, California
Cava Brut, Los Monteros, Italy

Super Premium | \$8.50/\$34

Chardonnay, Rodney Strong, Sonoma County
Pinot Grigio, Orsino, Italy
Sauvignon Blanc, Le Roches, France
Moscato, Castello Del Poggio, Italy
Zinfandel, Truant Old Vine, American Canyon
Cabernet Sauvignon, Trim, Mendocino County
Merlot, Schell Creek, California
Pinot Noir, Simple Life, California
Prosecco, Belstar, Italy

Ultra Premium | \$10.50/\$42

Chardonnay, Martin Ray, Russian River Valley
Pinot Grigio, Colterenzio, Italy
Sauvignon Blanc, White's Bay, New Zealand
Moscato, Dulcis, Italy
Zinfandel, Temptation, Sonoma County
Cabernet Sauvignon, The Divining Rod, Alexander Valley
Merlot, Edna Valley, Central Coast
Pinot Noir, Elouan, Oregon
Prosecco, La Marca, Italy

Add passed wine or champagne to start your event or tableside wine service to your meal for \$3 per person

Wine selections are subject to change. Exact availability to be determined within one month of event.

Beer & Liquor Menu

Catering

Beer

Domestic | \$5.25

Bud Light
Coors Light
Miller Lite
Michelob Ultra

Imported | \$5.75

Corona
Heineken
Stella Artois

Craft | \$6.25

Southern Pecan
Brown Ale
Einstok Icelandic White Ale
Slap Fight IPA

Select Your Tier of Liquor

Premium | \$6.50

Svedka Vodka
Seagram's Gin
Cruzan Light Rum
Canadian Club Whiskey
Jim Beam Bourbon
Dewars Scotch
Jose Cuervo Tequila

Super Premium | \$7

Absolut Vodka
Tanqueray Gin
Bacardi Light Rum
Jack Daniel's Whiskey
Maker's Mark Bourbon
JW Red Scotch
1800 Tequila

Ultra Premium | \$7.50

Grey Goose Vodka
Bombay Sapphire Gin
Mount Gay Rum
Crown Royal Whiskey
Woodford Reserve Bourbon
Glenmorangie 10yr Scotch
Patron Tequila

Package Bars

Catering

Package Bars

Select Your Tier

Premium Package

Premium Wine-Your choice of 4
Domestic and Imported Beer
Premium Liquor
One hour bar \$16 per person
Each additional hour add \$6 per person
Add Craft beer for \$2 per person (first hour only)

Super Premium Package

Super Premium Wine-Your choice of 4
Domestic and Imported Beer
Super Premium Liquor
One hour bar \$19 per person
Each additional hour add \$6 per person
Add Craft beer for \$2 per person (first hour only)

Ultra Premium Package

Ultra Premium Wine-Your choice of 4
Domestic and Imported Beer
Ultra Premium Liquor
One hour bar \$24 per person
Each additional hour add \$6 per person
Add Craft beer for \$2 per person (first hour only)

Bartender Fees

\$125 per bartender up to 4 hours
\$25 per hour per bartender after 4 hours
Recommend 1 bartender per 75 guests

All bars include soft drinks, bottled water, garnishes, orange juice, cranberry juice, pineapple juice, tonic, club soda, and gingerale
Ask your Event Manager for specialty beverages and pricing.

Audio Visual Equipment

Catering

VIDEO EQUIPMENT

3000 Lumen Projector with Cart | \$100.00

*Pop up or Drop Down Screen | \$40.00

32" Flat Screen TV | \$50.00

36" Flat Screen TV | \$75.00

*42" Flat Screen TV | \$100.00

*46" Flat Screen TV | \$110.00

52' Flat Screen TV | \$125.00

DVD Player | \$20.00

Laptop | \$75.00

PowerPoint Remote/Laser Pointer | \$25.00

AUDIO

Microphone (Wired) Standing or Table Top | \$30.00

Microphone (Wireless) Handheld or Lavalier | \$60.00

4 Channel Mixer | \$40.00

Powered Speaker w/Stand | \$75.00

(Ideal for Speeches, Presentations, Background Music for Larger Groups)

Jam Speakers | \$40.00

(Ideal for Meeting Videos and Light Background Music) (Wired or Bluetooth)

* These items are only available in certain meeting rooms. Contact your Event Manager for details.

MEETING ACCESSORIES

Conference Phone System | \$75.00

Video Conference Phone System | \$175.00

Easel | \$15.00

Flip Chart Stand w/Paper and Markers | \$40.00

Dry Erase Board w/Markers | \$25.00

Extension Cord | \$10.00

Power Strip | \$5.00

Group Activities

Catering

9 Square in the Air

\$250 for two hours of play, Glow in the Dark \$350 for two hours of play (no minimum or maximum)

Play this fast paced game that is a twist on two of our favorite childhood games, Four Square and Volleyball. Enhance your experience and play under the stars. Each guest is given a glow necklace for the glow in the dark fun.

Beach Club Survivor

\$60 per 4 person team (minimum 2 teams) – Prizes can be provided at an additional cost

Teams will compete in a number of challenges to see who can outlast, outwit, and outplay to become the Beach Club Survivor. The goal is to win as many challenges as possible, and the team that manages to have the most wins by the end of the event will be our champions. You can select the teams or leave it up to us for a random draw.

Bingo

Basic Bingo - \$125 for up to 25 people (5 Rounds), \$5 per person for each additional person

Bingo Night - \$300 for up to 25 people (20 Rounds), \$10 per person for each additional person

Prizes can be provided at an additional cost. Snacks and beverages available at an additional charge

Individuals play 5 exciting rounds of Bingo including Blackout as the final game. Each person gets three cards for each round. Step it up a notch and plan a bingo night. Each individual gets 6 cards for 20 exciting rounds of Bingo.

Build Your Own Boat Regatta

\$250 per 3-5 person teams (minimum 2 teams) – Prizes can be provided at an additional cost

Each team is given an assortment of materials to build a floating vessel capable of carrying one of their team members across the pool in the fastest time. Participants are given 45 minutes to complete their vessel. Teams can be divided by our recreation staff or predetermined by you prior to arrival. Once vessel is built each courageous sailor will cast off and await to see which team developed the most perfect product to not sink and have the fastest time.

Cornhole Tournament

\$40 per team of 2 (minimum 4 teams) – Prizes can be provided at an additional cost

Teams compete in this popular backyard sport. You can select the teams or leave it up to us for a random draw. Winner is determined by elimination play.

Giant Twister

\$300 for two hours of play (no minimum or maximum)

Guests will have hours of fun reverting back to their childhood by playing Twister on our giant inflatable mat.

Group Activities

Catering

Minute to Win It

\$40 per team of 2 (minimum 4 teams), Glow in the Dark \$60 per team of 2 (minimum 4 teams) – Prizes can be provided at an additional cost

Teams will compete in a number of 60 second challenges varying in difficulty to earn points for their team. The goal is to earn as many points as possible, and the team that manages to score the most by the end of the event will be our champions. Enhance your experience by playing our Glow in the Dark version. You can select the teams or leave it up to us for a random draw.

Movie Under the Stars

\$250 for one movie (no minimum or maximum)
\$400 for one movie and fresh popcorn for up to 25 people, \$3 for each additional person – Cotton Candy and beverages available at an additional charge

Watch a movie of your choice under the stars on our giant inflatable screen. Add fresh popcorn to enhance your movie experience.

Night Light Volleyball

\$150 per team of 6 (minimum 2 teams) – Prizes can be provided at an additional cost

Play volleyball under the stars as we light up the court. Each guest is given a glow necklace. You can select the teams or leave it up to us for a random draw. Winner is determined by elimination play.

Photo Scavenger Hunt

\$150 (no minimum or maximum) – Prizes can be provided at an additional cost

Individuals or teams will be given a list of items around property and thirty minutes to take pictures of as many items on that list as they can. Find the most items and earn the most points to be our champion. You can select the teams or leave it up to us for a random draw.

Sand Sculpture Contest

\$40 per team of 4 (minimum 2 teams) – Prizes can be provided at an additional cost

Each team is given an assortment of supplies and one hour to build the most creative and best looking sand sculpture. You can select the teams or leave it up to us for a random draw.

Scavenger Hunt

\$150 (no minimum or maximum) – Prizes can be provided at an additional cost

Individuals or teams will race around property following clues and getting letters to decipher the winning phrase. You can select the teams or leave it up to us for a random draw.

Additional Group Activities

Face Painting, Balloon Artist, Mobile Video Game Truck, Foam Parties
Bounce House and Water Slide

Pricing varies for these activities. Ask your Event Manager for pricing.