

T H E
ADMIRAL
H O T E L

CATERING MENU

UPDATED 2025

BREAKFAST BUFFETS

Buffets are offered for 1.5 hours

All selections include: Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and a choice of 2 Fruit or Vegetable Juices

Flat fee of \$150 will apply to groups that do not meet the minimum number of guests

THE ADMIRAL CONTINENTAL

\$22 per person | 25 guests minimum

Fresh Cut Fruit Display
Golden Buttermilk Biscuits
Fresh Buttery Croissants
Assorted Danish & Spreads
Honey Butter

PETIT PLATS

\$27 per person | 25 guests minimum

Denver Omelets
Egg White, Cheese & Spinach Muffin
Breakfast Sausage
Crispy Bacon
Home Fries
Assorted Danish & Spreads
Berries & Cream
Oatmeal with Traditional Accompaniments

THE SUN KING BREAKFAST

\$37 per person | 25 guests minimum

Fresh Cut Fruit Display
Golden Buttermilk Biscuits
Fresh Buttery Croissants
Assorted Danish & Spreads
Honey Butter
Quiche Lorraine
Fresh Scramble Eggs
Crispy Bacon
Breakfast Sausage
Home Fries
Cheese Grits
Crepes (Salmon & Fruit)



BREAKFAST COMPLIMENTS

Stations require 25 guests minimum | Stations are offered for 1.5 hours

Stations are to be ordered in conjunction with additional breakfast items | Stations require a \$150 per station attendant fee

Flat fee of \$150 will apply to groups that do not meet the minimum number of guests

OMELET STATION

Farm Fresh & Chef Crafted Egg Omelets cooked to order
\$8 per person

Cheeses: Cheddar Jack, Gruyere, Pepperjack

Proteins: Ham, Bacon, Breakfast Sausage, Chicken

Vegetables: Diced Onions, Bell Peppers, Tomatoes,
Mushroom, Celery, Spinach

Sauces: Hot Sauce, Sauce Verte, Mornay

BEIGNET STATION

Build Your Own Beignet
\$6 per person

Sweet: Salted Caramel, Nutella, Chocolate, Peanut Butter

Fruity: Sliced Banana, Macerated Berries, Orange Marmalade

Crunch: Candied Pecans, Toasted Almonds, Walnuts

CREPES STATION

Belgian-Style Beer Batter Crepes Stuffed with Sweet or Savory Fillings | \$8 per person

Fruits: Sliced Bananas, Fresh Berries, Orange Supremes

Sweets: Nutella, Chocolate Ganache, Chantilly Cream, Lavender
Sugar, Mascarpone Cheese, Lemon & Vanilla Pastry Cream

BREAKFAST ITEMS

Assorted Muffins \$32 per dozen

Bakery Basket \$32 per dozen
Croissants, Assorted Danish

Berries & Cream Cups \$4 each

Egg and Cheese Biscuit \$48 per dozen

Sausage, Egg & Cheese Biscuit \$60 per dozen

Bacon, Egg & Cheese Biscuit \$60 per dozen

Brioche French Toast Bites \$6 each
Nutella, Banana

Caviar Egg Bites \$19 each
Crème Fraîche, Chive

Mini Crawfish Pies \$7 each
Diced Onion, Bell Peppers, Celery, Cajun Seasoning, Cheddar

BEVERAGES

All Day Beverage Station* \$18 per person

Half Day Beverage Station* \$13 per person

Brewed Coffee, Decaf Coffee \$60 per gallon

Assorted Specialty Teas \$55 per gallon

Iced Tea, Lemonade or Fruit Punch \$45 per gallon

Assorted Chilled Fruit Juices \$20 per liter

San Pellegrino Sparkling Water \$6 per 500ml bottle

Acqua Panna Spring Water \$6 per 500ml bottle

Coca-Cola Soft Drinks \$4 each

Bottled Water \$3 each

Assorted Milk (Whole, 2% or Skim) \$3 each

**Includes Brewed Coffee, Decaf, Assorted Specialty Teas, Soft Drinks
and Bottled Water for up to 8 hours and for a minimum of 10 people.
A surcharge of \$3 per person will apply for less than minimum.*

BREAKS & SNACKS

Breaks are offered for up to 30 minutes

ENERGY BOOST

\$16 per person

Avocado Toast Crostinis

Ricotta, Lemon Balsamic

Yogurt Parfait

Granola, Fresh Fruit

Trail Mix

Nuts, Dried Fruit, Chocolate Covered Coffee Beans

Citrus & Mint Water

HALFTIME BREAK

\$12 per person

Roasted Nuts, Assorted Chips, Mini Candy Bars,

Cheddar Popcorn, Mini Pretzels, Lemonade

FARMER'S MARKET

\$12 per person

Vegetable Crudité

Seasonal Vegetable, House Ranch Dressing,

Blue Cheese Dressing, Pesto Aioli

Hummus

Sundried Tomato, Roasted Garlic, Pita

Lemonade

FRENCH QUARTER

\$15 per person

Beignets

Salted Caramel, Chocolate, Marmalade

Coffee

AFTERNOON SNACK BREAK

\$13 per person

Fresh Guacamole, Roasted Garlic & Chickpea Hummus,

Classic Tzatziki, Tortilla Chips, Toasted Pita,

Assorted Soft Drinks, Bottled Water

BEVERAGES

All Day Beverage Station*\$18 per person

Half Day Beverage Station*\$13 per person

Brewed Coffee, Decaf Coffee\$60 per gallon

Assorted Specialty Teas\$55 per gallon

Iced Tea, Lemonade or Fruit Punch\$45 per gallon

Assorted Chilled Fruit Juices\$20 per liter

Pellegrino Sparkling Water\$6 per 500ml bottle

Aqua Panna Spring Water\$6 per 500ml bottle

Coca-Cola Soft Drinks\$4 each

Bottled Water\$3 each

Assorted Milk (Whole, 2% or Skim)\$3 each

**Includes Brewed Coffee, Decaf, Assorted Specialty Teas, Soft Drinks and Bottled Water for up to 8 hours and for a minimum of 10 people. | A surcharge of \$3 per person will apply for less than minimum.*

LUNCH BUFFETS

All buffets are offered for 1.5 hours | Served with Iced Tea, Water, and Brewed Coffee
Surcharge of \$150 will apply for less than required minimum guest count

PORT CITY BUFFET

\$38 per person | 25 guests minimum

Tomato Bisque

Brown Butter Seeds

Heritage Green Salad

Tomato, Cucumber, Red Onion, Ranch Dressing,
Balsamic Vinaigrette

Assorted Chips

Cookies & Brownies

COMPOSED SANDWICH BUFFET

select three

Turkey, Bacon, Swiss

Tomato, Lettuce, Lemon-Rosemary Ranch Dressing, French Roll

Roast Beef

Horseradish Dijonnaise, Arugula, Provolone, French Roll

South Florida Cuban

Smoked Ham, Chimichurri Aioli, Swiss Cheese,
Pickles, Yellow Mustard, French Roll

Country Ham Grilled Cheese

Shaved Benton's Country Ham, Pimento Cheese, Brioche

Roasted Mushroom Melt

Herb Roasted Mushrooms, Arugula,
Swiss Cheese, Peppercorn Aioli, French Roll

Grilled Mediterranean Vegetable Wrap

Hummus, Tzatziki

SOUTHERN PORCH BUFFET

\$40 per person | 25 guests minimum

Porch Swing Salad

Bibb Lettuce, Blistered Tomato, Cheddar Cheese,
Paprika Croutons, Crystal Hot Sauce Ranch

BBQ Chicken

Sweet Tea Brined Leg & Thigh, Steen's Cane Syrup BBQ Sauce,
Summer Heat BBQ Sauce

Pulled Pork

Carolina BBQ Sauce, Steen's Cane Syrup BBQ Sauce,
Summer Heat BBQ Sauce

Mac and Cheese

Cheddar Cheese, Bread Crumbs

Coleslaw

Creamy Dressing

Baked Beans

Tasso Ham, Brown Sugar

Accompaniments

House Pickles, Shaved Onions, Corn Muffin,
House Baked Rolls, Marinated Grilled Vegetables

Pecan Pie

LUNCH BUFFETS

All buffets are offered for 1.5 hours | Served with Iced Tea, Water, and Brewed Coffee
Surcharge of \$150 will apply for less than required minimum guest count

THE HUNTSMAN BUFFET

\$42 per person | 25 guests minimum

Cream of Potato & Leek Soup

Thyme, Rosemary, Black Pepper

Spinach Salad

Pickled Red Onion, Goat Cheese,
Charred Strawberry Balsamic Vinaigrette

Beef Bourguignon

Red Wine Braised Beef, Mirepoix, Bacon Lardons, Herbs

Chicken à la King

Simmered Chicken Thigh,
Leek & Mushroom Soubise, Brandy, Herbs

Trout Amandine

Lemon, Almond & Herb Crust

Mushroom Gratin

Potato, Caramelized Onion, Herbs, Baguette

Chocolate Pot de Crème

Dark Chocolate, Tart Cherry, Brandy



THE SEAFARER BUFFET

\$44 per person | 25 guests minimum

Sunburst Salad

Baby Spinach, Apple, Walnut, Blue Cheese,
Port Soaked Cranberries, Tabasco Vinaigrette

Oyster Stew

Fennel, Mirepoix, Herbsaint

Salmon Meunière

Capers, Lemon, Brown Butter

Scampi Risotto

Grana Padano, Pesto Rosso, Garden Herbs, Beurre Blanc

Étouffée

Chicken, Local Sausage, Trinity, Blistered Tomato

Creamed Corn

Tasso Ham, Trinity

Red Beans & Rice

Local Sausage, Trinity, Cajun Spice

Hushpuppies

Scallions, Remoulade

Coca-Cola Cake

Marshmallow, Candied Pecan

THE ROYAL LUNCH BUFFET

All buffets are offered for 1.5 hours | \$39 per person | 25 guests minimum
Surcharge of \$150 will apply for less than required minimum guest count

SOUPS

select one

Tomato Bisque

Brown Butter Seeds

Potato & Leek

Bacon Lardons, Chive Oil

Oyster Stew

Local Oysters, Herbsaint, Oyster Crackers

Seasonal Minestrone

Ditalini, Seasonal Vegetables, Grana Padano

SALADS

select one

Mixed Greens

Tomato, Cucumber, Red Onion, Ranch Dressing,
Balsamic Vinaigrette

Caesar

Chopped Romaine, Grana Padano, Croutons, House Dressing

Sunburst Salad

Baby Spinach, Apple, Walnut, Blue Cheese,
Port Soaked Cranberries, Tabasco Vinaigrette

Porch Swing Salad

Bibb Lettuce, Blistered Tomato, Cheddar Cheese,
Paprika Croutons, Crystal Hot Sauce Ranch

DESSERTS

select one

Coca-Cola Cake

Marshmallow, Candied Pecan

Pecan Pie

Chocolate Pot de Creme

Dark Chocolate, Tart Cherry, Brandy

Seasonal Fruit Cobbler

ENTREES

select two or select three for an additional \$6 per person

Beef Bourguignon

Red Wine Braised Beef, Mirepoix, Bacon Lardons, Herbs

Chicken à la King

Simmered Chicken Thigh,
Leek & Mushroom Soubise, Brandy, Herbs

Trout Amandine

Lemon, Almond & Herb Crust

BBQ Chicken

Sweet Tea Brined Leg & Thigh, Steen's Cane Syrup BBQ,
Summer Heat BBQ

Pulled Pork

Carolina BBQ, Steen's Cane Syrup BBQ, Summer Heat BBQ

Salmon Meunière

Capers, Lemon, Brown Butter

Scampi Risotto

Grana Padano, Pesto Rosso, Garden Herbs, Beurre Blanc

Étouffée

Chicken, Local Sausage, Trinity, Blistered Tomatoes

SIDES

select three

Creamed Corn

Tasso Ham, Trinity

Red Beans & Rice

Local Sausage, Trinity, Cajun Spice

Hushpuppies

Scallion, Remoulade

Mushroom Civet

Potato, Caramelized Onion, Herbs, Baguette

PLATED LUNCH

Plated lunches include Soup or Salad, Entree, Dessert, Rolls with Butter, Iced Tea, and Brewed Coffee | Option to Customize

SOUPS & SALADS

select one

Tomato Bisque

Brown Butter Seeds

Potato & Leek

Bacon Lardons, Chive Oil

Oyster Stew

Local Oysters, Herbsaint, Oyster Crackers

+\$4 Supplement Per Person

Seasonal Minestrone

Ditalini, Seasonal Vegetables, Grana Padano

Mixed Greens

Tomato, Cucumber, Red Onion, Ranch Dressing,

Balsamic Vinaigrette

Caesar

Chopped Romaine, Grana Padano, Croutons, House Dressing

Sunburst Salad

Baby Spinach, Apple, Walnut, Blue Cheese,

Port Soaked Cranberries, Tabasco Vinaigrette

Porch Swing Salad

Bibb Lettuce, Blistered Tomato, Cheddar Cheese,

Paprika Croutons, Crystal Hot Sauce Ranch

DESSERTS

select one

Coca-Cola Cake

Marshmallow, Candied Pecan

Pecan Pie

Chocolate Pot de Creme

Dark Chocolate, Tart Cherry, Brandy

Seasonal Fruit Cobbler

ENTREES

select for the entire group

Roasted Chicken

\$30 per person

Mushroom Ragout, Smashed Red Potatoes, Beurre Rouge

Filet Mignon

\$40 per person for 6 oz. | \$49 per person for 8oz.

Demi-Glace, Herbed Pomme Puree, Citrus Grilled Asparagus

Add Oscar Style +\$14

Add Maître d' Butter +\$4

Add Half Lobster Tail +\$12

Shrimp Scampi Risotto

\$34 per person

Grana Padano, Pesto Rosso, Garden Herbs, Beurre Blanc

Salmon Meunière

\$32 per person

Capers, Lemon, Brown Butter

Rigatoni Bolognese

\$29 per person

Beef & Pork Ragù, Fresh Herbs

Pan-Seared Grouper

\$48 per person

Stone Ground Grits, Braised Collard Greens, Maque Choux

RECEPTION DISPLAYS

Reception displays must be ordered for guaranteed number of guests

\$150 attendant fee for passed Hors D'oeuvres | Selections are to be ordered in conjunction with additional reception items

ANTIPASTO

\$15 per person

Marinated Mozzarella, Citrus, Rosemary Olives,
Grilled Seasonal Vegetables, Assorted Pickled Vegetables,
Prosciutto, Salami, Grilled Focaccia

CHEESE IF YOU PLEASE

\$18 per person

Artisanal Cheeses, Dried Fruits, Spiced Nuts,
House Made Jam, Local Honey, Baguette, Crackers

GULF JUBILEE

\$26 per person

Marinated Shrimp, Fresh Shucked Oysters,
West Indies Salad, Traditional Accoutrements
Add Caviar + \$75 per oz.

THE SPREAD

\$10 per person

Calabrian Chili Spinach Dip, Pimento Cheese, Pesto Rosso,
Olive Tapenade, Grilled Baguette, Crackers

FRUIT DISPLAY

\$14 per person

A selection of Domestic & Tropical Fruits

LET THEM EAT CAKE

\$14 per person

Chef's selection of Macarons, Profiteroles, Tartlets, Cake Pops

PASSED HORS D'OEUVRES

Minimum of 25 Guests | Minimum of 25 Pieces Each

COLD

Avocado Tartine	\$4.5 each
Herb Ricotta, Chili Balsamic	
Beef Tartare	\$5 each
Traditional Accoutrements, Brioche Toast	
Smoked Fish Dip with Firecrackers	\$4.5 each
Tuna "Poke"	\$5.5 each
Chili Soy Marinade, Scallion, Togarashi Aioli	
Caprese Skewers	\$4 each
Baby Mozz, Cherry Tomato, Basil Pistou, Balsamic Reduction	
Shrimp Shooters with Cocktail Sauce & Lemon.....	\$5 each
Spicy Chicken Salad	\$4.5 each
House Hot Sauce, Saltine Crackers	

HOT

Gougères	\$3.5 each
Gruyere Cheese, Garden Herbs	
Beef Tips with Chimichurri	\$5 each
Boudin Balls with Remoulade	\$4.5 each
Sun King Sliders	\$6 each
French Onion Aioli, Gruyere Cheese, Arugula	
Grilled Shrimp Skewer with Crying Tiger Sauce.....	\$5 each
Lamb Kofta with Lemon-Herb Yogurt.....	\$5 each
Nashville Hot Chicken Skewers	\$4.5 each
B&B Pickles, Dill Pickle Aioli	
Mini Crab Cake	\$7 each
Pickled Sweet Peppers, Red Pepper Aioli	

SWEET

Madeleines with Lavender Sugar	\$2.5 each
Pate De Fruits in Seasonal Flavors.....	\$3 each
Profiteroles	\$4 each
Assorted Tartlets	\$4 each
Cake Pops	\$4 each

ACTION STATIONS & DINNER COMPLEMENTS

All stations require an attendant at \$150 per station | Minimum of 25 Guests | Priced per person surcharge for under 25 guests

PASTA STATION

Tossed to Order

\$20 per person | Requires two attendants

Select Two Pastas: Cavatappi, Penne, Rigatoni, Tortelloni

Select Two Sauces: Pesto, Pomodoro, Alfredo

Select Two Proteins: Meatballs, Grilled Chicken, Shrimp

Cheeses Included: Grana Padano, Mozzarella, Goat Cheese

Toppings Included: Sundried Tomatoes, Fresh Basil, Olives, Bacon

MASHED POTATO BAR

\$22 per person

Select One Potato: Yukon Gold, Purple, Sweet Potato

Select One Protein: Smoked Brisket, Bacon Lardons, Grilled Chicken

Cheeses Included: French Blend, Cheddar, Mozzarella

Toppings Included: Scallions, Sour Cream, Caramelized Onion, Roasted Mushrooms, Whipped Herb Butter

SHRIMP & GRITS STATION

Prepared to Order

\$24 per person

Additions: Conecuh, Tasso, Maque Choux, Tomatoes, Trinity

Sauces: Tomato Brodo, BBQ, Voodoo Cream Sauce

CARVING STATIONS

A Selection of perfectly Roasted Meats, sliced to Order

Served with a Selection of Classical Sauces, Rolls & Butter

Beef Tenderloin

\$29 per person

Served With Rolls & Whipped Herb Butter

Select One Preparation: Bacon Wrapped +\$3, Wellington + \$6, Pepper Crusted, Garlic & Herb

Sauces: Horseradish Cream, Beef Jus, Brandy Peppercorn Sauce

Prime Rib

\$27 per person

Select One Preparation: Garlic & Herb Crust, Pepper Crust

Sauces: Horseradish Cream, Beef Jus, Brandy Peppercorn Sauce

Pork Loin

\$25 per person

Select One Preparation: Coffee Chili Rub,

Garlic & Herb, Pepper Crust

Sauces: Steen's Cane Syrup BBQ, Brandy Peppercorn Sauce, Apple Mustard Jus

Herb Roasted Turkey Breast

\$23 per person

Sauces: Creole Mustard Gravy, Lemon Thyme Jus

DINNER BUFFETS

Buffet offered for 1.5 hours | Minimum of 25 guests | Surcharge of \$150 will apply for less than required minimum guest count
Served with Iced Tea, Water, and Brewed Coffee | Includes Bread Service

THE DUKE BUFFET

\$65 per person | 25 guests minimum

Caesar Salad

Chopped Romaine, Grana Padano, Croutons, House Dressing

Potato & Leek Soup

Bacon Lardons, Chive Oil

Chicken à la King

Crimini Mushroom & Leek Soubise

Flounder Meunière

Brown Butter, Capers, Lemon, Parsley

Parmesan-Black Pepper Risotto

Chives

Add Truffle + \$15 *Depending On Availability*

Pommes Duchess

Gruyere Cheese, Chive

Angel Biscuits

Sorghum Butter

Seasonal Cobbler

THE ADMIRAL BUFFET

\$80 per person | 25 guests minimum

Chopped Salad

Romaine, Radicchio, Red Onion, Pickled Peppers,
Salami, Feta, Red Wine Vinaigrette

Seasonal Minestrone

Ditalini, Kidney Beans, Tomato, Seasonal Vegetables

Braised Kale

Calabrian Chili, Pork Sausage

Rosemary Focaccia

Sea Salt

Rigatoni al Forno

Pomodoro, Mozzarella, Basil

Chicken Parmesan

Italian Herb Bread Crumbs, Marinara Sauce

Swordfish Piccata

Caper Beurre Blanc, Parsley

Frangelico Tiramisu

Lady Fingers, Whipped Mascarpone, Espresso

DINNER BUFFETS

Buffet offered for 1.5 hours | Minimum of 25 guests | Surcharge of \$150 will apply for less than required minimum guest count
Served with Iced Tea, Water, and Brewed Coffee | Includes Bread Service

THE KING BUFFET

\$95 per person | 25 guests minimum

Little Gem Salad

Charred Shallot Dressing, Boquerones,
Rye Crumble, Cured Egg

Crab & Corn Chowder

Blue Crab, Roasted Silver Queen Corn,
Nueske's Bacon, Sherry, Cream

Beef Tenderloin

Foie Gras Demi-Glace

Marinated Sablefish

Sweet Soy, Yuzu Beurre Blanc

Duck A'l'orange

Blood Orange Butter

Grilled Asparagus

Truffled Parmesan Mornay, Chive

Aligot Potatoes

Comte Cheese, European Butter

Duck Confit Dirty Rice

Duck Liver, Trinity, Cajun Spice

House Made Potato Rolls

Whipped Sorghum Butter

Opera Cake

Valrhona Manjari Chocolate, Salted Caramel Butter Cream,
Almond Dacquoise, Grand Mariner



PLATED DINNER

Choice of Soup/Salad/Appetizer, Entree, Dessert, Assorted Rolls & Butter | Served with Iced Tea, and Brewed Coffee

SOUP, SALAD OR APPETIZER

select one

Seasonal Minestrone

Ditalini, Kidney Beans, Tomato, Seasonal Vegetables

Potato & Leek Soup

Bacon Lardons, Chive Oil

Braised Kale & Sausage Soup

Calabrian Chili, Lemon

Crab & Corn Chowder

Blue Crab, Roasted Silver Queen Corn,
Nueske's Bacon, Sherry, Cream

Tomato Bisque

Brown Butter Seeds

Oyster Stew

Local Oysters, Herbsaint, Oyster Crackers

Chopped Salad

Romaine, Radicchio, Red Onion, Pickled Peppers,
Salami, Feta, Red Wine Vinaigrette

Caesar Salad

Chopped Romaine, Grana Padano, Croutons, House Dressing

Sunburst Salad

Baby Spinach, Apple, Walnut, Blue Cheese,
Port Soaked Cranberries, Tabasco Vinaigrette

Porch Swing Salad

Bibb Lettuce, Blistered Tomato, Cheddar Cheese,
Paprika Croutons, Crystal Hot Sauce Ranch

Little Gem Salad

Boquerones, Rye Crumble, Cured Egg, Charred Shallot Dressing

Crab Cake

Red Pepper Gastrique, Pickled Sweet Peppers

Grilled Prawns

Miso Lime Butter, Sweet Soy, Cilantro, Chili Crisp

Chicken Liver Mousse

Pepper Jelly, Toasted Baguette

Tuna Tataki

Seared Tuna, Pickled Wasabi, Yuzu Shoyu, Jalapeño

Vietnamese Rare Beef Salad

Lime, Red Onion, Bird Chilis, Fish Sauce, Herbs

Caviar Bites

Pomme Rosti, Shallot, Chive, Crème Fraîche

Beef Tartare

Traditional Accoutrements

PLATED DINNER CONTINUED

ENTREE COURSE

select one

Sweet Tea Brined Chicken

\$49 per person

Braised Collards, Confit Garlic Mashed Potatoes

Grilled Halibut

\$65 per person

Blistered Tomato Risotto, Salsa Verde Beurre Blanc,
Charred Asparagus

Pan Seared Lamb Chops (3)

\$65 per person

Wilted Black Kale, Calabrian Chili,
Smashed New Potatoes, Citrus Butter

Thai Curry Cauliflower

\$49 per person

Coconut Red Curry, Carrots, Mushrooms,
Peppers, Cilantro, Fragrant Rice

Seared Scallops (3)

\$60 per person

U-8 Scallops, Creamed Leek, Confit Potatoes,
Truffle Beurre Blanc, Trumpet Mushroom

Filet Mignon

\$55 per person for 6oz. | \$70 per person for 8 oz.

Demi-Glace, Herbed Pomme Puree, Citrus Grilled Asparagus
Add Oscar Style +\$14
Add Maître d' Butter +\$4
Add Half Lobster Tail +\$12

Roasted Duck Breast

\$59 per person

Blackberry Mole, Sweet Potato Mash, Charred Broccolini

Marinated Seabass

\$60 per person

Shiro Miso, Roasted Maitake Mushrooms, Yuzu Kosho Butter

DESSERT COURSE

select one

Basque Cheesecake

Hazelnut, Dulce de Leche

Opera Cake

Valrhona Manjari Chocolate, Salted Caramel Butter Cream,
Almond Dacquoise, Grand Mariner

Almond Joy Panna Cotta

Coconut, Almond, Chocolate

Chocolate Pot De Creme

Dark Chocolate, Tart Cherry, Brandy



HOST BAR

Host pays a per person price, for a set number of hours, to have an open bar for guests

All liquor tiers come with complimentary mixers, soft drinks and bottled water | \$150 bartender fee per bar based on four hours of service

HOUSE BRANDS

One hour is \$26 per person

Two hours is \$34 per person

Three hours is \$42 per person

Four hours is \$50 per person

Includes spirits, domestic/imported beers, and house wines

PREMIUM BRANDS

One hour is \$30 per person

Two hours is \$38 per person

Three hours is \$46 per person

Four hours is \$54 per person

Includes spirits, all domestic/imported/regional beers,
and premium wines

TOP SHELF BRANDS

One hour is \$34 per person

Two hours is \$44 per person

Three hours is \$50 per person

Four hours is \$58 per person

Includes spirits, domestic/imported/regional beers,
and super premium wines



CONSUMPTION BAR

Host pays for all drinks consumed | All beverages will be billed on consumption and payment is due following the event
1 hour minimum | Cocktail pricing is based on 1.25 oz of alcohol per drink

Call Brands Cocktail \$8 per drink
Premium Brands Cocktail \$11 per drink
Top Shelf Brands \$12 per drink
House Wine By the Glass. \$9 per glass
Premium Wines by the Bottle. \$12 per glass
Super Premium Wines by the Glass \$14 per glass

Domestic Beer. \$5 each
Imported, Domestic Premium, & Regional Beer. \$8 each
Hard Seltzer. \$8 each
Coca-Cola Soft Drinks. \$4.5 each
Spring Water \$3.5 each
Bottled Juice \$5 each

CASH BAR

Guests may purchase beverages with cash or card | 2 hour minimum | Cocktail pricing is based on 1.25 oz of alcohol per drink

Call Brands Cocktail \$8.5 per drink
Premium Brands Cocktail \$11.5 per drink
Top Shelf Brands \$12.5 per drink
House Wine By the Glass. \$10 per glass
Premium Wines by the Bottle. \$13 per glass
Super Premium Wines by the Glass \$15 per glass

Domestic Beer. \$5.5 each
Imported, Domestic Premium, & Regional Beer. \$8.5 each
Hard Seltzer. \$8.5 each
Coca-Cola Soft Drinks. \$5 each
Spring Water \$4 each
Bottled Juice \$5.5 each

BEVERAGE SELECTIONS

CALL BRANDS LIQUOR

Smirnoff Vodka
Don Q Cristal Rum
Beefeater London Dry Gin
Dewar's "White Label" Blended Scotch Whisky
Jim Beam White Label Kentucky Straight Bourbon Whiskey
Canadian Club Premium Extra Aged Blended Canadian Whisky
Corazón Blanco Tequila

PREMIUM BRANDS LIQUOR

Tito's Handmade Vodka
Bacardi Superior White Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Johnnie Walker Black Label Blended Scotch Whisky
Crown Royal Blended Canadian Whisky
Jack Daniel's Tennessee Whiskey
Jameson Irish Whiskey
Patrón Silver Tequila

TOP SHELF BRANDS LIQUOR

Grey Goose Vodka
Mount Gay Eclipse Rum
Bombay Sapphire Gin
Glenfiddich 12 Years Old Single Malt Scotch Whisky
Knob Creek Kentucky Straight Bourbon Whiskey
Maker's Mark Kentucky Straight Bourbon Whiskey
Don Julio Blanco Tequila

HOUSE WINES BY THE GLASS

Proverb Sauvignon Blanc, *California*
Proverb Chardonnay, *California*
Proverb Pinot Noir, *California*
Proverb Cabernet Sauvignon, *California*
Prince de Richemont Sparkling Wine, *France*

PREMIUM WINES BY THE GLASS

Alta Luna, Pinot Grigio, *Veneto, Italy*
14 Hands Chardonnay, *Columbia Valley, Washington*
Brancott Estate Sauvignon Blanc, *Marlborough, New Zealand*
Tenuta Santomè Prosecco, *Veneto, Italy*
Acrobat Pinot Noir, *Willamette Valley, Oregon*
Chateau Ste. Michelle Cabernet Sauvignon "Indian Wells",
Columbia Valley, Washington

SUPER PREMIUM WINES BY THE GLASS

Kettmeir Pinot Grigio, *Alto Adige, Italy*
Duckhorn Sauvignon Blanc "Decoy", *California*
Rodney Strong "Chalk Hill" Chardonnay, *Sonoma, California*
Intrinsic Red Blend, *Columbia Valley, Washington*
Chalk Hill Pinot Noir, *Sonoma Coast, California*
Alexander Valley Vineyards Cabernet Sauvignon,
Sonoma, California

BEER SELECTION

Domestic Beers

Bud Light
Miller Lite

Imported Beers

Corona Extra
Modelo Especial
Stella Artois

Domestic Premium Beers

Blue Moon Belgian White
Michelob Ultra
White Claw Hard Seltzer

Regional Beers

Selection of Alabama Craft Beers

EVENT POLICIES

FOOD AND BEVERAGE

Due to liability and legal restrictions, no outside food and beverage may be brought into the Hotel. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel's premises, the Hotel will require that all beverages be dispensed only by the Hotel servers and bartenders. The Hotel's alcoholic beverage service requires (1) proper identification of any person of questionable age and refusal of alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refusal of alcoholic beverage service to any person, who, in the Hotel's judgment, appears intoxicated.

BANQUET MENUS

Menu selection for all banquet events should be submitted to your Event Manager a minimum of fourteen (14) days prior to the event start date to ensure our staff can adequately prepare to accommodate your needs. Banquet Event Orders will then be generated by your Event Manager to review and approve to confirm all event details.

GUARANTEES

Where charges are made on a per person basis, a guaranteed attendance must be communicated to the event manager. The details of the event will be itemized, per day, in the form of a Banquet Event Order (BEO). The Sales Manager is the resource for communication of details such as menu selection, audio-visual requirements and meeting room sets. Banquet menus issued by the Hotel are for the current year and are subject to annual menu and price changes for events that occur the following year. The finalized and signed BEO is due fourteen (14) days prior to the event. Upon signing the BEO, the Group accepts responsibility for paying all charges outlined on that document for the event.

Please refer to the Hotel's Banquet Menus for minimum requirements for number of guests served. All meetings and events are subject to a 22% service charge, local taxes and fee.

