Catering
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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

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

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.
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

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

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

**Entertainment**
Southern Sounds  
(251) 219-4665  
www.southern sounds.com  
torrie@southern sounds.org

Giles Audio Visual Intergrations  
Brad Giles  
(251) 747-7416  
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

21% Service Charge and Applicable Sales Tax will be Applied to all Selections. Service Charge, Tax, Prices and Menu Items are Subject to Change.
## Preferred Vendors

### 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.horeofpensacola.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

**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

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Preferred Vendors

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

**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

**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

**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
Catering

Specialty Coffee Breaks

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

21% Service Charge and Applicable Sales Tax will be Applied to all Selections. Service Charge, Tax, Prices and Menu Items are Subject to Change.
## Continental Breakfast

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter Croissant</td>
<td>egg, smokehouse ham and Swiss cheese</td>
</tr>
<tr>
<td>Loaded Biscuit</td>
<td>egg, smoked bacon and American cheese</td>
</tr>
<tr>
<td>Sausage Biscuit</td>
<td>Patty sausage with or without American cheese</td>
</tr>
<tr>
<td>Assorted Yogurts and House Made Granola</td>
<td>with dried fruits nuts and chocolates</td>
</tr>
<tr>
<td>Mama’s Home Style Oatmeal</td>
<td>brown sugar, dried fruit, raisins, nuts, butter and milk</td>
</tr>
<tr>
<td>Assorted Breakfast Cereals</td>
<td>with bananas, whole and skim milk</td>
</tr>
<tr>
<td>French Toast</td>
<td>sweet cream butter, fruit preserves and maple syrup</td>
</tr>
<tr>
<td>Belgian Waffles</td>
<td>berry compote, toasted pecan pieces and whipped cream</td>
</tr>
</tbody>
</table>

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.
Breakfast Buffets

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 coneuh 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

21% Service Charge and Applicable Sales Tax will be Applied to all Selections. Service Charge, Tax, Prices and Menu Items are Subject to Change.
Boxed Lunches

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

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21% Service Charge and Applicable Sales Tax will be Applied to all Selections. Service Charge, Tax, Prices and Menu Items are Subject to Change.
Plated Lunch Selections

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

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.
Plated Lunch Selections

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

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.
Lunch Buffets

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

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.

21% Service Charge and Applicable Sales Tax will be Applied to all Selections. Service Charge, Tax, Prices and Menu Items are Subject to Change.
Lunch Buffets

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

*Receptions are designed for 90 minutes of service.*
_*Butler Pass Service $75 for up to 100 guests; $25 per additional 25 guests.*_

<table>
<thead>
<tr>
<th>Reception Packages</th>
<th>Price</th>
<th>Menu Options</th>
</tr>
</thead>
</table>
| **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

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’ŒUVRES | $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

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Receptions

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
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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

21% Service Charge and Applicable Sales Tax will be Applied to all Selections. Service Charge, Tax, Prices and Menu Items are Subject to Change.
## Culinary Displays

### 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 ashby 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.

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Culinary Displays

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

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Chef Attended Carving Stations

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

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Three Course Plated Dinners

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

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**

*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

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Themed Dinner Buffets

**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

21% Service Charge and Applicable Sales Tax will be Applied to all Selections. Service Charge, Tax, Prices and Menu Items are Subject to Change.
Wine Menu

Select 4 Wines from the Tier of Your Choice

<table>
<thead>
<tr>
<th>Premium</th>
<th>$6.50/$28</th>
<th>Super Premium</th>
<th>$8.50/$34</th>
<th>Ultra Premium</th>
<th>$10.50/$42</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay, CK Mondavi, Willow Springs</td>
<td>Chardonnay, Rodney Strong, Sonoma County</td>
<td>Chardonnay, Martin Ray, Russian River Valley</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pinot Grigio, CK Mondavi, Willow Springs</td>
<td>Pinot Grigio, Orsino, Italy</td>
<td>Pinot Grigio, Colterenzio, Italy</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc, CK Mondavi, Willow Springs</td>
<td>Sauvignon Blanc, Le Roches, France</td>
<td>Sauvignon Blanc, White's Bay, New Zealand</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Moscato, CK Mondavi, Willow Springs</td>
<td>Moscato, Castello Del Poggio, Italy</td>
<td>Moscato, Dulcis, Italy</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>White Zinfandel, CK Mondavi, Willow Springs</td>
<td>Zinfandel, Truant Old Vine, American Canyon</td>
<td>Zinfandel, Temptation, Sonoma County</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon, CK Mondavi, Wildcreek Canyon</td>
<td>Cabernet Sauvignon, Trim, Mendocino County</td>
<td>Cabernet Sauvignon, The Divining Rod, Alexander Valley</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Merlot, CK Mondavi, Wildcreek Canyon</td>
<td>Merlot, Schell Creek, California</td>
<td>Merlot, Edna Valley, Central Coast</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pinot Noir, Crane Lake, California</td>
<td>Pinot Noir, Simple Life, California</td>
<td>Pinot Noir, Elouan, Oregon</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cava Brut, Los Monteros, Italy</td>
<td>Prosecco, Belstar, Italy</td>
<td>Prosecco, La Marca, Italy</td>
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<td></td>
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</tbody>
</table>

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

### Beer

<table>
<thead>
<tr>
<th>Domestic</th>
<th>$5.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bud Light</td>
<td></td>
</tr>
<tr>
<td>Coors Light</td>
<td></td>
</tr>
<tr>
<td>Miller Lite</td>
<td></td>
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<tr>
<td>Michelob Ultra</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Imported</th>
<th>$5.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corona</td>
<td></td>
</tr>
<tr>
<td>Heineken</td>
<td></td>
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<tr>
<td>Stella Artois</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Craft</th>
<th>$6.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Southern Pecan</td>
<td></td>
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<tr>
<td>Brown Ale</td>
<td></td>
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<tr>
<td>Einstok Icelandic White Ale</td>
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<tr>
<td>Slap Fight IPA</td>
<td></td>
</tr>
</tbody>
</table>

### Select Your Tier of Liquor

<table>
<thead>
<tr>
<th>Premium</th>
<th>$6.50</th>
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</thead>
<tbody>
<tr>
<td>Svedka Vodka</td>
<td></td>
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<tr>
<td>Seagram’s Gin</td>
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<tr>
<td>Cruzan Light Rum</td>
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<tr>
<td>Canadian Club Whiskey</td>
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<tr>
<td>Jim Beam Bourbon</td>
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</tr>
<tr>
<td>Dewars Scotch</td>
<td></td>
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<tr>
<td>Jose Cuervo Tequila</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Super Premium</th>
<th>$7</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Vodka</td>
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</tr>
<tr>
<td>Tanqueray Gin</td>
<td></td>
</tr>
<tr>
<td>Bacardi Light Rum</td>
<td></td>
</tr>
<tr>
<td>Jack Daniel’s Whiskey</td>
<td></td>
</tr>
<tr>
<td>Maker’s Mark Bourbon</td>
<td></td>
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<tr>
<td>JW Red Scot</td>
<td></td>
</tr>
<tr>
<td>1800 Tequila</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ultra Premium</th>
<th>$7.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey Goose Vodka</td>
<td></td>
</tr>
<tr>
<td>Bombay Sapphire Gin</td>
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</tr>
<tr>
<td>Mount Gay Rum</td>
<td></td>
</tr>
<tr>
<td>Crown Royal Whiskey</td>
<td></td>
</tr>
<tr>
<td>Woodford Reserve Bourbon</td>
<td></td>
</tr>
<tr>
<td>Glenmorangie 10yr Scotch</td>
<td></td>
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<tr>
<td>Patron Tequila</td>
<td></td>
</tr>
</tbody>
</table>

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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 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.

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Audio Visual Equipment

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 Lavaliere | $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

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

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 no 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)
Guest’s will have hours of fun reverting back to their childhood by playing Twister on our giant inflatable mat.
Group Activities

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.