



THE GRAND MARLIN OF PANAMA CITY BEACH

GENERAL INFORMATION & SPECIAL FUNCTION GUIDELINES

The Grand Marlin of Panama City Beach has private dining available for parties of up to 80 guests. The Grand Dining Room is completely private and seats up to 80 guests or can accommodate up to 100 guests for a standing cocktail reception. The Grand Dining Room may also be partitioned to form 2 separate private rooms, The St. Andrews Room & The A-Dock Room. Each of these rooms hold up to 40 guests each. The minimum food and beverage dollar amount for the private rooms is as follows: The Grand Dining Room is \$2,000 Sunday-Thursday and \$3,000 on Friday or Saturday. The St. Andrews room and A-Dock Room are \$1,000 on weekdays and \$1,500 on weekends. We have semi-private seating that can hold up to 12 guests on the Flying Bridge at \$700.00. Any unmet minimum food & beverage amount will be charged as a room fee.

Evening seating times are flexible Sunday through Thursday. Seating times for Friday and Saturday evening are 5pm-8pm or 8:30-11:30pm.

Dinner parties of 15 or more reserving private dining rooms are required to dine from our Dinner Private Event menus; we are also willing to create a custom menu for your group with a personal meeting with our Executive Chef. A cocktail reception may be created from our enclosed hors d'oeuvres list.

A \$250 deposit and signed contract are required to confirm your event. A credit card is required for this deposit and can be applied toward your bill or returned at the conclusion of your event. The contract and deposit must be returned within 48 hours or the room hold will be released. The deposit is refundable up until 2 weeks prior to the event. If cancellation occurs within 2 weeks of your event the deposit is non-refundable.

All events are billed as one check only. State and local taxes of 7% and a 20% gratuity are applied to all charges incurred during the event. Rental items are subject to tax and delivery fees. Final payment is due at the conclusion of your event.

We accept most major Credit Cards (Visa, MasterCard, American Express, Diners and Discover). We do not accept personal checks. Company checks are accepted with the approval of The Grand Marlin Accounting Department two weeks prior to your event. All prices are subject to change without notice.

Website: www.thegrandmarlin.com

Phone 850.249.1550 Fax 850.249.1554 Email: ddelano@thegrandmarlin.com



BANQUET APPETIZERS

~ The Grand Dining Room ~
~ The St. Andrews Room ~ A-Dock Room ~

HOT SEAFOOD APPETIZER PLATTER

New Orleans Shrimp - BBQ Butter Sauce
Crispy Calamari - Habanero Lime Aioli
Lump Crab Cakes (Seasonal) - Roasted Corn Relish & Comeback Sauce
Baked Oysters - Rockefeller Style
\$65 Per Platter Serves 4-6 Guests

CHILLED SEAFOOD APPETIZER PLATTER

Colossal Shrimp Cocktail - Cocktail & Comeback Sauce
Oysters on the 1/2 Shell - Spicy Cocktail Sauce
Tuna Poke
Chilled Blue Crab Claws
\$65 Per Platter Serves 4-6 Guests

HORS d'OEUVRES

All items priced per 30 pieces unless noted

COLD

Smoked Salmon Canapes - Caper Relish.....	\$50
Fresh Shucked Oysters on the 1/2 Shell - Spicy Cocktail Sauce.....	\$40
Seared Ahi Tuna (Seasonal) - Wasabi, Pickled Ginger, Soy Sauce.....	\$55
Colossal Shrimp Cocktail - Spicy Cocktail and Comeback.....	\$105
Tomato Bruschetta - Herb Goat Cheese, Crispy Crostini.....	\$38

HOT

Baked Stuffed Oysters.....	\$70
Edamame Dumplings- Ginger Soy Glaze.....	\$36
Seared Mini Crab Cakes (Seasonal) - Roasted Corn Relish, Comeback Sauce.....	\$105
Beef Skewers - Ginger Soy Glaze.....	\$60
Chicken Skewers- Alabama White BBQ Sauce.....	\$60
Crispy Lobster Fingers - Vanilla Bean Honey Mustard Sauce.....	\$185
Spicy Shrimp - BBQ Butter Sauce.....	\$70
Peking Duck Spring Rolls- Ginger Soy Glaze.....	\$96

A Carving Station can also be added to any Heavy Appetizer Reception.

Cocktail & Hors d' Oeuvres menu are available in the private rooms only.

Minimum dollar amount required for private dining room.

Tax and gratuity are not included in the above prices.



THE GRAND MARLIN OF PANAMA CITY BEACH DINNER BANQUET PACKAGES

Entrees are served with whipped potatoes and seasonal vegetables. All proteins are cooked at the same temperature.

Add on a cup of Gumbo to any package for \$7.50 per person.

THREE-COURSE DINNERS

~ \$40 PER PERSON ~

Field Green Salad - Balsamic Vinaigrette, Shaved Parmesan

Chicken Picatta - Brown Butter, Crispy Capers
Grilled Salmon - Caramelized House Rub, Lemon Butter Sauce
Top Sirloin Steak - Blue Cheese Butter, Balsamic Reduction

~ \$50 PER PERSON ~

Field Green Salad - Balsamic Vinaigrette, Shaved Parmesan
or Caesar Salad - House-made Caesar Dressing (Host Chooses One)

Shrimp Brochette - Salsa Verde Sauce
Grilled Market Fish - Shrimp Scampi Sauce
Filet Mignon - Béarnaise Sauce

~ \$60 PER PERSON ~

Field Green Salad - Balsamic Vinaigrette, Shaved Parmesan
or Caesar Salad - House-made Caesar Dressing (Host Chooses One)

Grilled Lobster Tail - Key Lime Butter Sauce
Grouper Picatta - Parmesan Crusted, Crispy Capers, Brown Butter
Filet Mignon Oscar - Sautéed Lump Crab Meat, Béarnaise Sauce

~ \$80 PER PERSON ~

Field Green Salad - Balsamic Vinaigrette, Shaved Parmesan
or Caesar Salad - House-made Caesar Dressing (Host Chooses One)

8oz Filet and Maryland Style Crab Cake- Roasted Corn Relish, Creole Mustard Butter
Grouper Oscar – Sautéed Lump Crab Meat, Béarnaise Sauce

DESSERT

(Host Chooses Two)

Key Lime Pie, New York Style Cheesecake, Chocolate Raspberry Torte
Choice of 1 salad and 2 desserts for the entire party, parties up to 50 guests select 3 entrees,
50-75 guests select 2 entrees, and parties over 75 guests select 1 entree. Tax and gratuity are
not included in above prices. Prices are subject to change without notice.



BANQUET WINE LIST

This list represents a cross-section of our wine list.

CHARDONNAY

Cambria, Santa Maria Valley, California.....	40
Miner, Napa Valley, California	67
Cakebread, Napa Valley, California	90
Pahlmeyer, Napa Valley, California (Reserve List)	135

SAUVIGNON BLANC

Mohua, Marlborough, New Zealand.....	35
Peju, Napa Valley, California	43
Cloudy Bay, Marlborough, New Zealand	68

ALTERNATIVE WHITE WINES

Martin Codax, Albarino, Spain	36
King Estate, Pinot Gris, Oregon.....	45
Conundrum, Rutherford, California.....	45
Schloss Vollrads, Spatlese, Riesling, Germany.....	48

CABERNET SAUVIGNON

Silver Palm, North Coast, California.....	44
Simi, Alexander Valley, California	50
St Supery, Napa Valley, California.....	71
Frog's Leap, Napa Valley, California	95
Caymus, Napa Valley, California (Reserve List)	150

PINOT NOIR & MERLOT

Meiomi, Pinot Noir, Central Coast, California	43
Belle Glos, Pinot Noir, Las Alturas, Central Coast, California	72
Mercer, Merlot, Columbia, Washington.....	52
Freemark Abbey, Merlot, Napa Valley, California	68

ALTERNATIVE RED WINES

Cline, Cashmere, GSM.....	44
Thomas Goss, Shiraz, McLaren Vale, Australia.....	43
Prisoner, Red Blend, Napa Valley, California.....	85

CHAMPAGNE AND SPARKLING WINES

Piper Sonoma, Brut, Sonoma, California.....	40
Adami Garbel, Prosecco, Italy.....	45
Annalisa, Moscato di Asti, Piedmont, Italy	32
Ruinart, Champagne, Brut or Brut Rose, Reims, France (Reserve List)	115/125

Prices are subject to change without notice.



PRIVATE DINING BAR

Bar Pricing is based on Consumption per Drink

Domestic Bottle Beer & Imported Bottle Beer

Miller Lite, Budweiser, Bud Light, Coors Light, Corona, Corona Light, Michelob Ultra,
Redbridge Lager, Cidre by Stella, Truck Stop Honey Brown, Blue Moon,
Heineken, Founders Porter, Becks non-alcohol

Wine by the Glass

SPARKLING

Piper Sonoma Brut, Sonoma, California
La Marca Prosecco, Veneto, Italy 187ml
Veuve du Vernay Brut Rose, France

CHARDONNAY

Creme de Lys, Sonoma, California
Cambria, Santa Maria Valley, California
Canyon Road, California
Chalk Hill, Sonoma Coast, California

SAUVIGNON BLANC

Sterling, Napa, California
Mohua, Marlborough, New Zealand
Kim Crawford, Marlborough, New Zealand

ALTERNATIVE WHITES

Riff, Pinot Grigio, Delle Venezie, Italy
King Estate, Pinot Gris, Oregon
Pacific Bay, White Zinfandel, California
Valckenberg, Madonna, Riesling, Germany
Canyon Road, Pinot Grigio, California

PINOT NOIR

Meiomi, Central Coast, CA
Canyon Road, California
Belle Glos, Las Alturas, CA

CABERNET SAUVIGNON

Avalon, California
Simi, Alexander Valley, CA
Canyon Road, California
Silver Palm, California

MERLOT

Fox Brook, California
Murphy-Goode, California
Decoy, Merlot-Cabernet

SPICY REDS

OZV, Zinfandel, CA
Thomas Goss, Shiraz, AU
Gouguenheim, Malbec, AR
Ruffino, Chianti, Italy
St Cosme, Cotes du Rhone

Call Brand Liquors & Premium Brand Liquors

CALL BRAND LIQUOR

Absolut, Stolli, Ketel One
Tanqueray, Beefeaters
Quervo, Milagro
Bacardi, Cruzan
Dewar's, Glen Levit, J&B
Jack Daniels, Jim Beam, Crown Royal

PREMIUM BRAND LIQUOR

Grey Goose, Chopin, Tito's
Bombay, Hendricks's
Patron, Don Julio
Pusser's, Gosling
Glenmorangie, McCallan
Woodford, Makers Mark

Add a Private Bar in your Room \$150.00 set up fee

Beer, Wine, and Liquor are example products and can change without notice.



SPECIAL FUNCTIONS

RENTAL OF THE RESTAURANT & NORTH DROP DINING ROOM

Private restaurant events up to 350 guests can be accommodated in the entire restaurant or groups up to 120 guests can be accommodated upstairs in the North Drop Bar Dining area; both options will have a food and beverage minimum sales amount to be set by the Operating Partner. The sales minimum does not include taxes and gratuity. If the party does not meet the set sales minimum the price difference will be charged as a restaurant fee. An Initial deposit set by the Operating Partner is required to reserve the date of your party. Cancellation must be made at least 45 days prior to the reservation date, or the set deposit will be considered forfeited and paid to The Grand Marlin of Panama City Beach, LLC. Any food or beverage items brought into The Grand Marlin must be pre-approved by the management of The Grand Marlin of Panama City Beach, LLC 15 days prior the event date.

RENTAL ITEMS

Our Banquet Coordinator can arrange for additional rental items for your event such as, chairs, tables, specialty linens, and audio visual equipment. These items will be charged to the guest and must be paid for in full by initial deposit.

DJ's and Live Music are allowed only with prior written approval and stated in The Grand Banquet Event Contract.

Other set up fees may apply for your function and will be discussed by your Banquet Coordinator.

RENTAL FEES

(Rental fees are not applied to the Food and Beverage Minimum.)