



# THE GRAND MARLIN

## Holiday Information and Special Function Guidelines

The Grand Marlin has private dining available for parties of up to 125 guests. The Grand Banquet Room is complete private dining and seats up to 100 guests and accommodates 125 for a cocktail reception. The Santa Rosa Room seats up to 60 guests, and The Club Room seats 10-30 guests; both dining rooms are semi-private\*\* dining. All of our rooms have a great view of the Santa Rosa Sound overlooking the Gulf Islands Natural Seashore. The minimum dollar amount to spend on food and beverage in the private and semi-private rooms is as follows: The Grand Banquet Room is \$4,000 Sunday-Thursday and \$5,000 on Friday or Saturday. The Santa Rosa Room is \$2,500 on weekdays and \$3,000 on weekends. The Club Room is \$1,500 on weekdays and \$2,000 on weekends. Any unmet amount will be charged as a room fee.

Evening seating times are flexible Sunday evening through Thursday evening. Seating times for Friday and Saturday evening are 5pm-8pm or 8:30-11:30pm. Seating times for lunch Monday through Saturday are 11 am to 1:30 pm or 2 pm to 4 pm. There may be an additional room fee if event exceeds the contracted time.

All dinner parties in the private rooms are required to dine from our Dinner Package menus, but we are also willing to create a custom menu for your group with a personal meeting with Executive Chef Josh Warner. A cocktail reception may be created from our enclosed hors d'oeuvres list.

A \$500 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.

All events are billed as one check only. All state and local taxes of 9% and a 20% service charge/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.

\*\*The Club and Santa Rosa Rooms are adjoining rooms separated by a floor to ceiling sound partition.

Photos: [www.thegrandmarlin.com](http://www.thegrandmarlin.com)  
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## BANQUET APPETIZERS

The Grand Dining Room ~ The Santa Rosa Dining Room ~ The Club Dining Room

### HOT SEAFOOD APPETIZER PLATTER

New Orleans Shrimp - BBQ Butter Sauce

Salt & Peppers Calamari - Habanero Lime Aioli

Seared Mini Lump Crab Cakes (Seasonal) - Roasted Corn Relish & Remoulade Sauce

Baked Oysters - Rockefeller Style

\$65 Per Platter Serves 4-6 Guests

### CHILLED SEAFOOD APPETIZER PLATTER

Colossal Shrimp Cocktail - Cocktail & Remoulade Sauce

Oysters on the 1/2 Shell - Spicy Cocktail Sauce

Tuna Poke

\$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 Sauce.....	\$105
Tomato Bruschetta - Herb Goat Cheese, Crispy Crostini.....	\$38
Olive Tapenade - Crispy Crostini .....	\$38

#### HOT

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

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

Cocktail & Hors d' Oeuvres parties are available in the banquet rooms.

Minimum dollar amount required for private dining room.

Tax and gratuity are not included in the above prices.



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# THE GRAND MARLIN LUNCH BANQUET PACKAGES

The Grand Dining Room ~ The Santa Rosa Dining Room ~ The Club Dining Room

Your selection is printed on a personalized menu for your guests to select from that day. Entrees, with the exception of the Caesar Salad, are served with whipped potatoes and seasonal vegetables. All proteins are cooked at the same temperature.

## **\$20.95 PER PERSON**

**Field Green Salad - Balsamic Vinaigrette, Shaved Parmesan**

**Grilled Salmon - Caramelized House Rub, Lemon Butter Sauce**

**Top Sirloin Steak - Blue Cheese Butter, Balsamic Reduction**

**Grilled Chicken Caesar Salad - Served with a Cup of Gumbo Instead of Field Greens**

## **\$26.95 PER PERSON**

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

**Grilled Market Fish - Shrimp Scampi Sauce**

**Top Sirloin Steak - Bearnaise Sauce**

**Chicken Picatta- Brown Butter, Crispy Capers**

## **CUP OF SOUP**

**(Host Chooses One)**

**Caribbean Conch Chowder \$6.50**

**or Seafood Gumbo \$7.50 per person**

## **DESSERT**

**Additional \$7 per person**

**(Host Chooses Two)**

**Key Lime Pie, New York Style Cheesecake, Chocolate Raspberry Torte**

## **BEVERAGES**

**Additional \$2.75 per person**

**Includes Coffee, Tea, or Soda**

**~Menu selection restrictions~ Parties of 15-50 guests select 3 entrees, 50-75 guests select 2 entrees, and parties over 75 guests select 1 entree. Minimum of 15 guests is required to order from the banquet menu. Tax and gratuity are not included in above prices.**



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# THE GRAND MARLIN DINNER BANQUET PACKAGES

The Grand Dining Room ~ The Santa Rosa Dining Room ~ The Club Dining Room

Your selection is printed on a personalized menu for your guests to select from that day.  
Entrees are served with whipped potatoes and seasonal vegetables.  
All proteins are cooked at the same temperature.

## THREE-COURSE PLATED DINNERS

~ \$40.50 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

~ \$50.50 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 - Bearnaise Sauce

~ \$60.50 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, Bearnaise Sauce

~ \$80.50 PER PERSON ~

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

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



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# THE GRAND MARLIN DINNER BANQUET PACKAGES

The Grand Dining Room ~ The Santa Rosa Dining Room ~ The Club Dining Room

## OPTIONAL ITEMS:

### CUP OF SOUP

(Host Chooses One)

Additional per person

Caribbean Conch Chowder \$6.50

or Seafood Gumbo \$7.50

## BEVERAGES

Additional \$2.75 per refillable beverage

Includes Coffee, Tea, or Soda

**Custom Parties can also be Created for any Event.**



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## PRIVATE DINING BAR PACKAGES

A Private Bar with a private bartender is recommended for bars of 25 guests or more  
\$75 Private Bartender fee is in addition to the Food & Beverage minimum.

### Bar Pricing Based on Consumption

Domestic Bottle Beer	\$3.75
Imported Bottle Beer	\$4.25
Wine by the Glass	\$6.50 & up
Call Brand Liquors	\$7.25 & up
Premium Brand Liquors	\$9.50 & up

(Based on Consumption, Prices are Per Drink)

#### Beer & House Wine

Miller Lite, Budweiser, Bud Light,

Coors Light, Corona, Corona Light, Michelob Ultra

Chardonnay, White Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon

#### Call Brands

Absolut Vodka, Tanqueray Gin,  
Bacardi Rum, Jack Daniels Whisky,  
Dewars Scotch, Cuervo Tequila

#### Premium Brands

Grey Goose Vodka, Bombay Gin,  
Cruzan Rum, Makers Mark Bourbon,  
Johnny Walker Scotch, Patron Tequila

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.

~Reserve Wine List Available upon Request ~ 2011-15 Wine Spectator Award Recipient~

### 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
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

Decoy, Merlot Cabernet Blend, Sonoma, California .....	54
Nugan Estate, 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

Tax and gratuity are not included in above prices.

Prices are subject to change without notice.



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# RECEPTIONS & SPECIAL FUNCTIONS

## RENTAL OF THE RESTAURANT

Large events up to 300 guests may take place in the restaurant with 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 to the guest check as a restaurant rental fee. Initial deposit set by the Operating Partner is required to reserve the date of your party. A cancellation must be made at least 45 days prior to the reservation time, or the set deposit will be considered forfeited and paid to The Grand Marlin Restaurant, LLC. Any food or beverage item brought into The Grand Marlin must be approved by the management of The Grand Marlin.

## FEES

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

Private Bar Set Up Fee ..... \$75  
Cake Fee ..... per person \$2.50

The Cake Fee includes set up, service, cutting and to go packaging.

## RENTAL ITEMS

The Banquet Coordinator can arrange for additional rental items for your event such as tents, 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 in The Grand Banquet Room and not permitted when there is live entertainment at The North Drop Bar.

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