



Private Dining Information

Welcome to The Grand Marlin, and thank you for considering our beautiful water front, award-winning venue to host your private event. We are thrilled to assist & host your special event. Providing the highest quality food and service on the Gulf Coast, we pride ourselves in creating an unforgettable experience.

Our venue accommodates formal sit down dinners, cocktail receptions, and buffet receptions.

We request that parties of 15 or more select from our private party menus.

The Grand Marlin is happy to accommodate any special food needs you may have, including vegetarians, vegans, and food allergies.

To begin your planning process please contact Natalie Liongson, Banquet & Event Coordinator, to set up a formal viewing of our private dining areas.

Photos: www.thegrandmarlin.com
Banquet Coordinator: Natalie Liongson
Phone 850.677.9238
Fax 850.677.9572
Email: nliongson@thegrandmarlin.com



The Grand Marlin Private Dining Rooms

The Grander Room

The Grander Room is complete private dining and seats up to 100 guests, while accomodates 125 guests for a cocktail reception. The Grand Room offers a private balcony, and floor to ceiling windows of the beautiful Santa Rosa Sound overlooking the Gulf Islands National Seashore. The Grand Room offers a 50 in. TV and 70 in. TV, both include HDMI and AppleTV capabilities. For programs and discussions there is also a podium with a microphone.

The food & beverage minimum (before tax and gratuities) is as follows: Sunday through Thursday \$3,000 and Friday or Saturday \$4,000. Evening seating times are flexible Sunday through Thursday. Seating times for Friday and Saturday are 5pm-8pm or 8:30pm-11:30pm.

The Santa Rosa Room

The Santa Rosa Room seats up to 65 guests, with standing room for 70 guests. The Santa Rosa Room offers a private balcony, and floor to ceiling windows overlooking the beautiful Santa Rosa Sound and the Gulf Islands National Seashore. The Santa Rosa Room offers a 50 in. TV with HDMI and AppleTV capabilities.

The food & beverage minimum (before tax and gratuity) is as follows: Sunday through Thursday \$2,000 and Friday or Saturday \$2,500. Evening seating times are flexible Sunday through Thursday. Seating times for Friday and Saturday are 5pm-8pm or 8:30pm-11:30pm. Seating times for lunch are flexible Monday through Saturday.

The Club Room

For a more intimate experience The Club Room seats up to 35 guests, with standing room for up to 40 guests. The Club Room features a 70 in. television with audio visual connections including HDMI and AppleTV capabilities. For programs and discussions there is also a podium with a microphone.

The food & bevergae minimum (before tax and gratuity) is as follows: Sunday through Thursday \$1,000 and Friday or Saturday \$1,500. Evening seating times are flexible Sunday through Thursday. Seating times for Friday and Saturday are 5pm-8pm or 8:30pm-11:30pm. Seating times for lunch are flexible Monday through Saturday.

If our private dining rooms do not fit your needs, we are happy to assist in making a reservation for our Main Dining Room or North Drop patio.

Complimentary WiFi throughout establishment.



Private Party Appetizers

Tax and gratuity are not included in the prices
Each platter is recommended to serve 4-6 guests

HOT SEAFOOD APPETIZER PLATTER

New Orleans Shrimp - BBQ Butter Sauce
Salt & Peppers Calamari - Habanero Lime Aioli
Seared Mini Crab Cakes (Seasonal) - Roasted Corn Relish & Remoulade Sauce
Baked Oysters - Rockefeller Style
\$65 Per Platter

CHILLED SEAFOOD APPETIZER PLATTER

Colossal Shrimp Cocktail - Comeback Sauce
Oysters on the 1/2 Shell - Spicy Cocktail Sauce
Tuna Poke
\$65 Per Platter

We recommend 3-5 pieces for each guest.
All items are priced per 30 pieces

COLD HORS d'OEUVRES

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

HOT HORS d'OEUVRES

Baked Stuffed Oysters - Choice of Rockefeller, BBQd, Casino	\$70
Edamame Dumplings- Ginger Soy Glaze	\$36
Seared Mini Crab Cakes (Seasonal) - Roasted Corn Relish, Remoulade	\$105
Beef Skewers - Sesame Seeds, Ginger Soy Glaze	\$60
Chicken Skewers - AL White BBQ Sauce	\$60 GF
Crispy Lobster Fingers - Vanilla Bean Honey Mustard Sauce	\$185
Spicy Shrimp - BBQ Butter Sauce	\$60
Peking Duck Spring Rolls- Ginger Soy Glaze	\$96

Cocktail receptions can be composed with the Hors d' Oeuvres list

Desserts available for Cocktail Receptions upon request



THE GRAND MARLIN LUNCH BANQUET PACKAGES

Entrees, with the exception of the Caesar Salad, are served with whipped potatoes and seasonal vegetables.
We request all proteins are cooked at the same temperature.

\$21 PER PERSON

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

Grilled Salmon - Caramelized House Rub, Lemon Butter Sauce

Top Sirloin Steak - Blue Cheese Butter, Balsamic Reduction

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

\$27 PER PERSON

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

Grilled Market Fish - Shrimp Scampi Sauce **GF**

Top Sirloin Steak - Bearnaise Sauce **GF**

Chicken Piccata - Parmesan Crusted, Brown Butter, Crispy Capers

CUP OF SOUP

(Host Chooses One)

Additional Per Person

Seafood Gumbo \$7.50

or Seasonal Soup

DESSERT

Additional \$7.50 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.

Tax and gratuity are not included in above prices.

Prices are subject to change without notice.



THE GRAND MARLIN DINNER BANQUET PACKAGES

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

THREE-COURSE PLATED DINNERS

\$40.50 PER PERSON

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

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

\$50.50 PER PERSON

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

Shrimp Brochette - Salsa Verde Sauce *GF*
Grilled Market Fish - Shrimp Scampi Sauce *GF*
Filet Mignon - Bearnaise Sauce *GF*

\$60.50 PER PERSON

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

Grilled Lobster Tail - Key Lime Butter Sauce *GF*
Grouper Piccata - Parmesan Crusted, Crispy Capers, Brown Butter
Filet Mignon Oscar - Sauteed Lump Crab Meat, Bearnaise Sauce *GF*

\$80.50 PER PERSON

Field Green Salad - Balsamic Vinaigrette, Shaved Parmesan *GF*
or Kale 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 - Sauteed 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.



THE GRAND MARLIN PRIVATE DINING PACKET

OPTIONAL ITEMS:

CUP OF SOUP

(Host Chooses One)
Additional per person

Seafood Gumbo \$7.50
or Seasonal Soup

REFILLABLE BEVERAGES

Sodas, Ice Teas	\$2.75
Coffee (Regular/Decaf)	\$2.75
Hot Tea	\$2.75

BOTTLED WATER

Flat - Aqua Panna	\$3.29
Sparkling - San Pellegrino	\$3.29



PRIVATE DINING BAR PACKAGES

With our award-winning wine list and full service bar selection you can customize your private bar to you and your guests desire.

**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 Bottled Beer	\$4.00
Imported Bottled Beer	\$4.50 & up
Wine by the Glass	\$8.00 & up
Call Brand Liquors	\$7.25 & up
Premium Brand Liquors	\$9.50 & up

(Based on Consumption, Prices are Per Drink)

Call Brands

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

Premium Brands

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

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BANQUET WINE LIST

This list represents a cross-section of our wine list.
~2011-2017 Wine Spectator Award Recipient~

CHARDONNAY

Cambria, Santa Maria Valley, California	40
Miner, Napa Valley, California	67
Cakebread, Napa Valley, California	90

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

J.Lohr, Seven Oaks, Paso Robles, California	40
Silver Palm, North Coast, California	44
Simi, Alexander Valley, California	50

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

Cinema, Director's Cut, Sonoma, California	56
Penfolds, 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
Oceano, Moscato, Piedmont, Italy	35
Ruinart, Champagne, Brut or Brut Rose, Reims, France (Reserve List)	115/125

Full Wine List & Reserve Wine List are available upon request.

**Tax and gratuity are not included in above prices.
Prices are subject to change.**



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 & Bartender 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 specialty linens, chairs, tables, 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.