



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.

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 Veroneau, Banquet & Event Coordinator, to set up a formal viewing of our private dining areas.

Photos: www.thegrandmarlin.com
Banquet Coordinator: Natalie Veroneau
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 120 guests for a cocktail reception. The Grander 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.

The food & beverage minimum (before tax and gratuities) is as follows:

Sunday through Thursday \$3,000 - With flexible seating times

Friday or Saturday \$4,000 - 5pm-8pm

Seating times for lunch are flexible Monday through Saturday.

The Santa Rosa Room

The Santa Rosa Room seats up to 55 guests, with standing room for 65 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 - With flexible seating times

Friday or Saturday \$2,500 - 5pm-8pm.

Seating times for lunch are flexible Monday through Saturday.

The Club Room

For a more intimate experience The Club Room seats up to 30 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.

The food & bevergae minimum (before tax and gratuity) is as follows:

Sunday through Thursday \$1,000 - With flexible seating times

Friday or Saturday \$1,500 - 5pm-8pm.

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
\$70 Per Platter

CHILLED SEAFOOD APPETIZER PLATTER

Colossal Shrimp Cocktail - Comeback Sauce
Oysters on the 1/2 Shell - Spicy Cocktail Sauce
Tuna Poke
\$85 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	\$65	
Fresh Shucked Oysters on the 1/2 Shell	\$60	GF
Colossal Shrimp Cocktail - Spicy Cocktail Sauce, Comeback Sauce	\$105	GF
Tomato Bruschetta - Herb Goat Cheese, Crispy Crostini	\$45	
Mini Ahi Tuna Poke Crackers - Avocado, Chili Oil, Macadamias.....	\$95	

HOT HORS d'OEUVRES

Baked Stuffed Oysters - Choice of Rockefeller, BBQd	\$90
Edamame Dumplings - Ginger Soy Glaze	\$40
Seared Mini Crab Cakes (Seasonal) - Roasted Corn Relish, Remoulade	\$105
Beef Skewers - Sesame Seeds, Ginger Soy Glaze	\$60
Buffalo Chicken Spring Rolls - Blue Cheese Dipping Sauce.....	\$75
Crispy Lobster Fingers - Vanilla Bean Honey Mustard Sauce	\$195
Spicy Shrimp - BBQ Butter Sauce	\$65
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 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

\$55 PER PERSON

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

Chicken Piccata - Parmesan Crusted, Brown Butter, Crispy Capers
Grilled Market Fish - Creole Mustard Butter Sauce ^{GF}
Filet Mignon - Bearnaise Sauce ^{GF}

\$65 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}

DESSERT

(Host Chooses Two)

Key Lime Pie, New York Style Cheesecake, Chocolate Torte

~ Menu Selection Restrictions ~

*Parties up to 50 guests select 3 entrees,
50-75 guests select 2 entrees, & parties over 75 guests select 1 entree.
Parties of 60 or more receive 1 dessert choice.*

Tax and gratuity are not included in above prices.

Prices are subject to change without notice.



THE GRAND MARLIN PRIVATE DINING PACKET

OPTIONAL ADD ONS

CUP OF SOUP

(Host Chooses One)
Additional per person

Seafood Gumbo \$8
or Seasonal Soup

REFILLABLE BEVERAGES

Sodas, Ice Teas	\$3.15
Coffee (Regular/Decaf)	\$3.25
Hot Tea	\$3.15

BOTTLED WATER

Flat - Aqua Panna	\$4.50
Sparkling - San Pellegrino	\$4.50



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	\$4.25
Imported Bottled Beer	\$5-\$6
House Wines by The Glass.....	\$8-\$9
Premium Wine by the Glass	\$11 & up
Call Brand Liquors	\$8.50 & up
Premium Brand Liquors	\$10.00 & up

(Based on Consumption, Prices are Per Drink)

Call Brands

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

Premium Brands

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

*Liquors are subject to change based on availability
and if needed will be substituted with a comparable replacement*

**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.

2011-2021 Wine Spectator Award Recipient

CHARDONNAY

Cambria, Santa Maria Valley, California	52
Miner, Napa Valley, California	77
Cakebread, Napa Valley, California	95

SAUVIGNON BLANC

Mohua, Marlborough, New Zealand	35
Silverado, Yountville, California	50
Cloudy Bay, Marlborough, New Zealand	75

ALTERNATIVE WHITE WINES

Martin Codax, Albarino, Spain.....	36
Ca Montini, Pinot Grigio, Italy	40
Conundrum, Rutherford, California.....	45
Schloss Vollrads, Spatlese, Riesling, Germany	90

CABERNET SAUVIGNON

J.Lohr, Seven Oaks, Paso Robles, California	42
Silver Palm, North Coast, California	50
Simi, Alexander Valley, California	60

PINOT NOIR & MERLOT

Meiomi, Pinot Noir, Central Coast, California	56
Belle Glos, Pinot Noir, Las Alturas, California.....	80
Napa Cellars, Napa Valley, California	44

ALTERNATIVE RED WINES

Terrazas, Malbec, Argentina	44
Penfolds, Shiraz, McLaren Vale, Australia	43
Prisoner, Red Blend, Napa Valley, California	95

CHAMPAGNE AND SPARKLING WINES

Piper Sonoma, Brut, Sonoma, California	55
Adami Garbel, Prosecco, Italy	56
Mia Dolce, Moscato, Piedmont, IT	36

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

Tax and gratuity are not included in above prices.

Prices are subject to change.