



Private Dining Guide

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

SEATED: 100 **STANDING:** 120
A/V includes: 50" TV & 70" TV

Food & beverage minimum:
Sunday through Thursday \$4,000
Friday or Saturday \$5,000 from 5pm-8pm



The Santa Rosa Room

SEATED: 55 **STANDING:** 65
A/V includes: 50" TV

Food & beverage minimum:
Sunday through Thursday \$2,500
Friday or Saturday \$3,000 from 5pm-8pm

The Club Room

SEATED: 30 **STANDING:** 40
A/V includes: 70" TV

Food & beverage minimum:
Sunday through Thursday \$1,500
Friday or Saturday \$2,000 from 5pm-8pm



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 for up to 20 guests.

Complimentary WiFi throughout establishment.



About The Grand Marlin Private Event Spaces

Booking

To book your event, we require a signed contract & credit card number to be kept on file. Once these two are completed, your event is confirmed.

Payment

All final items are required to be paid on one payment at the conclusion of the event. We regret that we are not able to accept personal or company checks.

Decor

The Grand Marlin provides white table linens, black napkins, candle votives, & presentation easels. Guests are welcome to bring their own decorations as well. No items are to be hung up on the walls without prior approval, if approval is given items must be hung up with Command strips.

Set up time will be coordinated in advance with our Banquet Coordinator.

The Grand Marlin has an ongoing business relationships with Fiore of Pensacola & Celebrations for custom florals. Please contact them directly to order; Fiore 850.469.1930
Celebrations 850.433.2022

Linens

Check with our coordinator for additional linen options.

Complimentary Printed Menus

The Grand Marlin creates custom menu cards at no additional charge. You may also add your own personalized message or company logo.

*Place cards available upon request

Menu

We request that you submit to us your menu selections at least two weeks prior to your event to ensure product availability.

Dietary Restrictions

We are happy to accommodate vegetarian, vegan, or any other dietary requests. Please inform us at the time when you are planning your menu.

Guarantee

A guest count must be confirmed seven (7) days prior to your event. This number will be considered your guarantee.

Audio Visual

The private dining rooms are equipped with a flat screen TV that has laptop hook up that is great for slide shows & presentations. Additional equipment can be coordinated for a rental fee.

Entertainment

All entertainment must be pre-approved by the Banquet Coordinator.

Parking

We offer complimentary self-parking.

Cancellation

Cancellations must be made 30 days prior to event date to avoid a cancellation fee. If cancelled within 30 days of event date a \$500 penalty will be applied.

Cake

While we do not provide cakes, however, you are welcome to bring in your own to celebrate your occasion. The Grand Marlin has an ongoing business relationship with Craft Bakery. Please contact them directly to order; Craft Bakery 850-332-2553



Shareable Appetizers

Perfect for an intimate group

HOT SEAFOOD APPETIZER PLATTER

New Orleans Shrimp - BBQ Beer Butter Sauce
Salt & Peppers Calamari - Habanero Lime Aioli
Seared Mini Crab Cakes - Roasted Corn Relish, Creole Mustard Butter
Baked Oysters - Rockefeller Style
\$70 Per Platter

CHILLED SEAFOOD APPETIZER PLATTER

Colossal Shrimp Cocktail - Spicy Cocktail Sauce ^{GF}
Raw Oysters on the 1/2 Shell - Spicy Cocktail Sauce ^{GF}
Tuna Poke - Avocado, Chili Oil, Lime Sea Salt, Toasted Macadamia
\$85 Per Platter

BLUE ANGEL CHIPS

House Chips, Statesboro Blue Cheese Sauce
\$14

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



Hors d'oeuvres

Perfect for cocktail hour or cocktail receptions.
We recommend 3-5 pieces for each guest.

30 pieces per order

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	\$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 Oysters Rockefeller - Creamed Spinach, Pernod, Bacon, Hollandaise	\$90	GF
Baked Oysters BBQ'd - Pepperjack, Garlic, BBQ Beer Butter	\$90	
Seared Mini Crab Cakes - Roasted Corn Relish, Creole Mustard Butter	\$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 Beer Butter Sauce	\$70	

Cocktail receptions can be composed with the Hors d' Oeuvres list
Desserts available for Cocktail Receptions upon request

Tax and gratuity are not included in the prices



THE GRAND MARLIN PRE-FIXED MENU PACKAGES

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

THREE-COURSE PLATED PACKAGES

\$55 PER PERSON

HOST TO CHOOSE:

Field Green Salad - Balsamic Vinaigrette, Shaved Parmesan **GF**
Kale Caesar Salad - House-made Caesar Dressing

GUEST CHOICE OF:

Chicken Piccata - Parmesan Crusted, Brown Butter, Crispy Capers
Grilled Market Fish - Creole Mustard White Wine Butter **GF**
Filet Mignon - Bearnaise Sauce **GF**

\$65 PER PERSON

HOST TO CHOOSE:

Field Green Salad - Balsamic Vinaigrette, Shaved Parmesan **GF**
Kale Caesar Salad - House-made Caesar Dressing

GUEST CHOICE OF:

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

GUEST CHOICE OF:

Chocolate Torte, Salted Caramel Cheesecake

OPTIONAL ADD ON

Seafood Gumbo \$9 or Seasonal Soup

~ Menu Selection Restrictions ~

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.



BEVERAGE INFORMATION

REFILLABLE BEVERAGES

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

With our 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 for Beer & Wine Bar

Bar Pricing Based on Consumption

Domestic Bottled Beer	\$4.50
Imported Bottled Beer	\$5.25-\$6.50
House Wines by The Glass.....	\$8-\$9
Premium Wine by the Glass	\$11 & up
Call Brand Liquors	\$8.50 & up
Premium Brand Liquors	\$10 & up

Call Brands

Wheatley Vodka, Tanqueray Gin,
Bacardi Rum, Jack Daniels Whiskey,
Dewars Scotch, Cazadores Tequila

Premium Brands

Tito's Vodka, Bombay Sapphire Gin,
Cruzan Rum, Makers Mark Bourbon,
Johnny Walker Scotch, Don Julio Tequila

Tax and gratuity are not included in above prices.
Prices are subject to change without notice.

The Grand Marlin's Award Winning wine list is available for you to choose from or our in house Sommelier would be happy to help with selections.

