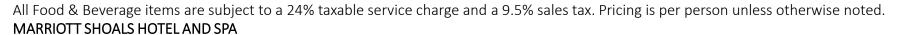


# Marriott Shoals Hotel and Spa Catering Menus

Updated January 2021 Valid until December 31, 2022

# Breakfast



# **Continental Breakfast**

All Breakfasts include juice, water, and coffee

~ 30 minute service time

## **Traditional Continental \$19**

Breakfast Bakery Goods including Danishes, muffins and bagels

Cream Cheese

**Sweet Cream Butter** 

**Fruit Preserves** 

Vanilla Yogurt with Housemade Granola Topping

Fresh Sliced Seasonal Fruit

#### **Additional Offerings:**

Add one for \$3

- Oatmeal with Whipped Butter and Brown Sugar
- Assorted Whole Fresh Fruit
- Aged White Cheddar Grits
- Sausage Gravy and Biscuits

#### Add one for \$4

- Fluffy Scrambled Eggs
- Smoked Bacon
- Alabama Conecuh Sausage
- Southeast Family Farms Ham
- Assorted Boxed Cereals with Chilled Milk



# Plated Breakfast

All Plated Breakfasts include juice, iced water, and coffee

~ One hour service time

# **Early Sunrise Breakfast \$23**

Fluffy Scrambled Eggs

**Buttermilk Biscuits** 

Choose one of each:

- Smoked Bacon OR Alabama Conecuh Sausage
- Aged White Cheddar Grits OR Breakfast Potatoes



# **Breakfast Buffet**

All Breakfast Buffets include juice, iced water, and coffee station

- ~ One hour service time
- ~ Setup fee of \$125 applies to all buffets under 30 people

#### **Traditional Scramble \$25**

Classic fluffy eggs, scrambled to perfection, with your choice of 2 starch and 2 meat options.

#### **Southern Scramble \$26**

Fluffy eggs mixed with Conecuh sausage, goat cheese, and served with fried green tomatoes, with your choice of 2 starch and 2 meat options.

#### **Omelet Station \$35**

Traditional Scramble as well as eggs made to order by attendant.

Guests choose from custom omelet ingredients, to include onion, tomato, mushrooms, bacon, chopped sausage, ham, spinach or cheese. Pre-select your choice of 2 starch and 2 meat sides from this page. One station required, per 40 people, and \$100 attendant fee applies per-station.

#### **Select Two Starch Options:**

- Breakfast Potatoes
- Aged White Cheddar Grits
- Freshly Sliced Seasonal Fruit
- Buttermilk Biscuits
- Housemade Sweet Potato Biscuits
- Fresh Bakery Goods

#### **Select Two Meat Options:**

- Smoked Bacon
- Sausage Patties
- Alabama Conecuh Sausage
- Sausage Gravy
- Southeast Family Farms Ham



# Coffee Breaks

All Food & Beverage items are subject to a 24% taxable service charge and a 9.5% sales tax. Pricing is per person unless otherwise noted. MARRIOTT SHOALS HOTEL AND SPA



# **Break Packages**

30 minute service time

## **Sweet Treats Break \$17**

Assorted Cookies, Brownies, and Chef's
Selection Bakery Item
Ice Cold Milk
Assorted Coca-Cola Products & Bottled Water
Freshly Brewed Coffee

## Fitness Break \$18

(50 person Minimum)

Chef's Choice of Smoothie Shots Vanilla Yogurt with Housemade Granola Granola Bars Vegetable Crudité with Dip Mixed Nuts Bottled Water and Freshly Brewed Coffee

## Savory & Sweet Break \$18

Chef's Selection of Cookies and Brownies Assorted Nuts & Popcorn Assorted Bagged Chips Individual Cartons of Regular & Chocolate Milk Assorted Coca-Cola Products & Bottled Water Freshly Brewed Coffee

# **Build Your Own Break Package \$34**

Your choice of break package in AM and package in PM



# A la Carte Coffee Break

Granola/Cereal Bars \* \$3/each

Bagels with Cream Cheese \$36/dozen

**Breakfast Bakery Goods** \$36/dozen

(Chef's selection of muffins and Danish)

\$7/person Freshly Sliced Fresh Fruit

\$30/pound Mixed Nuts

(Serves approximately 10 people per-pound)

**Assorted Cookies OR Brownies** \$33/dozen

**Breakfast Biscuit Sandwiches** \$38/dozen

(Sausage OR chicken OR ham biscuits, minimum of one dozen per meat type required)

Bagged Chips and Snacks \* \$3.50/each

Candy Bars \* \$3/each

Coke Products & Bottled Water \* \$3.75/each

Freshly Brewed Gourmet Coffee \$80/gallon

\$5/person Hot Tea Selection

Iced Sweet or Unsweet Tea,

Lemonade, or Punch

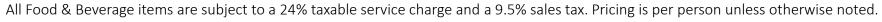
\$33/gallon

All Food & Beverage items are subject to a 24% taxable service charge and a 9.5% sales tax. Pricing is per person unless otherwise noted.



<sup>\*</sup> Indicates items sold, based on consumption

# Lunch





# Add Salad/Dessert to your Plated lunch

## **Lunch Salad - \$5 Per-Person**

#### Garden Salad

Mixed greens, cucumbers, cherry tomatoes, shredded carrots with buttermilk dressing and house vinaigrette

#### Strawberry Salad

Mixed greens, fresh strawberries and blueberries, blue cheese and spiced pecans with strawberry citrus vinaigrette

#### Spinach Salad

with Fresh Spinach, Heirloom Tomatoes, Crisp Bacon and Blue Cheese Vinaigrette served on the side

#### **Baby Iceberg Wedge**

Crisp bacon, red onions, heirloom tomatoes, buttermilk dressing and blue cheese crumbles

# **Lunch Dessert - \$5 Per-Person**

Salted caramel Crunch Cake

**Turtle Cheesecake** 

Bourbon Pecan Pie

New York Cheesecake

**Triple Chocolate Cake** 

Key Lime Pie

Blueberry Bread Pudding with Moonshine Sauce

Flourless Chocolate Torte



# **Grab-N-Go Sandwiches**

Served with gourmet chips, with chefs selection of whole fruit, a fresh chocolate chip cookie and choice of soft drink or bottled water

All sandwiches may be served as wraps, upon request Sandwiches may be served plated, upon request.

 $\sim$  When choosing more than one option, minimum 10 of each sandwich type is required, maximum of 3 choices

~ One hour service time

#### Southern Chicken Salad on Croissant \$24

Artisan lettuce and heirloom tomatoes

## **Roasted Turkey on Brioche \$24**

Sun-dried tomato & garlic aioli, smoked gouda & spinach

## Smoked Ham on Wheatberry \$24

Smoked bacon, aged cheddar, honey mustard, artisan lettuce and tomatoes

#### Italian Sub \$24

Salami, capicola, prosciutto, provolone, lettuce, red onions, tomatoes, pepper relish and Italian vinaigrette on a sub roll

#### **Marinated Sirloin Steak on Ciabatta \$24**

Fresh tomatoes, pesto mayo, spinach, and provolone

## Roasted Garlic Hummus on Sourdough \$24

Kalamata tapenade, tomatoes, feta cheese and grilled seasonal vegetables

### **Chilled Cubano on French Bread \$24**

Mojo-braised pork, sliced smoked ham, Swiss cheese, pickles and mustard



# **Grab-N-Go Salads**

All salads served with choice of soft drink or bottled water and bread service

- $\sim$  When choosing more than one option, minimum 10 of each salad type is required, maximum of 3 choices
- ~ One hour service time

# Southern Chicken Salad \$24

Creamy chicken salad with cranberries on a bed of sliced heirloom tomatoes and artisan lettuce, with a side of fruit salad with orange-vanilla glaze

# Kale Caesar \$24

Kale and romaine with crisp bacon, heirloom tomatoes, red onions, Parmesan and Caesar vinaigrette, topped with grilled chicken

# **Shoals Chef's Salad \$24**

Roasted turkey, Southeast Family Farms ham, Conecuh Sausage, crisp bacon, tomatoes, diced eggs and cheddar cheese, on a bed of Southern mixed greens with avocado-cucumber dressing

# Red, White & Bleu Salad \$24

Grilled chicken, fresh strawberries and blueberries, spiced pecans, bleu cheese, and strawberry vinaigrette on artisan lettuce



# Plated Lunch

All plated lunches served with iced tea, iced water, and bread service

- ~ One hour service time
- ~ Buffets are setup as self-serve
- ~ Please select one option for group

## **Marinated Chicken \$25**

Chicken breast served with caramelized onion mashed potatoes and roasted Brussels sprouts and topped with herbed beurre blanc

#### Chick Pea & Quinoa Cakes \$24

A blend of chick peas, quinoa and rice seared into a cake on almond milk and wild mushroom mashed potatoes with a roasted red pepper relish

## Shrimp & Grits \$29

Blackened shrimp in a rich tasso sauce over parmesan grits

Add a *Preset* Plated Salad, *Preset* Dessert for \$5 each, per-person See page 10 for options

Add coffee service to your plated meal

#### **Beef Bourguignon \$28**

Tender sliced beef and mushrooms braised in red wine and served over caramelized onion mashed potatoes and haricots verts

#### Pan-Seared Salmon \$28

Served with herbed jasmine rice, roasted garlic broccoli and lemon-caper beurre blanc



# **Lunch Buffets**

All lunch buffets served with iced tea, iced water, and self-serve coffee station

- ~ One hour service time
- ~ Buffets are setup as self-serve
- ~ Setup fee of \$125 applies to buffets under 30 people

## Baked Potato Bar \$28 lunch/\$36 dinner

Choose: Chefs Selection of Soup, or Garden Salad

Seasonal Fruit Salad

Salt-Crusted Baked Potatoes

Assorted Baked Potato Toppings, to include:

Butter, Sour Cream, Scallions, Cheddar Cheese, Crumbled Bacon, Sautéed Mushrooms, Caramelized Onions, Broccoli

Barbeque Pork OR Slow Roasted Shredded Chicken

Macadamia Nut Cookies and Double Fudge Brownies

## **Gourmet Burger Buffet \$35 lunch or dinner**

USDA Choice Beef Burgers

Turkey Burgers OR Black Bean Burgers

Choose 1 Salad (See Page 10) OR Chef's Soup of the Day

Classic Creamy Coleslaw with Shredded Carrots

Brown Sugar and Bacon Baked Beans

Chips

Pimento Cheese and Bacon Macaroni and Cheese

Cheddar, Provolone, Smoked Gouda, Havarti, and Pepper Jack Cheeses

**Assorted Gourmet Burger Buns** 

Assorted Burger Toppings, to include:

Artisan Lettuce, Tomato, Red Onion, pickles, condiments, Chili, Sautéed Mushrooms, Bacon, Caramelized Onions

Banana Pudding and Red Velvet Cake



# **Lunch Buffets**

All lunch buffets served with iced tea, iced water, and selfserve coffee station

## Grilled Cheese Buffet \$30 lunch/\$38 dinner

Southern Chopped Salad

**House Pasta Salad** 

Soup of the Day

Choose 3 of the following sandwich options:

- Brie with Caramelized Onion and Bacon
- Cheddar Cheese with Pulled Pork
- Spinach, Artichoke, Sundried Tomato, Mozzarella, and Turkey
- Bacon and Pimento Cheese
- Pastrami, Russian, Sauerkraut and Swiss on Rye

**Pre-Packaged Gourmet Chips** 

French Fries with Ketchup

Nutella and Banana Dessert Grilled Cheese

#### **Butcher Block Deli Buffet \$32 lunch/\$40 dinner**

Soup of the Day

Garden Salad with assorted dressings and toppings

Southeast Family Farms Ham, Herb Roasted Turkey, and Chef's Selection Accompanying Meat

Cheddar, Provolone, Havarti, Smoked Gouda, and Pepper Jack Cheeses

**Assorted Sandwich Rolls and Breads** 

Assorted Sandwich Toppings, to include:

Artisan Lettuce, Tomato, Red Onion, Pickles, Mustard, Mayonnaise

**Gourmet Potato Chips** 

Maple Bacon Blondies and White Chocolate Chunk Cookies



<sup>~</sup> One hour service time

<sup>~</sup> Buffets are setup as self-serve

<sup>~</sup> Setup fee of \$125 applies to all buffets under 30 people

# **Lunch Buffets**

All lunch buffets served with iced tea and iced water, and self-serve coffee station

- ~ One hour service time
- ~ Buffets are setup as self-serve
- ~ Setup fee of \$125 applies to all buffets under 30 people

#### **Shoals Lunch Buffet \$37**

Choice of One Salad

Assorted Breads and Rolls with sweet cream butter

Choice of Two Entrees

Choice of Three Sides

Chef's Selection Assorted Desserts

#### **Salad Options:**

- Garden Salad with mixed greens, cucumbers, cherry tomatoes, shredded carrots with buttermilk dressing & house vinaigrette
- Strawberry Salad with mixed greens, fresh strawberries and blueberries, blue cheese and spiced pecans with strawberry citrus vinaigrette
- House Pasta Salad with penne, Kalamata olives, sun-dried tomatoes, cucumbers, red onions, parmesan and mustard vinaigrette
- Baby Iceberg Wedge with crisp bacon, red onions, heirloom tomatoes, buttermilk dressing and blue cheese crumbles

#### **Entrée Options:**

- Boneless Buttermilk Fried Chicken
- Salmon with Pan Sauce
- Sundried Tomato and Mushroom Meatloaf with Sriracha BBQ
- Smoked Chicken with Alabama White Sauce
- · Roast Loin of Pork with Mushroom Demi-Glace
- Honey-Herb Glazed Roasted Chicken
- Fried Pork Chops with Conecuh Gravy

#### **Side Options:**

- Garlic-Rubbed Baked Yukon Potatoes
- Caramelized Mashed Potatoes
- Five Cheese Macaroni and Cheese
- Southern Green Beans
- Roasted Garlic Broccoli
- Southern Greens
- Braised Black-eyed Peas with Bacon
- Roasted Brussels Sprouts
- Balsamic Roasted Seasonal Vegetables
- Rosemary Roasted Red Potatoes
- Corn Mague Choux



# Dinner





# **Plated Dinners**

All plated dinners are served with iced tea, iced water, coffee and bread service

~One Hour Service Time

First Course: Choose one *preset* salad option

from this page

Second course: Choose one entrée option

(please see pages 19-21)

Third course: Choose dessert option

(please see page 22)

#### **Salad Options:**

#### Garden Salad

Mixed greens, cucumbers, cherry tomatoes, shredded carrots with buttermilk dressing and house vinaigrette

#### Strawberry Salad

Mixed greens, fresh strawberries and blueberries, blue cheese and spiced pecans with strawberry citrus vinaigrette

#### Spinach Salad

with Fresh Spinach, Heirloom Tomatoes, Crisp Bacon and Blue Cheese Vinaigrette served on the side

#### Baby Iceberg Wedge

Crisp bacon, red onions, heirloom tomatoes, buttermilk dressing and blue cheese crumbles



# Plated Dinner Entrées

All plated dinners are served with coffee, iced tea, iced water, and bread service

- ~ One hour service time
- ~ Please select one option for group

## **Beef and Pork**

#### **Beer Braised Short Rib \$48**

Jack O' Lantern Farms Grits, Nueske's bacon, roasted broccolini

#### **Herb Crusted Beef Tenderloin \$55**

Caramelized onion mashed Yukon Gold potatoes, cabernet Portobello mushrooms, roasted Brussels sprouts

## **New York Strip Steak \$51**

Boursin-buttermilk mashed potatoes, grilled asparagus, Bordelaise sauce

## **Center Cut Pork Chop \$44**

Moonshine Glaze, Sweet Potato Mash, Roasted Brussels Sprouts and Baby Carrots

## **Poultry**

#### Fried Chicken \$42

Braised Southern greens, twice-baked macaroni & cheese, Texas Pete honey glaze

#### Pan-Seared Chicken \$42

Caramelized onion mashed potatoes, roasted Brussels sprouts, herbed artichoke beurre blanc



# Plated Dinner Entrées

All plated dinners are served with coffee, iced tea, iced water, and bread service

- ~ One hour service time
- ~ Please select one option for group

### Vegetarian

## Chickpea & Quinoa Cakes \$39

Chickpeas, quinoa, rice, mirepoix, arugula, roasted red pepper relish

## Cauliflower Steak & Grilled Asparagus \$39

Baby Heirloom Tomatoes, Balsamic Glaze, Polenta Cake with Red and Yellow Ratatouille Stuffed Peppers with Tomato Couli

## Seafood

## **Chargrilled Salmon \$45**

Garlic herb rice, roasted vegetables, lemon-dill beurre blanc

#### **Blackened Seasonal Fish \$45**

Fried Jack-O-Lantern grits, roasted okra and heirloom tomatoes, crawfish etouffée



# Plated Dinner Entrées

All plated dinners are served with coffee, iced tea, iced water, and bread service

- ~ One hour service time
- ~ Choose one salad option (page 18), choose one dessert option (page 22)

#### **Duo Plates**

## Beef & Chicken \$70

Beef Tenderloin with Red Wine Reduction and Pan-Seared Chicken with Creole Mustard Beurre Blanc, Served with Boursin-buttermilk mashed potatoes and grilled asparagus

## **Surf & Turf \$72**

Petite Top Sirloin Steak and Jumbo Gulf Shrimp, Dauphonois Potatoes, French Green Beans and Baby Carrots



# **Plated Dinner Desserts**

- Salted caramel Crunch Cake
- Turtle Cheesecake
- Bourbon Pecan Pie
- New York Cheesecake
- Triple Chocolate Cake
- Key Lime Pie
- Blueberry Bread Pudding with Moonshine Sauce
- Flourless Chocolate Torte



# **Dinner Buffets**

All dinner buffets served with iced tea, iced water, and coffee station

~ One hour service time

~ Setup fee of \$125 applies to all buffets under 30 people

#### **Shoals Dinner Buffet**

Two Entrée: \$45

**Three Entrée: \$50** 

Assorted Dinner Rolls with sweet cream butter

**Pre-Mixed Salad Station** 

Choice of entrees

Choice of three sides

Chef's selection of two dessert options

#### **Entrée Selections:**

- Sundried Tomato and Mushroom Meatloaf with Sriracha BBQ
- Grilled Mahi with Chimichurri Sauce
- Fried Chicken with Green Tomato Jam & Texas Pete Honey
- Cajun Salmon Croquettes with Chipotle Remoulade
- Flat Iron Steak with Red Wine Demi Glace
- Smoked Chicken with Alabama White Sauce
- Singing River Beer-Braised Short Ribs with Pan Jus
- Honey-Herb Glazed Roasted Chicken
- · Grilled Chicken with Herbed Beurre Blanc
- Roast Loin of Pork with Mushroom Demi-Glace

#### **Side Selections:**

- Caramelized Onion Mashed Potatoes
- Garlic-Rubbed Baked Yukon Potatoes
- Salt Crusted Baked Potatoes with Sour Cream and Creamy Whipped Butter
- Roasted Brussels Sprouts with Bacon
- Five Cheese Cavatappi
- Garlic Butter Roasted Broccoli
- Southern Green Beans
- Grilled Asparagus
- Southern Greens with Pickled Onions
- Pimento Cheese and Bacon Mashed Potatoes
- Braised Black-eyed Peas with Bacon
- Sautéed Haricots Verts
- Balsamic Roasted Seasonal Vegetables
- Rosemary Roasted Red Potatoes
- Corn Maque Choux



# **Dinner Buffets**

All dinner buffets served with iced tea, iced water, and coffee station

#### **Alabama Coastal Buffet \$65**

Mixed Green Salad with Ranch and Balsamic

Sweet and Sour Coleslaw

**Baked Oysters Rockefeller** 

Shrimp Boil with Red Potatoes, Conecuh Sausage and Corn

Crab Cakes with Remoulade

Honey Pecan Glazed Chicken Breasts

Dirty Rice with Red Beans

**Broccoli Casserole** 

Turtle Cheesecake and Key Lime Pie

Add Bar Service, Featuring Our Signature Drink Creations!

## **Back Yard BBQ Buffet \$48**

Iceberg Salad with Carrots, Chopped Egg,

Cherry Tomatoes and Bacon, with Buttermilk Ranch Dressing

Loaded Baked Potato Salad

Black-eyed Pea Salad

Smoked Beef Brisket

Bourbon Peach Glazed Grilled Chicken

**BBQ Pork Ribs** 

Flame Roasted Corn on the Cob

Southern Green Beans

**Baked Beans** 

Jalapeno Cornbread

Chocolate Brownie Cake and Strawberry Shortcake



<sup>~</sup> One hour service time

<sup>~</sup> Setup fee of \$125 applies to all buffets under 30 people

# Receptions



# Reception Packages

Receptions include self-serve iced tea and iced water stations (Choose hot/cold items from page 27)

## **Basic Reception Package \$25 Per-Person**

4 items - 2 hot/2 cold \*60 minute service time

## **Light Reception Package \$30 Per-Person**

6 items - 3 hot/3 cold \*60 minute service time

## **Heavy Reception Package \$36 Per-Person**

8 items - 4 hot/4 cold \*60 minute service time

~ Add to Your Reception Package, See Pages 28-30



<sup>\*</sup>Items Will be Refreshed for Time Specified and Will be Removed After an Additional 30 Minutes

# Reception Selections

Receptions include self-serve iced tea and iced water stations **Per-piece pricing is shown below** 

#### **Cold Selections:**

- Select Cheese and Fresh Fruit Display \$9
- Prosciutto, Brie and Balsamic Cranberry Crostini \$4
- Black-Eyed Pea and Roasted Garlic Hummus with Pita Chips \$3
- Roasted Roma Tomato & Feta Bruschetta \$4
- Assorted Finger Sandwiches
  - Pimento cheese \$2
  - BLT \$2
  - Chicken Salad \$2
- Pimento Cheese and Candied Bacon on Cornbread Toast \$2
- Caramelized Onion, Bacon & goat cheese Tarts \$2
- Seared Ahi Tuna with Asian Slaw, Wasabi Crème Fraiche and Tobiko on Wonton Cracker\* \$5
- House-Smoked Salmon Flatbread with Lemon Cream Cheese, Capers and Pickled Onions\* \$5
- Deviled Eggs with Bacon & Chives \$4
- Goat Cheese and Pepper Jelly Crostini \$2

#### **Hot Selections:**

- Hand-Battered Chicken Tenders with Honey Mustard \$4
- Gulf Shrimp & Corn Fritters with Remoulade \$4
- Parmesan Shrimp & Crab Dip with Pita Chips\* \$7
- Pimento Cheese Arancini Balls \$4
- Sweet Potato & Chorizo Sausage Balls \$4
- Braised Short Rib Empanadas \$7
- Lamb Meatballs with Tzatziki\* \$7
- Vegetable Spring Rolls with Thai Chili Sauce \$5
- Mini Crab Cakes with chipotle remoulade \$6
- Beef Sliders
  - Truffle Mayo, Red Onion Jam, and Swiss Cheese \$6
  - Pimento Cheese and Bacon Jam \$6
- Smoked Chicken Sliders with Alabama White Sauce and Mustard Slaw \$6

#### \*Options marked with an asterisk count as two items for break packages

All Food & Beverage items are subject to a 24% taxable service charge and a 9.5% sales tax. Pricing is per person unless otherwise noted.



# Add to your reception package...

(Purchase of Reception Package Required, See Page 26)

# **Attended Reception Stations**

Receptions include self-serve iced tea and iced water stations \$150 attendant fee applies to all attended reception stations

## **Carving Station:**

Choice of meat freshly carved, served with freshly baked yeast rolls and chef-crafted sauces

Roasted Beef Tenderloin \$12

 Sauces to include: Au Jus, Shoals Steak Sauce, Horseradish Sauce, Caramelized Onion Jam

Herb Crusted Roasted New York Strip \$9

 Sauces to include: Au Jus, Shoals Steak Sauce, Horseradish Sauce, Caramelized Onion Jam

Brine & Hickory-Smoked Pork Tenderloin with Apple Chutney \$6

Bourbon-Glazed Cure 81 Ham \$6

Creole-style Hickory-Smoked Turkey Breast \$6

16-hour Smoked Beef Brisket with Bourbon & Molasses BBQ Sauce \$8



# Add to your reception package...

(Purchase of Reception Package Required, See Page 26)

# **Attended Reception Stations**

Receptions include self-serve iced tea and iced water stations \$150 attendant fee applies to all attended reception stations

## **Mashed Potato Bar \$8**

Creamy Mashed Potatoes, Red Skin Smashed Potatoes, Sweet Potatoes Soufflé, served in a Cosmo glass

Toppings: Scallions, Chive Sour Cream, whipped butter bacon, caramelized onion, sauté mushrooms, candied pecans & streusel crumb topping.

# **Shrimp & Grits Station \$12**

(One station required per 50 people)

Shrimp sautéed with tomatoes, okra, garlic, white wine, in Creole sauce. Served with Southern Stone Mill white cheese grits in a Cosmo glass

#### **Slider Station**

*Includes house chips* 

Choice of 2 Sliders \$8 Choice of 3 Sliders \$10

**Chorizo Sliders** 

Guacamole, pico de gallo, pepper jack cheese, chipotle remoulade

**Duo Angus Sliders** 

Pimento cheese, bacon jam, truffle mayo, red onion marmalade, Swiss cheese

Alabama Chicken Sliders

Smoked chicken, white bbg sauce, mustard slaw, bbg sauce

Pulled Pork Shoulder

Jalapeno cornbread, bourbon & molasses BBQ Sauce, apple fennel slaw

**Vegetarian Sliders** 

Toasted flatbread, roasted garlic hummus, Tzatziki sauce



# Add to your reception package...

(Purchase of Reception Package Required, See Page 26)

# **Attended Reception Stations**

Receptions include self-serve iced tea and iced water stations \$150 attendant fee applies to each attended reception stations

# **Dessert Bar \$10**

Choice of three of the following desserts:

- Chef's Assorted Crème Brulée
- Pots de Crème
- Chocolate Mousse
- Seasonal Tarts
- Vanilla Bean Panna Cotta
- Mini Tart to include (Lemon, Lime, or Vanilla Pastry Crème)

## **Bananas Foster Station \$9**

(One station required per 50 people)

Watch our attendants make flambéed bananas in a rum caramel sauce, served over vanilla bean ice cream

# Ice Cream Sundae Bar \$10

(One station required per 50 people)

Assorted ice creams with selection of toppings to include:

Hot fudge, housemade caramel sauce, sprinkles, chopped nuts, whipped cream



# **Bar Service Fees**

Add a Host or Cash bar to Your Event...

A bartender fee of \$100 will apply per bartender for service up to three hours. \$75 charge per-bartender will be added for each additional hour.

~ One bartender for each 100 people is required.

# **Beverage Pricing**

Liquor Beer and Wine

Call Brands \$7 – per drink Domestic Beer \$5 – per drink

Premium Brands \$8 – per drink Imported Beer \$6 – per drink

Luxury Brands \$10 – per drink House Wine \$8 glass – per drink/\$32 per bottle

Ask your event manager to upgrade your wine selection!



# **Beverage Selections**

# **Liquor Selections**

Jim Beam, Captain Morgan Original Spiced, Absolut, Crown Royal, Jose Cuervo, Maker's Mark, Tanqueray, Jack Daniels, Dewars, Bacardi, Malibu

## **Luxury Brands**

Available upon request

## **Signature Drinks**

Available upon request

#### **Beer Selections**

#### **Domestic Brands**

Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra, Yuengling

#### **Import Brands**

Heineken, Corona, Corona Light

**House Wine Selection** 

#### Reds

Pinot Noir, Merlot, Cabernet Sauvignon

#### Whites

Pinot Grigio, Riesling, Chardonnay, White Zinfandel

Specialty Wines – Varietals and pricing available upon request Champagne – Request brand availability



# Audio Visual

# Audio

#### MICROPHONES, LECTERNS, AND SPEAKERS

All microphone prices include patch fee to house sound.

Wired Microphone on Stand | \$60.00

Wired Table-Top Microphone on Stand | \$60.00

Wireless Lavaliere (Lapel) Microphone | \$150.00

Wireless Microphone on Stand | \$150.00

Tabletop Lectern with Wired Microphone | \$65.00

Standing Lectern with Wired Microphone | \$75.00

Plexiglas Standing Lectern with Wired Microphone | \$225.00

Portable Powered Speaker on Stand | \$100.00

#### **MIXERS**

4 Channel Audio Mixer with Necessary Cables & Support | \$75.00

6 Channel Audio Mixer with Necessary Cables & Support | \$100.00

12 Channel Audio Mixer with Necessary Cables & Support | \$150.00

#### **MISCELLANEOUS AUDIO**

CD Player | \$65.00

Konftel 300 Conference Phone with HD Sound | \$175.00

Yamaha Upright Piano | \$250.00 Per Day



# Video & Lighting

#### PROJECTORS AND SCREENS

Gobo Projector on Stand (includes one custom image) | \$150.00

4000 Lumen Standard Projector | \$300.00

6500 Lumen Standard Projector (non-HD) | \$400.00

LCD High Definition Projector | \$600.00

8' Wide Skirted Tripod Screen with Support | \$150.00

12' Wide Cradle Screen on Skirted Table with Support | \$175.00

9' x 12' Skirted Fastfold Screen with Support, Front or Rear Projection | \$200.00

High Definition 16 x 9 Format Screen with Support | \$350.00

#### **DIGITAL VIDEO**

DVD Player | \$50.00

50" Flat Panel Monitor on Rolling Cart | \$325.00

57" MondoPad Video Conferencing, White Boarding & Data Sharing System | \$500.00 Per Day

70" MondoPad Video Conferencing, White Boarding & Data Sharing System | \$750.00 Per Day

#### LIGHTING

LED Uplighting (Request Color List) | \$65.00

Moving LED Lights (per pair) | \$150.00



# Video & Audio Packages

#### **VIDEO PACKAGES**

Small Venue Bring Your Own Projector Package \$250 - Includes 8' Skirted Tripod Screen with Support, Projector Table, and Necessary Cables

Medium Venue Bring Your Own Projector Package \$300 - Includes 12' Skirted Tripod Screen with Support, Projector Table, and Necessary Cables

Large Venue Bring Your Own Projector Package \$350 - Includes 10' x 14' Skirted Fast Fold Screen, Projector Table, and Necessary Cables

Small Venue Projector Package \$425 - Includes 4000 Lumen LCD Projector and 8' Skirted Tripod Screen with Necessary Cables and Support

Medium Venue Projector Package \$550 - Includes 6500 Lumen LCD Projector and 12' Cradle Screen with Necessary Cables and Support

Large Venue Projector Package \$575 - Includes 6500 Lumen LCD Projector and 9' x 12' Skirted Fastfold Screen with Necessary Cables and Support

Wall-Mounted SD Large Venue Projector Package \$750 - Includes 6500 Lumen Ceiling-Mounted LCD Projector and 9' x 12' Wall-Mounted Fastfold Screen with Necessary Cables and Support

Wall-Mounted HD Large Venue Projector Package \$1,200 - Includes Ceiling-Mounted HD Projector and 6' x 10' 16x9 Format Wall-Mounted HD Screen with Necessary Cables and Support

#### **AUDIO PACKAGES**

Portable Sound Package \$275 - Includes 2 Speakers on Stands and 6 Channel Audio Mixer with Necessary Cables and Support

Upgraded Portable Sound Package \$425 - Includes 4 Speakers on Stands and 6 Channel Audio Mixer with Necessary Cables and Support



# Meeting Supplies & Setup

#### **COPIES AND PRINTING**

Single Sided Black and White Copies (per Page) | \$.20

Single Sided Color Copies (per Page) | \$.35

Double Sided Black & White Copies (per Page) | \$.40

Double Sided Color Copies (per Page) | \$.70

#### INTERNET ACCESS

Wired High Speed/Secure Internet Connection (one) | \$125.00

Wireless High Speed/Secure Internet Connection | See Price Breakdown Below

Number of	Superior	Simple
Participants	(Media Streaming, Media-Rich Mobile Apps and Large File Downloads)	(Email and Simple Web Browsing)
<25	\$50.00/Person (up to 8 Mbps)	\$15.95/Person (3 Mbps)
26-50	\$45.00/Person (12 Mbps)	\$12.95/Person (5 Mbps)
51-100	\$35.00/Person (22 Mbps)	\$10.95/Person (8 Mbps)

For 101+ Participants: We are happy to assess your large meetings to develop a customized solution.

Bandwidth ranges are for the entire group and not per person All pricing is exclusive of taxes and Service Charge

#### **EXHIBITS**

Exhibit Booth with Table, Pipe/Drape, 2 Chairs & Trash Can | Request Quote

Pipe & Drape | \$15 per foot, Request Quote and Color List

Power for Exhibit Booth | One-Time Fee of \$25.00 Per Booth

#### **ROOM SETUP**

12'x24' Standard Stage | \$150.00

15'x15' Standard Dance Floor (Parquet style) | \$150.00

Adjustable Tripod Easel - Black | \$20.00

Portable Dry Erase Board | \$50.00

Post-it Adhesive Flip Chart Pad Only (one) | \$30.00

Flip Chart Package (includes flip chart pad, stand, and markers) | \$50.00

#### LABOR FEES

Labor Fee: Setup | \$75 Per Hour

Labor Fee: AV Tech/Camera Operator | \$100 Per Hour

#### **TECHNOLOGY FEES**

Outside AV Allowance Fee | \$125 Per Room, Per Day Patch to House Sound Fee | \$50 Per Room, Per Day

All Audio Visual items are subject to a 24% service charge, which is taxable at 9.5% Audio Visual Items are also subject to a 4% Rental Tax MARRIOTT SHOALS HOTEL AND SPA



# **General Information**

Service Charge/Tax: As of October 2017, a 24% service charge will be applied to all food, beverage, and audio visual charges. Federal law mandates that all service charges are subject to sales tax, which is currently 9.5%. Room rental and audio visual fees are also taxed at the usage tax rate, which is currently 4%.

Meeting Space: Your Catering/Event Manager will work with you to provide the most appropriate room for your event. The number of expected guests determines room selections. The Hotel reserves the right to reassign the room to better accommodate your guests.

Food/Menus: We take pride in providing the finest-quality banquet food and service. Creativity is our specialty and we will be pleased to custom design menus to best suit your needs. Children's meals and special dietary meals will be accommodated, if requested in advance of your event. The Marriott Shoals Hotel and Spa is responsible for the quality and freshness of food service to our guests. Due to Health Department regulations, food may not be brought into the hotel nor taken off the premises after it has been prepared or served.

Function Guarantees: A final guarantee of attendance must be given to your Catering/Event Manager by Thursday, the week prior to your event date, so that product may be sourced. If a guarantee is not received, the expected contract number will become the guarantee. When a guarantee is given, the number provided will become the final guarantee, and is not subject to reduction. If the actual attendance exceeds the guaranteed number, additional charges per person will be added to the final bill. Banquet Event Orders must be signed by an authorized representative of the group and returned to the Events Department prior to the first function start date. Please ask your event manager when signed event orders and final guarantees are due for your group.

Alcohol/Beverage: The Marriott Shoals Hotel and Spa is the only licensed authority to sell and serve alcohol on the premises as governed by the Alabama Alcohol Beverage Control Board. Therefore, by law, alcohol is not permitted to be brought into the Hotel by outside vendors or individuals. The Hotel reserves the right to refuse service to any guest who appears to be underage, who is without legal identification, or who appears to be intoxicated. The Hotel reserves the right to request the removal of any alcoholic beverage brought into the Hotel Banquet Facilities. We support the "Designated Driver" program.

Seating Arrangements: The following seating styles are available: Classroom (Schoolroom), Theater, U-Shape, Conference Hollow Square and Round Tables. Round Tables of ten are our standard. Requests for Round Tables of eight will be honored with space permitting. Other table arrangements are available where equipment permits. If any major changes occur after the room has been set according the approved and signed Banquet Event Order, a minimum \$250.00 setup fee will apply.

# **General Information - Continued**

Audio Visual: Audio Visual equipment is available at competitive rates through our in-house Audio Visual Department. For guests who wish to bring along outside audio visual equipment, a \$100 per room per day utility fee will apply. Due to safety concerns and potential trip hazards, outside screens are not permitted inside the meeting space. "Bring your own projector packages" are available, which includes a screen and all necessary cables. In the interest of safety, all cables and/or cords must be secured to the floor.

Candles/Decor: Basic house centerpieces will be provided at no charge for plated and buffet meal functions. Custom centerpieces are available for a fee. The group is welcome to provide their own decorations and/or centerpieces. All candles must be securely supported on a substantial non-combustible base and the candle flame must be protected by glass.

Maintenance of Exits and Aisle Ways: All doors must have at least six feet of clearance and may not be blocked by tables, decorations or exhibit booths. Aisle ways must be at least 44 inches wide. Interior decorations such as draperies or tapestries cannot obscure or conceal exit doors or signs.

Outside Vendors: The Marriott Shoals Hotel and Spa, Conference Center or PCH Hotels is not responsible for injury or loss sustained on its property by service providers not directly employed by the hotel. Release of liability documentation must be provided by your group for any vendor who will supply goods and/or services to be used at any time during the course of your event. Please ask your Marriott Shoals Event Manager or refer to your hotel sales contract for more detailed information about required documentation.

Gambling: Gambling is not permitted in any area of the hotel. Charity casino events must be approved and monitored by a member of the Hotel Events or Catering Staff.

Smoking/Tobacco: The Marriott Shoals Hotel and Spa is a smoke free property. No tobacco products are to be used inside the hotel, the guestrooms or restaurants or inside any area of the Conference Center.

Environmental Conservation: Marriott Shoals Conference Center supports environmental conservation and we are happy to incorporate green practices into your event planning process wherever possible. Reusable glassware, recycled paper and pens are used as a standard. Recycling containers for your meeting space are available upon request. Organic and locally grown food items are offered in the menu section of this document or upon request for any of your meal functions.