



Welcome to The Grand Marlin of Panama City Beach. Thank you for considering our beautiful waterfront, award-winning venue to host your private event. We are thrilled to assist & host your special event. The Grand Marlin provides the highest quality food and service on the Gulf Coast; we pride ourselves in creating an unforgettable experience for our guests.

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 Danne' Delano, General Manager, to arrange a formal viewing of our private dining areas.

General Manager : Danne' Delano Phone 850.249.1500

Email : ddelano@thegrandmarlin.com



About The Grand Marlin Private Event Space

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 in one payment at the end of the event. We regret that we cannot accept personal or company checks.

Décor:

The Grand Marlin provides white table linens, black napkins, & presentation easels. Guests are welcome to bring their own decorations as well. No items are to be hung up or taped on the walls. No confetti, glitter or sand allowed.

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.

Parking:

We offer complimentary self-parking.

Dietary Restrictions:

We are happy to accommodate vegetarians, vegans, 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 slideshows & presentations. You will need to bring a laptop and an HDMI cable.

Cancellation:

Cancellations must be made 14 days prior to event date to avoid cancellation fee. If cancelled within 14 days of event date a \$500 penalty will be applied. In the event of a no show or day of cancellation there will be a full charge including tax and gratuity.

The Grand Marlin Private Dining Rooms

The Grander Room

SEATED: 80 **STANDING:** 75

A/V includes: 55" TV

Food & Beverage Minimum:

Sunday-Thursday: \$2500

Friday & Saturday: \$3500

Seating: 5:30 or earlier or 8:30 or later

The ST. Andrews Room

SEATED: 40 **STANDING:** 28

A/V includes: 55" TV

Food & Beverage Minimum:

Sunday-Thursday: \$1500

Friday & Saturday: \$2000

Seating: 5:30 or earlier or 8:30 or later

The A-Dock Room

SEATED: 40 **STANDING:** 28

A/V includes: 55" TV

Food & Beverage Minimum:

Sunday-Thursday: \$1500

Friday & Saturday: \$2000

Seating: 5:30 or earlier or 8:30 or later





The North Drop- Seated 100 Standing 120 F&B Minimum:
\$8000.00



Shareable Appetizers

Perfect for an intimate group of 20 or less. Each Platter Serves 4-6 people

HOT SEAFOOD APPETIZER PLATTER New Orleans Shrimp - BBQ Beer Butter Sauce Seared Mini Crab Cakes - Roasted Corn Relish, Creole Mustard Butter Baked Oysters - Rockefeller Style

\$80 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 Bechamel

\$15

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



Hors d'oeuvres

For plated dinners we recommend 3-5 pieces per person For heavy hors d'oeuvres receptions we recommend an average of 10 pieces per person

All priced to include 30 pieces per order

COLD HORS d'OEUVRES

Fresh Shucked Oysters on the 1/2 Shell	\$75	gf
Colossal Shrimp Cocktail - Spicy Cocktail Sauce	\$120	gf
Tomato Bruschetta - Herb Goat Cheese, Crispy Crostini	\$50	
Seared Ahi Tuna – Wasabi, Pickled Ginger, Soy Sauce	\$85	

HOT HORS d'OEUVRES

Baked Oysters Rockefeller - Creamed Spinach, Pernod, Bacon, Hollandaise	\$90
Baked Oysters BBQ'd - Pepperjack, Garlic, BBQ Beer Butter	\$90
Mini Crab Cakes - Roasted Corn Relish, Creole Mustard Butter	\$125
Beef Skewers - Sesame Seeds, Ginger Soy Glaze	\$70
Chicken Skewers- Alabama White Sauce-----	\$65
Edamame Dumplings- Ginger Soy Sauce -----	\$50
Crispy Lobster Fingers - Vanilla Bean Honey Mustard Sauce	\$270
Spicy Shrimp - BBQ Beer Butter Sauce	\$95

***If there is something you want that is not on this list, we can prepare and price the item for you.**

THE GRAND MARLIN

PREFIXE MENU PACKAGES

All Packages Include Salad & Dessert Course

SALAD

Host to select one of the following prior to the event

Field Green Salad - Balsamic Vinaigrette, Shaved Parmesan

Kale Caesar Salad - House-made Caesar Dressing **GF**

DESSERT

Guests select one of the following at the time of the event

Chocolate Torte, Salted Caramel Cheesecake **GF**

ENTRÉES

Entrées are served with whipped potatoes and seasonal vegetables.

All steaks prepared medium unless otherwise requested by the host in advance of the event

-----\$60 PER PERSON-----

Guests select one of the following at the time of the event

Chicken Piccata - Parmesan Crusted, Brown Butter, Crispy Capers

Chef's Fresh Grilled Market Fish - Creole Mustard White Wine Butter **GF**

6 oz. Filet Mignon - Béarnaise Sauce – *MKT Price* **GF**

-----\$70 PER PERSON-----

Guests select one of the following at the time of the event

Maryland Style Lump Crab Cakes - Creole Mustard White Wine Butter

TGM Grouper Piccata - Parmesan Crusted, Crispy Capers, Brown Butter

6 oz. Filet Mignon Oscar - Sautéed Lump Crab Meat, Béarnaise Sauce - *MKT Price*

-----\$85 PER PERSON-----

Surf & Turf - 8 oz. Filet with Maryland Lump Crabcake, Béarnaise Sauce - *MKT Price*

Grouper Oscar – Sautéed Lump Crab Meat, Béarnaise Sauce

OPTIONAL SOUP ADD ON
Seafood Gumbo or She-Crab Soup \$10.00

BEVERAGE OFFERINGS

BILLING OPTIONS

UPON CONSUMPTION:

Host selects brand/price level Drinks are billed to host, as ordered.
Consumption bar can be customized

CASH BAR:

Guests are responsible for beverages payment at the bar, as ordered.
Standard options offered. [Gratuity Included]

BAR SET UP FEES

PRIVATE SATELLITE BAR:

Set Up for your event of 25 guests or more
\$150 set up fee

PRIVATE CASH BAR:

Set Up for your event of 25 guests or more
\$150 set up fee