



Wedding Menus

OURWEDDING@HOTELEFFIE.COM • 850.267.6736

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WEDDING MENU

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Wedding Menus



THE PERFECT PLACE TO SAY "I DO" FROM THE BEACH TO THE BAY

Hotel Effie has created this wedding packet to assist in making your wedding dreams come true. From our romantic white beaches to elegant venues inside and out, we offer the perfect location for an unforgettable wedding.



Deluxe Cocktail Hour

Minimum of 100 guests

Price based on 12 pieces per guest

DISPLAYS

Imported & Domestic Cheeses, Garnished with Fresh & Dried Fruit, Assorted Gourmet Crackers
Chef's Selection of the Freshest Market Vegetables. Served with Buttermilk Ranch
Garlic Parmesan, French Onion Dips

HOT HORS D' OEUVRES

Choice of three, based on 4 pieces per person:

Coconut Shrimp, Orange- Horseradish Marmalade
Cheddar Cheese Stuffed Jalapeño Poppers, Chipotle Ranch
Mushroom Florentine
Spicy Chicken Quesadillas, Cilantro Crema
Bacon-Wrapped Shrimp
Spanakopita
Vegetable Spring Rolls, Sweet Soy-Ginger Dipping Sauce
Mini Homemade Meatballs, Zesty Marinara Sauce, Parmesan Cheese
Southern Fried Chicken Fingers, Honey Mustard Sauce

COLD CANAPÉS

Choice of three, based on 4 pieces per person:

Asparagus, Prosciutto Ham, Roasted Peppers on Crostini
Heirloom Tomato & Fresh Mozzarella Crostini, Torn Basil
Spicy Ancho Chicken, Avocado Crema on Cucumbers
Gorgonzola Cheese Mousse, Walnut Crostini
Spicy Shrimp Crostini, Red Pepper Aioli
Wasabi Tuna on Cucumber Sphere

Beverage Station to include:

Freshly Brewed Iced Tea
Iced Water & Freshly Brewed Coffee, Sandestin's Tea Selection

\$45 per guest



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À la Carte Hors d'Oeuvres

For Cocktail hour, Chef recommends 3 to 5 per guest, per hour.

For Dinner, Chef recommends 6 to 8 Hors d' Oeuvres per guest, per hour.

Hand passed or Display

100 piece Minimum

*CHEF FAVORITES

	per piece
*Spicy Ancho Chicken, Avocado Crema on Cucumbers	\$3.00
Heirloom Tomato & Fresh Mozzarella Crostini, Torn Basil	\$3.00
*Onion Comfiture, Herbed Goat Cheese & Olives Tart Shell	\$3.00
Granny Smith Apple, Bleu Cheese & Walnuts on Toast	\$3.00
*Wine Poached Pear & Almond Brie.....	\$3.00
*Jerk Chicken Salad Bouchée, Mango Salsa.....	\$3.00
Asparagus, Prosciutto Ham, Roasted Peppers on Crostini.....	\$3.00
Gorgonzola Cheese Mousse & Toasted Walnuts	\$3.00
Baby Mozzarella, Grape Tomato Skewers, Pesto Marinated.....	\$3.25
Prosciutto & Melon Canapé, Mascarpone Dijon Cream.....	\$3.50
Seasonal Fruit Kabobs, Greek Vanilla Yogurt.....	\$3.50
*Salmon Tartar Bouchée, Dill Crème Fraiche	\$3.75
Fig & Goat Cheese Mousse	\$3.75
Mini Smoked Salmon Canapé, Caviar & Dill Cream Cheese	\$4.00
Smoked Duck Breast, Lingonberry-Thyme Relish Crostini	\$4.00
*Spicy Shrimp Crostini, Red Pepper Aioli	\$4.00
California Roll, Wasabi Aioli.....	\$4.00
Carpaccio of Beef on Truffled Polenta Cake	\$4.00
*Spicy Tuna Tartare, Wakame Salad on Wonton Crisp	\$4.00
*Paprika Seared Beef Tenderloin, Onion Confit, Creamy Horseradish on Toasted Baguette	\$4.00
*Shrimp Cocktail Shooter, Horseradish, Cocktail Sauce.....	\$5.00



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À la Carte Hors d'Oeuvres

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For Dinner, Chef recommends 6 to 8 Hors d' Oeuvres per guest, per hour.

Hand Passed or Display under Heat Lamps

100 piece Minimum

*CHEF FAVORITES

	per piece
Greek Spanakopita	\$3.00
Cheddar Cheese Stuffed Jalapeño Poppers, Chipotle Ranch	\$3.00
Vegetable Spring Roll, Sweet Chili Dipping Sauce	\$3.00
*Mushroom Taleggio Arancini.....	\$3.00
Pork Potstickers, Sweet Chili Dipping Sauce	\$3.00
*Stuffed Mushroom Florentine, Gorgonzola Cream.....	\$3.25
*Lemongrass Chicken Dumpling, Soy Dipping Sauce.....	\$3.25
Mini Beef Kabobs, Peppercorn Sauce.....	\$3.50
Fried Mahi-Mahi Fingers, Creole Remoulade	\$3.50
*Conch Fritter, Mango Cajun Remoulade	\$3.50
*Spicy Chicken Quesadilla, Cilantro Crema	\$3.50
*Coconut Chicken Satay Skewers, Thai Peanut Sauce.....	\$3.50
BBQ Chicken Biscuit	\$3.75
Southern Fried Chicken Fingers, Honey Mustard.....	\$3.75
*Jerk Chicken Kabob, Mango- Habañero Glazed	\$3.75
*Chipotle Shrimp Mini Empanada	\$4.00
BBQ Pork Stuffed Corn Bread.....	\$4.00
*Mini Beef or Chicken Wellingtons.....	\$4.00
*Phyllo Wrapped Shrimp.....	\$4.00
Beef Teriyaki Skewers, Asian Mustard Sauce	\$4.00
*Coconut Shrimp, Orange-Horseradish Marmalade.....	\$4.00
*Scallop or Shrimp Wrapped in Bacon.....	\$4.00
*Signature Sandestin Miniature Crab Cakes, Creole Tartar Sauce	\$5.00
*Baby Lamb Chops, Honey-Mint Sauce	\$6.00



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Displays

COCKTAIL HOUR DISPLAYS

FRESH SEAFOOD ON ICE

Horseradish Cocktail & Cognac Sauce, Tabasco, Lemons & Crackers
(Mignonette & Fresh Horseradish for Oysters Selection)

Per 100 pieces

Jumbo Gulf Shrimp, 21/25, Peeled **\$495**
Chef Recommends 3 per guest

Jumbo Gulf Shrimp, 31/35, Peel n' Eat **\$450**
Chef Recommends 3 per guest

Oysters on the Half Shell **\$475**
Chef Recommends 2 per guest

Snow Crab Claws **\$450**
Chef Recommends 3 per guest

Jonah Crab Claws **\$475**
Chef Recommends 3 per guest

Florida Stone Claws **\$750**
Chef Recommends 3 per guest

SUSHI DISPLAY

Assorted Sushi & California Rolls Wasabi
Soy Sauce, Pickled Ginger

Based on 3 pieces per person

\$500 per display serves approximately 50 guests

\$800 per display serves approximately 100 guests

HAND-PASSED SUSHI

Assorted Sushi & California Rolls

Based on 3 pieces per person

Minimum of 30 Guests

\$12 per guest

SALMON

Two Whole Sides of Cedar Planked Smoked Salmon Fillet
Glazed with House Mustard
Basket of Fresh Market Greens, Lemon Vinaigrette

Serves approximately 75 guests

\$400 each

BAKED BRIE EN CROUTE

Puff Pastry-Wrapped Double Cream Brie
Baked Golden Brown & Warm Berry Compote

Serves approximately 75 guests

\$325 each

FROMAGE STATION

Deluxe Presentation of Imported & Domestic Cheeses
Garnished with Fresh & Dried Fruit
Assorted Gourmet Crackers & Toasted French Bread

\$14.95 per guest

FARMERS FRESH VEGETABLE

Chef's Selection of the Freshest Market Vegetables
Buttermilk Ranch, Garlic Parmesan, French Onion Dips
Assorted Crackers & Breadsticks

\$12 per guest

ANTIPASTI

Imported Cured Meats, Soft & Dry Cheeses, Local Seasonal
Vegetables, Marinated Olives, Warm Spinach & Artichoke Fondue
Flatbreads, Crostini & Breadsticks

\$16.95 per guest

FRESH FRUIT KABOB DISPLAY

Skewered Fresh Seasonal Fruit
Served with Honey Yogurt Dip & Whipped Cream

\$150 serves approximately 40 guests

\$250 serves approximately 75 guests

\$350 serves approximately 125 guests



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Butcher Block

Uniformed Chefs will carve the following selections:

Herb Roasted Beef Tenderloin

Merlot Jus, Truffle Dijon Mustard, Miniature Rolls **\$425**
Serves approximately 10-15 guests

Honey Glazed Oven-Roasted Turkey Breast

Cranberry Sauce, Giblet Sage Gravy, Miniature Rolls..... **\$345**
Serves approximately 30 guests

Roasted Prime Rib of Beef

Au Jus, Creamed Horseradish, Stone Ground Mustard, Miniature Rolls **\$550**
Serves approximately 30 guests

Jerk Brined Roasted Pork Loin

Chipotle BBQ Sauce, Miniature Rolls **\$350**
Serves approximately 30 guests

Pepper Crusted New York Strip

Brandy-Green Peppercorn Sauce, Miniature Rolls **\$495**
Serves approximately 30 guests

Southern Style House-Smoked Brisket

Signature Sandestin BBQ Sauce, Crispy Onion Straws, Mini Onion Rolls **\$375**
Serves approximately 30-40 guests

Roasted Herb Crusted Leg of Lamb

Rosemary Jus, Mint Jam, Miniature Rolls..... **\$450**
Serves approximately 30-40 guests

Sugar Cured Spiral Country Ham

Bourbon Honey Glazed, Grained Mustard, Southern Biscuits **\$340**
Serves approximately 50 guests

Rosemary Crusted Baron of Beef

Red Wine Sauce, Horseradish Creme, Miniature Rolls **\$950**
Serves approximately 150-175 guests

*Chef attendant's fee is **\$75** per station, per hour.*



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Action Stations

Choose from the following to complement your menu.

All stations require One Chef Attendant per 75 Guests at **\$75** per Attendant

GULF OYSTERS STATION

Fresh Gulf Oysters with Cocktail Sauce
Lemons, Saltine Crackers, Hot Sauce
Spicy Horseradish & Classic Mignonette

\$18 per guest

SANDESTIN'S AWARD-WINNING GUMBO FLAMBÉ STATION

Shrimp & Crawfish, Flambéed with
Jack Daniel's & Topped with White Rice

\$20 per guest

NEW ORLEANS BARBECUE SHRIMP SAUTÉ STATION

Large Gulf Shrimp Sautéed & Simmered in
New Orleans-Style Brown Butter Sauce
Served with Steamed Rice, Green Onions & French Bread

\$24 per guest

FROM THE SIDELINES STATION

Sliders: Blue Cheese Crusted Sirloin Burgers
Marinated Tomatoes, Pickled Red Onion

Southern Style Fried Chicken Slider
Honey Mustard & Sour Pickles

Pulled Pork Sliders, Whiskey BBQ Sauce

Fries: Seasoned, Curly & Tater Tots

Condiments: Sriracha Mayo, House-made Ketchup

\$25 per guest

SOUTHERN GRITS STATION

Creamy Anson Mill Stone Organic Grit "Cocktails"

Grits Selection: Farmhouse Cheddar Grits
Roasted Garlic & Herb Grits

Toppings: Red Wine Braised Short Ribs
Southern Tomato Okra Stew, Barbecued Shrimp

\$25 per guest

Substitute Mashed Potato for Grits

MEXICAN BITES STATION

Taco Bar to include:

Fried Corn Tortilla Chips, Hard Taco Shells, Flour Tortillas
Spiced Ground Beef, Adobo Marinated Grilled Chicken
Shredded Lettuce, Diced Tomato, Black Olives, Grilled Corn
Shredded Cheddar & Monterey Jack, Pickled Jalapenos Cilantro
Crema, Fiery Tomato Salsa, Fresh Guacamole
Fire Roasted Peppers & Onions

\$28 per guest

ITALIAN STATION

(Prepared in Front of Guests)

Tuscan Style Risotto
Dry Aged Parmesan Cheese, Mascarpone

Served with the Following Accoutrements:
Braised Short Rib, Tomato Seafood Stew
Roasted Mushrooms & Zucchini Ragout

Selection of Pastas

Choice of two:

Cheese Tortellini, Parmesan Sage Cream
Mushroom Ravioli, Marsala Mushroom Jus
Penne Pasta, Zesty Basil Marinara Sauce
Italian Sausage Baked Pasta
Truffle Macaroni & Cheese

\$28 per guest



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Superior Reception

Minimum of 100 guests

DISPLAYS

Price based on 12 pieces per guest

Imported & Domestic Cheeses
Garnished with Fresh & Dried Fruit, Assorted Gourmet Crackers
Chef's Selection of the Freshest Market Vegetables
Served with Buttermilk Ranch, Garlic Parmesan, French Onion Dips

HOT IMPRESSIONS

Choice of three, based on 4 pieces per guest:

Coconut Shrimp, Orange-Horseradish Marmalade

Jerk Chicken Kabob, Mango- Habanero Glazed

Mini Beef Wellington

Spicy Chicken Quesadillas, Cilantro Crema

Mini Beef Kabob, Peppercorn Sauce, Spanakopita

Vegetable Spring Roll, Sweet Soy-Ginger Dipping Sauce

CHILLED IMPRESSIONS

Choice of three, based on 4 pieces per guest:

Salmon Tartar Bouchée, Dill Crème Fraiche

Pesto Marinated, Baby Mozzarella, Grape Tomato Skewers

Paprika Seared Beef Tenderloin, Onion Confit

Creamy Horseradish on Toasted Baguette

Spicy Tuna Tartar, Wakami Salad on Wonton Chip

Jamaican Jerk Chicken Tartlet, Mango Chutney

Carpaccio of Beef on Truffle Polenta Cake

Beverage Station to include:

Freshly Brewed Iced Tea
Iced Water & Freshly Brewed Coffee
Sandestin's Tea Selection

\$58 per guest

CARVING STATION

Choice of one Carving Station, Price based on 12 pieces per guest:

Served with Sliced Miniature Rolls

Roasted Rosemary Crusted Top Round of Beef (2)
Horseradish Cream, Au Jus

Whole Roasted Breast of Turkey (2)
Cranberry Chutney, Turkey Gravy

Honey-Cured Country Baked Ham (2)
Stone Ground Mustard, Herb Mayo

ACTION STATION

Choice of one Action Station, Price based on 12 pieces per guest:

Pasta Station

Chef's Selection of Pastas made to order with:

Fresh Garlic, Sweet Peas, Roasted Mushrooms
Asparagus Tips & Fire Roasted Peppers, Parmesan Alfredo
Putanesca & Pesto Sauces, Chili Flakes, Fresh Chopped Herbs,
Grated Pecorino Cheese, Toasted Italian Garlic Bread

Fajita Station

Choice of: Adobo Marinated Grilled Chicken
or Chipotle Dusted Beef Fajitas

Fire Roasted Peppers & Onions
Served with Soft Flour Tortillas, Cheddar Cheese
Shredded Lettuce, Diced Tomatoes, Cilantro Sour Cream Fresh
Guacamole & Zesty Salsa

Sandestin's Award-Winning Gumbo Flambé Station

Andouille Sausage, Okra, Bay Shrimp, Louisiana Crawfish Tails
Flambéed with Jack Daniel's, Served with White Rice

ADD A SALAD OR SOUP

\$7 per guest



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Formal Plated Dinners

*All Plated Dinners Include a Choice of Soup or Salad, Dinner Rolls & Sweet Butter.
Freshly Brewed Regular & Decaffeinated Coffee, Sandestin's Tea Selection, Iced Tea & Iced Water*

APPETIZERS

Southern Style Gulf Shrimp & Cheesy Stone Ground Grits, Bouillabaisse Sauce
Sandestin Crab Cake, Smoked Tomato Sauce, "Chimichuri"
Seared Scallops, Parmesan Risotto, Pancetta Lardoons
Sea Salt Poached Chilled Jumbo Shrimp, Horseradish Cocktail Sauce
Crispy Pork Belly, Corn Purée, Pickled Tomato Relish

Add \$12 per guest

SOUPS

Corn & Crab Chowder, Chorizo Oil
Mushroom Velouté, Ginger Cream, Mushroom Fricassee
Tomato Basil Bisque, Truffle Cream
She Crab, Potato & Applewood Smoked Bacon

SALADS

Roasted Heirloom Tomato, Fresh Mozzarella, Baby Arugula-Fennel, Aged Balsamic
Caesar, Garlic Focaccia Croutons, Shaved Aged Parmesan, Confit Tomatoes
Black Pepper, House-Made Caesar Vinaigrette
Seasonal Mixed Greens, Roasted Roma Tomato, English Cucumber, Carrots Strings
Warm Brie Croutons, Buttermilk Peppercorn Dressing
Iceberg Wedge, Smoked Bacon Lardoons, Teardrop Tomatoes, Blue Cheese Crumbles
Pickled Red Onions, Zesty Ranch Dressing
Baby Spinach & Frisee, Red Wine Poached Pear, Farmstead Blue Cheese, Spiced Pecans
Fresh Herb-Roasted Shallot Vinaigrette



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Plated Dinners

All Plated Dinners Include a Choice of Soup or Salad, Dinner Rolls & Sweet Butter.

Freshly Brewed Regular & Decaffeinated Coffee, Sandestin's Tea Selection, Iced Tea & Iced Water

CHICKEN ENTREES

Roasted Free Range Chicken Breast
Mascarpone Creamy Polenta, Smoked Tomato Compote
Green Beans Bundle, Barolo Wine Sauce

Sun Dried Tomato, Boursin & Fresh Herbs
Stuffed Chicken Breast
Wild Mushroom-Truffle Risotto, Grilled Asparagus
Madeira Wine Sauce

Citrus Brined Airline Chicken Breast & Chicken Confit
Mousseline Potato Roasted Vine Ripe Tomato
Fortified Chicken Jus

\$50 per guest

BEEF ENTREES

Vidalia Onion & Pancetta Crusted Beef Tenderloin
Truffle Yukon Potato Purée, Jumbo Asparagus
Cabernet Wine Sauce

Fortified Demi Glazed Grilled Beef Tenderloin
Gruyere-Thyme Infused Potato Au Gratin
Haricot Vert Mélange, Port Wine Sauce

Charbroiled New York Steak, Herb-Garlic Butter
Ranch Seasoned Idaho Potato Wedges
Creamed Spinach, Bordelaise Sauce

Slow Braised Beef Short Rib
Mushroom-Roasted Fingerling Potato
Asparagus Tips Ragout, Glazed Baby Carrots
Braising Liquid Jus

\$69 per guest

LAMB ENTREES

Rosemary Crusted Lamb Loin, Celeriac Mousseline
Root Vegetables, Lamb Jus

Grilled Lamb T-Bone, Maple Sweet Potato Purée
French Beans, Bourbon Au Poivre

\$78 per guest

SEAFOOD ENTREES

Lemon Thyme Glazed Mahi-Mahi Fillet
Horseradish Mash Potatoes
Charbroiled Asparagus, Dill Butter Sauce

Basil-Marinated Grilled Swordfish, Wild Mushroom Risotto Cake
Roasted Baby Pepper, Basil Sauce

Blackened Amberjack Fillet, Tasso Ham Cheese Grits
Roasted Tomato Ragout, Crawfish Cream Sauce

Crispy Snapper, Stone Ground Grits Cake, Spanish Chorizo Sauce

Bronzed Grouper Fillet Blue Crab "Soufflé"
Blistered Tomatoes, Sweet Potato Mousseline
Saffron Infused Corn Sauce (Add **\$5** per guest)

\$50 per guest

DUO ENTREES

Bourbon-Glazed Mahi-Mahi Fillet &
Spiced Pecan Airline Chicken Breast
Scalloped Potatoes, Caramelized Peach-Red Wine Sauce

Pan Seared Sandestin Crab Cake & Beef Tenderloin
Baby Vegetable, Sweet Potato Gratin, Bordelaise Sauce

Slow Braised Beef Short Rib &
Pesto Marinated Grilled Shrimp
Cheddar Cheese Potato Cake, Mushroom "Lardon"
Smoked Onion Braising Reduction

Pan Seared Grouper & Grilled Beef Tenderloin
Wild Mushroom Risotto, Seasonal Vegetable
Merlot Sauce, Basil Oil

Filet of Beef & Lobster Spring roll, Sweet Corn Risotto Cake
Wild Mushrooms, Open Fire Broiled Asparagus
Smoked Tomato Hollandaise

\$75 per guest

INTERMEZZO

Orange Sorbet with Grand Marnier
Pear Sorbet with Poire Williams
Lemon Sorbet with Vodka

Add **\$7** per guest



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Strolling Reception

*All Dinner Buffets include Freshly Brewed Regular & Decaffeinated Coffee,
Gourmet & Herbal Hot Tea Selections Iced Tea & Iced Water.*

Prices based on maximum two hours food presentation.

Additional fee applicable for extended service. Minimum of 50 guest

ITALIAN

Cold Selections

Caprese Salad, Heirloom Tomatoes
Buffalo Mozzarella, Torn Basil, Balsamic Reduction

Beef Salami & Arugula Salad
Classic Caesar Salad, Focaccia Croutons
Parmesan Cheese

Pasta Action Station

*Also Available to be Set Buffet Style
for No Additional Charge*

Penne Pasta, San Marzano Roasted Tomato Sauce
Aged Parmesan Cheese, Cheese Tortellini
Alfredo Sauce, Ricotta Cheese, Sun Dried Tomatoes
Chili Flakes, Shaved Parmesan, Fresh Chopped Herbs

Hot Selections

Garlic-Rosemary Rub Pork Loin, White Bean Cassoulet
Pan Roasted Chicken Breast
Wild Mushroom-Marsala Ragout
Catch of the Day Picatta Style
Citrus-Caper Beurre Blanc
Italian Vegetable Medley, Assorted Rolls & Butter

\$65 per guest

Chef Attendant's Fee is \$75 per Station

SOUTHERN FARMS

Soup

Seafood Gumbo

Cold Selections

Ashland Farm Greens, Spiced Pecans, Grapes
Saga Bleu Cheese, Malt Vinaigrette

Creamy Southern Cole Slaw

Spiced Grilled Steak & Black-Eyed Pea Salad

Watermelon Salad, Cucumbers & Mint Dressing

Hot Selections

Rotisserie Style Chicken, Rotisserie Dripping Jus

Slow Braised Beef Short Ribs
South Carolina BBQ Sauce

Pecan Wood Smoked Pork Loin, Bacon Jam

Corn Dusted Catfish, Jalapeño Tartar Sauce

Warm Green Bean Salad, Sage Butter

Yellow Cheesy Corn Grits

Assorted Rolls & Butter

\$62 per guest



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Gourmet & Herbal Hot Tea Selections Iced Tea & Iced Water.*

Prices based on maximum two hours food presentation.

Additional fee applicable for extended service. Minimum of 50 guest

ELEGANT FEAST

Raw Bar

(Presented on Ice)

Raw Oysters (2 per person)

Old Bay Poached Shrimp (3 per person)

Lemons, Tabasco, Horseradish, Mignonette
Cocktail & Cognac Sauce

Cold Selection

Salad Niçoise, Green Beans, Olives, Tomatoes
Eggs, Anchovies, Extra Virgin Olive Oil

Heirloom Tomato Salad, Fresh Basil
Marinated Ricotta

Chef to Carve

Smoked Prime Rib of Beef
Creamed Horseradish
Red Wine Bordelaise Sauce

Hot Selections

Honey Glazed Roasted Airline Chicken Breast
Smoked Tomato Confit, Pan Seared Gulf Snapper
Creamed Sweet Corn, Green Onions
Grilled Asparagus, Tarragon Béarnaise
Au Gratin Potatoes, Assorted Rolls & Butter

\$78 per guest

Chef Attendant's Fee is \$75 per Station

GULF COAST LOW-COUNTRY BOIL

Soup

Traditional She Crab

Salad Station

Romaine & Bibb Salad, Cayenne Pecans
Citrus Dressing, Hoppin' John Rice

Black Eyed Pea Salad, Sweet & Sour Slaw

From the Grill *(Chef to Prepare)*

Bourbon Marinated Strip Loin
Balsamic Marinated Grilled Onions & Mushrooms
Blackened Gulf Fish, "Macque Choux"

From The Cast Iron Kettle

Shellfish Boil to Include "Peel and Eat" Shrimp
Red Potatoes, Corn, Grilled Andouille Sausage
Old Bay-Beer Broth

Hot

Roasted "Beer Can Chicken"
Cast Iron Baked Macaroni & Cheese, Hushpuppies
Jalapeño Corn Bread

\$68 per guest

Chef Attendant's Fee is \$75 per Station



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Strolling Reception

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Gourmet & Herbal Hot Tea Selections Iced Tea & Iced Water.*

Prices based on maximum two hours food presentation.

Additional fee applicable for extended service. Minimum of 50 guest

“STEAKHOUSE”

Salad Station

Iceberg Wedge, Crumbled Blue Cheese, Grape Tomatoes, Smoked Bacon Lardoons

Pickled Red Onions, Buttermilk Zesty Ranch

Grilled Jumbo Asparagus & Artichoke Hearts, Crab Vinaigrette

Steamed Peel n' Eat Shrimp *(Based on 3 pieces per guest)*

Cocktail Sauce and Fresh Lemons

Entrées and Sides

Petite Grilled New York Steaks, Peppercorn Sauce, Béarnaise

Pan-Seared Mahi, Tarragon-Caper Beurre Blanc

Rotisserie Style Chicken, Chicken Au Jus

Roasted Garlic Whipped Yukon Potatoes, Truffle Scented

Creamed Spinach

Assorted Dinner Rolls & Butter

\$75 per guest



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Children's Dinner

CHILDREN'S DINNER

Minimum of 25 Children

Choice of Two

Cheese Ravioli with Marinara

Fried Chicken Tenders with Honey Mustard

Hamburgers, Cheeseburger, Hot Dogs, Pizza

Choice of Three

Macaroni & Cheese, Iceberg Salad with Vinaigrette

Ranch Potato Chips, Mashed Potatoes

Broccoli with Cheese, Fruit Salad

Baked Beans, Green Beans, Glazed Carrots

Choice of One

Chocolate Cake, Cookies, Brownies, Cupcakes

Choice of One

Fruit Punch, Lemonade, Milk

\$16 *per child*

"SFC"

Fried Chicken Fingers Tater Tots

BBQ Sauce

Cookie

Lemonade

\$8.50 *per child*

"RATATOUILLE"

Slice of Cheese or Pepperoni Pizza

Tossed Greens Salad

Brownie

Lemonade

\$8.50 *per child*

"THE HAPPY MEAL"

Cheeseburger

Tater Tots, Ketchup, Mustard

Cooki

Lemonade

\$8.50 *per child*



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Late Night Pass Options

Southwest Taco Station

Angus Beef Slider Station

Gooey Mini-Grilled Cheese Bites

Jumbo Soft Pretzels

Mac & Cheese Fritters, Jalapeño Poppers, Meat Empanadas (Dipping Sauces)



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Beverage Arrangements

HOSTED BEVERAGE SERVICE

House-Brand Cocktails	\$7.50 each
Premium Brand Cocktails	\$9.00 each
Superior Brand Cocktails	\$10.50 each
House Wine	\$7.50 each
Premium Wines	\$8.50 each
Domestic Beers	\$5.50 each
Imported Beers	\$6.25 each
Assorted Sodas, Bottled Water & Juices	\$3.25 each
Frozen Drinks	\$8.00 each
Cordials	\$8.50 each

UNLIMITED HOSTED HOURLY RECEPTION

See Special Events Manager for List.

*Includes Imported, Domestic & Non-Alcoholic Beer,
House Red & White Wines, Bottled Water & Soft Drinks*

House-Brand Cocktails

Per guest, first hour	\$18.00
Per guest, each additional hour	\$9.00

Premium Brand Cocktails

Per guest, first hour	\$20.00
Per guest, each additional hour	\$10.50

Superior Brand Cocktails

Per guest, first hour	\$23.00
Per guest, each additional hour	\$12.00



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Beverage Arrangements

CASH BAR

House-Brand Cocktails	\$8.00 each
Premium Brand Cocktails	\$9.50 each
Superior Brand Cocktails	\$11.00 each
Premium Wines	\$9.00 glass
Domestic Beers	\$6.00 each
Imported Beers	\$6.50 each
Sodas, Bottled Water & Juices	\$3.75 each
Frozen Drinks	\$9.00 each

ADDITIONAL SELECTIONS

House Champagne	\$34 per bottle
Fruit Punch	\$36 per gallon
Champagne Punch	\$58 per gallon
Rum Punch	\$68 per gallon
Bloody Marys	\$72 per gallon
Mimosas	\$48 per gallon
Keg of Domestic Beer (Bud Light, Miller Lite or Michelob Ultra)	\$500 per keg
Pony Keg of Beer (Domestic only)	\$300 per keg
Keg of Imported Beer (Heineken, Sam Adams or Yuengling)	\$575 per keg

SERVICE FEES

Bartenders

Bartenders are required at all functions where Liquor is served.

*All Bars will incur a **\$75** Bartender Fee per Bar per three-hour period. **\$25** each additional hour.*

*This fee will be waived if revenue exceeds **\$400** per Bar.*

One Bartender will be staffed for every 75 guests.

Attendants

Attendants will be staffed for receptions where little or no food has been ordered.

*A **\$75** Attendant Fee per 100 guests, per three-hour period will be incurred. **\$25** each additional hour.*

Beverage Information

All beverages must be purchased from the Resort. Bottle Sales are not available for functions held in Sandestin's Conference Facilities.



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Bridal Party Specials

LADIES PRIMMING PARTY

Assorted Tea Sandwiches
Vegetables Crudite, Buttermilk Ranch and Hummus
Seasonal Fresh Fruit Skewers, Honey Yogurt Sauce
Assorted Mini Cookies
Bottled Water

\$25++ per person

GUYS GETTING TOGETHER

Mini Beef Sliders & Condiments
Crispy Chicken Fingers with Zesty Ranch Dressing and Honey Mustard
BBQ Dusted House-Made Potato Chips
Assorted Cookies
Bottled Water

\$25++ per person



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Finale

Chocolate-dipped Strawberries	\$275
Assorted Almond Petit Fours	\$275
Assorted Chocolate Truffles	\$275
Assorted Miniature Pastries	\$275



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Farewell Breakfast & Brunch Menus



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Continental Breakfast

*All Continental Breakfasts are served with Freshly Brewed Regular,
Decaffeinated Coffee, Assorted Gourmet & Herbal Teas Whole & Skim Milk*

EMERALD COAST CONTINENTAL

Assorted Fruit Juices
Sliced Seasonal Fruit & Berries
Assorted Croissants, Muffins, Danishes
Fruit Preserves, Butter

\$20 per person

SOUTHERN HOSPITALITY

Assorted Fruit Juices
Sliced Seasonal Fruits & Berries
Assorted Croissants, Muffins, Danishes
Fruit Preserves, Butter

Please select One of the following:
Country Ham & Cheese Croissants
Buttermilk Biscuits & Gravy
Pork Sausage Biscuit
Smoked Bacon, Egg, Cheese English Muffin

\$22 per person

*Choice of Two Hot Items **\$24** per person*

*Choice of Three Hot Items **\$26** per person*

*All Four Hot Items **\$28** per person*

HEALTHY START

Selections of Fresh Fruit Juice:
Orange, Grapefruit & Cranberry
Greek Yogurt & Seasonal Berries Parfaits
Homemade Granola, Dried Fruits & Nuts
Sliced Seasonal Fruits & Fresh Berries
Low Fat Cottage Cheese
Hard Boiled Eggs
Steel-Cut Irish Oatmeal
Low Fat Breakfast Breads
Assorted Fruit Preserves

\$21 per person



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Breakfast Buffets

*All Buffets are served with Freshly Brewed Regular,
Decaffeinated Coffee, Assorted Gourmet & Herbal Hot Tea Selections.*

SUNNY START

Assorted Fruit Juices
Sliced Seasonal Fruit & Seasonal Berries
Selection of Individual Dry Cereals, Whole & Skim Milk
Assorted Croissants, Muffins, Danishes, White & Wheat Toast
Fruit Preserves, Butter
Scrambled Eggs, Aged Cheddar Cheese
Hickory-Smoked Bacon, Pork Sausage Links
Home Fries, Roasted Peppers, Onions

\$27 per person

THE SANDESTIN

Assorted Fruit Juices
Sliced Seasonal Fruit & Seasonal Berries
Display of Individual Flavored Yogurts
Oatmeal, Brown Sugar, Golden Raisins, Pecans
Assorted Croissants, Muffins, Danishes, White & Wheat Toast
Fruit Preserves & Butter
Scrambled Eggs, Sautéed Mushrooms, Herbs
Buttermilk Pancakes, Warm Maple Syrup
Hickory-smoked Bacon, Pork Sausage Links
Home Fries, Roasted Peppers, Onions

\$30 per person

SOUTHERN SUNRISE

Assorted Fruit Juices
Sliced Seasonal Fruit & Seasonal Berries
Selection of Individual Dry Cereals, Whole & Skim
Assorted Butter, Chocolate, Almond Croissants, Warm Beignets
Fruit Preserves & Butter Cast Iron Creole Style Egg Frittata
Buttermilk Biscuits & Sausage Gravy
Pecanwood Smoked Bacon
Cheesy Stone Ground Grits
Casserole Style Hash Browns Potatoes

\$32 per person



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Plated Breakfast

Plated Breakfasts include choice of Breakfast Meat and Side accompanied by Fresh-squeezed Orange Juice, Assorted Breakfast Pastries, Fruit Preserves, Butter, Freshly Brewed Regular, Decaffeinated Coffee, Assorted Gourmet and Herbal Teas.

BREAKFAST ENTRÉES

Choice of One:

Three Scrambled Eggs, Aged Cheddar Cheese, Chives	\$16
Almond Battered Brioche French Toast.....	\$18
Quiche Plate: Choice of Classic Lorraine, Mushroom, or Spinach and Swiss.....	\$18
Eggs Benedict, Roasted Tomato, Canadian Bacon, Hollandaise	\$20
Buttermilk Banana Pancakes, Warm Maple Syrup, Granola.....	\$17
Belgian Waffle, Marinated Berry Compote, Warm Maple Syrup	\$17
Vermont Cheddar Cheese Omelet, Oven Tomato, Asparagus Tips	\$18

BREAKFAST MEATS

Choice of One:

Hickory-Smoked Bacon

Smoked Link Sausage

Sausage Patties

Cured Canadian Bacon

Grilled Country Ham

*For multiple Meats, add **\$3** per choice*

BREAKFAST SIDES

Choice of One:

Home Fries, Roasted Peppers & Onions

Sweet Potato Hash

Hash Brown Potatoes

Stone Ground Grits, Aged Cheddar

Fresh Seasonal Fruit Cup

Yogurt & Granola Parfait



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Brunch

*All Brunch Buffets are served with Freshly Brewed Regular,
Decaffeinated Coffee, Assorted Gourmet & Herbal Teas.*

BRUNCH

Assorted Fruit Juices
Sliced Seasonal Fruits & Berries
Assorted Croissants, Muffins, Danishes
Seasonal Field Greens, Heirloom Tomatoes, Balsamic Vinaigrette
Pesto Drizzled Steak Tomatoes , Fresh Buffalo Mozzarella, Torn Basil, Aged Balsamic Reduction
Uniformed Chef to Carve:
Roasted Top Round of Beef
Horseradish Cream, Bread Rolls
Egg Frittata, Baby Spinach, Roasted Mushroom, White Cheddar
Brioche Cinnamon French toast, Warm Maple Syrup, Berry Compote
Citrus Brine Airline Chicken Breast, Tomato Okra Stew
Blackened Catch of the Day, Corn & Hominy Ragout
Hickory-Smoked Bacon, Pork Link Sausages
Gruyere Infused Cast Iron Potatoes Caramelized Onions, Fresh Herbs
Assorted Petite Cakes, Fruit Tarts & Pastries

\$49 per person

MARINA BRUNCH

Assorted Fruit Juices
Sliced Seasonal Fruit & Berries
Assorted Croissants, Muffins, Danishes
Fluffy Scrambled Eggs, Smoked Cheddar
Hickory-Smoked Bacon

BBQ STATION

Bourbon Marinated Chicken, Mustard BBQ Sauce
Grilled Catch of the Day, Old Bay Crawfish Creamy Sauce
Grilled Flank Steaks, Peppercorn Sauce
Marinated Seasonal Grilled Vegetables
Parmesan Whipped Potatoes, Garlic Cream
Assorted Cakes, Petit Fours & Chocolate Truffles

\$45 per person



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Breakfast and Brunch Enhancements

To enhance your menu, we suggest adding:

EGGS AND OMELETS

Fresh Eggs & Omelets Cooked to Order

Toppings to include:

Diced Tomatoes, Roasted Mushrooms, Onions, Peppers
Cured Ham, Smoked Bacon, Salsa, Cheddar & Swiss Cheese
(Egg Whites & Egg Beaters available)

\$10 per person

BELGIAN WAFFLES OR FRENCH TOAST

Wild Berry Compote
Vanilla Whipped Cream
Warm Maple Syrup, Sweet Butter

\$10 per person

BLOODY MARY, CHAMPAGNE AND MIMOSA BAR

Premium Vodka with Spicy Bloody Mary Mix
Brut Champagne with Orange Juice

\$7 per drink

A **\$75** Chef's Attendant Fee will apply to each Action Station



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À la Carte Selections

BEVERAGES

Regular and Decaffeinated Coffee	\$60.00 per 1-1/2 gallons
Assorted Gourmet and Herbal Teas	\$36.00 per gallon
Choice of Juice: Orange, Grapefruit, Apple, Cranberry and Tomato	\$20.00 per carafe (serves 5)
Iced Tea, Lemonade or Fruit Punch	\$36.00 per gallon
Assorted Sodas	\$3.00 each
Bottled Water	\$3.25 each
Sparkling Water	\$4.00 each
Assorted Individual Bottled Fruit Juices	\$3.75 each
Powerade® Sports Drink	\$4.00 each
Red Bull® Energy Drink	\$5.00 each
Vitamin Water	\$4.50 each

BAKED GOODS

Assorted Breakfast Pastries	\$34.00 per dozen
Assorted Muffins	\$32.00 per dozen
Breakfast Croissants	\$34.00 per dozen
Assorted Breakfast Scones	\$32.00 per dozen
Large Country Biscuits, Butter & Jellies	\$24.00 per dozen
Assorted Breakfast Breads	\$33.00 per dozen
Pecan Cinnamon Buns	\$40.00 per dozen
Bagels & Cream Cheese	\$30.00 per dozen
Assorted Cookies	\$30.00 per dozen
Assorted Brownies	\$30.00 per dozen
Assorted Miniature French Pastries and Tarts	\$35.00 per dozen
Assorted Donuts	\$28.00 per dozen
Assorted Biscotti's	\$26.00 per dozen

BREAKFAST SANDWICH SELECTIONS

Choice of Biscuit, Mini Croissant, Bagel or English Muffin

Pork Sausage	\$55.00 per dozen
Honey-cured Ham & Cheese	\$55.00 per dozen
Fried Chicken Breast Biscuit, Maple Honey Butter	\$65.00 per dozen
Buttermilk Biscuits, Egg, Cheese	\$62.00 per dozen

Choice of meat: Bacon, Country Sausage or Honey-Cured Ham

ADDITIONAL ITEMS

Fresh Whole Fruit	\$2.50 per piece
Fresh Sliced Fruit Platter	\$6.00 per person
Individual Fruit Yogurt	\$4.00 each
Breakfast Bars	\$2.50 each
Assorted Cold Cereals & Milk	\$4.00 per person



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Rehearsal Dinner Menus



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Plated Dinners

All Plated Dinners include: Choice of Soup or Salad, Entrée, Assorted Rolls, Choice of Dessert, Iced Tea, Iced Water, Freshly Brewed Coffee

SOUP

Roasted Tomato Soup, Basil Oil

She Crab Soup, Lemon Cream

Seafood Gumbo, Steamed Rice

Butternut Squash Soup, Spiced Jalapeño Cream

SALADS

Mixed Greens and French Beans Salad, Fresh Basil, Feta Cheese, Garlic Croutons, Shallot Vinaigrette

Classic Hearts of Romaine Caesar Salad, Crisp Garlic Croutons, Shaved Parmesan, Traditional Caesar Dressing

Iceberg Lettuce, Cherry Tomatoes, Red Pickled Onions, Smoked Bacon, Herb Ranch Dressing

Local Harvest Greens Salad, Spiced Pecans, Bleu Cheese, Balsamic Vinaigrette

COLD ENTRÉE SELECTIONS

Classic Cobb Salad, Smoked Turkey, Fresh Avocado, Tomato, Eggs, Red Onion, Smoked Bacon **\$29** per person

Choice of Two Dressings: Creamy Bleu Cheese, Ranch, Balsamic Vinaigrette, Shallot Vinaigrette

Chicken or Salmon Caesar, Hearts of Romaine, Buttery Croutons, Parmesan Garlic Dressing **\$30** per person

Spiced Seared Tuna, Grilled Vegetables, Lemon Marinated Artichokes, Tomato Capers Vinaigrette **\$34** per person

HOT ENTRÉE SELECTIONS

Roasted Free Range Chicken, Green Asparagus Risotto, Tomato Compote, Lemon - Vermouth Sauce **\$38** per person

Blackened Grouper, Creamy Stone Ground Yellow Corn Grits, Green Beans, Tasso Cream **\$47** per person

Bourbon and Pecan Crusted Mahi, White Cheddar Polenta Cake, Smoked Tomato Sauce **\$42** per person

Citrus Glazed Snapper, Angel Hair Pasta, Vegetable Caponata, Bouillabaisse Sauce **\$44** per person

Roasted Beef Tenderloin, Gratin Potatoes, Caramelized Onions, Asparagus, Fennel, Cabernet Wine Sauce **\$50** per person

Red Wine Braised Beef Short Rib, Potato Mousseline, Glazed Baby Carrots, Cipolin Onions, Braising liquid Jus **\$48** per person

DESSERT

Cream Catalan, Mini Tea Cake, Fresh Fruit

Warm Apple Cobbler, Vanilla Ice Cream

Toasted Pound Cake, Dolce de Leche Sauce

Double Chocolate Pistachio Brownie, Pistachio Chantilly



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Dinner Buffets

All Dinner Buffet selections include: Iced Tea, Iced Water and Freshly Brewed Coffee

PARADISE ISLAND FEAST

Soup

Caribbean Seafood Chowder

Bowlegs Bountiful Salad Selection

Bowlegs Assorted Florida Greens, Roasted Pineapple, Toasted Macadamia, Heirloom Tomatoes
English Cucumbers, Carrots, Mango Vinaigrette

Cabbage and Kale Coleslaw Salad, Buttermilk Dressing

Three Bean, Avocado, Heart of Palms, Roasted Red Pepper Salad, Lemon Vinaigrette

Carving Station

Cider Brined Pork Loin, Tamarind BBQ Sauce

Hot Selections

Papaya Marinated Grilled Skirt Steak, "Tomato Chimichuri Sauce"

"Gulf Catch of the Day", cooked in Banana Leafs, Coconut Ginger Sauce

Seasonal Roasted Vegetable Medley

Chicken and Chorizo Paella

Assorted Dinner Rolls and Butter

Desserts

Spiced Rum Cake

Coconut Macadamia Nut Tart

Key Lime Pie

Mango Cheesecake

\$52 per person

Enhancement

Substitute Pork Loin for our Traditional Whole Suckling Pig cooked in The Caja China

\$450

Serves approximately 100 people



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Dinner Buffets

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SOUTHERN BBQ

Soup

Sandestin's Award-Winning Gumbo Flambéed with Jack Daniels

Salad Station

Baby Spinach Salad, Hard Boiled Eggs, Sliced Mushrooms
Crispy Bacon, Cherry Tomatoes, Warm Bacon Vinaigrette

Potato Salad, Eggs, Whole Grain Mustard

BBQ Roasted Chicken Salad, Onions, Celery, Peppers, BBQ Mayonnaise

From The Smoker

South Carolina BBQ Chicken Leg Quarters

Hickory BBQ Mop Basted Pork Ribs

Slow-Smoked Beef Brisket, Maple-Peach BBQ Sauce

Onion Buns & Buttermilk Biscuits

Sides

Baked Mini Potato Bar, Sharp Cheddar Cheese Sauce

Bacon Bits, Chive Sour Cream, Whipped Butter

Corn on Cob Simmered in Sweet Cream Butter

Spicy Southern Pinto Beans

Desserts

Cookies and Brownies

Louisiana Bread Pudding

Apple Cobbler

\$50 per person

Dessert Enhancement

À la Mode

Additional \$3 per person



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Dinner Buffets

All Dinner Buffet selections include: Iced Tea, Iced Water and Freshly Brewed Coffee

SOUTHERN BORDER

Salad Bar

Ashland Farm Greens, Candied Walnuts, Grapes, Blue Cheese, Malt Vinaigrette

Fried Green Tomatoes, Cajun Remoulade

Green Bean and Black Eye Pea Salad

Creamy Southern Cole Slaw

Watermelon Salad, Cucumbers, Mint Dressing

Entrées

Buttermilk Fried Chicken, Hot Sauce

Smoked Barbecued Pork Ribs, Crispy Onions

Corn Dusted Fried Catfish Fillets, Jalapeno Tartar Sauce

Sides

Stone Ground Cheese Grits

Braised Collard Greens and Ham Hocks

Hushpuppies

Corn Bread, Honey- Butter

Desserts

Berry Cobbler

Key Lime Pie

Bourbon Pecan Pie

Red Velvet Cake

\$49 per person

Dessert Enhancement

À la Mode

Additional \$3 per person



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