

THE
ADMIRAL
WEDDING CATERING MENUS



THE ADMIRAL'S TABLE BUFFET PACKAGE

*package includes champagne toast, coffee & tea service, assortment of artisan breads and rolls with butter
package does not include applicable tax, gratuity or service charge*

Minimum 50 guests | \$85 per person | Pricing based on 2 hours of service

RECEPTION DISPLAY

choose one

- | | |
|---------------------------|---------------------|
| ARTISAN CHEESE DISPLAY | CHARCUTERIE DISPLAY |
| VEGETABLE CRUDITÉ DISPLAY | FRESH FRUIT DISPLAY |

PASSED HORS D'OEUVRES

choose two

- | | |
|--|--|
| MINI CRAB CAKES
Spicy Remoulade | SPICY BEEF EMPANADAS
Red Curried Yogurt |
| SMOKED SALMON ROULADE
Rye Crouton | COUNTRY BURRATA TOASTS
Pickled Grapes |
| VEGETABLE SPRING ROLL
Sweet Chili Sauce | VEGETABLE POT STICKER
Ponzu Sauce |
| CHIMICHURRI & GINGER BEEF SATAY
Chili Dip | CHICKEN SATAY
Peanut Sauce |
| FENNEL-MARINATED FETA & OLIVE SKEWER | BBQ PORK CORNMEAL FLAPJACKS |
| MINI BEEF WELLINGTON | SPICY HOPPING' JOHN SHOOTERS |

SOUP OR SALAD

choose one

- | | |
|---|--|
| ROASTED TOMATO & ROSEMARY BISQUE | CHICKEN & SAUSAGE GUMBO |
| SPINACH SALAD
Grilled Portobello Mushrooms, Roasted Asparagus, Red Peppers,
Reggiano Parmesan Cheese, Aged Balsamic Vinaigrette | SIGNATURE CAESAR SALAD
Focaccia Garlic Croutons, Marinated Artichokes,
Blistered Cherry Tomatoes, Parmesan Reggiano Cheese |
| ADMIRAL SALAD
Mixed Greens, Cucumbers, Blistered Cherry Tomatoes, Pickled Carrots,
Golden Raisins, Sunflower Seeds, Rooftop Honey Mustard | |



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ENTRÉES

choose three

BBQ AIRLINE CHICKEN
WV Bourbon Barbecue Sauce

CHICKEN MARSALA
Mushroom Sauce

CITRUS BRINED PORK LOIN
Rosemary Pork Jus

ASIAN SESAME GLAZED GRILLED SALMON
Julienne Snow Pea, Red Pepper, Carrots

BEEF TENDERLOIN MEDALLIONS
Red Wine Jus

CHEF'S SIGNATURE SHRIMP & GRITS

SLICED LONDON BROIL
Roasted Portobello Mushrooms

NEAPOLITAN RAGÙ
Bolognese Sauce, Cavatappi Pasta

BLACKENED REDFISH
Creole Mustard Sauce

EGGPLANT PARMESAN
Spicy Succotash, Roasted Tomato Marinara (*Vegetarian*)

ZITI PASTA
Sausage, Peppers, Balsamic Marinated Onions,
Roasted Tomato Marinara (*Vegetarian*)

ENTRÉE STARCH

choose two

SMOKED GOUDA OLD FASHIONED GRITS

OVEN ROASTED RED SKIN POTATOES

POTATOES ANNA

PARMESAN-HORSERADISH MASHED POTATOES

ROASTED RED PEPPER-ALMOND RICE PILAF

SWEET POTATO HASH

ENTRÉE VEGETABLE

choose two

SEASONAL GRILLED VEGETABLES
Pesto, Reduced Balsamic Vinegar

ROASTED ZUCCHINI SQUASH, TOMATOES, ONIONS

WHITE CHEDDAR-VEGETABLE QUICHE

HONEY SRIRACHA GLAZED CARROTS

LEMON GRILLED ASPARAGUS

BRAISED COLLARD GREENS

PECAN BUTTER GREEN BEANS

SEASONAL CHEF CHOICE



THE AZALEA PACKAGE

*package includes champagne toast, coffee & tea service, assortment of artisan breads and rolls with butter
package does not include applicable tax, gratuity or service charge*

Minimum 50 guests | \$95 per person | Plated dinner with pricing based on 60 minutes of service

Guests will pre-order their entrée from the menu you create using the options below.

A guaranteed list with the final selections for each guest will be required 5 business days prior to the event. No tableside ordering.

RECEPTION DISPLAY

choose one

ARTISAN CHEESE DISPLAY

CHARCUTERIE DISPLAY

VEGETABLE CRUDITÉ DISPLAY

FRESH FRUIT DISPLAY

PASSED HORS D'OEUVRES

choose three

MINI CRAB CAKES

Spicy Remoulade

SPICY BEEF EMPANADAS

Red Curried Yogurt

SMOKED SALMON ROULADE

Rye Crouton

COUNTRY BURRATA TOASTS

Pickled Grapes

VEGETABLE SPRING ROLL

Sweet Chili Sauce

VEGETABLE POT STICKER

Ponzu Sauce

CHIMICHURRI & GINGER BEEF SATAY

Chili Dip

CHICKEN SATAY

Peanut Sauce

FENNEL-MARINATED FETA & OLIVE SKEWER

BBQ PORK CORNMEAL FLAPJACKS

MINI BEEF WELLINGTON

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SOUP OR SALAD

choose one

ROASTED TOMATO & ROSEMARY BISQUE

YELLOW SUMMER SQUASH BISQUE

SPINACH SALAD

Grilled Portobello Mushrooms, Roasted Asparagus, Red Peppers,
Reggiano Parmesan Cheese, Aged Balsamic Vinaigrette

CHICKEN & SAUSAGE GUMBO

CRAB & CORN CHOWDER

SIGNATURE CAESAR SALAD

Focaccia Garlic Croutons, Marinated Artichokes,
Blistered Cherry Tomatoes, Parmesan Reggiano Cheese

ADMIRAL SALAD

Mixed Greens, Cucumbers, Blistered Cherry Tomatoes, Pickled Carrots,
Golden Raisins, Sunflower Seeds, Rooftop Honey Mustard

ENTRÉES

choose two or select three for an additional \$5 per person

ROASTED CHICKEN BREAST

Risotto with Asparagus Tips,
Roasted Tomato, Fortified Chicken Jus

DOUBLE CUT PORK CHOP

Peach Ginger Chutney, Sugar Snap Peas,
Spicy Chipotle Sweet Potato Hash

7oz FILET OF BEEF TENDERLOIN

Caramelized Onion Marmalade, Duchess Potatoes,
Haricots Verts, Red Wine Jus

SEARED DUCK BREAST

Fresh Cherries, Grappa Reduction,
Almond-Red Pepper Rice, Roasted Cauliflower

SALMON ROCKEFELLER

Fresh Salmon, Sweet Potato Hash,
Bacon, Spinach Béarnaise

BLACKENED REDFISH

Local Redfish, Lump Crab Meat,
Cajun Dirty Rice, Creole Mustard Sauce



THE PORT CITY PACKAGE

*package includes champagne toast, coffee & tea service, assortment of artisan breads and rolls with butter
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Minimum 50 guests | \$125 per person | Plated dinner with pricing based on 60 minutes of service

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RECEPTION DISPLAY

choose one

GRILLED VEGETABLE PLATTER

Carrots, Portobello Mushrooms, Zucchini, Onions, Peppers,
Yellow Squash, Eggplant, Asparagus, Pesto, Balsamic Drizzle

ARTISAN CHEESE

Selection of Low Country Creamery Cheeses, Truffle Rooftop
Honey, Fresh Berries, Grapes, Gourmet Crackers, Artisan Breads

CHARCUTERIE DISPLAY

Chef's Favorite Charcuterie, Marinated Olives, Pickled Vegetables, Whole Grain Mustards, Artisan Breads

PASSED HORS D'OEUVRES

choose two

MINI CRAB CAKES

Spicy Remoulade

SPICY BEEF EMPANADAS

Red Curried Yogurt

SMOKED SALMON ROULADE

Rye Crouton

COUNTRY BURRATA TOASTS

Pickled Grapes

VEGETABLE SPRING ROLL

Sweet Chili Sauce

VEGETABLE POT STICKER

Ponzu Sauce

CHIMICHURRI & GINGER BEEF SATAY

Chili Dip

CHICKEN SATAY

Peanut Sauce

FENNEL-MARINATED FETA & OLIVE SKEWER

BBQ PORK CORNMEAL FLAPJACKS

MINI BEEF WELLINGTON

SPICY HOPPING' JOHN SHOOTERS



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choose one

ROASTED TOMATO & ROSEMARY BISQUE

CHICKEN & SAUSAGE GUMBO

YELLOW SUMMER SQUASH BISQUE

CRAB & CORN CHOWDER

SPINACH SALAD

SIGNATURE CAESAR SALAD

Grilled Portobello Mushrooms, Roasted Asparagus, Red Peppers,
Reggiano Parmesan Cheese, Aged Balsamic Vinaigrette

Focaccia Garlic Croutons, Marinated Artichokes,
Blistered Cherry Tomatoes, Parmesan Reggiano Cheese

ADMIRAL SALAD

Mixed Greens, Cucumbers, Blistered Cherry Tomatoes, Pickled Carrots,
Golden Raisins, Sunflower Seeds, Rooftop Honey Mustard

ENTRÉES

choose three

SEARED DUCK BREAST & LAMB LOIN

Roasted Vegetable Terrine, Saffron Couscous, Tangerine Cherry Demi

DIVER SCALLOPS & BEEF TENDERLOIN

U10 Diver Scallops, Choice of Beef Tenderloin Filet or Medallions,
Potato Puree, Bacon Wrapped Asparagus

PAN SEARED SCOTTISH SALMON & HONEY HERB CRUSTED LAMP CHOPS

Sweet Potato Hash, Bacon, Creamed Spinach,
New Zealand Lamb, Béarnaise, Burnt Caramel Demi

SLOW BRAISED TENDERLOIN TIPS & MARYLAND CRAB CAKE

Bacon Wrapped Asparagus Bundle, Sweet Potato Puree,
Burgundy Mushroom Sauce, Remoulade

ROASTED AIRLINE CHICKEN BREAST & GULF SHRIMP

Herb Roasted Sous Vide Chicken, Gulf Shrimp Scampi,
Risotto with Asparagus Tips, Fortified Chicken Jus

BRAISED SHORT RIB & SEA BASS

Gorgonzola Polenta, Caramelized Root Vegetables



BEVERAGE PACKAGES

packages require bartenders at \$100 per hour for each bartender

Minimum 50 guests for private banquet bar | Packages do not include applicable tax, gratuity or service charge

HOSTED OPEN BAR

priced per person

6 hour maximum limit on open bar

all open bar packages charged based on upon the greater between the contracted guest guarantee or the actual guest count

BEER & WINE

20 for the first hour

13 for each additional hour

CALL BRANDS

23 for the first hour

15 for each additional hour

PREMIUM BRANDS

25 for the first hour

18 for each additional hour

HOSTED CONSUMPTION BAR

priced per drink, bill presented to host at completion of bar

LIQUOR

10 each for call brands

12 each for premium brands

DOMESTIC BOTTLED BEER

8 each

IMPORTED BOTTLED BEER

9 each

LOCAL CRAFT BEER

10 each

HOUSE WINE BY THE GLASS

9 each

SOFT DRINKS & BOTTLED WATER

4 each



BEVERAGE PACKAGES

packages require bartenders at \$100 per hour for each bartender

Minimum 50 guests for private banquet bar | Packages do not include applicable tax, gratuity or service charge

CASH BAR

priced per drink, guests pay individually

LIQUOR

11 each for call brands

13 each for premium brands

DOMESTIC BOTTLED BEER

9 each

IMPORTED BOTTLED BEER

10 each

LOCAL CRAFT BEER

11 each

HOUSE WINE BY THE GLASS

10 each

SOFT DRINKS & BOTTLED WATER

5 each

BEVERAGE SELECTIONS

LIQUOR

CALL LIQUORS

Smirnoff Vodka
Gordon's Gin
Dewar's Scotch
Jim Beam Bourbon
Bacardi White Rum
Lunazul Tequila

PREMIUM LIQUORS

Tito's Vodka
Bombay Sapphire Gin
Glenfiddich Scotch
Maker's Mark Bourbon
Mount Gay Rum
Patron Silver Tequila

HOUSE WINE

choose up to 4 from the list below

RED

Cabernet Sauvignon
Pinot Noir

WHITE

Chardonnay
Sauvignon Blanc
Pinot Grigio

SPARKLING

Rosé

BEER

choose up to 4 from the list below

DOMESTIC

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Light
Yuengling

IMPORTED

Corona
Guinness
Stella Artois

CRAFT

Braided River "Hoppy by Nature"
Back Forty "Devil's Staircase"
Fairhope "Take the Causeway"

NON ALCOHOLIC

Beck's

**All brands subject to change based on availability*



BAR GUIDELINES

POLICIES

NO outside beverages are allowed to be brought into the hotel or its premises.

If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license), the hotel will require that beverages be dispensed only by hotel servers and bartenders.

In accordance with state and local law, it is the hotel's policy to (a) request proper identification (photo i.d.) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced, and (b) refuse alcoholic beverage service to any person who, in the hotel's sole judgment, appears intoxicated.

The Hotel does not provide liquor in the form of "shots" at any function.



Photo above includes specialty chairs and linens available for an additional charge.