

WEDDINGS & EVENTS

EMERALD GRANDE[™]
at
HARBORWALK[®]
VILLAGE

DESTIN, FLORIDA

CATERING MENU



FOREVER DESERVES A GRANDE BEGINNING

Emerald Grande is the Crown Jewel of the Emerald Coast. Home to white sandy beaches and stunning sunset views, our venues offer the premiere back drop for your special day.

The convenience of unique condominium-styled accommodations and endless activities at HarborWalk Village. There is something for everyone to enjoy.

Our award-winning culinary team takes pride in carefully curating each menu. Dining offerings include, but are not limited to buffet, plated, and strolling appetizer stations.

Whether you are hosting an intimate affair or a Grande celebration our team vows to offer an experience of a lifetime, service that is second to none, and catering to compliment your vision.

Let us make the first day of the rest of your life Grande.



HORS D'OEUVRES *Displayed or Passed*

TIER ONE | \$8 PER PERSON

- Mac N Cheese Bites with Roasted Red Pepper Aioli
- Chicken Tender Pecan with Honey Aioli
- Classic Crostini with Pesto Marinated Roma Tomatoes and Mozzarella Cheese
- Sweet Soy Glazed Sirloin Skewers with Siracha Lime Aioli
- Homemade Vegetable Spring Rolls served with Sweet and Spicy Chili Glaze Dipping Sauce

TIER TWO | \$10 PER PERSON

- Mini Avocado Crostini
- Sesame Chicken with Apricot Lime Sauce
- Fresh Berry Baked Brie Bites
- Jumbo Lump Crab Wonton Crostini with Sesame Soy Vinaigrette, Alfalfa Sprouts, Scallions, Carrots, Garlic and Fried Wonton Chips
- Southern Style Deviled Egg with Candied Bacon
- Sweet Chili Glazed Pineapple & Chicken Skewers with Peppers and Onions

TIER THREE | \$12 PER PERSON

- BBQ Bacon Wrapped Shrimp
- Baked Oysters | Rockefeller Style or Garlic Parmesan
- Mini 'Grande' Crab Cakes with Cajun Remoulade
- Mini Highballs of Poke Style Ahi Tuna
- Beef Tenderloin Crostini with Moody Gorgonzola and a Blueberry Caramelized Red Onion Jam
- Blackened Grouper Tenderloins served with Chive Beurre Blanc
- Chicken Cordon Bleu Minis

COCKTAIL HOUR PACKAGE | INCLUDES TWO HORS D'OEUVRES FROM SELECTED TIER

DISPLAYED HORS D'OEUVRES

- Baked Brie Display accompanied by Fresh Berries and Assorted Jams
Starting at \$200 | Serves up to 50 Guests
- Fresh Seasonal Fruit Display featuring Honeydew Melons, Cantaloupes, Pineapples, Red Grapes and Strawberries
Starting at \$250 | Serves up to 50 Guests
- Artisanal Cheese Display featuring a Chef Selection of the Best Imported and Domestic Cheeses with Fresh Grapes, Berries, Nuts, and Fresh Grilled French Bread Crostinis and Crackers
Starting at \$300 | Serves up to 50 Guests
- Chef's Charcuterie Display featuring Marinated Genoa Salami, Leoni Grande Pepperoni, Capicola Ham and Prosciutto with Roasted Red Peppers, Pepperoncini, Marinated Grape Tomatoes, Smoked Provolone and Basil Vinaigrette Marinated Bocconcini
Starting at \$400 | Serves up to 50 Guests
- Spicy Bay Shrimp in Cocktail Sauce served with Crackers and Bruschetta Toasts
Starting at \$450 | Serves up to 50 Guests
- House Smoked Fish Dip served with Crackers and Bruschetta Toasts
Starting at \$450 | Serves up to 50 Guests
- Seafood Cocktail Display featuring Mini Highballs of Jumbo Lump Crab with a Key Lime Aioli, Bay Shrimp with Spicy Cocktail Sauce and Chives, Seared Ahi Tuna - Poke Style with Mango and Avocado on a Crushed Ice Display
Starting at \$650 | Serves up to 50 Guests

**Items must be ordered to accommodate final guest count*



CARVING STATIONS

- Bourbon Glazed Ham with a Warm Jack Daniels Sauce
Starting at \$250 | Serves up to 30 Guests
- Brown Sugar Brined Turkey Breast with a Marrow Lager Gravy and Apple & Cranberry Chutney
Starting at \$250 | Serves up to 30 Guests
- Spice Rubbed Roasted Pork Tenderloin with a Merlot Shallot Glaze
Starting at \$275 | Serves up to 30 Guests
- Slow Smoked Beef Brisket with Choice of Chimichurri, Sweet Heat BBQ Sauce or Pan Dripping Au Jus
Starting at \$400 | Serves up to 50 Guests
- Herb Crusted Inside Round of Beef with Au Jus
Starting at \$400 | Serves up to 50 Guests
- Roast Beef Tenderloin with Choice of Red Wine Sauce or Caramelized Onion Jam
Starting at \$400 | Serves up to 25 Guests
- Roasted Prime Rib of Beef with Au Jus and Horseradish Cream Sauce
Starting at \$500 | Serves up to 40 Guests

**Items must be ordered to accommodate final guest count*



CUSTOM STATIONS

BRUSCHETTA & CROSTINI BAR | \$18 PER PERSON

Featuring Fresh Baked, Grilled French Bread Drizzled with EVOO, Classic Bruschetta, Olive Tapenade, Basil Pesto, Bacon Jam, Caramelized Onions, Fresh Mozzarella, Parmesan Cheese, Applewood Smoked Bacon, Roasted Red Peppers and Arugula.

CRAFTED DIP STATION | \$22 PER PERSON

Spicy Avocado Hummus, Parmesan Spinach & Artichoke Dip, Beef Brisket Queso, Roasted Salsa, Grilled Mango Salsa, Bacon, Onion & Asiago Fondue, and Cheesy Crab Dip served with a Selection of Crackers, Tortilla Chips, Pita Chips, Grilled Crostini's and Soft Pretzel Bites.

Choice of Three Dips

GRANDE GRAZERS PACKAGE | \$65 PER PERSON

Includes: Four TIER ONE Hors D'Oeuvres | Choice of: One Carving Station, Custom Station or Two Displayed Hors D'oeuvres

LAND & SEA SKEWER STATION | \$26 PER PERSON

Smokey Grilled Rum Glazed Shrimp Skewered on Hawaiian Cane Sticks and Sweet & Spicy Glazed Chicken Skewers with Sweet Peppers, Red Onions and Pineapple Drizzled with a Sweet Chili Sauce

FAJITA STATION | \$26 PER PERSON

Marinated Strips of Beef or Chicken, Sautéed Peppers and Onions, Shredded Cheddar Cheese, Guacamole, Sour Cream, Salsa, Shredded Lettuce, Diced Tomatoes, Sliced Jalapenos, Flour Tortillas and Tortilla Chips

MAC N CHEESE BAR | \$28 PER PERSON

Choice of 2 Proteins: Chicken Breast, Smoked Pulled Pork, Beef Brisket
Toppings Include: Bacon Crumbles, Scallions, Grated Cheese, Sour Cream, Salsa Con Queso, Nacho Dorito Crumbles, Jalapenos, Diced Vidalia Onions



DINNER SELECTIONS

BUFFET Includes Choice of Two Entrees, One Salad, One Vegetable, One Starch, and Dinner Rolls

PLATED Includes Choice of Three Entrees, One Salad, One Vegetable, One Starch, and Dinner Rolls | +\$7 per person

TIER ONE | \$60 PER PERSON

- Seared Salmon served with a Sundried Tomato Beurre Blanc
- Chicken Fritte with Spinach & Mushroom Cream Sauce
- Grilled Lemon, Basil and Garlic Marinated Chicken Breast with a White Wine Cream Sauce
- Sweet Chili Marinated Grilled Chicken Breast Finished with a Sweet & Spicy Glaze
- Thin Sliced Marinated London Broil with Roasted Tomato, Charred Lemon, Chimichurri and Paprika Oil
- Roasted and Grilled Apricot Glazed Pork Tenderloin

TIER TWO | \$70 PER PERSON

- Chicken Breast Stuffed with Mozzarella, Basil and Prosciutto and Topped with a White Wine Cream Sauce
- Gulf Mahi Mahi served Blackened with a Tri-Citrus Beurre Blanc
- Herb Crusted Roast Beef with Mushroom Wine Sauce
- Grilled Chimichurri Marinated Skirt Steak
- Gulf Shrimp & Grits with Smoked Cheddar Stone Ground Grits, Conecuh Sausage and Jumbo Shrimp Topped with a Garlic Cream Sauce

TIER THREE | \$80 PER PERSON

- Grilled Filet Mignon Medallions with a Wild Mushroom Demi-Glace
- Crispy Roasted Duck Halves with a Port Wine and Bing Cherry Demi-Glace
- Gulf Grouper served Grilled and Topped with Lemon Butter Lump Crab
- Seafood Newburg featuring Jumbo Gulf Shrimp, Diver Scallops, and Lobster Medallions in a Rich Paprika and Sherry Cream Sauce
- Bone-In Braised Beef Short Ribs with Sauce Bordelaise
- Bone-In Airline Chicken Breast with a Miso Soy Caramel Glaze



SALADS

- Mixed Greens Salad with Cucumbers, Tomatoes, Red Onions, Croutons and Cheddar Cheese served with Ranch and Balsamic Vinaigrette
- Caesar Salad with Crisp Romaine, Garlic Herb Croutons, Shaved Parmesan and Tuscan Caesar Dressing
- Wedge Salad with Iceberg, Cherub Tomatoes, Gorgonzola Crumbles, Bacon and Choice of House Made Ranch Dressing or Vidalia Onion Vinaigrette
- Warm Spinach Salad with Baby Cello Spinach, Candied Walnuts, Red Onions, Hard-Boiled Eggs and Warm Bacon Vinaigrette

VEGETABLES

- Haricot Verts with Garlic & Butter
- Snow Peas & Baby Carrots with Soy Glaze
- Vegetable Medley with Squash, Zucchini, Bell Pepper, Broccoli and Sweet Red Onions
- Southern Style Green Beans with Bacon, Roasted Sliced Almonds, Garlic and Brown Butter
- Sautéed Broccolini with Garlic Infused EVOO
- Grilled Asparagus with Lemon Garlic Butter
+\$3 Per Person
- Seasonal Creamy Squash Gratin
+\$3 Per Person
- *Additional Vegetable*
+\$3 per person

STARCHES

- Vegetable Rice Pilaf
- Garlic Mashed Potatoes
- Pasta Alfredo
- Creamy Garlic & Parmesan Risotto
- Loaded Mashed Potatoes with Bacon, Cheddar, Sour Cream and Chives
- Roasted Garlic and Herb New Potatoes
- Three Cheese Potatoes Au Gratin
+\$4 Per Person
- Twice Baked Loaded Potato
+\$4 Per Person
- *Additional Starch*
+\$4 per person



DESSERT STATIONS

ICE CREAM SUNDAE BAR | \$16 PER PERSON

Vanilla & Chocolate Ice Cream served with an Array of Toppings including Hot Fudge Sauce, Butter Cream, Mini Cookies, Sprinkles, Toasted Chopped Almonds, Whipped Cream, Cherries and a Variety of Candies

CHEESECAKE BAR | \$18 PER PERSON | CHOICE OF FOUR TOPPINGS

Mini New York Style Cheesecake served with a Choice of Warm Caramelized Pineapple, Caramel Dulce de Leche, Seasonal Berries, Chocolate Chips, Reese's Chunks, Oreos, Toasted Almonds and Coconut Shavings

CHOCOLATE LOVERS FONDUE | \$14 PER PERSON | CHOICE OF FOUR TOPPINGS

Warm Belgium Dark Chocolate, Milk Chocolate, and White Chocolate Fondues presented with Seasonal Berries, Apple Wedges, Baked Cookies, Rice Crispy Squares, Pretzels, and Marshmallows

CHOCOLATE DELIGHTS | \$18 PER PERSON

An Array of Chocolate Confections including Cakes, Cheesecakes, Assorted Cookies and Candies

BUILD YOUR OWN SMORES BAR | \$12 PER PERSON

Milk Chocolate Bars, Marshmallows and Graham Crackers served with Skewers and Your Very Own 'Mini Campfire' to Toast Your S'mores to Perfection



DESSERT & LATE NIGHT SNACK STATIONS

A LA CARTE DESSERTS

- Marbled Vanilla & Dark Chocolate Mousse | *\$7 per person*
- Crème Brulee featuring Vanilla Bean, Dark Chocolate or Cinnamon Toast Crunch
\$10 per person
- White Chocolate Bread Pudding with Praline Sauce | *\$10 per person*
- New York Cheesecake | *\$10 per person*
- Carrot Cake | *\$9 per person*
- Strawberry “Pound” Short Cake Stack | *\$10 per person*
- Chocolate Cookie Crust, White Chocolate and Raspberry Cheesecake | *\$10 per person*

BONELESS WING BAR | \$14 PER PERSON | CHOICE OF TWO SAUCES

Chef Tossed Boneless Chicken Wings. Choice of Sauce includes: Traditional Buffalo, Teriyaki, BBQ, Garlic Parmesan, Sweet Chili and Mango Habanero served with Carrots and Celery Sticks, Ranch and Bleu Cheese

POTATO SKINS BAR | \$12 PER PERSON

Served with Cheddar Cheese, Parmesan Cheese, Applewood Smoked Bacon, Scallions, Sour Cream, Ketchup, Ranch Dressing, Garlic Aioli and Malted Vinegar

STREET TACO BAR | \$16 PER PERSON | CHOICE OF TWO PROTEINS

Chicken, Beef, Fish, Shrimp or Pork served with Pico de Gallo, Lettuce, Cheese, Tomato, Sour Cream, Guacamole, Salsa, Onions, Cilantro and Limes

PRETZEL BAR | \$10 PER PERSON

Large, Soft Pretzels and Mini Pretzels Bites served with Sweet Hot Mustard, Beer Cheese, and Garlic & Truffle Oil Aioli



BEVERAGE ARRANGEMENTS

HOSTED BAR

An amount is set by the host and credited towards the selected bar arrangements. Bar arrangements can be beer and wine only or include any tier of liquor.

- Hosted Bar limits are set by the client with a \$500 minimum.
- The limit set does not include tax or service charge. A 24% service charge and 7% sales tax will be added to the final subtotal.
- Staff will inform the client when the total is within \$250 of the hosted limit. Client has the choice to increase the limit or move to a cash bar.
- Final bar bill must be paid one week after the wedding date.

CASH BAR

Guests are responsible for paying for their own beverages. All bars accept cash, credit cards and room charges as forms of payment.

SIGNATURE DRINKS

Signature drinks are available upon request. Emerald Grande must have all ingredients for the signature drink requested in inventory. Signature drinks will be made to order at the bar and charged based on consumption and tier of liquor selected.

SPECIALTY SELECTIONS

- Non-Alcoholic Punch | \$60 per gallon
- Infused Water or Lemonade | \$5 per guest
- Tea and Water Station | \$5 per guest
- Craft Your Own Mimosa Bar | \$23 per guest
- Craft Your Own Bloody Mary Bar | \$25 per guest

Other specialty selections are available and priced on request.



BEVERAGE SELECTIONS & PRICING

LIQUOR SELECTIONS

Liquor	Call \$10	Premium \$12	Super Premium \$14
Vodka	Pinnacle	Tito's	Grey Goose
Rum	Cruzan	Bacardi, Captain Morgan	Meyers
Tequila	Sauza Silver	Terra Mana	Patron
Gin	Pinnacle	Bombay Sapphire	Hendricks
Whiskey/ Bourbon	Jack Daniels	Crown Royal	Maker's Mark
Scotch	Johnny Walker Red	Dewar's	Johnny Walker Black

BEER SELECTIONS | CHOICE OF FIVE

Domestic \$5	Import \$6	Craft \$7
Bud Light	Yuengling	30A Beach Blonde
Michelob Ultra	Blue Moon	White Claw
Miller Lite	Corona	

WINE SELECTIONS

House \$9, Premium \$11		
Red	White	Sparkling
SeaGlass Cabernet	SeaGlass Chardonnay	Wycliff Champagne
SeaGlass Pinot Noir	Nine Vines Moscato	

**All items are subject to change based on availability*

***Cordials are considered as Call*



EMERALD GRANDE POLICIES

FOOD & BEVERAGE

All Food & Beverage must be provided by Emerald Grande. No outside food & beverage is permitted in any venue spaces with the exception of custom wedding cakes and specialty desserts. Dessert and Snack Stations are in addition to any Dinner Tier.

MENU TASTINGS

All weddings receive a complimentary menu tasting for up to 4 guests including Bride and Groom. The menu tasting allows the couple to sample 6 total items: 3 Appetizers for Cocktail Hour & 3 Entrée Selections for Dinner. Menu tastings must be scheduled at least 1 month in advance and availability is based on our Weddings & Events Calendar. Tastings are recommended 4-5 months prior to wedding date.

PLATED DINNERS

An assigned seating chart is required for plated dinners. Clients will be responsible for providing individual place cards that indicate each guest's entrée selection and table numbers. Clients can select up to 3 different proteins for their menu and all entrees will have the same starch & vegetable accompaniments. A spreadsheet that includes the names of guests, table numbers, and entrée breakdowns is also required two weeks prior to event date. Water, coffee, and tea is included with dinner.

BUFFET DINNERS

Buffet dinners must have 40 guests minimum. All buffets are set for 90 minutes of service. Take out boxes are not permitted and will not be available for guests. Emerald Grande staff will ensure the Bride & Groom receive boxes in their individual condos after the reception. Water, coffee, and tea is included with dinner.

SPECIALTY MEALS OR ALLERGIES

Emerald Grande is happy to accommodate any allergies or specialty meal requests. Meals will be based off what is selected for the pre-selected menu and tailored to meet any restrictions. All items on the buffet will be labeled appropriately by Emerald Grande Staff so guests know what is being served.

FEES & TAXES

All prices are subject to a 24% service charge and 7% sales tax. Carving & Chef Attended Stations will incur \$150 per chef charge. Hosted bars include one complimentary bar set-up. Any additional bar set-ups or bartenders requested is \$350. All cash bars have a bar set-up fee of \$350.

DEPOSITS & PAYMENTS

All deposits are due at time of contract signing. The deposit is the price of the ceremony & reception venues. The contract & deposit is due 7 days after it has been issued to the client in which the date will be placed tentatively on hold. If the contract & deposit are not received within 7 days, the date will be released on the calendar.

Payments can be made at the client's leisure leading up to the event date. Half of the final invoice will be due 60 days prior to the wedding date and final payment is due 14 days prior to the wedding date. The final head count will be due 14 days prior to the event.

Guests are able to be added within the 14 days of the wedding date at the Emerald Grande's discretion. However, any decrease in guest count within 14 days of the event will not be refunded.

Any additional charges during the wedding will be due 1 week after the wedding date.