



A GREAT SOUTHERN
SIGNATURE WEDDING

GREAT SOUTHERN
CATERING & EVENTS



Great Southern Catering and Events has partnered with a select group of premier wedding vendors to bring you everything you need for your wedding. From the rehearsal dinner to the floral designs to the perfect venue, our all-inclusive wedding packages have been created by our events coordinators to make planning your wedding as easy as saying "I do."

PLANNING FOR PERFECTION

The perfect wedding doesn't just happen. You must plan for perfection. When you choose Great Southern Catering and Events for your wedding, you'll get personal consultation and planning with your events coordinator, prior to the event, with as many set meetings as necessary, so that our team has a full understanding of your needs and your vision for the "big day."

With every Great Southern Catering and Events wedding package, your events coordinator will:

- Provide unlimited communication via email, personal meetings and telephone conversations
- Communicate with all vendors and confirm performance with all contracted vendors
- Provide etiquette advisement
- Assist in menu tasting and final menu selection
- Assist with "save the dates," invitations, calligrapher and wedding favors
- Supply a customized layout of the wedding-reception venue
- Coordinate on-hand, four-hour pre-wedding preparations to ensure that all vendors (including, but not limited to) florist, cake designer, caterer, band, DJ, linen company, furniture, table settings and bar service are fully set up and installed before the event
- Provide on-site supervision for one hour, post-wedding, to assist in venue cleanup with caterer to ensure the wedding venues are cleaned and left as instructed
- Create and distribute a wedding/reception timeline and order of events to all members of the wedding party and all necessary vendors
- Set up and attend all vendor meetings with bride so no detail goes undone
- Provide assistance in any additional events, if needed, prior to or after the wedding, such as, but not limited to, the bridal luncheon, bachelorette party, or post-wedding brunch at any Great Southern Restaurant location or private Pensacola venue





YOUR EVENTS COORDINATORS



Melissa Bailey (left), Sarah Randle (right)

Melissa Bailey has been with Great Southern Catering and Events for the past 13 years where she has worked her way to her current position of private events coordinator. With her understanding of both front and back of the house operations, she has the experience it takes to plan and execute any event, large or small, from start to finish. A native of Pensacola – and planning to stay that way by continuing to build

roots with friends, family and loyal customers – she has strong relationships with all the top local vendors and lives by her motto: “If you combine passionate vendors with personal details you will hit it out of the park every time.” When it comes to event planning and coordination, Melissa is the best of the best in Pensacola.

Sarah Randle was born and raised in Gulf Breeze, Florida. Sarah attended the University of Alabama and graduated with a bachelor’s degree in business. A people person and a planner, Sarah joined the Great Southern Restaurants family as a private events coordinator in early 2012. Sarah has coordinated events both small and large, from intimate family affairs to large-scale events of over 300-plus attendees, all the while never forgetting that the details and personal touches matter.



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Everything you need for your wedding including the Palafox House venue, the ceremony, the rehearsal dinner and personalized reception

{ 75 guests }

Housed in a historic 1912 building in the heart of downtown Pensacola, Palafox House is a wonderful example of early 20th-century architecture. As unique as it is beautiful, it features two spaces within, creating perfect flow for your event. The main entrance greets you with twenty-foot ceilings, a granite service bar and custom-stained concrete floors. Above the bar you will find a four- by sixteen-foot chalkboard where a personalized message can be written for your event. The main dining room also has custom-stained concrete floors along with handcrafted chandeliers that emphasize the urban feel. Unlike any other space in town, the Palafox House has a panoramic window overlooking the tree-lined park in the heart of downtown and is the perfect venue to host your big day. This package includes the following: venue, wedding ceremony, floral designs, professional photography, furniture, catering needs, wedding cake, entertainment, bar service, beer service, wine service, water and mixers, linens, and complete rehearsal dinner and reception catering.

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Professional Photographer

Northwest Florida's Elite Photographers. Four- and a half-hour service includes all edited pictures on a disk with copyright release. No matter what your style, we have you covered.

Furniture

- Guest tables (10 sixty-inch rounds, 8 forty-eight-inch rounds)
- Chivari chairs (125)
- Cake table
- Sweetheart table
- Bistro tables (4)
- Draped banquet tables

Catering Needs

- Elegant chaffing dishes (if needed)
- Stainless steel flatware
- Glassware
- Dinner china service
- Setup and cleanup of venue
- All staffing charges included
- All delivery charges included

Wedding Cake

Custom wedding cake by top Northwest Florida cake designer Betty Weber. Selection of cake flavors, fillings and design (includes cake cutting and service fee appropriate to size of wedding).

Entertainment

Four hours of professional DJ service provided by Pensacola's top DJ, Ramsey Coates, owner and operator of Any Day DJ (additional hours can be added).

Bar Service

Hosted bar for four hours – cash bar for remaining time. Top-shelf products supplied.

Liquor Service

Grey Goose vodka, Tanqueray gin, Chivas Regal scotch, Crown Royal, Jack Daniel's; Bacardi, Malibu and Captain Morgan rums; Patron Silver, 1800 Tequila, Hennessy cognac, Grand Marnier, Amaretto, Peach Schnapps, and Long Island Iced Tea

Beer Service

Bud Light, Michelob Ultra, Land Shark (or equivalent)

Wine Service

House-select Chardonnay, Merlot, Pinot Grigio, Cabernet

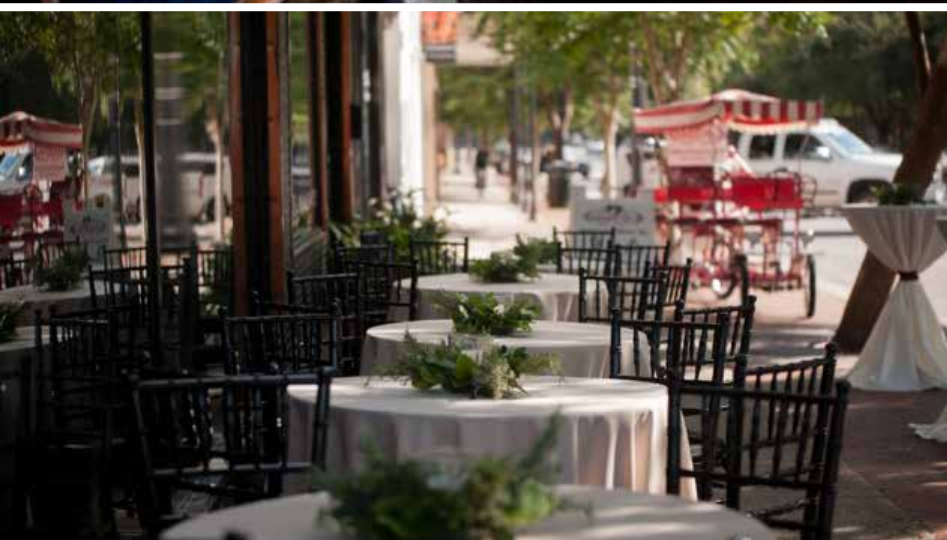
Water/Mixers

Bar tonic, club soda, ginger ale, orange juice, milk, grapefruit, pineapple, cranberry and lime juices, sweet 'n' sour, grenadine, vermouth (all garnishes included)

Linens

- Linen tablecloths and napkins (white)
- Linen overlays or banquet runners (choice of color)





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The Rehearsal Dinner

The rehearsal dinner will take place at one of Pensacola's most award-winning restaurants. Jackson's Steakhouse has a wonderful private dining room, known as the Governor's Room, which will host up to 40 of your guests for an intimate dinner overlooking historic Ferdinand Plaza in downtown Pensacola. In addition, the room features handcrafted lighting, a beautiful still life painting as well as the restaurant's wine cellar. The following is a sample menu. The dinner will include bread service, the choices below (menu items are subject to change seasonally), and two glasses of beer or house wine per guest as well as all non-alcoholic beverages.

SALAD
Steakhouse Chopped Salad

ENTRÉE
Choice of

12-oz. Aged Delmonico
With grilled asparagus and three-cheese macaroni

6-oz. Aged Petite Filet Mignon
With baby green beans and whipped potatoes

Open-Fired Yellowedge Grouper
Roasted zucchini, squash, red sweet peppers and red onion relish, Carolina Gold rice cakes, heirloom tomato and aged balsamic vinaigrette

Panée'd Chicken Breast Alfredo
Two lightly breaded chicken medallions with bacon, onions, and Parmesan cream sauce with pasta and garden vegetable sauté

DESSERT
Choice of

Mini Chocolate Mousse and "Nuts over Toffee" Crunch
With crushed toffee, caramel, and Chantilly cream

Madagascar Vanilla Crème Brûlée
Bourbon-soaked vanilla bean crème, torched organic sugar, and fresh berries

Up to ten additional guests can be added; see events coordinator for details.
(Subject to availability)

Floral Design

We are partnered with Fiore, one of Northwest Florida's premier florist and design teams whose work has been published in numerous publications; local, regional and national. Owner and creator Shannon M. Pallin opened Fiore in 2006 after working and training in the floral industry for over 20 years. Her background began in Southern California at the age of 16, training under world-renowned designer Rene Van Rems, former president of the Cut Flower Commission of California and the author of "Rene's Bouquets." After 10 years in California, Shannon relocated to New York City working as a designer and stylist for Martha Stewart, Preston Bailey and Katie Brown. While working in NYC, she completed Katie Brown's book "Katie Brown Entertains."

Included are the following:

- Handcrafted one-of-a-kind bridal bouquet
- Three bridesmaid's bouquets
- Two corsages for the mothers
- Groom's boutonniere
- Groomsman's boutonnieres – up to three
- Two father's boutonnieres
- Ten floral or glass & candle centerpieces with votive candles
- Decorative arbor for the ceremony

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Reception Catering

The menu items included in the package below are just a sample of some of our most popular choices. There are many other options available, including plated dinner service and brunch service, as well as many passed and displayed hors d'oeuvres. Our chefs can customize any menu item or recipe to accommodate your individual taste; we specialize in a wide variety of cuisines from Southern Coastal to French, Italian and more.

COCKTAIL HOUR

Goat Cheese and Fig Crostini
Crostini with Alabama goat cheese topped with fig preserves

Shrimp Cocktail
In mini martini glass

Crispy Southern Potato Cakes
Topped with chive sour cream

Tomato and Feta Crostini
Crostini with roasted Roma tomatoes, crumbled feta and basil pesto

Antipasto Table Display
Italian sliced meats and world cheeses

MAIN STATIONS

Seasonal Salad Display
With chef's-choice dressings and fresh farm-to-table toppings

Grits à Ya Ya Station
Toppings include shrimp, bacon, red onions, green onions, shredded cheeses and mushrooms

Carving Station
Four ounces prime top sirloin beef with garlic and ginger sauce; served with artisanal breads

Southern Deep-Dish Sides
Choice of three Southern sides

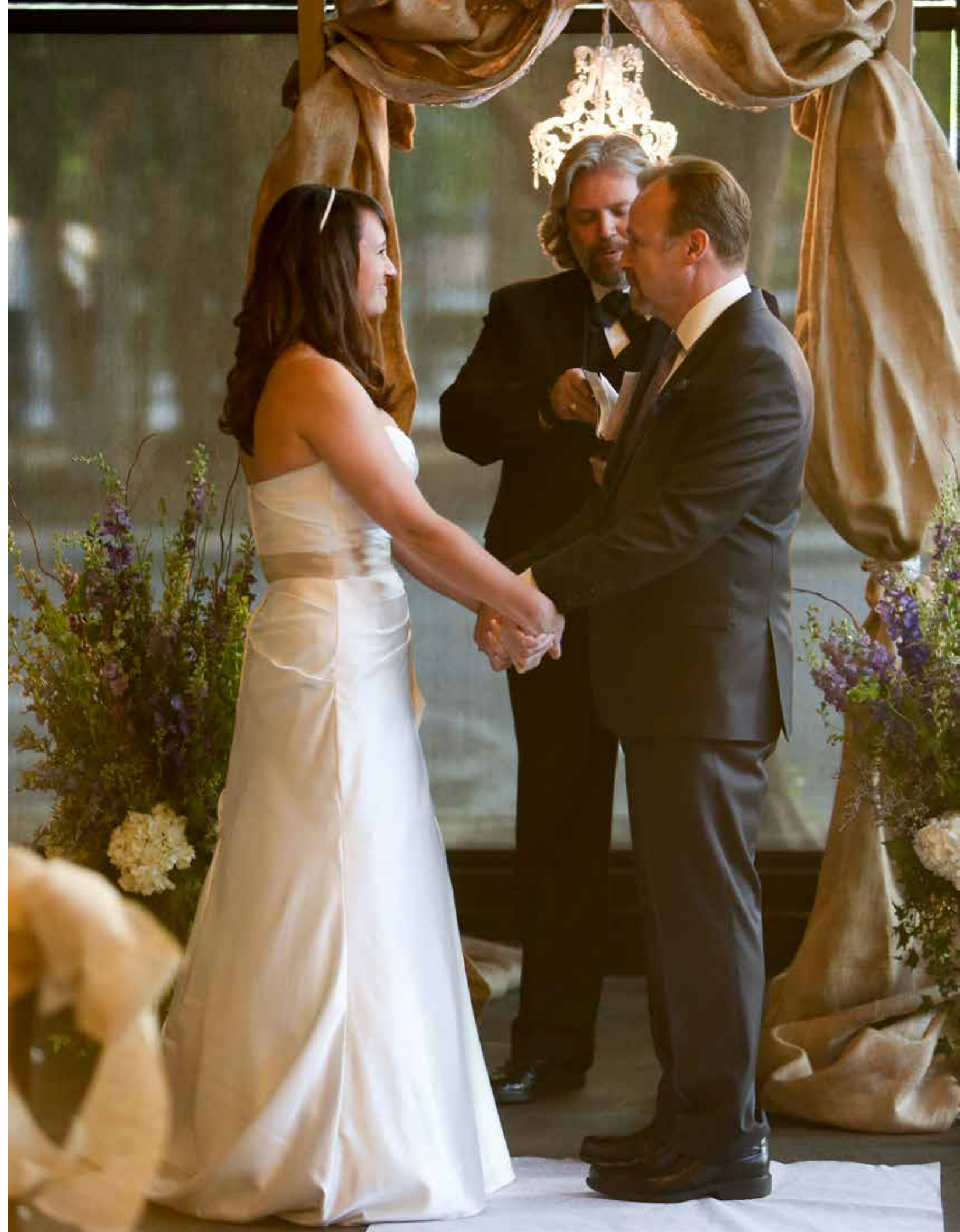
Popular Add-on Items

(See events coordinator for details)

- Photo booth
- Videographer
- Personalized signs and invitations
- Grand exit coordination
- Vintage furniture rental
- Entertainment (live band)
- Sunset cruise provided by Condor Sailing)

The Fine Print

A Great Southern Signature Wedding: \$18,000 (Includes all taxes and applicable service fees). To book your Palafox House wedding package, a \$2,500 deposit and contract signature is required. This package is based on 75 guests. Additional guests can be added for \$120 per person including taxes and gratuities. Prices are subject to change. For more information, call (850) 433-9450.



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greatsouthernrestaurants.com | 850.433.9450

THE FISH HOUSE ATLAS OYSTER HOUSE DECK BAR JACKSON'S STEAKHOUSE PALAFOX HOUSE