



The Grand Aleutian Hotel & Harbor View Inn 2020 Banquet Menus



Grand Aleutian Food & Beverage
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BOOKING AND DEPOSIT POLICY: In order to book an event and to list the booking as “definite”, ordering party must have a Direct Bill Account with the hotel. If no account exists, a deposit of 25% must be placed upon the meeting room to guarantee reservation, the Banquet Event Order must be signed and a valid credit card number must be provided. We only accept checks from Key Bank in Unalaska. We reserve the right to cancel with or without notice any tentative reservation set if such contract or deposit is not received 10 days from the effective date listed on the BEO.

PAYMENT POLICY AND SCHEDULE: All events must be paid in full by 3 business days before the date of the function. Payment schedule: At time of Booking: Initial Deposit (non-refundable):

- Three business days prior to event: Balance due in full
- Any cancellation results in forfeit of initial deposit

Food and Beverage Policies: The State of Alaska regulates the sale and service of food and alcoholic beverages, and the hotel is responsible for the quality and freshness of the food and beverages served to our guests. All food (with the exception of cakes made in a commercial kitchen allowed with a \$25 carry in fee) and beverages served at the hotel must be purchased exclusively from the hotel. All food prepared for on-site banquets will be displayed for a maximum of three hours. Non-buffet banquet food items may be taken off premises after the three hour display period. Food prepared for buffet options must be consumed on premises and take-out boxes will not be provided. Due to unpredictable shipping, we cannot guarantee that banquet food orders received less than 30 days prior to a function will be available. Food quantities ordered for on-site events must coincide with the guest count. In order to best serve your guests, the F&B Supervisor must be notified of the guaranteed attendance figure ten (10) business days prior to the event. This number will constitute a guarantee, not subject to reduction, and you will be charged for this number of guests or the number of meals served, whichever is greater. If no guarantee is provided, you will be charged for the estimated attendance that is documented on the Banquet Event Order (BEO) or the number of guests served, whichever is greater. All menu prices are subject to change without notice.

Payment, Service Charges, Taxes and Surcharges: Payment for each function is due three days prior to the event. An 18% service charge and 3% sales tax will be added to all on-site banquet items and services. A 15% service charge, 3% sales tax, and 10% delivery charge will be added to all catered banquet orders (min. \$5000 order). A 15% service charge and 3% sales tax will be added to all to-go banquet items. A 10% surcharge will be added to orders received within 24 hours of an event, and a 20% expediting surcharge will be added to items ordered during the course of an event.

Displays, Decorations and Equipment: All displays, decorations, and equipment are subject to the approval of the hotel. Please consult with the F&B Supervisor prior to setting up these items. Any property brought on the premises will be the sole responsibility of the client, and the hotel will not be liable for any loss or damages to any such property for any reason. All displays, decorations, and equipment brought on the premises must be removed upon completion of the event. Client will be assessed a \$50 daily storage fee for any property left behind.

Damages / Losses: All damages to or loss of hotel property, i.e. carpets in meeting rooms, walls, furniture, linens, audio visual equipment, will be the responsibility of the group representative. The room and equipment must be left in the same condition that it was in at the start of the event or damage fees will be assessed.

Rentals: Our meeting rooms and food and beverages outlets may be rented for private functions. Rental rates and availability vary depending on the date, time and duration of the function, as well as your food and beverage requirements. Banquet space is assigned according to the anticipated number of guests. If the number of guests fluctuates, it may become necessary to reassign banquet space accordingly. All rentals are priced on a daily basis. Room rental fees may be waived if the total F&B is more than \$1500 per room per day.

Board Room	\$100	LCD Projector	\$100	Dance Floor	\$150
Shishaldin Room	\$200	Projection Screen	\$50	Lectern	\$100
Makushin Room	\$250	TV/DVD Player	\$75	PA System	\$100
Mag Bay Café	\$300	Speakerphone	\$50	Dry Erase Board	\$25
		Speakers	\$50	Chafing Dish	\$25
		Power Strip	\$10	Carving Station	\$250

BREAKFAST BUFFETS

25 person minimum – \$75 fee will be added to orders for fewer than 25 people.

All Buffet Options Must Be consumed on Premises – No Take-Out Boxes

Continental Breakfast

Assorted Breakfast Pastries, Fruit Juices, Regular and Decaf Coffee,
Assorted Teas
\$13.50 per person

Country Breakfast

Scrambled Eggs, Biscuits with Sausage Gravy, Crispy Bacon and Sausage,
Hash Browns, Chilled Fruit Juices, Regular and Decaf Coffee, Assorted Teas
\$22.50 per person

Hearty Breakfast

Scrambled Eggs, Biscuits with Sausage Gravy, Crispy Bacon and Sausage,
Hash Browns, Assorted Pastries, Fresh Fruit Medley, Chilled
Fruit Juices, Regular and Decaf Coffee, Assorted Teas
\$25 per person

Grand Breakfast

Scrambled Eggs, Biscuits with Sausage Gravy, Crispy Bacon and Sausage,
Country Ham, Hash Browns, French Toast or Buttermilk Pancakes, Fresh Fruit
Medley, Chilled Fruit Juices, Regular and Decaf Coffee, Assorted Teas
\$26 per person

À la Carte

Freshly Brewed Coffee or Decaf	\$32/ gal.
Assortment of Herbal Teas	\$32/gal.
Assorted Breakfast Pastries	\$28/doz.
Mini Bagels with Cream Cheese and Preserves	\$22/doz.
Assorted Fruit Muffins	\$28/doz.
Breakfast Burrito	\$5.50/ ea.
Breakfast Sandwich	\$5.50 /ea.
Low Fat Yogurt	\$3.50/ea.
Yogurt Parfait	\$5/ea.
Whole Fresh Fruit	\$3/ea.

SPECIALTY BREAKS

Healthy Break

Granola Bars, Assorted Yogurt, Whole Fresh Fruit,
Herbal Tea, Bottled Water
\$12.50 per person

Sweet Tooth Break

Fresh Baked Cookies, Chocolate Fudge Brownies, Assorted Candy Bars,
Canned Sodas or Fruit Punch
\$12 .50 per person

Sweet & Salty Break

Mixed Nuts, Pretzels, Chips, Assorted Candy Bars,
Canned Sodas or Fruit Punch
\$10.50 per person

Build Your Own Sundae Break

Vanilla Ice Cream, Chocolate Syrup, Caramel, Assorted Nuts & Sprinkles
Whipped Cream, Cherries, Root Beer & Coke
\$14 .50 per person

À la Carte

Fresh Brewed Coffee-Decaf	\$32 /gal	Fresh Baked Cookies	\$21.50/doz
Assortment of Herbal Teas	\$32/gal	Chocolate Fudge Brownies	\$21.50/doz
Brewed Iced Tea	\$31/gal	Mixed Nuts	\$21/lb
Chilled Fruit Juice	\$31/gal	Assorted Candy Bars	\$4/ea
Chilled Fruit Punch	\$25/gal	Assorted Bagged Chips	\$3.50/ea
Canned Sodas	\$3/ea	Granola Bars	\$4/ea
Bottled Water	\$2.5/ea	Whole Fresh Fruit	\$3/ea

Boxed Lunches

Deli Sandwich

Choice of Ham, Turkey or Roast Beef
with Cheese, Lettuce, Tomato on a
Hoagie Bun, Chips, Fresh Baked
Cookie and a Bottle of Water

\$17 .50 Each

Specialty Salad

Choice of Chicken Caesar
or Deluxe Spinach Almond Salad,
Yogurt, Granola Bar and
a Bottle of Water

\$17 .50 Each

Deli Wrap

Choice of Ham, Turkey or Roast Beef
with Cheese, Lettuce, Tomato wrapped
in a Flour Tortilla, Bag of Chips, Fresh
Baked Cookie and a Bottle of Water

\$17 .50 Each

LUNCH / DINNER

Buffets are Dine-in only, 25 person minimum - \$75 fee will be added to orders fewer than 25 people.
All Food Must Be consumed on Premises - No Take-Out Boxes

Sandwich Board Buffet

Fresh Seasonal Fruit Tray, Homemade Soup du Jour, Country Potato Salad, Creamy Cole Slaw, Sliced Turkey, Ham and Roast Beef, Assorted Sliced Cheeses, Lettuce, Onion, Tomatoes, Pickle Spears, Assorted Fresh Breads, Chef's Choice Dessert, Iced Tea
Lunch - \$24 per person Dinner - \$27 per person

Southern Comfort Buffet

Garden Salad w/Dressings, Macaroni Salad, Chicken Fried Steak w/Cream Gravy, Honey Stung Fried Chicken, Mashed Potatoes (or) Macaroni and Cheese, Corn on the Cob, Cornbread, Chef's Choice Dessert, Iced Tea
Lunch - \$25 per person Dinner - \$28 per person

Mexican Fiesta Buffet

Fiesta Salad, Chicken Fajitas, Ground Beef Tacos, Spanish Rice, Refried Beans, Tortilla Chips w/Salsa, Lettuce, Tomato, Onion, Jalapenos, Sour Cream, Guacamole, Shredded Cheese, Chef's Choice Dessert, Iced Tea
Lunch - \$25 per person Dinner - \$28 per person

Flavors of Italy Buffet

Flatbread Pizza, Caesar Salad, Tomato & Mozzarella Polenta Cakes, Lasagna Bolognese, Chicken Parmesan, Pasta Alfredo, Fried Zucchini, Garlic Bread, Chef's Choice Dessert, Iced Tea
Lunch - \$26 per person Dinner - \$30 per person

Touch of Asia Buffet

Mandarin Chicken Salad, Egg Drop Soup, Beef Stir Fry, Teriyaki Chicken, Jasmine Rice, Fried Potstickers, Egg Rolls, Chef's Choice Dessert, Iced Tea
Lunch - \$26 per person Dinner - \$30 per person

Build Your Own Buffet

Lunch - \$26 per person Dinner - \$30 per person
(Does not include beverage)

Salad Choices: (Select Two)

Spinach & Almond Salad, Greek Garden Salad, Classic Garden Salad, Caesar Salad, Caprese, Country Potato Salad, Fresh Fruit Ambrosia, Macaroni Salad, Waldorf Salad, Tomato Cucumber Salad

Side Dish Choices: (Select Two)

Roasted Red Potatoes, Apple Sage Stuffing, Green Beans Amandine, Steamed Vegetables, Scallion Almond
Rice Pilaf, Honey Glazed Carrots, Broccoli w/Cheese Sauce, Buttered Corn, Corn on the Cob, Calrose or Jasmine Rice, Mashed Potatoes w/Gravy, Baked Potatoes, French Fries, Scalloped Potatoes, Mac & Cheese, Pasta Primavera

Main Dish Choices: (Select Two)

Beef Tips w/Burgundy Sauce, Roast Beef w/Gravy, Grilled Chicken Breast, Chicken Fried Steak w/Gravy, Chicken Teriyaki, Honey Stung Fried Chicken, Oven Roasted Chicken, Barbecued Chicken, Honey Baked Ham, Roasted Pork Loin, Baked Sockeye Salmon, Beer Battered Pollock or Cod, Vegetarian Lasagna, Beef or Chicken Stir Fry, Roasted Turkey, Guinness Beef Stew, Stuffed Bell Peppers

APPETIZERS

4 Dozen Minimum per order - Excludes per pound items

Hot Items - Per Dozen

Chicken Wings Spicy / Garlic / Teriyaki	\$16	Alaska Sea Scallops Wrapped in Bacon	\$42	Fried Pot stickers with Sesame Soy Sauce	\$22
Tempura Fried Chicken with Scallion Sauce	\$31	Crab and Ginger Stuffed Mushrooms	\$38	Steamed Pot stickers with Sesame Soy Sauce	\$22
Coconut Fried Chicken Tenders	\$31	Sesame Fried Prawns with Spicy Mango Sauce	\$34	Egg Rolls with Sweet and Sour Mustard Sauce	\$25
Honey Stung Fried Chicken	\$31	Gingered Crab Cakes with Honey Mustard	\$47	Lumpia	\$29
Teriyaki Chicken Brochettes	\$30	Tempura Halibut Strips with Tartar Sauce	\$38	Bacon & Cheese Potato Skins w/Green Onions & Sour Cream	\$30
Rosemary Chicken Skewers	\$30	Spicy Crab Rangoon with Plum Apricot Sauce	\$34	BBQ Pulled Pork Sliders	\$34
Chicken Satay Skewers	\$30	Coconut Prawns with Pineapple Mango Sauce	\$34	Kobe Sliders w/ Cheese	\$40
Hibachi Steak Skewers	\$33	Breaded Shrimp with Cocktail Sauce	\$32	Breaded Mozzarella Sticks	\$18
Chicken Quesadillas with Salsa and Sour Cream	\$26				
Hawaiian Meatballs	\$22				
Swedish Meatballs	\$22				

Cold Items - Per Dozen

Grilled Jumbo Shrimp with Tomato Horseradish	\$37	Spicy Marinated Chicken in Jalapeno Cheese Wraps	\$26	Assorted Fancy Finger Sandwiches	\$32
Apple Walnut Cream Cheese Stuffed Celery	\$16	Horseradish Roast Beef Pinwheels	\$27	Pepper Smoked Salmon Crostiti	\$30
Classic Deviled Eggs	\$16	Tuscan Vegetable Skewers	\$25	Ratatouille Crostiti	\$25
Deviled Eggs with Bay Shrimp	\$19	Vietnamese Shrimp Spring Rolls	\$28	Tomato & Mozzarella Polenta Cakes	\$32
Crab Stuffed Deviled Eggs	\$27	Chocolate Dipped Strawberries (seasonal)	\$36	Marinated Mussels	\$36
Prosciutto Wrapped Melon	\$21				

Hot & Cold Items - Per Pound

Halibut Ceviche with Tortilla Chips	\$39	Chili con Queso with Tortilla Chips	\$28	Shrimp Dip with Crackers	\$18
Nachos	\$28	Marinated Mushrooms and Peppers	\$24	Tuna Tartar with Ginger Lime Sauce & Crispy Wontons	\$37

Sushi & Sashimi - Per Roll / Nigiri

4 rolls minimum each

Veggie Roll	\$12	Bitchin' Roll	\$19	Yellowfin Tuna	\$8
California Roll	\$14	Dutch Harbor Roll	\$19	Sockeye Salmon	\$8
Deep Fried Cali Roll	\$16	Ebi-ten Roll	\$19	Shrimp	\$8
Sockeye Salmon Roll	\$16	Ballyhoo Roll	\$19	Scallop	\$9
Alaska Roll	\$19	Dynamite Roll	\$20	Sablefish	\$9
- Add Tobiko	+\$3	Spicy Tuna	\$17	Halibut	\$9
- Add Avocado	+\$3	Spicy Salmon	\$17	Yellowtail	\$9
		Spicy Scallop	\$17	King Crab Leg	\$11

PARTY DISPLAYS

The quantities indicated for the number of people each dish will serve are approximations based on the item being part of a complete meal.

Continental Fruit and Cheese Display with Crackers and Baguettes

Small - \$105 Medium - \$165 Large - \$302
(serves 25) (serves 50) (serves 100)

Fresh Market Vegetables with Bleu Cheese and Ranch Dressings

Small - \$82 Medium - \$128 Large - \$215
(serves 25) (serves 50) (serves 100)

Seasonal Fresh Fruit Display with Fruited Yogurt and Caramel Sauce

Small - \$82 Medium - \$143.50 Large - \$246
(serves 25) (serves 50) (serves 100)

Assorted Domestic Meat, Cheese and Cracker Display

Small - \$97.50 Medium - \$180 Large - \$330
(serves 25) (serves 50) (serves 100)

Build-A-Sandwich Platter with Assorted Meats, Cheeses, Breads and Condiments

Small - \$230 Large - \$400
(50 half sandwiches) (100 half sandwiches)

Sushi & Sashimi Display

Small - \$257 Large - \$435
(serves 50) (serves 100)

Classic Antipasto Platter with Assorted Meats, Cheeses and Vegetables

\$170 (serves 50)

Mediterranean Feast ~ Feta, Olives, Roasted Veggies, Hummus and Tabbouleh with Pita Bread

Medium - \$153 Large - \$287
(serves 50) (serves 100)

Crab Artichoke Dip w/French Bread Crostini

\$190 (serves 25)

Smoked Salmon Display with Capers, Red Onion, Mini Bagels and Cream Cheese

\$47 per pound

Wild Alaskan King Crab Legs with Lemon Cocktail Sauce

\$1.50 per pound

Chilled Jumbo Tiger Shrimp with Chipotle Aioli Sauce

\$77 for 25

Chef's Choice Variety Bruschetta Platter

\$28 per dozen

PARTY PLATTERS

The quantities indicated for the number of people each dish will serve are approximations based on the item being part of a complete meal.

Seafood Sampler - Shrimp Salad, Crab Salad, Chilled Prawns, Marinated Mussels, Bay Scallops, Smoked Alaskan Halibut, and Salmon

\$395 (serves 50)

Roasted Sockeye Salmon - Choice of Preparation: Orange/Fennel, Teriyaki, or Lemon Caper

\$195 (serves 10-25)

Seared Ahi Tuna Platter Served with Wasabi, Soy, and Pickled Ginger

\$170 (serves 25)

Chicken or Pork Adobo Marinated in Vinegar, Soy Sauce, Garlic, and Spices

\$195 (serves 25)

Whole Applewood Smoked Ham with Pineapple Orange Marmalade, Mustard & Artisan Bakery Rolls

\$225 (serves 40)

Porchetta (Pork Loin) with Garlic, Rosemary, Fennel, and served with Artisan Bakery Rolls

\$225 (serves 30)

Honey Roasted Turkey Breast Served with Artisan Bakery Rolls

\$225 (serves 40)

Three Whole Roasted Turkeys with Apple Sage Stuffing

\$359 (serves 25)

Beef Tenderloin Sandwich Mirror

Sliced, with Tarragon Mayonnaise, Horseradish, Mustard Spread and Small Sandwich Rolls

\$282 (serves 25)

Whole Tenderloin of Beef with Stone Ground Mustard and Artisan Bakery Rolls

\$282 (serves 15)

***Whole Roasted Striploin of Beef with Black Pepper Crust
Served with Mushroom Ragout and Artisan Rolls***

\$380 (serves 30)

***Santa Maria Grilled Beef Tri-Tip Seasoned with a Savory Spice Rub and Grilled
Served with Artisan Bakery Rolls***

\$395 (serves 50)

Whole Prime Rib Served with Au Jus, Horseradish & Artisan Bakery Rolls

\$475 (serves 30)

PARTY SIDES

SALAD

	Serves 25	Serves 50		Serves 25	Serves 50
Antipasto Salad	\$87	\$164	Fresh Fruit Ambrosia	\$85	\$165
Seafood Pasta Salad	\$107	\$205	Classic Garden Salad	\$75	\$145
Waldorf Salad	\$87	\$164	Caesar Salad	\$80	\$155
Spinach & Almond Salad	\$87	\$164	Chicken Caesar Salad	\$100	\$195
Greek Garden Salad	\$81	\$154	Macaroni Salad	\$75	\$145
Country Potato Salad	\$77	\$143	Creamy Cole Slaw	\$65	\$125
Caprese Salad	\$77	\$148	Honey Chicken Pecan	\$100	\$195
Cobb Salad	\$92	\$174	Tomato Cucumber Salad	\$75	\$145

SIDES

	Serves 25	Serves 50		Serves 25	Serves 50
Roasted Red Potatoes	\$79	\$148	Steamed Vegetables	\$70	\$135
Mashed Potatoes & Gravy	\$80	\$150	Honey Glazed Carrots	\$69	\$133
Baked Potatoes	\$78	\$148	Broccoli w/Cheese Sauce	\$79	\$153
French Fried Potatoes	\$70	\$128	Buttered Sweet Corn	\$69	\$133
Sweet Potato Fries	\$79	\$148	Corn on the Cob	\$69	\$133
Scalloped Potatoes	\$70	\$130	Mac & Cheese	\$65	\$120
Apple Sage Stuffing	\$69	\$130	Pasta Primavera	\$68	\$125
Green Beans Almandine	\$70	\$138	Lasagna	\$90	\$180
Scallion Almond Rice Pilaf	\$65		Filipino-Style Spaghetti	\$75	\$140
Calrose Rice	\$55		Pancit Guisado	\$85	
Jasmine Rice	\$60		Couscous	\$65	

DESSERT

Assorted Miniature
Dessert Display
Small ~ \$155
(Serves 25)

Assorted Miniature
Dessert Display
Large ~ \$280
(Serves 50)

Mini Crème
Brule
\$43 Dozen

Whole New York
Cheesecake
with Seasonal Fruit
\$65 (16 pieces)

Chef's Choice
Individual Dessert
Assortment
\$7.50 Each

PIZZA PARTY

Let us deliver your pizza party! A minimum purchase of any 10 pizzas ordered can be delivered to your home or business for lunch or dinner (11:30am - 8pm). Call 581-7315 to plan your party and arrange your order. You're only a phone call away from delicious pizza (Don't forget the wings!)

Meat Lovers

Pepperoni, Sausage, Canadian Bacon
\$24.75 / \$32

Hawaiian

Canadian Bacon, Pineapple
\$22 .50/ \$31

BBQ Chicken

Grilled Chicken, Bacon, Caramelized Onions, Tomato, BBQ Sauce
\$22 .50/ \$29

Italian Supreme

Pepperoni, Sausage, Onion, Mushroom, Bell Pepper, Black Olive
\$24.50 / \$32

Veggie Lovers

Mushroom, Black Olive, Onion, Bell Pepper, Tomato
\$22.50 / \$29

Quattro Formaggi

Mozzarella, Pecorino, Parmesan, Fontina
\$18 .50/ \$25

Additional toppings

Pepperoni, Ham, Canadian Bacon, Sausage, Grilled Chicken, Bacon, Caramelized Onion, Mushroom, Bell Pepper, Tomato, Onion, Pineapple, Jalapeno, Black Olive
\$2 for a 12" \$3 for a 16"

12 oz. Bottled Water - \$2.50

12 oz. Canned Sodas - \$3

15% Delivery charge and 3% tax will apply