

347 GRILLE

BY COACH SHULA



PRIVATE DINING

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347 Grille Tallahassee is located on the ground floor of the Hotel Duval, one of the original Autograph Collection Hotels by Marriott.



**Hotel Duval, Autograph Collection
Tallahassee**

415 North Monroe Street
Tallahassee, FL 32301

Shula's 347 Grille offers casual dining and a tempting menu that features everyday favorites along with **Shula Cut® Steaks** – our proprietary standard for premium Black Angus beef that ensures high quality, perfectly aged, well marbled, juicy and flavorful steaks for award-winning consistency.



With its legacy of fine American restaurants, Shula's has an established history of delivering high quality cuisine, award-winning wines, and craft cocktails. This dedication to excellence is what makes events hosted at Shula's 347 Grille extra special.

PRIVATE DINING AT 347 GRILLE TALLAHASSEE



Coach's Corner
Seats up to 12 guests



The Legends Room
Seats up to 30 guests

PRIVATE DINING MENUS

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CHAMPIONS MENU

Salad

House Salad Mixed greens, plum tomatoes, cucumbers, carrots, chopped egg, applewood smoked bacon, croutons, vinaigrette dressing

Main Guest's Choice of One

Shula Cut® 7oz Filet Mignon Served with smashed potatoes and balsamic grilled asparagus

Shula Cut® 14oz New York Strip Served with smashed potatoes and balsamic grilled asparagus

Milanese Style Chicken Herb breaded chicken breast topped with baby greens, fresh mozzarella, tomatoes, red onions, parmesan cheese, and balsamic glaze

Today's Fresh Fish Cut in-house daily and served with smashed potatoes and grilled asparagus

Dessert Guest's Choice of One

Cheesecake Served with fresh whipped cream, raspberry coulis, and a strawberry

Key Lime Pie Served with fresh whipped cream

\$83 DINNER / \$134 ALL INCLUSIVE

All inclusive includes two glasses of house wine or two beers per guest, tax, and gratuity.



ALL PRO MENU

Appetizer

Shrimp Cocktail Large Gulf shrimp, cocktail sauce, lemon

Salad

House Salad Mixed greens, plum tomatoes, cucumbers, carrots, chopped egg, applewood smoked bacon, croutons, vinaigrette dressing

Main Guest's Choice of One

Shula Cut® 7oz Filet Mignon Served with smashed potatoes and balsamic grilled asparagus

Shula Cut® 14oz New York Strip Served with smashed potatoes and balsamic grilled asparagus

Milanese Style Chicken Herb breaded chicken breast topped with baby greens, fresh mozzarella, tomatoes, red onions, parmesan cheese, and balsamic glaze

Today's Fresh Fish Cut in-house daily and served with smashed potatoes and grilled asparagus

Dessert Guest's Choice of One

Cheesecake Served with fresh whipped cream, raspberry coulis, and a strawberry

Key Lime Pie Served with fresh whipped cream

\$93 DINNER / \$147 ALL INCLUSIVE

All inclusive includes two glasses of house wine or two beers per guest, tax, and gratuity.

MVP MENU

Appetizer

Crab Cake Jumbo and super lump crab cake, pan-seared and served with remoulade sauce

Salad

House Salad Mixed greens, plum tomatoes, cucumbers, carrots, chopped egg, applewood smoked bacon, croutons, vinaigrette dressing

Main Guest's Choice of One

Shula Cut® 7oz Filet Mignon Served with smashed potatoes and balsamic grilled asparagus

Shula Cut® 14oz New York Strip Served with smashed potatoes and balsamic grilled asparagus

Milanese Style Chicken Herb breaded chicken breast topped with baby greens, fresh mozzarella, tomatoes, red onions, parmesan cheese, and balsamic glaze

Today's Fresh Fish Cut in-house daily and served with smashed potatoes and grilled asparagus

Dessert Guest's Choice of One

Cheesecake Served with fresh whipped cream, raspberry coulis, and a strawberry

Key Lime Pie Served with fresh whipped cream

\$95 DINNER / \$150 ALL INCLUSIVE

All inclusive includes two glasses of house wine or two beers per guest, tax, and gratuity.

HALL OF FAME MENU

Appetizer

Crab Cake Jumbo and super lump crab cake, pan-seared and served with remoulade sauce

Salad

House Salad Mixed greens, plum tomatoes, cucumbers, carrots, chopped egg, applewood smoked bacon, croutons, vinaigrette dressing

Main Guest's Choice of One

Shula Cut® 24oz Porterhouse Served with smashed potatoes and balsamic grilled asparagus

Shula Cut® 20oz Bone-In Ribeye Served with smashed potatoes and balsamic grilled asparagus

Twin Lobster Tail Two cold water lobster tails with drawn butter and lemon, served with smashed potatoes and grilled asparagus

Today's Fresh Fish Cut in-house daily, topped with grilled shrimp scampi, served with smashed potatoes and grilled asparagus

Dessert Guest's Choice of One

Cheesecake Served with fresh whipped cream, raspberry coulis, and a strawberry

Key Lime Pie Served with fresh whipped cream

\$136 DINNER / \$203 ALL INCLUSIVE

All inclusive includes two glasses of house wine or two beers per guest, tax, and gratuity.



ROOM RENTAL FEES / MINIMUMS

COACH'S CORNER: \$200 / \$900 Food & Beverage Minimum

LEGENDS ROOM: \$250 / \$1,250 Food & Beverage Minimum

All charges are subject to 22% gratuity and 7.5% Florida sales tax.

SERVICES AND AV EQUIPMENT

Private dining rooms include exclusive service from expert staff, access to a 52in LED screen TV with AV accommodations. AV fee of \$50 will be added to room rental fee.

BAR / BEVERAGES

Shula's 347 Grille offers an award-winning wine selection. We offer liquor, beer, wine or a combination thereof. All executive meals include soft drinks, tea, and coffee service. All alcoholic beverages are based on consumption unless using one of our all-inclusive menus. The all-inclusive option includes two glasses of house wine or beer per guest.

LABOR CHARGES

If an additional **Server** is requested beyond our standard staffing guidelines, a \$150.00 labor charge per additional server will apply.

CANCELLATION POLICY

A cancellation fee equal to the room rental fee will be applied if the event is canceled within 48 hours of the event date.

EXECUTIVE MENU

Executive menus (provided in this document) are required for private dining room reservations with over 10 guests, but may also be used for smaller groups if desired.

CONTACT

For all inquiries and information, please contact:

Megan Waldman

Event Sales Manager

Hotel Duval
415 North Monroe Street
Tallahassee, FL 32301

Main (850) 224-6005
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