



**347**  
**GRILLE**

BY COACH SHULA

PRIVATE DINING



# 347 GRILLE

BY COACH SHULA

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 menu that features everyday favorites along with a wide selection of Meats By Linz steaks - a premier family-owned, fourth generation Angus ranch in America's heartland. Our guests are ensured high quality, perfectly aged, well marbled, juicy and flavorful steaks each visit.



## THE SHULA CUT®

Our custom center cuts of Premium Black Angus Beef perfectly aged for award-winning consistency and flavor.



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 extra special.

**PRIVATE DINING AT 347 GRILLE TALLAHASSEE**



# PRIVATE DINING MENUS

347



## 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® 8oz 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



THE SHULA CUT®

**\$83 DINNER / \$134 ALL INCLUSIVE**

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

# 347 GRILLE

BY COACH SHULA

## 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® 8oz 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



THE SHULA CUT®

**\$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® 8oz 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



THE SHULA CUT®

**\$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 Kansas City Strip** 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



THE SHULA CUT®

**\$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 / \$700 Food & Beverage Minimum

**LEGENDS ROOM:** \$250 / \$1,000 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, and the comfort and privacy of your own room.

### 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 cancelled 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

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Direct (850) 895-2921

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